



BAB V

KESIMPULAN DAN SARAN

5.1 Kesimpulan Spesifik

1. Pada tingkat kepercayaan 95%, konsentrasi KBrO_3 berpengaruh terhadap tinggi roti dalam proses pembuatan roti tawar.
2. Pada tingkat kepercayaan 95%, konsentrasi $\text{Na}_2\text{S}_2\text{O}_3$ berpengaruh terhadap tinggi roti dalam proses pembuatan roti tawar.
3. Pada tingkat kepercayaan 95%, terdapat interaksi konsentrasi KBrO_3 dan $\text{Na}_2\text{S}_2\text{O}_3$ terhadap tinggi roti dalam proses pembuatan roti tawar.
4. Kondisi terbaik dalam pembuatan roti tawar diperoleh pada penambahan KBrO_3 sebesar 0,13% dan $\text{Na}_2\text{S}_2\text{O}_3$ sebesar 0,1% serta dihasilkan tinggi roti sebesar 8,2 cm, tekstur (kekerasan) roti sebesar 177,25 g, kadar air sebesar 29,93%, kadar abu sebesar 1,31%, dan kadar karbohidrat sebesar 49,97%.

5.2 Kesimpulan Umum

1. Pembuatan roti tawar berbasis tepung terigu dengan penambahan NaCl , $\text{Na}_2\text{S}_2\text{O}_3$, dan KBrO_3 menghasilkan roti yang lebih tinggi dibandingkan roti tawar standar.

5.3 Saran

1. Zat aditif KBrO_3 dengan kualitas *food grade* perlu diimpor dari luar negeri.
2. Perlu adanya penelitian tentang zat aditif roti jenis lain sehingga dapat ditentukan zat aditif yang paling tepat digunakan untuk pembuatan adonan roti yang menghasilkan produk roti terbaik.



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