

**IDENTIFIKASI FAKTOR PENYEBAB KEGAGALAN PRODUKSI  
YOGHURT PLAIN NOMOR BATCH X0251 DI PT BUKIT BAROS  
CEMPAKA, SUKABUMI, JAWA BARAT**

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**RINGKASAN**

Lokasi magang penulis yaitu di PT Bukit Baros Cempaka, Sukabumi, Jawa Barat. Selama periode magang berlangsung penulis ditempatkan di divisi yoghurt. Salah satu masalah yang terjadi di divisi yoghurt yaitu pada proses produksi yoghurt *plain* nomor *batch* X0251, yoghurt *plain* yang dihasilkan memiliki aroma asam menyengat, terdapat bau busuk, rasa agak pahit, terdapat gas, air *whey* muncul ke permukaan (*sineresis*), dan terdapat lubang dipermukaan yoghurt. Oleh karena itu tujuan dari kegiatan magang yaitu mengidentifikasi dugaan penyebab kegagalan produksi yoghurt *plain* nomor *batch* X0251 di PT Bukit Baros Cempaka. Terdapat beberapa pengujian yang dilakukan untuk mengidentifikasi kegagalan produksi yoghurt *plain* X0251 yang dihasilkan yaitu uji sensoris (warna, aroma dan rasa), uji mikrobiologi dan uji proksimat. Hasil tes laboratorium menunjukkan bahwa kandungan *Eschericia coli* pada sampel yoghurt *plain* gagal yaitu  $2.4 \times 10^4$  MPN/g, sedangkan standar SNI 2981:2009 maksimal 10 MPN/g. Dugaan pertama penyebab kontaminasi *Eschericia coli* yaitu terjadi kontaminasi *Eschericia coli* jenis *thermotolerant coliform* dari pekerja ke susu segar yang dikirim oleh pemasok B pada saat proses penerimaan susu dan diperburuk dengan metode penyimpanan susu segar yang tidak sesuai. Dugaan kedua penyebab kontaminasi *Eschericia coli* yaitu terjadi kontaminasi silang dari pekerja ke kemasan saat proses sanitasi *pail* dan tutup *pail*. Dugaan ketiga penyebab kontaminasi *Eschericia coli* yaitu terjadi kontaminasi silang saat proses pengisian. Sebaiknya dilakukan adanya pengecekan kandungan *Eschericia coli* secara berkala pada susu segar dan produk akhir yoghurt *plain* tidak hanya ketika terjadi kegagalan produksi saja.

Kata kunci : *Eschericia coli*, kontaminasi, *sineresis*, susu segar, yoghurt *plain*

***FAILURE FACTORS IDENTIFICATION OF PLAIN YOGHURT  
PRODUCTION BATCH NUMBER X0251 AT PT BUKIT BAROS CEMPAKA,  
SUKABUMI, WEST JAVA***

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***SUMMARY***

*The internship program was done at PT Bukit Baros Cempaka, Sukabumi, West Java. The student was placed at yoghurt division. One of the problem which happened at the yoghurt division of PT Bukit Baros Cempaka was the failure production process of plain yoghurt batch number X0251. The plain yoghurt had bad and sour smell, bitter taste, there was gas in the yoghurt, syneresis, and there was some hole in the surface of the plain yoghurt. So the purpose of the internship program was to identify the possibility causes of the failure production process of plain yoghurt batch number X0251. There were some test done to identify the failure production process such as sensory test (color, smell and taste), microbiology test and proximate test. The laboratory test shows that the sample contains  $2.4 \times 10^4$  MPN/g of Eschericia coli, while the standard of SNI 2981:2009 shows that the maximum content of Eschericia coli in yoghurt is 10 MPN/g. The first assumption which causes the contamination of Eschericia coli is fresh milk from supplier B contain Eschericia coli type thermotolerant coliform which contaminated from the workers when received the fresh milk from supplier and to be worsened by wrong method of the fresh milk handling. The second assumption is a cross contamination of Eschericia coli from the workers to the packaging when the workers did the pail sanitation. The third assumption is a cross contamination of Eschericia coli from the workers to the product when the workers did the the filling process. It is better if there is a periodically laboratory test not only when the production failed to check the contain of Eschericia coli in fresh milk and the final product of plain yoghurt.*

*Keywords: contamination, Eschericia coli, fresh milk, plain yoghurt, syneresis*