

**PENGARUH KADAR GULA DAN JENIS PERISA TERHADAP
KEMANISAN, KEASAMAN, DAN INTENSITAS FLAVOR
YOGURT DRINK BERPERISA REMPAH**

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INTISARI

Penelitian ini bertujuan untuk memperoleh hubungan gula, asam dan perisa rempah dalam menentukan karakter flavor *yogurt drink* yang belum diketahui. Penelitian dilakukan dengan cara pengenceran *yogurt* : air yaitu 1:1, 1:2, 1:3 dan ditentukan pengenceran paling tepat berdasarkan nilai total padatan, didapatkan hasil yaitu 1:1. Terdapat empat jenis rempah yang ditambahkan, berikut ini jenis dan konsentrasi rempah berturut-turut adalah jahe 0,005% (v/v), sereh 0,01% (v/v), kayu manis 0,005% (v/v), dan anis 0,01% (v/v). Evaluasi sensoris dilakukan dengan variasi penambahan gula 5%, 6%, 7%, 8%, 9% ,10% dan diuji tiga atribut yaitu kemanisan, keasaman dan intensitas flavor menggunakan metode *scoring different test* dengan skala tidak terstruktur berupa garis. Pengujian menggunakan 20 panelis terlatih yang telah diuji kemampuan membedakan dua sampel menggunakan base line penilaian dengan metode *pair comparasion test* dan kemampuan kelompok untuk melihat konsistensi pengujian dengan *overal triagle difference test*. Hasil evaluasi sensori atribut kemanisan, keasaman, dan intensitas flavor pada *yogurt drink* dengan penambahan perisa rempah jahe, sereh, kayu manis dan anis didapatkan hasil bahwa terdapat tiga pola pengaruh penggunaan perisa rempah dalam *yogurt drink*. Pola pertama untuk perisa jahe dengan kadar kemanisan medium dengan kekuatan aroma perisa yang sama pada keenam variasi, maka pemilihan formula berdasarkan rasio kemanisan dan keasaman yang tinggi antara kadar gula 8-10%; kedua untuk perisa sereh rasio antara kemanisan terhadap keasaman memiliki nilai yang sama serta nilai intensitas flavor medium pada seluruh variasi kadar gula, maka penentuan formula menggunakan dasar kekuatan flavornya; pola ketiga pada kayu manis dan anis dengan kemanisan, kekuatan aroma dan rasio keasaman terhadap kemanisan masuk kelompok medium pada seluruh variasi kadar gula minuman. Oleh sebab itu pemilihan formula dapat didasarkan pada rasio kemanisan terhadap keasaman pada rentang kadar gula minuman 5-10%.

Kata kunci : *yogurt drink* , perisa rempah, variasi kadar gula, evaluasi sensoris.

THE EFFECT OF SUGAR CONCENTRATION AND FLAVORING TYPES TOWARD SWEETNESS, SOURNESS, AND FLAVOR INTENSITY IN SPICES-FLAVORED YOGURT DRINK

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ABSTRACT

This study designed to obtain the relationship between sugar, sour and spices flavor in determining characteristics of flavored yogurt drink that not known yet. Study was conducted by diluting yogurt : water by following ratio 1:1, 1:2, 1:3 and was determined that most accurate dilution based on total solid score, the result is 1:1. There are four types of spices added with following types of spices and concentration ginger 0,005% (v/v), lemongrass 0,01%, cinnamon 0,005% (v/v), and anise 0,01% (v/v). Sensory evaluation analyzed by varying sugar addition 5%, 6%, 7% 8%, 9%, 10% and three attributes, sweetness, sourness, and flavor intensity, was tested using scoring different test method with unstructured ratio in a line. This study using 20 trained panelists who have been tested their ability to differ two samples using base line scoring by pair comparison test method and group ability to see test consistency by overall triangle difference test method. Result of sensory evaluation with sweetness, sourness, and flavor intensity attributes with addition of ginger, lemongrass, cinnamon, and anise flavor showed that are three patterns of the effect of spices flavor addition to yogurt drink. The first pattern for ginger flavor with medium sweetness levels with the same strength flavor of the sixth variation, the selection formula based on the ratio of sweetness and sourness was high between 8-10 % sugar content ; secondly to lemongrass flavor ratio of sweetness and sourness has the same value as well as medium flavor intensity values on a whole variety of levels of sugar, then using a formula determining the basic strength of flavor ; The third pattern in cinnamon and anise with sweetness, strength of aroma and acidity to sweetness ratio of incoming group of medium in a whole variety of sugar drink. Therefore, the selection formula can be based on the ratio of sweetness to acidity in the range of 5-10 % sugar content drinks .

Keywords : yogurt drink, flavoring spices, variation of sugar concentration sensory evaluation