

**ANALISIS KUALITAS SUSU SAPI SEGAR KOPERASI UNIT DESA
GETASAN YANG DISETOR KE CV CITA NASIONAL PERIODE
APRIL-MEI 2024**

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INTISARI

Susu segar merupakan salah satu komoditas utama dalam industri pangan yang berperan penting dalam memenuhi kebutuhan gizi masyarakat. Kualitas susu perlu diperhatikan untuk memastikan susu segar memiliki kualitas yang memenuhi standar sehingga dapat diproses lebih lanjut. Tujuan penelitian Tugas Akhir ini yakni untuk menganalisis kualitas susu sapi segar yang berasal dari Koperasi Unit Desa (KUD) Getasan yang didistribusikan ke CV Cita Nasional sebagai bahan baku produksi susu pasteurisasi. Metode pengujian susu segar menggunakan uji organoleptik, uji pH, uji berat jenis, uji kadar lemak, uji total solid, uji reduktase, dan uji resazurin dengan menggunakan materi susu segar yang dikoleksi di KUD Getasan selama periode April hingga Mei 2024. Hasil dari pengujian susu segar diketahui bahwa susu berdasarkan uji organoleptik, tidak terdapat perubahan, memiliki nilai pH 7,01, nilai berat jenis 1,0265 g/ml, kadar lemak 3,77%, total solid 11,42%, reduktase dan resazurin lebih dari 5 jam. Berdasarkan data penelitian, hasil uji organoleptik, kadar lemak, total solid, reduktase, dan resazurin telah memenuhi standar SNI 3141-1:1998, SNI 3141:2011, dan SNI 3141:2024, sedangkan uji pH dan uji berat jenis belum memenuhi standar SNI 3141:2011.

Kata kunci: Kualitas susu, KUD, organoleptik, mikrobiologi, susu segar

**QUALITY ANALYSIS OF FRESH COW'S MILK OF KOPERASI UNIT
DESA GETASAN DISTRIBUTED TO CV CITA NASIONAL
PERIOD APRIL-MAY 2024**

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ABSTRACT

Fresh milk is one of the main commodities in the food industry that plays an important role in meeting people's nutritional needs. The quality of milk needs to be considered to ensure that fresh milk has a quality that meets the standards so that it can be processed further. The purpose of this Final Project research is to analyze the quality of fresh cow's milk from the Getasan Village Union Unit which is distributed to CV Cita Nasional as raw material for pasteurized milk production. The fresh milk testing method uses organoleptic test, pH test, specific gravity test, fat content test, total solid test, reductase test, and resazurin test using fresh milk material collected at KUD Getasan during the period April to May 2024. The results of fresh milk testing showed that milk based on organoleptic test, there is no change, has a pH value of 7.01, specific gravity value of 1.0265 g/ml, fat content of 3.77%, total solid 11.42%, reductase and resazurin more than 5 hours. Based on the research data, the results of organoleptic tests, fat content, total solid, reductase, and resazurin have met the standards of SNI 3141-1: 1998, SNI 3141: 2011, and SNI 3141: 2024, while the pH test and specific gravity test have not met the standards of SNI 3141: 2011.

Keywords: Milk quality, KUD, organoleptic, microbiology, fresh milk