

BAB V KESIMPULAN DAN SARAN



5.1 Kesimpulan

1. Pasta jahe yang paling baik yaitu pasta jahe dengan konsentrasi xanthan gum 0,2 b/b dan konsnetrasi asam sitrat 0,75 gram.
2. Semakin tinggi konsentrasi asam sitrat, nilai pH pasta jahe semakin rendah.
3. Konsentrasi xanthan gum tidak mempengaruhi nilai pH pasta jahe.
4. Penurunan nilai *hardness* sebesar 4,7% dengan peningkatan konsentrasi asam sitrat.
5. Peningkatan nilai *hardness* sebesar 4,5% dengan peningkatan konsentrasi xanthan gum.
6. Rata-rata penurunan nilai *hardness* selama 6 minggu penyimpanan sebesar 4,5%.
7. Peningkatan kadar air sebesar 2,5% dengan peningkatan konsentrasi asam sitrat.
8. Peningkatan kadar air sebesar 0,2% dengan peningkatan konsentrasi xanthan gum.
9. Rata-rata peningkatan kadar air selama 6 minggu penyimpanan sebesar 3,4%.
10. Penurunan konsnetrasi gingerol sebesar 13,3% dengan peningkatan konsentrasi asam sitrat.
11. Penurunan konsentrasi gingerol sebesar 13,3% dengan peningkatan konsentrasi xanthan gum.
12. Rata-rata penurunan konsentrasi gingerol selama 6 minggu penyimpanan sebesar 13,5%

5.2 Saran

1. Perlu dilakukan pengujian terhadap jamur untuk melihat lamanya waktu penyimpanan pasta jahe.
2. Pengemasan pasta jahe perlu diletakkan pada wadah yang lebih tertutup.



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