

## PERUBAHAN KUALITAS SUSU DALAM TATANIAGA PERSUSUAN DI DAERAH ISTIMEWA YOGYAKARTA

SUGIYARTO (3006/PT)

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### INTISARI

Kualitas susu yang diproduksi oleh petemakan rakyat, biasanya tidak sama antar petemak karena perbedaan sistem manajemen diantara peternak. Keterbatasan fasilitas dalam sistem tata niaga susu dan fasilitas selama pemasaran cenderung menurunkan kualitas susu sebelum sampai ke Industri Pengolah Susu. Penelitian ini dilakukan untuk mengetahui kualitas susu di berbagai penanganan dalam sistem tata niaga susu oleh koperasi susu di Daerah Istimewa Yogyakarta yaitu secara berurutan meliputi petemak, pengumpul susu dan koperasi susu. Sampel susu diambil dari 15 petemak yang tergabung dalam 5 pengumpul susu yang menyetorkan susunya ke koperasi susu yaitu Usaha Peternakan dan Pemerahan (UPP) Kaliurang dan Koperasi Susu Warga Mulya. Pengambilan sampel susu pada pagi hari sekitar pukul 06.00 WIB dan sore hari sekitar pukul 14.00 WIB serta 5 kali pengambilan sampel susu di koperasi susu. Data yang terkumpul dianalisis dengan *mean* dan *standard deviation*. Hasil analisis menunjukkan bahwa kadar lemak dan bahan kering tanpa lemak mengalami penurunan dari petemak sampai tingkat koperasi (3,69% dan 8,11% vs. 3,34% dan 7,90%). Kadar protein kasar susu menunjukkan kecenderungan menurun dari petemak (3,19%) ke pengumpul (3,09%), namun terjadi peningkatan setelah di tingkat koperasi (3,33%). Viskositas susu meningkat dari petemak (1,19 cP) sampai di tingkat koperasi (1,21 cP). Dari hasil analisis dapat disimpulkan bahwa terdapat perubahan kualitas susu di masing-masing penanganan yang disebabkan oleh aktivitas bakteri yaitu bakteri pengguna nutrisi susu (bakteri proteolitik dan lipolitik) dan sistem tata niaga susu.

(Kata kunci : Sapi Perah, Kualitas Susu, Petemak, Pengumpul, Koperasi)

## The Change of Milk Quality in Milk Marketing System in Yogyakarta Province

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### ABSTRACT

The milk produced by small holder dairy farmers usually varies in its quality because of differences in management practice among them. The lack of marketing system and facilities tend to make the quality of milk decrease before reaching the Milk Processing Industry. This research was done to observe the quality of milk in different levels, following the marketing system practiced by the milk cooperatives in Yogyakarta Province, namely farmers, milk collector groups and milk cooperatives respectively. Milk samples from 15 small holder dairy farmers and 5 milk samples from collector groups, which were respectively member of two milk cooperatives i.e. UPP Kaliurang and Warga Mulya Milk Cooperatives. Milk samples were taken twice a day at 06.00 a.m. and 02.00 p.m. from farmers and milk collector groups, and 5 time collections from milk cooperatives. The collected data were analyzed using mean and standard deviation. The results showed that milk fat and solid non fat contents tended to decrease from the farmers to milk cooperatives (3.55% and 8.09% vs. 3.51% and 7.90%). There were decreases in crude protein content from farmers levels (3.22%) to milk collector groups (3.04%), but it was increased at the milk cooperatives (3.18%). The viscosity tended to increase from the farmers to milk cooperatives level (1.19 cP vs. 1.22 cP). It could be concluded that there were the changes of milk quality at different levels in milk marketing system. This change could be explained by the activities of milk nutrient bacteria users (proteolytic and lipolytic bacteria) and milk marketing system.

(Keys Word : Milk Cow, Milk Quality, Farmer, Milk Collector Group, Milk Cooperative)