

ABSTRAK

KUALITAS ORGANOLEPTIK YOGHURT SUSU KAMBING DENGAN PENAMBAHAN KAYU MANIS (*Cinnamomum verum*)

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Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak kayu manis (*Cinnamomum verum*) terhadap kualitas organoleptik yoghurt susu kambing yang meliputi warna, aroma, tekstur, rasa, dan daya suka. Penelitian ini dilaksanakan pada bulan Februari--Maret 2025 yang bertempat di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. sedangkan pembuatan ekstrak kayu manis dilakukan di Laboratorium Analisis, Jurusan Perkebunan, Politeknik Negeri Lampung. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan empat perlakuan: tanpa kayu manis (P0), serta penambahan kayu manis masing-masing 0,1% (P1), 0,2% (P2), dan 0,3% (P3), dengan 28 panelis sebagai ulangan. Uji organoleptik dilakukan menggunakan skala Likert 1--5 dan dianalisis dengan uji Kruskal-Wallis serta dilanjutkan dengan uji Mann-Whitney. Hasil penelitian menunjukkan bahwa penambahan ekstrak kayu manis berpengaruh nyata ($P < 0,05$) terhadap semua parameter organoleptik. Konsentrasi yang masih bisa diterima panelis ditemukan pada perlakuan P1 (0,1%) berdasarkan warna (agak putih kecoklatan, aroma (sedikit beraroma kayu manis), tekstur (sedikit kental), dan rasa (sedikit berasa kayu manis). Dengan demikian, penambahan ekstrak kayu manis sebesar 0,1% mampu meningkatkan kualitas organoleptik yoghurt susu kambing dan berpotensi meningkatkan penerimaan konsumen terhadap produk ini.

Kata kunci: aroma, kayu manis, organoleptik, tekstur, yoghurt susu kambing,

ABSTRACT

ORGANOLEPTIC QUALITY OF GOAT MILK YOGHURT WITH THE ADDITION OF CINNAMON (*Cinnamomum verum*)

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This study aims to determine the effect of adding cinnamon extract (*Cinnamomum verum*) on the organoleptic quality of goat milk yogurt including color, aroma, texture, taste, and liking. This study was conducted in February--March 2025 at the Animal Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. while the manufacture of cinnamon extract was carried out at the Analysis Laboratory, Department of Plantation, Lampung State Polytechnic. This study used a Completely Randomized Design (CRD) with four treatments: without cinnamon (P0), and the addition of cinnamon of 0.1% (P1), 0.2% (P2), and 0.3% (P3), with 28 panelists as replications. Organoleptic tests were carried out using a Likert scale of 1--5 and analyzed by the Kruskal-Wallis test and continued with the Mann-Whitney test. The results showed that the addition of cinnamon extract had a significant effect ($P < 0.05$) on all organoleptic parameters. The concentration that was still acceptable to the panelists was found in treatment P1 (0.1%) based on color (slightly brownish white), aroma (slightly cinnamon-scented), texture (slightly thick), and taste (slightly cinnamon-flavored). Thus, the addition of 0.1% cinnamon extract can improve the organoleptic quality of goat milk yogurt and has the potential to increase consumer acceptance of this product.

Keywords: aroma, cinnamon, goat milk yoghurt, organoleptic, texture.