

PENGARUH PENAMBAHAN TEPUNG PORANG (*Amorphophallus oncophyllus*) TERHADAP KUALITAS YOGHURT

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung porang (*Amorphophallus oncophyllus*) terhadap kualitas mikrobiologis, kimia, fisik dan sensoris yoghurt. Yoghurt dibuat dari susu sapi menggunakan starter *Streptococcus thermophilus* dan *Lactobacillus bulgaricus* dengan penambahan tepung porang pada persentase yang berbeda yaitu 0, 0,1, 0,2 dan 0,3. Yoghurt yang sudah jadi kemudian dilakukan uji total bakteri, bakteri asam laktat, keasaman, pH, viskositas, sineresis serta organoleptik. Data hasil pengujian total bakteri, bakteri asam laktat, keasaman, pH, viskositas, sineresis dianalisis dengan menggunakan ANOVA pola searah, hasil yang berbeda nyata dilanjutkan dengan uji Duncan's New Multiple Range Test. Ulangan dilakukan sebanyak tiga kali. Data hasil pengujian organoleptik dianalisis menggunakan analisis non parametrik, uji hedonik Kruskal Wallis. Hasil penelitian menunjukkan bahwa penambahan tepung porang tidak berpengaruh nyata terhadap total bakteri dan total bakteri asam laktat, kadar air, total padatan, pH, keasaman nilai sineresis, viskositas, berturut-turut yaitu $9,53 \pm 0,86$ log cfu/ml, $9,04 \pm 0,96$ log cfu/ml, $87,56 \pm 0,67\%$, $12,42 \pm 0,66\%$, $3,91 \pm 0,12$, $0,96 \pm 0,16\%$, $22,69 \pm 9,85\%$, $1814,1 \pm 682,80$ cP. Penelitian ini dapat disimpulkan bahwa penambahan tepung porang sampai 0,3% tidak mempengaruhi kualitas mikrobiologis, kimia, dan fisik, namun dapat mempengaruhi warna menjadi kuning dan rasa yang lebih agak asam.

Kata kunci: Yoghurt, Tepung porang, *Amorphophallus oncophyllus*, *Streptococcus thermophilus*, *Lactobacillus bulgaricus*.

THE EFFECTS OF PORANG FLOUR (*Amorphophallus oncophyllus*) ADDITION ON THE QUALITY OF YOGHURT

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ABSTRACT

This experiment was carried out to investigate the effects of porang flour (*Amorphophallus oncophyllus*) addition on the microbiological quality, chemical quality, physical quality and sensory of yoghurt. Yoghurt was made of cow's milk with addition *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. Porang flour was added with different percentages (0, 0.1, 0.2 and 0.3). Evaluation performed included total bacteria, lactic acid bacteria, acidity, pH, viscosity, syneresis and organoleptic. The data of total bacteria count, lactic acid bacteria count, acidity, pH, viscosity and syneresis were analyzed using Oneway ANOVA, significantly different results continued with Duncan's New Multiple Range Test. The experiments were replicated three times. Organoleptic test data were analyzed using non-parametric analysis, hedonic Kruskal Wallis test. The results showed that the addition of flour porang not significantly affect the value of total bacteria and total lactic acid bacteria, water content, total solid, pH, acidity, syneresis, viscosity, respectively, were 9.53 ± 0.86 log cfu / ml, 9.04 ± 0.96 log cfu / ml, $87.56 \pm 1.53\%$, $12.42 \pm 0.66\%$, 3.91 ± 0.12 , $0.96 \pm 0.16\%$, $22.69 \pm 9.85\%$, 1814.1 ± 682.80 cP. Conclusion of this experiment was the addition of porang flour up to 0.3% did not affect the quality of microbiological, chemical, and physical, but it could affect the color becomes yellow and slightly sour taste better.

Keywords: Yoghurt, Porang flour, *Amorphophallus oncophyllus*, *Streptococcus thermophilus*, *Lactobacillus bulgaricus*.