

**UJI KUALITAS KIMIA DAN DAYA TERIMA SUSU FERMENTASI
MENGGUNAKAN STARTER *LACTOBACILLUS CASEI*
STRAIN AP DENGAN PENAMBAHAN *FLAVOR***

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan flavor (melon, stroberi dan coklat) terhadap perbedaan kualitas kimia dan daya terima susu fermentasi *Lactobacillus casei* strain AP. Susu fermentasi pada penelitian ini dibuat dari bahan dasar susu sapi dengan penambahan flavor yaitu stroberi 0,1%, melon 0,1% dan coklat bubuk 4% dengan tiga kali pengulangan. Data hasil penelitian dianalisis menggunakan analisis variansi pola searah untuk kualitas kimia dan Friedman untuk daya terima susu fermentasi. Kemudian dilanjutkan dengan *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan bahwa penambahan flavor berpengaruh tidak nyata ($P>0,05$) terhadap *total solid*, keasaman, viskositas, lemak, protein terlarut dan total bakteri asam laktat. Rerata *total solid*, keasaman, lemak, protein terlarut, viskositas dan total bakteri asam laktat berturut-turut adalah $15,78\pm 2,11$; $0,91\pm 0,02$; $2,51\pm 0,31$; $0,34\pm 0,07(\%)$; $656,43\pm 253,52$ (cP); dan $8,99\pm 0,47$ (log CFU/ml). Daya terima dibagi menjadi dua yaitu kesukaan dan minat beli produk. Hasil penelitian kesukaan produk menunjukkan bahwa penambahan flavor berpengaruh nyata ($P<0,05$) terhadap warna dan rasa, namun berpengaruh tidak nyata ($P>0,05$) terhadap aroma dan tekstur. Hasil penelitian minat beli produk menunjukkan bahwa penambahan flavor berpengaruh nyata ($P<0,05$) terhadap warna, aroma dan rasa, namun berpengaruh tidak nyata ($P>0,05$) terhadap tekstur. Kesimpulan penelitian ini adalah penambahan flavor berpengaruh tidak nyata terhadap kualitas kimia susu fermentasi, namun berpengaruh nyata terhadap kesukaan dan minat beli produk.

(Kata kunci: Susu fermentasi, *Lactobacillus casei* strain AP, uji kualitas kimia dan uji daya terima)

CHEMICAL QUALITY AND ACCEPTABILITY OF MILK FERMENTED USING *LACTOBACILLUS CASEI* STRAIN AP WITH VARIOUS FLAVORS ADDITION

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ABSTRACT

This study aims to analyze effects of various flavor addition (melon, strawberry and chocolate) on chemical quality and acceptability of milk fermented using *Lactobacillus casei* strain AP. The fermented milk was produced using cow's milk with the addition of flavor (i.e strawberry 0,1%, melon 0,1% and chocolate 0,4%) with three replication. The data was analyzed using one-way analysis of variance (ANOVA) for its chemical quality and using Friedman test for acceptability, then was tested using Duncan's New Multiple Range Test (DMRT). The results showed that various flavors addition did not affect ($P>0,05$) total solid, acidity, viscosity, fat, protein content and total lactid acid bacteria. The average of total solid, acidity, fat, dissolved protein, viscosity and total lactid acid bacteria was 15.78 ± 2.11 , 0.91 ± 0.02 , 2.51 ± 0.31 , $0,34\pm 0,07\%$, 656.43 ± 253.52 l (cP) and 8.99 ± 0.47 (log CFU/ml), respectively. Acceptability was divided into two categories, fondness and product buying. In fondness category, the study showed that flavors addition affected ($P<0.05$) milk color and flavor, but did not affect ($P>0.05$) its aroma and texture. In buying interest category, adding flavor affected ($P<0.05$) milk color, aroma and flavor but did nor affect ($P>0.05$) its texture. In conclusion, adding various flavor to fermented milk doesn't affect its chemical quality, but affects fondness and buying.

Keyword: *Fermented milk, Lactobacillus casei* strain AP, *Chemistry quality test, Acceptability test*