

## **KAJIAN KUALITAS SUSU KAMBING SEGAR DAN OLAHAN DI KABUPATEN SLEMAN DAERAH ISTIMEWA YOGYAKARTA**

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### **INTISARI**

Penelitian ini bertujuan untuk menganalisis kualitas susu kambing segar dan susu kambing olahan dalam bentuk susu bubuk yang di olah peternak di Kabupaten Sleman Daerah Istimewa Yogyakarta. Penelitian ini menggunakan susu kambing segar dan susu kambing bubuk masing-masing 6 sampel yang diambil di daerah Kabupaten Sleman. Pengujian sampel meliputi berat jenis susu, uji alkohol, kadar air, kadar abu, kadar protein, kadar lemak, kadar mineral, kelarutan, dan kemanisan. Data komposisi susu kambing segar dan susu kambing bubuk diolah dengan menggunakan analisis *T-test*. Hasil menunjukkan kualitas susu kambing segar memiliki nilai berat jenis rata-rata yaitu  $1,027 \pm 0,001$  dan memiliki nilai (-) uji alkohol 70%. Hasil kualitas komposisi susu yang terkandung pada susu kambing segar secara berturut-turut yaitu total solid, kadar air, kadar abu, kadar protein, kadar lemak, kadar mineral Fe, kadar mineral Ca dan kemanisan sebesar 13,67%; 86,33%; 0,8%; 3,61%; 4,42%; 3,88  $\mu\text{g/ml}$ ; 11,56  $\mu\text{g/ml}$  dan 11,12%, sedangkan kualitas komposisi susu per bahan kering yang terkandung dalam susu kambing bubuk secara berturut-turut meliputi total solid, kadar air, kadar abu, kadar protein, kadar lemak, kadar mineral Fe, kadar mineral Ca, kemanisan dan indeks kelarutan yaitu 98,86%; 1,14%; 1,77%; 6,38%; 12,40%; 4,68  $\mu\text{g/ml}$ ; 1,64  $\mu\text{g/ml}$ ; 49,29% dan 90,54%. Kesimpulan dari penelitian ini adalah terjadi penurunan kualitas pada komposisi kimia susu kambing bubuk dengan metode penggorengan dan pemanasan dalam waktu yang lama dan memiliki kelarutan yang rendah serta tingginya komposisi gula pada susu kambing bubuk.

Kata kunci: Kualitas susu, susu kambing segar dan susu kambing bubuk.

## **QUALITY ASSESSMENT OF FRESH AND PROCESSED GOAT MILK IN THE DISTRICT SLEMAN DAERAH ISTIMEWA YOGYAKARTA**

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### **ABSTRACT**

The purpose of this research was to analyze the quality of fresh goat's milk and goat's milk processed in the form of powdered milk from farmer in Sleman Daerah Istimewa Yogyakarta. Six samples of fresh and powder goat's milk taken in Sleman respectively. Samples were tested for density, alcohol, level of water, ash, protein, fat, minerals, solubility, and sweetness. The data composition of fresh goat's milk and goat's milk powder is processed by using a T-test analysis. The results showed the quality of fresh goat's milk has a value weight of average type i.e 0.001 and 1.027 has value (-) test alcohol 70%. The results of the quality of the composition of the milk contained in fresh goat's milk in succession i.e. the total solid, water levels, the levels of ash, protein, fat levels, the levels of minerals in mineral levels of Fe, Ca and sweetness of 13,67%; 86,33%; 0.8%; 3,61%; 4,42%; 3, 88 µg/ml; 11, 56 µg/ml; 11, 12%, and the quality of the composition of milk per dry ingredients contained in goat's milk powder respectively covering the total solid, water levels, the levels of ash, protein, fat levels, the levels of minerals in mineral levels of Fe, Ca, sweetness and solubility index i.e. 98,86%; 1.14%; 1,77%; 6,38%; 12.40%; 4, 68 µg/ml; 1, 64 µg/ml; 49.29% and 90,54%. The conclusion of this research is decline in the quality of the chemical composition of goat milk powder by the method of frying and heating in a long time, has a low solubility and high sugar composition in goat milk powder.

Keywords: Quality of milk, fresh goat milk and goat milk powder.