

**ANALISIS SENSORIS DAN DETEKSI DAYA TERIMA SUSU PASTEURISASI KOMERSIAL DENGAN PENGURANGAN KADAR GULA PADA ANAK USIA SEKOLAH DASAR DI KABUPATEN PURWOKERTO DAN BANJARNEGARA**

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**INTISARI**

Tujuan penelitian ini adalah untuk mengetahui perbedaan sensoris yang meliputi bau, rasa dan kekentalan serta daya terima susu pasteurisasi dari berbagai varian rasa dan penambahan gula pada anak Sekolah Dasar. Dilakukan dengan studi kasus di SD Negeri Sokanegara 2, Purwokerto dan SD Negeri Kalibenda 1, Banjarnegara. Pengujian kualitas susu segar meliputi kadar lemak, kadar protein, kadar laktosa dan total padatan dan padatan bukan lemak. Lima varian sampel yaitu susu A (tanpa penambahan rasa maupun gula, susu B (penambahan rasa stroberi dan gula 90 gram per liter), susu C (penambahan rasa stroberi dan gula 45 gram per liter), D (penambahan rasa cokelat dan gula 90 gram per liter), E (penambahan rasa cokelat dan gula 45 gram per liter). Panelis dalam penelitian adalah 53 siswa Sekolah Dasar Negeri Sokanegara 2 dan 48 siswa Sekolah Dasar Negeri Kalibenda 1. Hasil uji kualitas susu yaitu kadar lemak 3,91, kadar laktosa 4,25, kadar protein 2,86, total padatan 11, 61 dan padatan bukan lemak sebesar 7,7. Hasil uji sensoris dan preferensial di analisis dengan uji Friedman. Rata-rata skor hasil yang didapat untuk daya terima produk pada siswa SDN Sokanegara 2 yaitu 2,08 (A), 3,75 (B), 3,24 (C), 3,29 (D) dan 2,64 (E). Rata-rata skor hasil daya terima yang didapat pada siswa SDN Kalibenda 1 adalah 1,59 (A), 3,48 (B), 3,18 (C), 3,48 (D) dan 3,27 (E). Hasil uji kualitas susu segar menunjukkan bahwa susu dalam kualitas yang normal. Hasil uji sensoris dan preferensial menunjukkan rasa yang manis dengan penambahan gula yang tertinggi disukai oleh panelis. Kesimpulan dari penelitian ini adalah konsumen lebih menyukai susu dengan penambahan gula 90 gram per liter sehingga terasa manis.

(Kata kunci: Susu Pasteurisasi, Uji Kualitas, Uji Sensoris, Siswa Sekolah Dasar)

**SENSORIAL ANALYSIS AND DETECTION OF ACCEPTABILITY OF  
PASTEURIZED MILK WITH SUGAR CONTENT REDUCTION TO  
CHILDREN OF ELEMENTARY SCHOOL AT KABUPATEN  
PURWOKERTO AND BANJARNEGARA**

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**ABSTRACT**

The purpose the study was to know the acceptance of students on pasteurized milk with some different flavour and level of sugar produced by Milk Cooperative of PESAT in Purwokerto, Banyumas. The study was conducted with a case study in SD NegeriSokanegara 2, Purwokerto and SD NegeriKalibenda 1, Banjarnegara. Milk was analyzed for protein, fat, lactose as well total solid of milk to determine the quality before pasteurized. Five variants of those milk samples Milk A (without added flavour and sugar), B (Strawberry with 90 g sugar), C (Strawberry with 45 g sugar), D (Chocolate with 90 g sugar) and E (Chocolate with 45 g sugar) were tested for sensory as well as preference of 53 students of Sokanegara 2 Elementary School in KabupatenPurwokerto and 48 students of Kalibenda 1 Elementary School in KabupatenBanjarnegara. The data obtained would be analyzed using Friedman test to determine the level of milk preference. The result of study showed that composition of milk was 3.91%, 2.86%, 4.25% and 11.61 for fat, protein, lactose, and total solid respectively. The value of milk preference as well as sensory test on acceptability of panelis showed that students of Sokanegara 2 Elementary School were 2,08 (A), 3,75 (B), 3,24 (C), 3,29 (D) dan2,64 (E).for while forKalibenda 1Elementary School were 1,59 (A), 3,48 (B), 3,18 (C), 3,48 (D) dan 3,27 (E). The result for quality milk test indicate that milk is in good condition. Sensory analysis and preference test indicate that the effect of added sugar can be liked by student. The conclusion from this study is that consumers prefer milk with the 90 g addition of sugar.

(Keyword: Pasteurized Milk, Quality Test, Sensory Test, Student of Elementary School)