

5.2 Saran

Berdasarkan penelitian ini, lingkungan ekstrim seperti pH yang terlalu rendah dan suhu yang terlalu tinggi dapat menyebabkan agregasi pada agar hasil depolimerisasi sehingga belum dihasilkan agar dengan kelarutan yang optimal pada suhu ruang. Oleh karena itu, perlu dilakukan depolimerisasi agar dengan asam perasetat pada pH yang lebih tinggi dan suhu depolimerisasi yang lebih rendah untuk menghasilkan agar dengan kelarutan optimal. Selain itu, waktu depolimerisasi dapat diperpanjang sehingga didapatkan penurunan berat molekul dan peningkatan kelarutan agar yang lebih maksimal.

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