

## **ABSTRACT**

### **THE EFFECT OF FERMENTED FLOUR FLOUR STABILIZER IN THE MAKING OF AMBON BANANA YOGHURT**

**By**

**NADIA ANDINA PUTRI ARPANI**

This study aims to determine the effect of adding concentration, and the type of fermented sweet potato flour, as well as the interaction between the two on the quality characteristics of ambon banana yoghurt. The research was arranged in a Complete Randomized Block Design (RCBD), factorial with two factors and three replications. The first factor was the concentration of fermented sweet potato flour namely: 0%, 1%, 2%. The second factor was the type of fermented sweet potato flour, namely: type I (0 hours), type II (24 hours), type III (48 hours), type IV (72 hours). The data obtained were tested for variance similarity with the Bartlett test and addition with the Tuckey test. Analysis of variance was used to determine whether there was an effect of treatment. Data were then further tested with an honest significant difference test (HSD test) (BNJ) at the level of 5% and 1%. The results showed that the concentration of fermented sweet potato flour significantly affected the quality characteristics of ambon banana yoghurt, while

the type of fermented sweet potato flour did not significantly affect the quality characteristics of ambon banana yoghurt and there was no interaction between the two factors. Concentration of 2% fermented sweet potato flour resulted in a lower syneresis of 3.97%, total soluble solids (TSS) of 18.77%, and texture/thickness of the sensory properties of ambon banana yoghurt with the highest score of 3.67 (like). The best treatment was the concentration of fermented sweet potato flour 2% with a viscosity value of 3.40 dPa.s, a protein content of 3.72% and a fat content of 4.45%.

**Keywords :** *Concentration, fermented sweet potato flour, yoghurt, ambon banana, syneresis.*

## **ABSTRAK**

### **PENGARUH PENSTABIL TEPUNG UBI JALAR TERFERMENTASI PADA PEMBUATAN YOGHURT PISANG AMBON**

**Oleh**

**NADIA ANDINA PUTRI ARPANI**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan konsentrasi, dan tipe tepung ubi jalar terfermentasi, serta interaksi antara keduanya terhadap karakteristik mutu yoghurt pisang ambon. Penelitian disusun dalam Rancangan Acak Kelompok Lengkap (RAKL), faktorial dengan dua faktor dan tiga kali ulangan. Faktor pertama adalah konsentrasi tepung ubi jalar terfermentasi yaitu : 0%, 1%, 2%. Faktor kedua adalah tipe tepung ubi jalar terfermentasi yaitu tipe I (0 jam), tipe II (24 jam), tipe III (48 jam), tipe IV (72 jam). Data yang diperoleh diuji kesamaan ragamnya dengan uji Bartlett dan kemenambahan dengan uji Tuckey. Analisis sidik ragam digunakan untuk mengetahui ada tidaknya pengaruh perlakuan., data kemudian diuji lanjut dengan uji beda nyata jujur (BNJ) pada taraf 5% dan 1%. Hasil penelitian menunjukkan bahwa konsentrasi tepung ubi jalar terfermentasi berpengaruh nyata terhadap karakteristik mutu yoghurt pisang ambon, sedangkan tipe tepung ubi jalar terfermentasi tidak berpengaruh

nyata terhadap karakteristik mutu yoghurt pisang ambon dan tidak terjadi interaksi antara kedua faktor. Konsentrasi tepung ubi jalar terfermentasi 2% menghasilkan sineresis yang lebih rendah yaitu 3,97%, total padatan terlarut (TPT) yang tinggi yaitu 18,77%, dan tekstur/kekentalan pada sifat sensori yoghurt pisang ambon dengan skor tertinggi yaitu 3,67 (suka). Perlakuan terbaik yaitu konsentrasi tepung ubi jalar terfermentasi 2% dengan nilai viskositas sebesar 3,40 dPa.s, kadar protein 3,72% dan kadar lemak 4,45%.

**Kata Kunci :** *Konsentrasi, tepung ubi jalar terfermentasi, yoghurt, pisang ambon, sineresis.*