

ABSTRAK

EVALUASI PERSEPSI PANELIS TERHADAP SENSORIS YOGHURT SUSU SAPI DENGAN PENAMBAHAN PEMANIS ALAMI STEVIA (*Stevia rebaudiana bertonii*)

Oleh

MUHAMAD FAJAR RAMADHAN

Penelitian ini bertujuan untuk mengetahui pengaruh dan konsentrasi terbaik penambahan pemanis alami stevia (*Stevia rebaudiana bertonii*) terhadap persepsi panelis terhadap sensoris (warna, aroma, tekstur, rasa, *mouthfeel* dan daya suka) pada yoghurt susu sapi. Penelitian ini dilaksanakan pada Mei 2025 di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 25 panelis. Perlakuan yang diberikan yaitu yoghurt susu sapi dengan penambahan gula 7% (kontrol) (P0), yoghurt susu sapi dengan penambahan pemanis alami stevia 1% (P1), yoghurt susu sapi dengan penambahan pemanis alami stevia 3% (P2), dan yoghurt susu sapi dengan penambahan pemanis alami stevia 5% (P3). Data yang diperoleh dianalisis menggunakan Kruskal-Wallis dan apabila signifikan maka dilanjutkan dengan uji Post Hoc Mann-Whitney. Hasil penelitian menunjukkan bahwa penambahan ekstrak pemanis alami stevia berpengaruh nyata ($P < 0,05$) terhadap rasa dan tekstur, tetapi tidak berpengaruh nyata ($P > 0,05$) terhadap warna, aroma, *mouthfeel* dan daya suka yoghurt susu sapi. Hasil uji Post-Hoc Mann-Whitney terhadap tekstur menunjukkan bahwa terdapat perbedaan yang nyata pada penambahan pemanis alami stevia 5% (P3) sedangkan hasil uji terhadap rasa yoghurt terdapat perbedaan signifikan antara penambahan pemanis alami stevia sebesar 1%, 3% dan 5%. Penambahan konsentrasi pemanis alami stevia terhadap yoghurt susu sapi yang paling disukai oleh panelis yaitu 1% untuk warna (agak putih kekuningan), aroma (asam khas yoghurt), tekstur (agak kental), rasa (sedikit manis), *mouthfeel* (tidak pahit), serta daya suka (suka).

Kata Kunci: Evaluasi persepsi panelis, Pemanis alami stevia, Yoghurt susu sapi

ABSTRACT

EVALUATION OF PANELIST PERCEPTION ON THE SENSORY CHARACTERISTICS OF COW'S MILK YOGHURT WITH THE ADDITION OF NATURAL SWEETENER STEVIA (*Stevia rebaudiana* Bertoni)

By

Muhamad Fajar Ramadhan

This study aims to determine the effect and optimal concentration of natural stevia sweetener (*Stevia rebaudiana* bertoni) addition on panelist perception of sensory attributes (color, aroma, texture, taste, mouthfeel, and overall acceptability) in cow's milk yogurt. This research was conducted in May 2025 at the Animal Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. The experimental design used was a Completely Randomized Design (CRD) with 4 treatments and 25 panelists. The treatments consisted of cow's milk yogurt with 7% sugar addition (control) (P0), cow's milk yogurt with 1% natural stevia sweetener addition (P1), cow's milk yogurt with 3% natural stevia sweetener addition (P2), and cow's milk yogurt with 5% natural stevia sweetener addition (P3). The obtained data were analyzed using the Kruskal-Wallis test, and if significant, followed by the Post Hoc Mann-Whitney test. The results showed that the addition of natural stevia sweetener extract significantly affected ($P < 0.05$) taste and texture, but did not significantly affect ($P > 0.05$) color, aroma, mouthfeel, and overall acceptability of cow's milk yogurt. The Post-Hoc Mann-Whitney test results for texture showed a significant difference with 5% natural stevia sweetener addition (P3), while the test results for yogurt taste showed significant differences between 1%, 3%, and 5% natural stevia sweetener additions. The concentration of natural stevia sweetener addition to cow's milk yogurt most preferred by panelists was 1% for color (slightly yellowish-white), aroma (characteristic yogurt sourness), texture (slightly thick), taste (slightly sweet), mouthfeel (not bitter), and overall acceptability (liked).

Keywords: Sensory Panel Evaluation, Natural Stevia Sweetener, Cow's milk Yoghurt