

CHAPTER V. CONCLUSIONS AND RECOMMENDATION

5.1 Conclusions

Based on the results of this research, it can be concluded that:

1. The concentration of areca seed extract has a significant effect on total soluble solids, color degrees L^* and a^* , antioxidant activity, total tannins, vitamin C levels, and had no significant effect on the degree of acidity (pH), as well effect on organoleptic tests of taste, color, aroma and *aftertaste*.
2. The best treatment in formulation pineapple juice with areca seed extract was the concentration of 2% areca seed extract containing 80,02% antioxidant activity, vitamin C 104,68 mg/100 g, total tannin 99,62 mg TAE/mL, total value dissolved solids 20,980brix, color degree value $L^*29,48$, $a^*7,06$, $b^*20,80$, acidity value (pH) 3,37, has a slightly brown color, has a pineapple aroma (methyl ester and ethyl ester compounds) , pineapple taste and no chelate, and has no *aftertaste*.

5.2 Recommendation

The best pineapple juice beverages with areca seed extract, it is recommended to use a concentration of 2% areca seed extract.