

EVALUASI SENSORIS KEJU CHEDDAR DARI SUSU SEGAR DAN ORGANIK DENGAN VARIASI KADAR GARAM

INTISARI

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Keju merupakan salah satu jenis pangan fermentasi yang dapat dikembangkan menjadi salah satu produk pangan fungsional dengan diaplikasikannya probiotik pada keju. Salah satu jenis keju yang sering di konsumsi oleh masyarakat Indonesia adalah keju cheddar. Keju cheddar merupakan jenis keju keras yang prosesnya melewati tahap cheddaring dan proses pemeraman selama lebih dari 60 hari dengan menggunakan susu sapi sebagai bahan baku, kultur starter, rennet, dan garam halus. Pada penelitian ini dilakukan pengembangan pembuatan keju cheddar probiotik dengan inokulum *Lactiplantibacillus plantarum* subsp. *plantarum* Dad-13 dan *Streptococcus thermophilus* Dad-11 dengan menggunakan susu sapi organik dan variasi kadar garam 1% dan 2%. Masing-masing keju dilakukan analisis karakteristik sensoris dengan menggunakan metode RATA (*Rate-All-That-Apply*) dan *acceptance test* dan melibatkan 120 panelis yang diuji spesifikasinya menggunakan metode uji baseline dan variabilitas. Hasil penelitian menunjukkan bahwa terdapat perbedaan yang signifikan terhadap beberapa atribut sensori antara keju cheddar komersial dan keju cheddar organik komersial serta keju cheddar organik probiotik dengan variasi kadar garam 1% dan 2%, dan diketahui hubungan antara intensitas atribut sensori dengan penerimaannya.

Kata kunci: keju cheddar, organik, probiotik, baseline dan variabilitas, RATA, *acceptance test*.

SENSORY EVALUATION OF CHEDDAR CHEESE FROM FRESH AND ORGANIC MILK WITH VARIATIONS IN SALT CONTENT

ABSTRACT

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Cheese is a type of fermented food that can be developed into a functional food product by incorporating probiotics. One of the most commonly consumed types of cheese in Indonesia is cheddar cheese. Cheddar cheese is a hard cheese that undergoes a cheddaring process and aging for more than 60 days, using cow's milk as the main ingredient, along with starter cultures, rennet, and fine salt. This study focuses on the development of probiotic cheddar cheese using *Lactiplantibacillus plantarum* subsp. *plantarum* Dad-13 and *Streptococcus thermophilus* Dad-11 as inoculums, utilizing organic cow's milk with salt variations of 1% and 2%. Sensory characteristics of each cheese sample were analyzed using the RATA (Rate-All-That-Apply) method and an acceptance test, involving 120 panelist whose specifications were evaluated using baseline and variability test. The results showed significant differences in several sensory attributes between commercial cheddar cheese, commercial organic cheddar cheese, and probiotic organic cheddar cheese with 1% and 2% salt variations. Additionally, a correlation was observed between the intensity of sensory attributes and consumer acceptance.

Keywords: cheddar cheese, organic, probiotics, baseline and variability, RATA, acceptance test.