

BAB V

KESIMPULAN DAN SARAN



5.1 Kesimpulan

1. Waktu reaksi terbaik untuk reaksi asetilasi pati sagu pada percobaan ini adalah 60 menit
2. Semakin besar jumlah reagen dalam proses pembuatan pati asetat dari pati sagu semakin besar pula nilai derajat substitusi (DS) yang dihasilkan
3. pH terbaik untuk reaksi asetilasi adalah 8
4. Sintesis pati asetat dari pati sagu menggunakan jumlah reagen 4,7 – 7,8% g asetat anhidrida / g pati serta pH 7 - 9 menghasilkan rentang nilai DS antara 0,0463 – 0,0799
5. Hasil terbaik penelitian diperoleh pada jumlah reagen sebesar 7,8% g/ asetat anhidrida / g pati dan pH sebesar 8 dengan nilai DS sebesar 0,0799
6. Asetilasi pada pati dapat meningkatkan kejernihan pati, kemampuan pati dalam menyerap air maupun minyak, kelarutan pati, dan kemampuan pati untuk mengembang
7. Hasil analisis sifat fungsional dan sifat kimia menunjukkan bahwa pati asetat yang dihasilkan dapat digunakan sebagai *food thickener*



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