

**SELEKSI PEMILIHAN PANELIS TERLATIH DAN PEMILIHAN
MATERIAL KAKAO BUBUK MENGGUNAKAN UJI TETRAD PADA
SUSU KENTAL MANIS
DI PT FRISIAN FLAG INDONESIA, JAKARTA TIMUR**

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RINGKASAN

PT Frisian Flag Indonesia adalah anak perusahaan dari Royal Friesland Campina N.V. yang memproduksi minuman berbasis susu untuk kebutuhan domestik dengan produk utamanya adalah susu kental manis (SKM) termasuk krim kental manis (KKM) dan susu kental manis lemak nabati, susu UHT, dan susu bubuk. Program magang dilakukan di bawah Divisi Sensoris, Departemen Penelitian dan Pengembangan (R&D) PT Frisian Flag Indonesia. Tugas utama sensoris R&D adalah melakukan evaluasi sensoris dan pemilihan panelis terlatih. Proses evaluasi sensoris meliputi preparasi, evaluasi, kalkulasi, dan pelaporan. Metode evaluasi sensoris yang digunakan adalah tetrad, uji peringkat, perbandingan terhadap referensi (CAR), dan IDF. Proses pemilihan panelis terlatih adalah merekrut, menyaring (uji rasa dasar, uji peringkat dasar, pengenalan rasa, uji intensitas, dan fokus grup diskusi), pengangkatan kerja, dan pelatihan. Masalah yang ditemui adalah kelangkaan bahan baku kakao bubuk, sehingga bahan baku alternatif diperlukan sebagai pengganti ketika bahan baku utama tidak mencukupi. Urutan metode yang digunakan adalah analisis sifat fisik-kimia kakao bubuk berdasarkan *Certificate of Analysis* dari pemasok, pengujian skala laboratorium, dan *unspecified* tetrad. Hasil yang diperoleh, alternatif A memiliki PH 7,5 hingga 7,9, kadar lemak minimum 10%, kadar air maksimum 5%, dan kehalusan 99,5%. Alternatif A dipilih karena terdapat 5 dari 30 jawaban yang benar sehingga tidak jauh berbeda dari produk eksisting.

Kata Kunci : evaluasi sensoris, kakao bubuk, pemilihan panelis terlatih, tetrad

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**SELECTION OF TRAINED PANELISTS AND RAW MATERIAL
SELECTION OF COCOA POWDER IN SWEETENED CONDENSED
MILK USING SENSORY EVALUATION
AT PT FRISIAN FLAG INDONESIA, EAST JAKARTA**

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SUMMARY

PT Frisian Flag Indonesia is a subsidiary of Royal Friesland Campina N.V. which produces dairy-based beverages for domestic needs with its main product are sweetened condensed milk (SKM) including sweetened condensed cream (KKM) and sweetened vegetable fat condensed milk, ultra high temperature milk, and powdered milk. The internship program was conducted under Sensory Division, Research and Development (R&D) Department of PT Frisian Flag Indonesia. The main task of R&D sensory was conducting sensory evaluations and selection of trained panelists. Sensory evaluation process are preparation, evaluation, calculation, and reporting. Sensory evaluation methods used are tetrad, ranking test, comparison against reference (CAR), and IDF. Selection of trained panelists process are recruiting, screening (basic taste test, basic ranking test, flavor recognition, intensity test, and focus grup discussion), employment, and training. The problem encountered was the scarcity of raw materials for cocoa powder, so alternative raw materials were needed as a substitute when the main raw materials were insufficient. The sequence of methods used is analysis of the physical-chemical properties of cocoa powder based on certificate of analysis document from supplier, laboratory scale production, and unspecified tetrad. The results obtained, alternative A has PH 7,5 to 7,9, minimum 10% fat content, maximum water content of 5%, and fineness 99,5%. Alternative A is chosen because there are 5 of 30 correct answers so that it is not significantly different from the existing product.

Keywords: cocoa powder, selection of trained panelists, sensory evaluation, tetrad

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