

BAB V

KESIMPULAN

5.1 Kesimpulan

Berdasarkan penelitian yang telah dilakukan, dapat disimpulkan bahwa:

1. Semakin tinggi rasio *octenyl succinic anhydride* terhadap pati, semakin tinggi nilai DS pati garut yang diperoleh. Nilai DS paling besar yang diperoleh adalah 0,037 dengan rasio OSA terhadap pati 3% w/w.
2. Temperatur tidak berpengaruh terhadap perolehan DS *oktenil suksinat*.
3. Nilai DS yang tinggi dapat meningkatkan kejernihan pati garut-*oktenil suksinat*.
4. Nilai DS yang tinggi dapat meningkatkan viskositas pati garut-*oktenil suksinat*.
5. Nilai DS yang tinggi dapat menurunkan kelarutan pati garut-*oktenil suksinat*.

5.2 Saran

Berdasarkan kesimpulan tersebut, maka disarankan agar mencari kondisi optimum dalam modifikasi pati OSA agar mendapatkan DS yang terbaik.

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