

## **ABSTRAK**

### **KUALITAS SUSU KAMBING PERANAKAN ETAWA PADA BERBAGAI PERIODE LAKTASI DITINJAU DARI SIFAT FISIK DI DESA SUNGAI LANGKA KECAMATAN GEDONG TATAAN KABUPATEN PESAWARAN**

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Penelitian ini dilakukan pada Mei sampai dengan Juni 2016 dengan tujuan untuk mengetahui kualitas fisik susu kambing Peranakan Etawa (PE) pada berbagai periode laktasi di Desa Sungai Langka, Kecamatan Gedong Tataan, Kabupaten Pesawaran. Uji kualitas fisik susu dilakukan di Laboratorium Politeknik Negeri Lampung (Polinela) di Bandarlampung. Pengamatan dilakukan terhadap susu dari 15 ekor kambing pada periode laktasi 1, 2, 3, dan 4. Peubah yang diamati meliputi warna, aroma, konsistensi, rasa, daya terima, kondisi kesegaran susu melalui uji alkohol, kondisi homogen susu melalui uji didih, berat jenis susu, dan pH susu. Berdasarkan hasil penelitian diketahui bahwa warna susu kambing laktasi 1 dan 2 normal (putih sampai putih kekuningan) dengan skor 2,0 -- 3,2. Aroma susu laktasi 1,2, dan 3 masih baik (berkisar antara tidak sedap sampai dengan sedap) dengan nilai 2,1 -- 3,0. Rasa susu terbaik (klasifikasi sedap) dicapai pada laktasi 4 (nilai 3,0). Hasil uji alkohol, susu laktasi 4 terbaik (100% negatif menggumpal). Hasil uji didih, susu laktasi 1 dan 2 lebih baik (20% positif pecah, 80% negatif pecah) daripada laktasi 3 dan 4. Nilai pH (laktasi 1, 2, 3, dan 4 masing-masing 6,60, 6,59, 6,62, 6,54) memenuhi Standar Nasional Indonesia atau SNI (6,54 -- 6,60) maupun Thai Agricultural Standard atau TAS (6,5 -- 6,8). Nilai BJ (laktasi 1, 2, 3, dan 4 masing-masing 1,0480, 1,0533, 1,0531, 1,0525) lebih tinggi daripada SNI maupun TAS (1,0280). Disimpulkan bahwa kualitas susu kambing PE di lokasi penelitian perlu ditingkatkan.

**Kata kunci :** Kambing Peranakan Etawa, Uji alkohol, Uji didih, Uji berat jenis, Uji pH

## **ABSTRACT**

### **PHYSICAL CHARACTERS OF ETTAWA GRADE GOAT MILK IN VARIOUS LACTATION PERIOD AT SUNGAI LANGKA VILLAGE GEDONG TATAAN SUBDISTRICT PESAWARAN REGENCY**

**By**

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This research was conducted to study physical characters of Ettawa Grade Goat (EGG) milk at Sungai Langka village, Gedong Tataan subdistrict, Pesawaran regency. Physical characters of milk was tested at Politeknik Negeri Lampung Laboratory, Bandarlampung. Milk of 15 tails of EGG in the first, second, third, and fourth lactation period was observed. Variables observed was colour, aromatic, consistency, and taste by organoleptic test, potency to lump up, potency to smash, specific gravity, and pH.. Result of research indicated colour of the goat milk was normal (white yellowness) and the score was 2.0 – 3.2. Aromatic of goat milk was not delicious up to delicious (the score was 2.1 -- 3.0). Taste of milk produced in fourth lactation was the best (score 3.0). Milk of fourth lactation was the best (0% positive lump up and 100% negative lump up). Milk of the first and second lactation was better (20% positive smashed, 80% negative smashed) than that of third and fourth lactation. The goat milk of the first, second, third, and fourth lactation (6.60, 6.59, 6.62, 6.54) was agree with Indonesia National Standard (6.54 – 6.60) and Thai Agricultural Standard (6.5 – 6.8). Spesific gravity of the first, second, third, and fourth (1.0480, 1.0533, 1.0531, 1.0525, respectively) were higher than Indonesia National Standard and Thai Agricultural Standard (1.0280). It be concluded that quality of EGG goat milk should be improved.

Key words : Ettawa grade goat, Organoleptic test, Alcohol tes, Boiling test,  
Specific gravity test

