

ABSTRACT

THE EFFECT OF ADDED CARAGENAN ON PHYSOCHEMICAL PROPERTIES AND THE SENSORY OF AMBON BANANA YOGHURT FLAVOR

BY

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Ambon banana flavored yogurt is a plain yogurt variant. The addition of fruit causes the texture of plain yogurt to be watery so it requires a stabilizer. This study aims to obtain the concentration of carrageenan which produces Ambon banana flavored yogurt with physicochemical and sensory properties of Ambon banana fruit yogurt according to SNI 2981:2009. This study used a completely randomized block design (RAKL) with a single factor, namely the concentration of carrageenan, namely K0 (without the addition of carrageenan), K1 (0.1%), K2 (0.2%), K3 (0.3%), K4 (0.4%), K5 (0.5%) w/v. The data obtained were analyzed statistically using the Barlett and Tukey test and then continued with the ANOVA test and the BNT test at the 5% level. Each sample from each replication was tested sensory, physical, and chemical. The results of this study resulted in the best plain yogurt with the addition of carrageenan of 0.5% w/v (K5) with the criteria of syneresis 39.61%, viscosity 2.28 cps, total acid 0.56%, TPT 12.60°brix, ash content 0,38%, protein content 3.81%, fat content 2.37%, total BAL 8.94 log cfu/mL, panelists prefer hedonic sensory, and thick yogurt (4.26).

Keywords : yoghurt, ambon banana, carrageenan, syneresis

ABSTRAK

PENGARUH PENAMBAHAN KARAGENAN TERHADAP SIFAT FISIKOKIMIA DAN SENSORI YOGHURT RASA PISANG AMBON

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Yogurt rasa pisang ambon merupakan varian rasa yogurt. Penambahan buah mengakibatkan tekstur yogurt berair sehingga membutuhkan bahan penstabil. Penelitian ini bertujuan mendapatkan konsentrasi karagenan yang menghasilkan yoghurt rasa pisang ambon dengan sifat fisikokimia dan sensori yoghurt buah pisang ambon sesuai SNI 2981:2009. Penelitian ini menggunakan metode Rancangan Acak Kelompok Lengkap (RAKL) dengan faktor tunggal yaitu konsentrasi karagenan yaitu K0 (tanpa penambahan karagenan), K1 (0,1%), K2 (0,2%), K3 (0,3%), K4 (0,4%), K5 (0,5%) b/v. Data yang diperoleh dianalisis secara statistik menggunakan uji Barlett dan Tukey lalu dilanjutkan dengan uji ANOVA dan uji BNT pada taraf 5%. Masing-masing sampel dari setiap ulangan diuji sensori, fisik, dan kimia. Hasil penelitian ini menghasilkan yogurt plain terbaik pada penambahan karagenan sebesar 0,5% b/v (K5) dengan kriteria sineresis 39,61%, viskositas 2,28 cps, total asam 0,56%, TPT 12,60^obrix, kadar abu 0,38%, kadar protein 3,81%, kadar lemak 2,37%, total BAL 8,94 log cfu/mL, sensori hedonik agak disukai panelis, serta kekentalan yoghurt kental (4,26).

Kata kunci : yoghurt, pisang ambon, karagenan, sineresis.