

**PERBEDAAN UJI SENSORIS DAN DAYA TERIMA BERBAGAI VARIAN
SUSU PASTEURISASI DENGAN PENAMBAHAN GULA DAN RASA
(STUDI KASUS SMP N 1 KALIMANAH DAN SD N KALIMANAH
WETAN, PURBALINGGA)**

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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 dan Sekolah Menengah Pertama. Dilakukan dengan studi kasus di SMP Negeri 1 Kalimantan dan SD Negeri Kalimantan Wetan, Purbalingga. 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 45 gram per liter), susu C (penambahan rasa stroberi dan gula 90 gram per liter), D (penambahan rasa coklat dan gula 45 gram per liter), E (penambahan rasa coklat dan gula 90 gram per liter). Panelis dalam penelitian adalah 65 siswa Sekolah Dasar dan 42 siswa Sekolah Menengah Pertama. 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 SMP yaitu 2,33 (A), 2,55 (B), 3 (C), 3,28 (D), 3,85 (E). Rata-rata skor hasil daya terima yang didapat pada siswa SD adalah 1,82 (A), 2,98 (B), 2,98 (C), 3,35 (D), 3,85 (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 sehingga terasa manis.

(Kata kunci: Susu Pasteurisasi, Uji Kualitas, Uji Sensoris, Anak-anak Sekolah Dasar, Anak-anak Sekolah Menengah Pertama)

**THE DIFFERENCE OF ORGANOLEPTIC TEST AND ACCEPTABILITY
OF MILK PASTEURIZED WITH ADDITION OF SUGARS AND
FLAVOURS
(CASE STUDY OF SMP N 1 KALIMANAH AND SD N KALIMANAH
WETAN, PURBALINGGA)**

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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 SMP Negeri 1 Kalimantan and SD Kalimantan Wetan, Purbalingga. 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 45 g sugar), C (Strawberry with 90 g sugar), D (Chocolate with 45 g sugar) and E (Chocolate with 90 g sugar) were tested for sensory as well as preference of 65 students of Elementary School and 42 students of Junior High School in Kabupaten Purbalingga. 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 student of Junior High School school were 2,33 (A), 2,55 (B), 3 (C), 3,28 (D), 3,85 (E). for while for Elementary School were 1,82 (A), 2,98 (B), 2,98 (C), 3,35 (D), 3,85 (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 addition of sugar.

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