

BAB V

KESIMPULAN DAN SARAN



5.1 Kesimpulan

Berdasarkan hasil penelitian, kesimpulan yang dapat ditarik antara lain:

1. Semakin tinggi aktivitas enzim, maka konsentrasi glukosa, galaktosa, oligosakarida cenderung meningkat.
2. Semakin lama waktu reaksi, maka konsentrasi glukosa cenderung meningkat. Sedangkan, semakin lama waktu reaksi, maka konsentrasi galaktosa dan oligosakarida cenderung fluktuatif.

5.2 Saran

Penelitian ini perlu dikembangkan lebih lanjut karena mempunyai manfaat dalam bidang pangan dan kesehatan. Adapun perkembangan yang dibutuhkan adalah :

1. Variasi waktu yang diperbanyak agar didapatkan waktu maksimal untuk perolehan kadar oligosakarida.
2. Adanya alat penunjang yang lebih mempermudah analisa oligosakarida.
3. Dibutuhkan standar masing-masing jenis oligosakarida.

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