

ABSTRAK

KUALITAS FISIK KEJU SUSU SAPI DENGAN PEMAKAIAN ENZIM BROMELIN DARI BUAH NANAS (*Ananas comosus*)

Oleh

NAYLA SALSABILA

Penelitian ini bertujuan untuk mengetahui pengaruh pemakaian enzim bromelin dari buah nanas (*Ananas comosus*) terhadap kualitas fisik (rendemen *curd*, kekerasan, dan kelengketan) keju. Penelitian ini dilaksanakan pada Maret 2023 di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung, Bandar Lampung dan di Laboratorium Analisis Hasil Pertanian, Jurusan Teknologi Hasil Pertanian, Fakultas Pertanian, Universitas Lampung. Penelitian ini dilakukan menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan (5 ml enzim bromelin; 6 ml enzim bromelin; 7 ml enzim bromelin; 8 ml enzim bromelin) dan diulang sebanyak 5 kali. Peubah yang diamati meliputi rendemen *curd*, kekerasan, dan kelengketan keju. Data yang diperoleh dianalisis menggunakan analisis ragam pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa dosis perlakuan pemakaian enzim bromelin dari buah nanas (*Ananas comosus*) berpengaruh nyata ($P < 0,05$) terhadap rendemen *curd*, kekerasan, dan kelengketan keju. Disimpulkan bahwa pemakaian enzim bromelin dari buah nanas (*Ananas comosus*) sebanyak 6 ml dapat digunakan dalam pembuatan keju.

Kata kunci: enzim bromelin, keju, kekerasan, kelengketan, rendemen *curd*

ABSTRACT

PHYSICAL QUALITY OF COW MILK CHEESE WITH THE USE OF BROMELIN ENZYME FROM PINEAPPLE FRUIT (*Ananas comosus*)

By

NAYLA SALSABILA

This study aims to determine the effect of using the bromelain enzyme from pineapple (*Ananas comosus*) on the physical quality (*curd* yield, hardness, and adhesiveness) of cheese. This research was conducted in March 2023 at the Livestock Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung, Bandar Lampung and at the Agricultural Product Analysis Laboratory, Department of Agricultural Product Technology, Faculty of Agriculture, University of Lampung. This study was conducted using a completely randomized design (CRD) with 4 treatments (5 ml of bromelain enzyme; 6 ml of bromelain enzyme; 7 ml of bromelain enzyme; 8 ml of bromelain enzyme) and repeated 5 times. The observed variables included *curd* yield, hardness and adhesiveness of the cheese. The data obtained were analyzed using analysis of variance at the 5% level of significance. The results showed that the treatment dose used the bromelain enzyme from pineapple (*Ananas comosus*) had a significant ($P < 0,05$) effect on *curd* yield, hardness, and cheese adhesiveness. It was concluded that the use of bromelain enzyme from pineapple fruit (*Ananas comosus*) as much as 6 ml can be used in making cheese.

Keywords: adhesiveness, bromelin enzyme, cheese, *curd* yield, hardness