BAB 5
KESIMPULAN DAN SARAN

5.1 Kesimpulan

Berdasarkan hasil penelitian yang dilakukan, didapatkan beberapa kesimpulan sebagai berikut:

1. Berdasarkan hasil pengamatan dan diperkuat dengan analisa ANOVA, dapat disimpulkan bahwa *airflow*, *drumspeed* dan waktu pengambilan sampel (*sampeling*) berpengaruh terhadap peningkatan kadar glukosa.
2. Berdasarkan hasil pengamatan dan diperkuat dengan analisa ANOVA, dapat disimpulkan bahwa waktu pengambilan sampel (*sampeling*) berpengaruh terhadap penurunan kadar sukrosa.
3. Temperatur saat *roasting* dan pengambilan sampel berdampak pada kadar sukrosa dalam biji kopi.
4. Run 3 dengan variasi *airflow* 50% (6,5 m/s) dan *drumspeed* 80 RPM menghasilkan kadar glukosa tertinggi.
5. Hasil penelitian terbaik dengan kadar glukosa tertinggi pada 1,341% diperoleh pada Run 3 dengan variasi *airflow* 50% (6,5 m/s) dan *drumspeed* 80 rpm. Hal ini didasari pada perbedaan antara kadar glukosa akhir dan awal yang tidak berbeda jauh dan *error bar* yang memiliki garis paling tinggi yang menandakan data glukosa rata-rata pada run 3 sangat bervariatif.

5.2 Saran

Berdasarkan hasil penelitian yang dilakukan, didapatkan beberapa kesimpulan sebagai berikut:

1. Pengaturan temperatur *roasting* dan penyamaan temperatur saat pengambilan sampel sehingga setiap run memiliki tempeatur yang sama saat pengambilan sampel.
2. Diperlukan sampel standar gula yang lebih variatif agar parameter kandungan gula lain dalam biji kopi dapat terlihat.
3. Perlu dilakukan kajian lebih lanjut terkait degradasi sukrosa menjadi glukosa dan fruktosa dalam biji kopi.
4. Perlu adanya penelitian terkait citarasa lain yang dianggap penting pada kopi

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