

ABSTRAK

PENGARUH PENAMBAHAN PATI TALAS PUTIH (*Colocasia esculenta* (L.) Schott) TERHADAP KUALITAS FISIK YOGHURT SUSU SAPI

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Penelitian ini bertujuan untuk mengetahui pengaruh penambahan pati talas putih terhadap kualitas fisik yoghurt susu sapi. Penelitian ini dilakukan pada Januari 2023 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) dengan 5 perlakuan (P0: tanpa penambahan pati talas putih, P1: 1%, P2: 2%, P3: 3%, P4: 4%) dan 4 ulangan. Peubah yang diamati dalam penelitian ini adalah viskositas, pH, dan total asam laktat. Data yang diperoleh dianalisis menggunakan analisis ragam dengan taraf nyata 5% dan dilanjutkan dengan uji Beda Nyata Terkecil (BNT). Hasil penelitian menunjukkan bahwa penambahan pati talas putih berpengaruh nyata ($P < 0,05$) terhadap viskositas, pH, dan total asam yoghurt susu sapi. Semakin tinggi penambahan persentase pati talas putih maka dapat meningkatkan nilai viskositas, total asam laktat dan menurunkan nilai pH.

Kata kunci: Talas putih, susu sapi, pH, total asam, dan viskositas.

ABSTRACT

THE EFFECT OF ADDITION OF *Colocasia esculenta* (L.) Schott ON THE PHYSICAL QUALITY OF COW'S MILK YOGURT

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This research aims to determine the effect of the addition of *Colocasia esculenta* (L.) Schott on the physical quality of cow's milk yogurt. This research was conducted in January 2023 at the Livestock Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung and the Agricultural Product Technology Laboratory, Lampung State Polytechnic. The experimental design used was a completely randomized design (CRD) with 5 treatments (P0: without the addition of *Colocasia esculenta* (L.) Schott starch, P1: 1%, P2: 2%, P3: 3%, P4: 4%) and 4 replications. The variables observed in this research were viscosity, pH, and total lactic acid. 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 *Colocasia esculenta* (L.) Schott starch had a significant ($P < 0.05$) effect on the viscosity, pH, and total acidity of cow's milk yogurt. The higher the addition of the percentage of *Colocasia esculenta* (L.) Schott starch, it can increase the value of viscosity, total lactic acid and lower the pH value.

Keywords: *Colocasia esculenta* (L.) Schott, Cow's milk, pH, total acid, and viscosity.