



Karakteristik Kimia dan Sensoris Keju Krim menggunakan Starter *Lactobacillus plantarum* Dad-13

INTISARI

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Kenaikan konsumsi keju di Indonesia belum didukung ketersediaan bahan baku terutama Starter kultur. *Lactobacillus plantarum* Dad-13 yang diisolasi dari Dadih memiliki potensi sebagai starter kultur untuk menghasilkan keju probiotik. Dalam penelitian ini, pembuatan keju krim menggunakan kultur *Lactobacillus plantarum* Dad-13 dianalisis karakteristik kimia dan sensoris dibandingkan keju krim dengan starter komersial Flora Danica. Hasil menunjukkan ($T < 0.05$) yield, kadar air bahan tanpa lemak, total padatan, dan kadar lemak keju krim berturut-turut dengan starter komersial sebesar 43.50%, $90.42 \pm 0.60\%$, $51.99 \pm 0.32\%$, $90.20 \pm 2.85\%$; pada keju krim dengan *Lactobacillus plantarum* Dad-13 sebesar 38.15%, $84.59 \pm 1.17\%$, $55.73 \pm 0.61\%$, $85.53 \pm 1.63\%$. Hasil analisis sensoris keju krim dengan starter komersial dan *Lactobacillus plantarum* Dad-13, memiliki warna sedikit putih ($T < 0.05$), aroma dan rasa asam ($T < 0.05$), kelembutan sedikit lembut ($T > 0.05$), dan daya oles agak mudah ($T > 0.05$), serta tingkat kesukaan panelis terhadap keseluruhan tidak berbeda signifikan.

Kata Kunci : keju, *Lactobacillus plantarum* Dad-13, karakteristik kimia, sensoris



Chemical and Sensory Characteristic of Cream Cheese using *Lactobacillus plantarum* Dad-13 as Starter

ABSTRACT

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Increase cheese consumption in Indonesia not yet support by availability of raw materials, especially culture starter. *Lactobacillus plantarum* Dad-13 isolated from Dadih have potency as a starter culture for making probiotic cheese. In this research, cream cheese making using *Lactobacillus plantarum* Dad-13 was analyzed chemical and sensory characteristic compared cream cheese using commercial starter Flora Danica. Result shows ($T < 0.05$) yield, moisture on fat-free basis, total solids, fat content of cream cheese respectively with commercial starter 43.50%, $90.42 \pm 0.60\%$, $51.99 \pm 0.32\%$, $90.20 \pm 2.85\%$, and with *Lactobacillus plantarum* Dad-13 38.15% , $84.59 \pm 1.17\%$, $55.73 \pm 0.61\%$, $85.53 \pm 1.63\%$. result of sensory analysis show cream cheese using commercial starter and *Lactobacillus plantarum* Dad-13 have little white color ($T < 0.05$), acid aroma and flavor ($T < 0.05$), little soft ($T > 0.05$), and little easy to spread ($T > 0.05$), and hedonic analysis in overall not significantly different.

Keyword : cheese, *Lactobacillus plantarum* Dad-13, chemical characteristic, sensory