

**PENGARUH PENAMBAHAN RASA TERHADAP KUALITAS FISIK DAN
KIMIA PADA SUSU PASTEURISASI PRODUKSI SKALA USAHA
MIKRO KECIL DAN MENENGAH (UMKM)
“MBAH NYOTO OLAHAN SUSU”**

Oleh :
FIRDANINGRUM ANGGRAINI
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ABSTRAK

Peningkatan konsumsi susu akibat perubahan pola dan gaya hidup masyarakat di masa pandemi tidak diimbangi dengan kemampuan produksi industri susu di Indonesia. Situasi tersebut dapat dimanfaatkan untuk mendorong usaha olahan susu dari sapi perah rakyat, khususnya produksi susu pasteurisasi. Oleh karena itu, susu pasteurisasi berperisa produksi Usaha Mikro, Kecil, dan Menengah (UMKM) perlu diujikan baik kualitas fisik maupun kimia. Tujuan penyusunan Proyek Akhir ini adalah untuk mengetahui dan menganalisis kualitas fisik maupun kimia susu pasteurisasi dengan penambahan rasa dari hasil produksi UMKM “Mbah Nyoto Olahan Susu” Kecamatan Brayut, Kabupaten Sleman melalui serangkaian uji. Metode yang dilakukan yaitu pengujian fisik dan kimia meliputi uji kebersihan, uji organoleptik, pengukuran pH dan berat jenis (BJ), uji reduktase, serta *Total Plate Count* (TPC). Hasil pengujian kualitas fisik dan kimia susu pasteurisasi menunjukkan penurunan kualitas apabila dibandingkan dengan standar tetapan SNI, khususnya pada nilai pH dan BJ. Faktor yang menyebabkan penurunan kualitas susu pasteurisasi adalah penambahan air, gula, dan sirup perisa. Selain itu, lama penyimpanan susu dalam refrigerator dinilai turut serta memengaruhi kualitas susu karena berhubungan dengan nilai pH.

Kata kunci : pengaruh, rasa, susu pasteurisasi, uji kualitas, UMKM

**THE EFFECT OF FLAVORS ADDITION ON PHYSICAL AND
CHEMICAL QUALITY IN PASTEURIZED MILK PRODUCTION OF
MICRO SMALL AND MEDIUM ENTERPRISE
“MBAH NYOTO OLAHAN SUSU”**

By:

FIRDANINGRUM ANGGRAINI

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ABSTRACT

The increase in milk consumption due to changes in people's patterns and lifestyles during the pandemic is not matched by the production capacity of the dairy industry in Indonesia. This situation can be used to encourage the business of processing milk from the people's dairy cows, especially the production of pasteurized milk. Therefore, flavored pasteurized milk produced by UMKM needs to be tested for both physical and chemical quality. The purpose of preparing this Final Project is to determine and analyze the physical and chemical quality of pasteurized milk with the addition of flavor from the production of UMKM “Mbah Nyoto Olahan Susu”, Brayut District, Sleman Regency through a series of tests. The methods used are physical and chemical tests including hygiene tests, organoleptic test, pH and density measurement, reductase test, and Total Plate Count (TPC). The results of physical and chemical quality tests of pasteurized milk showed a decrease in quality when compared to the SNI standard, especially the pH and density values. Some factors that caused a quality decrease of pasteurized milk are addition of water, sugar, and flavored syrup. Beside of that, the length of storage of milk in the refrigerator is considered to influence the quality of milk especially to pH value.

Keywords : effect, flavor, pasteurized milk, quality tests, UMKM