

**Pengujian Kualitas Susu Segar  
di Dinas Pertanian dan Pangan Kota Yogyakarta  
Periode Oktober sampai dengan November 2019**

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**INTISARI**

Susu merupakan produk pangan asal hewan yang memiliki nutrisi lengkap dan bermanfaat untuk pertumbuhan dan kesehatan tubuh. Susu digemari oleh anak-anak dan orang dewasa sehingga diperlukan adanya pengawasan terhadap kualitas susu yang akan dikonsumsi oleh masyarakat. Kualitas susu yang baik yaitu susu yang tidak berubah komponennya serta tidak mengalami penambahan atau pengurangan suatu apapun. Penulisan Tugas Akhir ini bertujuan untuk mengetahui kualitas susu segar yang beredar di wilayah Kota Yogyakarta. Data diperoleh dari kegiatan pengujian kualitas susu di Laboratorium Kesehatan Masyarakat Veteriner (Kesmavet) Dinas Pertanian dan Pangan Kota Yogyakarta terhadap 39 sampel susu selama bulan Oktober sampai dengan November 2019. Sampel susu yang diuji diambil dari koperasi dan agen susu, masing-masing sebanyak 500 mL. Pengujian yang dilakukan yaitu uji organoleptik, uji kebersihan, berat jenis, uji alkohol, uji kadar lemak, dan uji reduktase. Hasil pengujian dan penilaian kualitas susu menurut standar yang ditetapkan Dinas Pertanian dan Pangan Kota Yogyakarta menunjukkan susu dengan kriteria “baik” sebanyak 18%, kriteria “lebih dari cukup” 12%, kriteria “cukup” 36%, dan kriteria “kurang dari cukup” 34% sedangkan penilaian kualitas susu menggunakan SNI 01.2782:1998 diperoleh susu dengan kualitas “Kelas I” sebanyak 10%, “Kelas II” 87%, dan kualitas “jelek” 3%.

**Kata kunci:** kualitas, susu segar, Dinas Pertanian dan Pangan Kota Yogyakarta

**Testing Quality of Fresh Milk  
In Agriculture and Food Office of Yogyakarta City  
On October until November 2019**

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**ABSTRACT**

Milk is a food product of animal origin that has complete nutrition and is beneficial for growth and health. Milk is favored by children and adults so it is necessary to supervise the quality of milk that will be consumed by the community. Good quality milk is milk that does not change its components and also does not change which must be replaced. This Final Project discusses the quality of fresh milk offered in the Yogyakarta City area. Data obtained from the evaluation of milk quality at the Veterinary Public Health Laboratory (Kesmavet) of the Yogyakarta City Agriculture and Food Office on 39 milk samples from October to November 2019. Milk samples obtained from cooperatives and milk agents, each as much as 500 mL. Tests carried out were organoleptic tests, cleanliness tests, specific gravity, alcohol tests, fat content test, dan reductase test. The results of testing and evaluation of milk quality following the standards set by the Yogyakarta City Agriculture and Food Office set milk with a "good" criterion of 18%, criteria of "more than sufficient" 12%, a criterion of "sufficient" 36%, and a criterion of "less than sufficient" 34% while milk quality using SNI 01.2782: 1998 obtained milk with "Class I" quality as much as 10%, "Class II" 87%, and "poor" quality 3%.

**Keywords:** quality, fresh milk, Agriculture and Food Office of Yogyakarta City