

**PENGARUH PERSENTASE KEFIR GRAINS TERHADAP
KUALITAS KEFIR SUSU KAMBING
PERANAKAN ETTAWA**

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INTISARI

Penelitian ini dilakukan untuk mengetahui pengaruh penambahan *kefir grains* terhadap kualitas kefir susu kambing Peranakan Ettawa pada level 0%, 1%, dan 2%. Kualitas produk yang diamati meliputi kadar laktosa, pH, keasaman titrasi, alkohol dan asam lemak bebas. Data yang diperoleh dianalisis dengan menggunakan analisis variansi dilanjutkan dengan *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan penurunan (PEQ,Q5), pada kadar laktosa dan nilai pH seiring dengan peningkatan persentase *kefir grains* 0%, 1%, dan 2% berturut-turut 4,62%, 3,55%, 3,37% dan 6,51, 4,68, 3,71. Sedangkan keasaman titrasi, kadar alkohol, dan kadar asam lemak bebas menunjukkan kenaikan (PA0,05) berturut-turut 0,17%, 1,29%, 1,43%; 0,94%, 1,88%, 2,98%; 0,86%, 3,18%, 4,41%. Dari penelitian dapat disimpulkan bahwa penambahan persentase *kefir grains* sebanyak 2% tidak sesuai dengan standar yang diinginkan sedangkan 1% sesuai dengan standar yang diinginkan.

(Kata Kunci : *Kefir Grains*, Kualitas Kefir, Susu Kambing Peranakan Ettawa)

**The Effects of Kefir Grains Addition to
Ewe's Crossbreed Goat Milk
on Quality of Kefir**

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ABSTRACT

This research was conducted to find out the effects of adding kefir grains at the level of 0%, 1% and 2% to quality of goat milk kefir, at room temperature for 20 h. Product qualities such as lactose, titratable acid, pH, alcohol and free fatty acid were measured. The data were analyzed using analyses of variance followed by Duncan's New Multiple Range Test. The result showed a decrease ($P < 0.05$) of lactose and pH when the percentage of kefir grains was increased from 6.51, 4.68, 3.71 and 4.62%, 3.55%, 3.37%, respectively. The result showed an increase ($P < 0.05$) of titratable acid, alcohol and free fatty acid at 0.17%, 1.29%, 1.42%; 0.94%, 1.88%, 2.98%; 0.86%, 3.18%, 4.41%, respectively. It could be concluded that the addition of 2% kefir grains exceeded standard whereas 1% is suitable expected standard.

(Key Word : Kefir Grains, Kefir Quality, Goat Milk)