

BAB V
KESIMPULAN DAN SARAN

5.1. Kesimpulan

Berdasarkan hasil penelitian dan analisis, perlakuan lama fermentasi berbeda nyata terhadap total bakteri asam laktat dan total asam. Perlakuan jenis stabilizer berbeda nyata terhadap total protein. Interaksi perlakuan lama fermentasi dan jenis stabilizer berbeda nyata terhadap konsistensi. Uji organoleptik aroma berbeda nyata dengan uji friedman.

Yogurt jagung manis dengan perlakuan lama fermentasi 8 jam dan stabilizer gelatin memiliki total BAL sebesar $20,183 \times 10^7$ cfu/ml yang telah memenuhi standar serta total protein 3,927 %, total asam 0,697 %, total *whey* 1,854 %, serta organoleptik tekstur 4,33, aroma 4,63 dan rasa 2,67.

5.2. Saran

Peneliti diharapkan melakukan penelitian lanjutan berupa identifikasi bakteri asam laktat sehingga mengetahui jenis-jenis bakteri asam laktat yang bertumbuh pada yogurt jagung manis.

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