



ANALISIS ASAM ORGANIK SUSU RASA TAPE ASAL SUSU KAMBING PERANAKAN ETTAWA

Wahyu Sulistyo
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INTISARI

Penelitian ini bertujuan untuk mengetahui komposisi (protein dan lemak), kualitas (pH dan keasaman setara asam laktat), dan secara khusus keberadaan asam organik pada susu segar dan produk olahannya berupa susu rasa tape. Materi yang digunakan adalah sampel susu segar dari kambing Peranakan Ettawa yang dikelola dengan sistem manajemen tradisional, sampel susu rasa tape yang dibuat dari susu segar dengan starter ekstrak tape ketan, dengan atau tanpa difortifikasi madu, yang kemudian diinkubasi pada suhu kamar selama 72 jam. Konsentrasi senyawa asam organik produk susu olahan dianalisis deskriptif terhadap periode perubahan jam. Senyawa asam organik yang muncul dalam susu segar adalah asam laktat (12,46ppm) dan asam piruvat (12,87ppm). Ragam senyawa asam organik pada produk susu rasa tape difortifikasi madu adalah asam piruvat, laktat, dan sitrat, sedangkan pada produk susu rasa tape tanpa madu adalah asam piruvat, laktat, sitrat, asetat, dan propionat. Analisis deskriptif senyawa asam organik yang muncul dalam produk susu olahan menunjukkan hubungan yang tidak *linear* terhadap perubahan jam ($r < 1$).

Kata kunci : Susu Rasa Tape, Kualitas, Asam Organik, Deteksi Kromatografi



ANALYSIS ORGANIC ACIDS OF TAPE MILK FROM PERANAKAN ETTAWA GOATS MILK

Wahyu Sulistyo
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ABSTRACT

The objective of this research was to investigate the competition of protein and fat, quality of pH and titrable acidity, and especially of organic acid presents in raw milk and milk products. The matter of this research were raw milk from Peranakan Ettawa goats reared by traditional management system, tape was milk made from raw milk with tape ketan starter, without or with honey fortification, which then incubated for 72 hours long. The organic acids of milk products were descriptively analyzed at the different time period. The raw milk contained organic acids, those were 12,46ppm of lactic acid and 12,87ppm of piruvic acid. The organic acids types on tape milk product with honey fortification were piruvic, lactic, and citric acids, while on tape's milk without honey fortification were piruvic, lactic, citric, acetic, and propionic acids. Descriptive analysis of organic acids of milk products showed non linear relation to the time of different incubation period ($r < 1$).

Key words : Tape Milk, Quality, Organic Acids,
Chromatographyc Detection