BAB V

PENUTUP

5.1 Kesimpulan

Berdasarkan penelitian yang telah dilakukan dapat diambil kesimpulan sebagai berikut :

1. Pengaruh HMT terhadap kadar pati resisten pati kimpul yaitu, HMT dapat meningkatkan kadar RS pati kimpul. Kadar pati resisten pati kimpul berkisar antara 1,41%-1,71%, perlakuan terbaik yaitu pada perlakuan suhu modifikasi 60 ^{o}C yaitu sebesar 1,71%.
2. Komposisi biskuit hasil uji biologis dan kimia (substitusi 50% PKM) adalah sebagai berikut: kadar air 1,5%, kadar abu 0,76%, protein 4,6%, lemak 17,82%, karbohidrat 43,79%, serat pangan 10,7%. Kadar RS pada biskuit substitusi 50% PKM (2,31%) lebih tinggi dua kali lipat dibandingkan biskuit subtitusi 50% pati kimpul tanpa modifikasi (0,97%). Dan biskuit pati kimpul yang paling disukai yaitu perlakuan subtitusi 50% pati kimpul tanpa modifikasi pada parameter warna dan tekstur dengan nilai rata-rata pada parameter warna yaitu 6,2 dan tekstur 5,1 dan untuk parameter aroma dan rasa yang paling disukai yaitu pada perlakuan subtitusi 50% pati kimpul modifikasi dengan nilai rata-rata pada parameter rasa yaitu 5,93 dan aroma 5,1. Biskuit terbaik subtitusi pati kimpul ditinjau dari kadar pati resisten yaitu berada pada perlakuan subtitusi 50% pati kimpul tanpa modifikasi dengan penggunaan pati kimpul modifikasi dalam subtitusi biskuit.

2.2 Saran

. Perlu dilakukan penelitian lanjutan mengenai substitusi PKM untuk mempersempit kisaran substitusi, misalnya 65%, 70%, 75%, 85%, 90% dan 95%. Hal ini disebabkan semakin banyak PKM yang digunakan pada pembuatan biskuit maka potensinya sebagai pangan fungsional semakin besar karena jumlah RS yang tinggi dapat memberikan potensi prebiotik yang semakin baik dan daya cerna yang lebih rendah menjadikan produk biskuit substitusi PKM berpotensi sebagai *snack* sehat

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