

KARAKTERISTIK FISIK DAN SENSORIS KEJU *CHEDDAR* PROBIOTIK DENGAN VARIASI KADAR GARAM

INTISARI

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Kini banyak masyarakat yang mulai beralih ke produk pangan pangan fungsional karena nilai kesehatannya. Probiotik adalah salah satu contoh pangan fungsional yang sudah dikomersilkan dan diaplikasikan ke produk olahan berbasis susu, salah satunya adalah keju *cheddar*. Garam sebagai salah satu bahan yang digunakan memiliki fungsi dalam penentuan kualitas keju *cheddar*. Pada penelitian ini dilakukan pengembangan keju *cheddar* probiotik dengan inokulum *Lactiplantibacillus plantarum* Dad-13 dan *Streptococcus thermophilus* Dad-11 menggunakan variasi kadar garam 1% dan 2%.

Keju *cheddar* probiotik dibuat menggunakan bahan susu sapi, kultur starter lokal, enzim rennet, lipase, dan garam. Selama produksi, dilakukan pengukuran pH dan berat *curd*. Keju yang telah melalui pemeraman selama 2 bulan kemudian dilakukan pengujian sensori menggunakan metode *acceptance test*, RATA, dan JAR dengan melibatkan 40 panelis yang turut menjadi responden. Pengujian sensoris dilakukan menggunakan 2 sampel keju dengan kadar garam yang berbeda. Uji warna dan tekstur juga turut dilakukan untuk mengetahui pengaruh kadar garam terhadap karakteristik fisik keju. Hasil penelitian menunjukkan bahwa tidak terdapat perbedaan yang signifikan antara keju dengan kadar garam 1% dan 2% terhadap intensitas dan penerimaan panelis. Namun, keju dengan kadar garam 2% lebih ideal bagi panelis dibandingkan keju dengan kadar garam 1%.

Kata kunci: keju *cheddar*, probiotik, garam, karakteristik fisik, *acceptance test*, RATA, JAR *scale*

PHYSICAL AND SENSORY CHARACTERISTICS OF PROBIOTIC *CHEDDAR* CHEESE WITH SALT CONTENT VARIATION

ABSTRACT

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Nowadays many of consumers are starting to switch to functional food products because of their health value. Probiotics are an example of a functional food that has been commercialized and applied to dairy-based processed products, one of which is *cheddar* cheese. Salt as one of the ingredients used has a function in determining the quality of *cheddar* cheese. In this research, probiotic *cheddar* cheese was developed using inoculum *Lactiplantibacillus plantarum* Dad-13 and *Streptococcus thermophilus* Dad-11 using varying salt levels of 1% and 2%.

Probiotic *cheddar* cheese is made using cow's milk, local starter culture, rennet enzymes, lipase and salt. During production, the pH and weight of the *curd* are measured. The cheese, which had been aged for 2 months, was then subjected to sensory testing using the acceptance test, RATA, and JAR methods involving 40 panelists who were also respondents. Sensory testing was carried out using 2 cheese samples with different salt levels. Color and texture tests were also carried out to determine the effect of salt content on the physical characteristics of the cheese. The results showed that there was no significant difference between cheese with a salt content of 1% and 2% on the intensity and acceptance of panelists. However, cheese with a salt content of 2% was more ideal for the panelists than cheese with a salt content of 1%.

Keywords: *cheddar* cheese, probiotics, salt, physical characteristics, *acceptance test*, RATA, JAR *scale*