

## ABSTRACT

### CHARACTERISTICS OF GOAT'S MILK ICE CREAM WITH THE ADDITION OF MORINGA LEAF FLOUR (*Moringa oleifera*)

By

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*Goat's milk and Moringa leaves contain high levels of protein, potassium, and calcium but have not been processed optimally. In addition, Moringa leaves also contain quercetin and phenolic which can control hyperglycemia. Processing of ice cream with the addition of Moringa leaf flour can be an innovation. This study aims to determine the effect of increasing the concentration of Moringa leaf flour on the acceptability and quality of goat's milk ice cream in accordance with SNI 3713-2018. This study was arranged using a completely randomized block design with the addition of Moringa leaf flour (K1) 1.5%, (K2) 3%, (K3) 4.5%, and (K4) 6%. This test consists of sensory analysis, physical analysis, and proximate analysis. The data obtained will be analyzed for similarity of variance using the Bartlett test and additional data will be tested using the Turkey test, the data will be analyzed using variance to find the variance estimator using 5% BNT. The results showed that the addition of Moringa leaf flour to the ice cream made had an effect on the sensory and physical properties produced. Ice cream with the addition of 1.5% Moringa leaf flour which produces a slightly soft texture of ice cream, light green in color, slightly distinctive aroma of Moringa leaves, slightly distinctive taste of Moringa leaves, melting time 11,653 minutes, and overrun 56.667. Ice cream with the addition of 1.5% Moringa leaf flour has 42.384% solids, 5.739% fat, and 3.171% protein.*

*Keywords: ice cream, goat's milk, moringa leaf flour*

## **ABSTRAK**

### **KARAKTERISTIK ES KRIM SUSU KAMBING DENGAN PENAMBAHAN TEPUNG DAUN KELOR (*Moringa oleifera*)**

**Oleh**

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Susu kambing dan daun kelor mengandung kadar protein, kalium, dan kalsium yang tinggi namun belum diolah secara optimal. Selain itu, daun kelor juga mengandung queticin dan phenolic yang dapat mengontrol hiperglikemia. Pengolahan es krim dengan penambahan tepung daun kelor dapat menjadi inovasi dalam pengolahan. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan konsentrasi tepung daun kelor terhadap daya terima dan kualitas es krim susu kambing sesuai SNI 3713-2018. Penelitian ini disusun menggunakan Rancangan Acak Kelompok (RAL) dengan penambahan tepung daun kelor (K1) 1,5%, (K2) 3%, (K3) 4,5%, dan (K4) 6%. Tes ini terdiri dari analisis sensorik, analisis fisik, dan analisis proksimat. Data yang diperoleh akan dianalisis kesamaan variansnya menggunakan uji Barltlett dan data tambahan akan diuji menggunakan uji Turckey, data tersebut akan dianalisis menggunakan varians untuk mencari penduga varians menggunakan BNT 5%. Hasil penelitian menunjukkan bahwa penambahan tepung daun kelor pada es krim yang dibuat berpengaruh terhadap sifat sensoris dan fisik yang dihasilkan. Es krim dengan penambahan tepung daun kelor 1,5% menghasilkan tekstur es krim agak lembut, warna hijau muda, aroma daun kelor sedikit khas, rasa daun kelor sedikit khas, waktu leleh 11.653 menit, dan overrun 56,667. Es

Kata kunci : es krim, susu kambing, tepung daun kelor