



BAB V

KESIMPULAN DAN SARAN

5.1 Kesimpulan

Dari hasil penelitian pendahuluan dan penelitian utama, dapat ditarik kesimpulan sebagai berikut:

1. Semakin tinggi temperatur pengeringan, nilai laju penguapan (N_c), koefisien perpindahan massa (k_y) dan panas (h_c) akan semakin besar. Nilai N_c
2. Semakin tinggi temperatur pengeringan nilai kadar air akan semakin kecil
3. Semakin tinggi temperatur, nilai kadar protein akan semakin kecil. Protein mulai banyak terdenaturasi pada temperature 65°C. Nilai kadar protein temperatur 45, 55, 65, 75°C berturut-turut adalah 13,12% ; 10,55%; 5,00%; 4,79%.
4. Laju kenaikan kadar lemak tidak berpengaruh signifikan seiring dengan kenaikan temperatur
5. Temperatur terbaik dalam pembuatan santan bubuk dengan pengeringan busa adalah 55°C
6. Laju penguapan, koefisien perpindahan massa, dan koefisien perpindahan panas akan naik seiring dengan bertambahnya konsentrasi *tween 80*
7. Laju penguapan, koefisien perpindahan massa, dan koefisien perpindahan panas akan turun seiring dengan bertambahnya konsentrasi dekstrin
8. Semakin besar konsentrasi dekstrin, nilai kadar air akan semakin besar. Semakin besar konsentrasi *tween 80*, nilai kadar air akan semakin kecil. Nilai kadar air terkecil adalah pada variasi dekstrin 3% dan *tween 80* 5%, yaitu 3,36%
9. Variasi dekstrin dan *tween 80* tidak berpengaruh dalam nilai kadar lemak dan kadar protein
10. Variasi dekstrin dan *tween 80* berpengaruh dalam nilai Koefisien perpindahan massa, koefisien perpindahan panas, dan kadar air.
11. Variasi konsentrasi terbaik dalam pembuatan santan bubuk dengan pengeringan busa adalah dekstrin 3%; *tween 80* 5% w/v, di mana menurut LSD variasi ini akan menghasilkan nilai koefisien perpindahan massa dan panas besar dan kadar air yang terkecil.

5.2 Saran

Untuk mendapatkan hasil produk yang lebih bagus baik dalam segi kualitas maupun tingkat penerimaan konsumen, maka harus diperhatikan hal-hal berikut:

1. Penelitian mengenai daya simpan santan bubuk perlu dilakukan lebih lanjut.
2. Perlu dilakukan penelitian lebih lanjut mengenai jenis kemasan dan kondisi penyimpanan yang sesuai untuk produk santan bubuk
3. Rentang waktu pengeringan 30 menit perlu diperkecil sehingga pengaruh laju penguapan terhadap waktu dapat lebih terdeteksi
4. Perlu dilakukan penelitian lebih lanjut tentang kadar lemak terbaik pada produk santan bubuk.



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