ABSTRACT

Formulation Of Milk To Drink Milk Probiotics

By

Tri Maryanto

Drink beverages that contain probiotics are live bacteria that have beneficial effects and contains a favorable substrate for the growth of these bacteria (prebiotic).

This study aims to find the best formulation of this type in the manufacture of skim milk and probiotics from goat's milk beverages with physical properties, chemical, and organoleptic quality in accordance with the standards of materials and products probiotic drink Yakult honsha Co.Ltd (2001). The treatments were prepared using a single factor in the design of randomized Perfect (RTS) with 2 replications, which is a type of milk include: 400 ml Whole goat milk (J1); 200 ml Whole milk goat + (28.8 g + 200 ml water) Skim cow (J2); 200 ml Skim goat + (28.8 g + 200 ml water) Skim cow (J3); 400 ml Skim goat (J4), (57.6 g + 400 ml water) Skim cow (J5), in each experimental unit used in 400 ml of milk. The data obtained were tested with Bartlett test manifold similarities and increase test data and then tested with Tukey test of variance and then analyzed the data to better determine whether there is a difference among the treatments. The data were then analyzed further by testing the smallest Significant Difference (LSD) at the significance level of 1% and 5% (Steel and Torrie, 1991).

The results showed Formulation whole milk goat's milk type (J1), whole milk + skim cow's goat (J2) and the type of goat skim milk + skim cow (J3) of probiotic dairy products that meet the quality standards of a good probiotic milk drinks with the properties physical and chemical standards of quality materials and products probiotic milk drink (Yakult Honsha).