

## **ABSTRAK**

### **KAJIAN PENAMBAHAN TEPUNG KULIT PISANG AMBON (*Musa paradisiaca* var. *Sapientum*) TERHADAP KARAKTERISTIK YOGHURT SUSU SAPI**

**OLEH**

**BERLIAN SATRIO WICAKSONO**

Yoghurt merupakan produk susu yang mengalami fermentasi asam laktat melalui aktivitas dari *Lactobacillus bulgaricus* dan *Streptococcus thermophilus* dan kaya akan zat gizi serta memiliki manfaat besar bagi kesehatan. Tujuan penelitian ini adalah mengetahui pengaruh penambahan tepung kulit pisang ambon (*Musa paradisiaca* var. *Sapientum*) terhadap karakteristik yoghurt susu sapi terbaik sesuai dengan SNI 2981:2009. Penelitian ini disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan enam perlakuan dan empat ulangan. Perlakuan konsentrasi tepung kulit pisang ambon terdiri dari 6 taraf, yaitu P0 (0%), P1 (2%), P2 (4%), P3 (6%), P4 (8%), dan P5 (10%). Data dianalisis menggunakan uji Bartlett dan uji Tuckey, dilanjutkan dengan analisis ragam (ANARA), dan uji lanjut BNJ (Beda Nyata Jujur) pada taraf 5%. Berdasarkan hasil penelitian, yoghurt dengan penambahan tepung kulit pisang terbaik adalah perlakuan P1 (2%) yang memiliki karakteristik aroma sedikit khas buah pisang, warna putih kecoklatan, tekstur sedikit kental, rasa yang disukai, penerimaan keseluruhan disukai, pH 4,4, sineresis sebesar 66,63%, dan total mikroba 9,64 log CFU/mL.

Kata kunci : yoghurt, susu sapi, kulit pisang ambon, tepung kulit pisang ambon

## **ABSTRACT**

### **STUDY ON THE ADDITION OF AMBON BANANA PEEL FLOUR (MUSA PARADISIACA VAR. SAPIENTUM) TO THE CHARACTERISTICS OF COW'S MILK YOGURT**

**By**

**BERLIAN SATRIO WICAKSONO**

Yoghurt is a dairy product that undergoes lactic acid fermentation through the activity of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. It is rich in nutrients and offers significant health benefits. The aim of this study is to determine the effect of adding Ambon banana peel flour (*Musa paradisiaca* var. *Sapientum*) to the characteristics of cow's milk yogurt in accordance with SNI 2981:2009. This research was structured in a Complete Randomized Block Design (RAKL) with six treatments and four replications. The treatment concentrations of Ambon banana peel flour consist of six levels: P0 (0%), P1 (2%), P2 (4%), P3 (6%), P4 (8%), and P5 (10%). Data were analyzed using the Bartlett test and Tuckey test, followed by analysis of variance (ANARA), and the Honest Significant Difference (BNJ) test at the 5% level. Based on the results, the best yogurt with the addition of banana peel flour was the P1 (2%) treatment, which had a slightly characteristic banana aroma, off-white color, slightly thick texture, favorable taste, overall acceptance, a pH of 4.4, syneresis of 66.63%, and a total microbial count of 9.64 log CFU/mL.

Key words : yogurt, cow milk, ambon banana peel, ambon banana peel flour