

ABSTRACT

STUDY ON ADDITION CARROT PUREE (*Daucus carota L*) IN MAKING OF HIGH FIBER ICE CREAM BASED ON ETAWA GOAT MILK

By

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This study aims to determine the concentration of the best carrot puree that can produce high fiber carrot ice cream in etawa goat milk with physical and organoleptic characteristics that consumers like. This study used a Complete Randomized Block Design (CRBD) method with a single treatment factor consisting of six treatments with four replications. The treatment factor used in this research was the concentration of the addition of carrot puree consisting of 6 levels, namely: 0% (F0), 10% (F1), 20% (F2), 30% (F3), 40% (F4), and 50% (F5) (b/v). The data obtained were analyzed for the similarity of variance with the Bartlett test and the addition of the data was tested by the Tuckey test. The data were further analyzed by the Smallest Significant Difference Test (SSDT) at the level of 5%. The results showed that the addition of 30% carrot puree concentration (F3) resulted in the characteristics of the best goat milk carrot ice cream with characteristics: color with a score of 3.940 (orange), aroma with a score of 3.875 (no typical of goat's milk), taste with a score of 3.935 (sweet),

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texture with a score of 3.965 (soft), overall acceptance with a score of 3.873 (likes), melting speed 1893.75s (31.6 minutes), overrun 72.500%, fiber content rough 1.083%, 8.130% protein content, 6.810% fat content, 55.200% moisture content, 1.750% ash content, and 28.110% carbohydrate content.

Keywords: carrot puree, etawa goat milk, ice cream, fiber, organoleptic

ABSTRAK

KAJIAN PENAMBAHAN BUBUR WORTEL (*Daucus Carota L*) PADA PEMBUATAN ES KRIM KAYA SERAT BERBASIS SUSU KAMBING ETAWA

Oleh

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Penelitian ini bertujuan untuk mengetahui konsentrasi bubuk wortel terbaik yang dapat menghasilkan es krim wortel kaya serat berbasis susu kambing etawa dengan karakteristik sifat fisik dan organoleptik yang disukai konsumen. Penelitian ini menggunakan metode Rancangan Acak Kelompok Lengkap (RAKL) dengan faktor perlakuan tunggal yang terdiri dari enam perlakuan dengan empat ulangan sehingga total unit percobaan sebanyak dua puluh empat unit. Faktor perlakuan yang digunakan adalah konsentrasi penambahan bubuk wortel yang terdiri dari 6 taraf yaitu : 0% (F0), 10% (F1), 20% (F2), 30% (F3), 40% (F4), dan 50% (F5) (b/v). Data yang diperoleh dianalisis kesamaan ragam dengan uji bartlett dan kemenambahan data diuji dengan uji Tuckey. Data selanjutnya dianalisis lebih lanjut dengan Uji Beda Nyata Terkecil (BNT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan konsentrasi bubuk wortel 30% (F3) menghasilkan karakteristik es krim wortel susu kambing terbaik dengan karakteristik; warna dengan skor 3,940 (orange), aroma dengan skor 3,875 (tidak

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khas susu kambing), rasa dengan skor 3,935 (manis), tekstur dengan skor 3,965 (lembut), penerimaan keseluruhan dengan skor 3,873 (suka), kecepatan meleleh 1893,75s (31,6 menit), overrun 72,500%, kadar serat kasar 1,083%, kadar protein 8,130%, kadar lemak 6,810%, kadar air 55,200%, kadar abu 1,750%, dan kadar karbohidrat 28,110%.

Kata Kunci : bubur wortel, susu kambing etawa, es krim, serat, organoleptik