

ABSTRAK

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

Oleh

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Penelitian ini bertujuan untuk mengetahui pengaruh dan konsentrasi terbaik penambahan ekstrak jahe merah (*Zingiber officinale* var. *Rubrum*) terhadap kualitas organoleptik (warna, aroma, rasa, tekstur dan daya suka) dan tingkat kesukaan pada yoghurt susu kambing. Penelitian ini dilaksanakan pada Januari 2022 di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) 5 perlakuan dengan 28 panelis. Perlakuan yang diberikan yaitu yoghurt susu kambing tanpa penambahan ekstrak jahe merah (kontrol) (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 Beda Nyata Terkecil (BNT). Hasil penelitian didapatkan penambahan ekstrak jahe merah berpengaruh nyata ($P < 0,05$) terhadap uji warna, aroma, rasa dan tekstur pada yoghurt susu kambing, tetapi tidak berpengaruh nyata ($P > 0,05$) terhadap daya suka yoghurt susu kambing. Persentase konsentrasi ekstrak jahe merah sebanyak 4% memberikan pengaruh terbaik terhadap uji warna dan tekstur, sedangkan untuk persentase 3% memberikan pengaruh terbaik terhadap uji aroma dan rasa, dan untuk konsentrasi 2% memberikan pengaruh terbaik terhadap uji daya suka terhadap yoghurt susu kambing.

Kata Kunci : Ekstrak jahe merah, kualitas organoleptik, yoghurt susu kambing.

ABSTRACT

ORGANOLEPTIC 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 concentration of addition of red ginger extract (*Zingiber officinale* var. *Rubrum*) on organoleptic quality (color, aroma, taste, texture and favourite level) and the level of preference for goat's milk yogurt. This research was conducted in January 2022 at the Livestock Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. The experimental design used was a completely randomized design (CRD) with 5 treatments with 28 panelists. The treatments were goat's milk yogurt without the addition of red ginger extract (control) (P0), goat's milk yogurt with the addition of 1% red ginger extract (P1), goat's milk yogurt with the addition of 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). The results showed that the addition of red ginger extract had a significant effect ($P < 0.05$) on the color, aroma, taste and texture test of goat's milk yogurt, but had no significant effect ($P > 0.05$) on the favourite level of goat's milk yogurt. The percentage of red ginger extract concentration of 4% gave the best effect on the color and texture test, while the percentage of 3% gave the best effect on the aroma and taste test, and for a concentration of 2% gave the best effect on the favourite level of goat's milk yogurt.

Keywords: Red ginger extract, organoleptic quality, goat's milk yogurt.