

**KAJIAN KUALITAS SUSU PASTEURISASI KEMASAN BOTOL
DENGAN ALAT PASTEURIGAMA**

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas susu yang dipasteurisasi menggunakan alat PASTEURIGAMA dengan metode *high temperature short time* (HTST) pada suhu 73,9°C selama 15 detik. Susu sebanyak 10 l di pasteurisasi kemudian dikemas dalam empat kemasan. Pengamatan dilakukan pada jam ke nol, 12, 24 dan 36. Pengemasan menggunakan botol dan disimpan pada suhu dingin (4°C). Pengamatan meliputi nilai pH, kadar keasaman setara asam laktat, angka reduktase dan jumlah bakteri, masing-masing pengujian dengan tiga kali ulangan. Data yang diperoleh dianalisis dengan analisis variansi menggunakan *completely randomized design* (CRD) pola searah. Hasil penelitian menunjukkan bahwa kualitas susu pasteurisasi dengan alat PASTEURIGAMA yang dikemas menggunakan botol pada penyimpanan suhu dingin (4°C) selama 36 jam tidak menunjukkan perbedaan kualitas yang nyata dengan susu segar dilihat dari rata-rata nilai pH(6,32), kadar keasaman setara asam laktat(0,18%), angka reduktase(5,71 jam), sedang jumlah bakteri mengalami kenaikan selama penyimpanan ($P < 0,05$) dari 180.000 cfu/ml menjadi 7.167.000 cfu/ml.

Kata Kunci : Kualitas susu, Pasteurisasi, Pengemasan
botol

**QUALITY OF MILK PASTEURIZATION USING BOTTLE WITH
PASTEURIGAMA PASTEURIZER**

ABSTRACT

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The research was done to know the quality of pasteurized milk using the PASTEURIGAMA followed high temperature short time (HTST) method on 73,9°C at 15 second. Ten liters of pasteurized milk were divided into four groups with three replication which each group would be stored at cold temperature (4°C) using bottle. The first group was the sample that stored at 0 hours, followed by second group at 12 hours, third group at 24 hours and fourth group at 36 hours respectively. The milk samples were observed for pH, lactic acid, MBRT and PCT. Completely randomized design were used to obtain the analyzes of variance. Quality of pasteurized milk was not different with raw milk for 36 hours stored that has average of pH(6,31), acid lactic contain (0,19%) and reduction score (5,19 hours) but bacterial count was increase for 36 hours stored ($P < 0,05$) from 180.000 cfu/ml become 7.167.000 cfu/ml.

Key Words :Milk quality, Pasteurization, PASTEURIGAMA,
Bottle packaged.