ABSTRAK

PENGARUH LAMA PENYIMPANAN YOGHURT SUSU SAPI PADA SUHU REFRIGERATOR TERHADAP KEASAMAN, TOTAL ASAM, DAN VISKOSITAS

Oleh

Alifudin Ilhamsyah

Penelitian ini bertujuan untuk mengetahui pengaruh lama penyimpanan yang berbeda pada suhu refrigerator, dan mengetahui lama penyimpanan terbaik pada yoghurt susu terhadap kualitas fisik yang meliputi keasaman, total asam, dan viskositas. Penelitian ini dilaksanakan di Laboratorium Produksi Ternak Jurusan Peternakan Universitas Lampung dan pengujian sampel yoghurt dilakukan di Laboratorium Teknologi Hasil Pertanian Politeknik Negeri Lampung. Metode penelitian Penelitian secara eksperimental menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari lima perlakuan dan lima ulangan. Perlakuan yang diterapkan adalah P1: Lama penyimpanan yoghurt 7 hari, P2: Lama penyimpanan yoghurt 14 hari, P3: Lama penyimpanan yoghurt 21 hari, P4: Lama penyimpanan yoghurt 28 hari, dan P5: Lama penyimpanan yoghurt 35 hari. Data yang diperoleh ditabulasi dan dianalisis menggunakan Analysis of Variance (ANOVA) dengan taraf nyata 5%. Hasil penelitian ini menunjukan bahwa nilai total asam yoghurt susu sapi berpengaruh nyata ($P<0,05$) dengan lama penyimpanan yang berbeda terhadap total asam, keasaman (pH), dan viskositas yogurt susu sapi. Kesimpulan dari penelitian yaitu perlakuan lama penyimpanan yang berbeda pada suhu refrigerator berpengaruh nyata ($P<0,05$) terhadap total asam, pH, dan viskositas yoghurt susu sapi, serta perlakuan lama penyimpanan yoghurt susu sapi pada hari ke 28 menunjukkan hasil yang terbaik dilihat dari keasaman (pH), total asam, dan viskositas yang dihasilkan.

Kata Kunci : pH, Susu sapi, Total asam, Viskositas Yoghurt

ABSTRACT

THE EFFECT OF COW'S MILK YOGHURT STORAGE DURATION AT REFRIGERATOR TEMPERATURE ON ACIDITY, TOTAL ACID, AND VISCOSITY

By

Alifudin Ilhamsyah

This study aims to determine the effect of different storage times at refrigerator temperatures, to determine the best storage time for milk yoghurt on physical quality including acidity, total acid, and viscosity. This study was conducted at the Animal Production Laboratory of the Animal Husbandry Department, University of Lampung and testing of yoghurt samples was carried out at the Agricultural Product Technology Laboratory of the Lampung State Polytechnic. Research method Experimental research using a Completely Randomized Design (CRD) consisting of five treatments and five replications. The treatments applied were P1: 7-day storage time for yoghurt, P2: 14-day storage time for yoghurt, P3: 21-day storage time for yoghurt, P4: 28-day storage time for yoghurt, and P5: 35-day storage time for yoghurt. The data obtained were tabulated and analyzed using Analysis of Variance (ANOVA) with a significance level of 5%. The results of this study indicate that the total acid value of cow's milk yoghurt has a significant effect ($P < 0.05$) with different storage times on the total acid, acidity (pH), and viscosity of cow's milk yoghurt. The conclusion of the study is that the different storage time treatments at refrigerator temperatures have a significant effect ($P<0.05$) on the total acid, pH, and viscosity of cow's milk yoghurt, and the storage time treatment of cow's milk yoghurt on the 28th day showed the best results in terms of acidity (pH), total acid, and viscosity produced.

Keywords : pH, Cow's milk, Total acid, Viscosity, Yoghurt