

ABSTRAK

KUALITAS KIMIA YOGHURT SUSU KAMBING DENGAN PENAMBAHAN EKSTRAK JAHE MERAH (*Zingiber officinale* var. Rubrum)

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Penelitian ini bertujuan untuk mengetahui pengaruh dan persentase terbaik penambahan ekstrak jahe merah (*Zingiber officinale* var. Rubrum) terhadap kualitas kimia yoghurt susu kambing. Penelitian ini dilaksanakan pada September 2021 di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung, dan Laboratorium Teknologi Hasil Pertanian, Politeknik Negeri Lampung. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) 5 perlakuan dengan 4 ulangan. Perlakuan yang diberikan yaitu kontrol (yoghurt susu kambing tanpa penambahan ekstrak jahe merah) (P0), yoghurt susu kambing dengan penambahan ekstrak jahe merah 1% (P1), yoghurt susu kambing dengan penambahan ekstrak jahe merah 2% (P2), yoghurt susu kambing dengan penambahan ekstrak jahe merah 3% (P3), dan yoghurt susu kambing dengan penambahan ekstrak jahe merah 4% (P4). Data yang diperoleh dianalisis menggunakan analisis ragam dengan taraf nyata 5% dan dilanjutkan dengan uji Beda Nyata Terkecil (BNT). Hasil penelitian menunjukkan bahwa penambahan ekstrak jahe merah berpengaruh nyata ($P < 0,05$) terhadap kadar protein dan kadar lemak yoghurt susu kambing, tetapi tidak berpengaruh nyata ($P > 0,05$) terhadap kadar air yoghurt susu kambing. Persentase terbaik penambahan ekstrak jahe merah terhadap kadar protein dan kadar lemak berturut-turut adalah 1% dan 2%.

Kata Kunci : Ekstrak jahe merah, yoghurt susu kambing, kadar protein, kadar lemak, dan kadar air.

ABSTRACT

Chemical Quality of Goat Milk Yoghurt with the Addition of Red Ginger Extract (*Zingiber officinale* var. *Rubrum*)

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This study aims to determine the effect and the best percentage addition of red ginger extract (*Zingiber officinale* var. *Rubrum*) on the chemical quality of goat's milk yogurt. This research was conducted in September 2021 at the Livestock Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung, and Laboratory of Agricultural Products Technology, Lampung State Polytechnic. The experimental design used was a completely randomized design (CRD) with 5 treatments with 4 replications. The treatments were control (goat's milk yogurt without the addition of red ginger extract) (P0), goat's milk yogurt with 1% red ginger extract (P1), goat's milk yogurt with 2% red ginger extract (P2), goat's milk yogurt with the addition of red ginger extract 3% (P3), and goat milk yogurt with the addition of red ginger extract 4% (P4). The data obtained were analyzed using analysis of variance with a significance level of 5% and continued with the Least Significant Difference (LSD) test. The results showed that the addition of red ginger extract had a significant effect ($P < 0,05$) on the protein and fat content of goat's milk yogurt, but had no significant effect ($P > 0,05$) on the moisture content of goat's milk yogurt. The optimum percentage addition of red ginger extract to protein content, and fat content were 1%, and 2% respectively.

Keywords: Red ginger extract, goat's milk yoghurt, protein content, fat content, and water content.