



## BAB V

### KESIMPULAN DAN SARAN

#### 5.1 Kesimpulan

1. Peningkatan jumlah asetat anhidrida dan natrium hidroksida yang digunakan dapat meningkatkan nilai derajat substitusi (DS).
2. Sintesis pati sagu asetat menggunakan konsentrasi asetat anhidrida 0,05 ; 0,08 ; 0,11 mol/mol AHG pati serta konsentrasi natrium hidroksida pada 0,75 ; 1 ; 1,25 M menghasilkan pati sagu asetat yang memiliki nilai DS pada rentang 0,035-0,054.
3. Pati sagu asetat yang dihasilkan memiliki nilai DS yang termasuk dalam kategori DS rendah sehingga aman bila digunakan sebagai bahan aditif pada makanan.
4. Modifikasi dengan metode asetilasi menunjukkan pati yang dihasilkan semakin jernih, memiliki daya serap terhadap air dan minyak yang lebih baik, kelarutan meningkat, dan kemampuan mengembang juga meningkat dibandingkan dengan pati sagu yang belum dimodifikasi.
5. Hasil analisis kimiawi dan sifat fungsional terhadap pati sagu asetat menunjukkan bahwa pati sagu asetat yang dihasilkan dari penelitian ini dapat digunakan sebagai bahan pengental (*food thickener*) pada makanan.

#### 5.2 Saran

1. Pada penelitian selanjutnya dapat dilakukan pengamatan terhadap parameter lain yang dapat mempengaruhi nilai DS yaitu pengaruh temperatur.



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