

ABSTRAK

KUALITAS FISIK YOGHURT SUSU SAPI DENGAN PENAMBAHAN SARI BUAH BELIMBING MANIS (*Averrhoa carambola* L.)

Oleh

MAHARANI PANDALA PUTRI

Penelitian ini bertujuan untuk mengetahui kualitas fisik yoghurt susu sapi dengan penambahan sari buah belimbing manis. Penelitian ini dilakukan pada Desember 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 sari buah belimbing manis, P1: 2%, P2: 4%, P3: 6%, P4: 8%) dan 4 ulangan. Peubah yang diamati dalam penelitian ini adalah pH, total asam dan viskositas. Data yang diperoleh dianalisis menggunakan analisis ragam dengan taraf nyata 5% dan dilanjutkan dengan uji Beda Nyata Terkecil (BNT). Hasil penelitian menunjukkan bahwa penambahan sari buah belimbing manis berpengaruh nyata ($P < 0,05$) terhadap pH dan viskositas yoghurt susu sapi, namun tidak berpengaruh nyata terhadap total asam. Semakin tinggi penambahan level sari buah belimbing manis, maka menurunkan nilai pH dan meningkatkan nilai viskositas.

Kata kunci: Belimbing manis, pH, Susu sapi, Total asam, dan Viskositas.

ABSTRACT

PHYSICAL QUALITY OF COW'S MILK YOGHURT WITH THE ADDITION OF STARFRUIT (*AVERRHOA CARAMBOLA L.*) JUICE

By

MAHARANI PANDALA PUTRI

This study aims to determine the physical quality of cow's milk yogurt with the addition of sweet star fruit juice. This research was conducted in December 2023 at the Animal Production Laboratory of the Department of Animal Husbandry, Faculty of Agriculture, Lampung University and the Laboratory of Agricultural Product Technology of Lampung State Polytechnic. The experimental design used was a completely randomized design (CRD) with 5 treatments (P0: without the addition of sweet star fruit juice, P1: 2%, P2: 4%, P3: 6%, P4: 8%) and 4 replications. The variables observed in this study were pH, total acid and viscosity. The data obtained were analyzed using analysis of variance with a real level of 5% and continued with the Least Significant Difference (BNT) test. The results showed that the addition of sweet star fruit juice had a significant effect ($P < 0.05$) on the pH and viscosity of cow's milk yogurt. However, it did not significantly affect the total acid. The higher the level of sweet star fruit juice addition, the lower the pH value and the higher the viscosity value.

Keywords: *Averrhoa carambola (L.)*, pH, Cow's milk, Total acid, and Viscosity.