

**ANALISIS KUALITAS SUSU SEGAR DI KUD CEPOGO SEBAGAI BAHAN
BAKU PRODUK OLAHAN PERIODE MEI 2024**

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INTISARI

Susu segar merupakan bahan pangan asal hewan yang memiliki kandungan gizi tinggi dan sering digunakan sebagai bahan baku dalam Industri Pengolahan Susu. Kualitas susu segar sangat menentukan keberhasilan produk olahan, sehingga perlu dianalisis berdasarkan standar yang berlaku. Penelitian ini bertujuan untuk menganalisis kualitas susu segar di Koperasi Unit Desa (KUD) Cepogo berdasarkan parameter fisik dan kimia serta menilai kesesuaiannya dengan Standar Nasional Indonesia (SNI). Metode penelitian meliputi uji organoleptik, uji pH, uji berat jenis, uji kadar lemak, uji total solid, dan uji solid non fat. Sampel susu segar dikumpulkan dari KUD Cepogo selama periode Mei 2024. Hasil pengujian menunjukkan bahwa susu segar dari KUD Cepogo memenuhi standar SNI pada uji organoleptik, kadar lemak 3,623%, dan total solid 11,240%, namun tidak memenuhi standar pada uji pH 7,043, berat jenis 1,0260 g/ml, dan solid non fat 7,619%. Hasil uji organoleptik menunjukkan bahwa tidak ada perubahan signifikan pada karakteristik sensoris. Berdasarkan hasil penelitian, susu segar yang diperoleh dari KUD Cepogo memiliki beberapa parameter yang telah memenuhi SNI dan beberapa yang belum memenuhi SNI.

Kata kunci : Susu segar, Kualitas susu, KUD Cepogo, SNI

**QUALITY ANALYSIS OF FRESH MILK IN KUD CEPOGO AS A RAW
MATERIAL FOR PROCESSED PRODUCT IN MAY 2024**

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ABSTRACT

Fresh milk is an animal-based food ingredient with high nutritional value and is widely used as a raw material in the dairy processing industry. The quality of fresh milk plays a crucial role in determining the success of processed dairy products, making it essential to analyze its compliance with established standards. This study aims to analyze the quality of fresh milk from Koperasi Unit Desa (KUD) Cepogo based on physical and chemical parameters and evaluate its compliance with the Indonesian National Standard (SNI). The research methods included organoleptic testing, pH measurement, specific gravity testing, fat content analysis, total solids analysis, and non-fat solids analysis. Fresh milk samples were collected from KUD Cepogo during May 2024. The results showed that the fresh milk from KUD Cepogo met the SNI standards for organoleptic tests, with a fat content of 3.623% and a total solids content of 11.240%, but did not meet the standards for pH 7.043, specific gravity 1.0260 g/ml, and non-fat solids content 7.619%. Organoleptic testing indicated no significant changes in sensory characteristics. Based on these findings, the fresh milk obtained from KUD Cepogo complied with several SNI parameters; however, it failed to meet others.

Keywords : Fresh milk, Milk quality, KUD Cepogo, SNI