

ABSTRAK

PENGARUH LAMA PENYIMPANAN TERHADAP DAYA SUKA SENSORIS YOGHURT SUSU SAPI DENGAN PENAMBAHAN *Stevia rebaudiana Bertoni*

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Penelitian ini bertujuan untuk mengetahui pengaruh lama penyimpanan terhadap kualitas organoleptik yoghurt susu sapi dengan penambahan pemanis alami *Stevia rebaudiana Bertoni*. Penelitian ini menggunakan metode Rancangan Acak Lengkap (RAL) dengan lima perlakuan lama simpan, yaitu P1 (7 hari), P2 (14 hari), P3 (21 hari), P4 (28 hari), dan P5 (35 hari), serta empat kali ulangan. Parameter yang diamati meliputi warna, aroma, rasa, tekstur, dan daya terima keseluruhan. Data hasil pengamatan dianalisis menggunakan uji Kruskal-Wallis, dan apabila terdapat perbedaan nyata dilanjutkan dengan uji Mann-Whitney. Hasil penelitian menunjukkan bahwa lama simpan berpengaruh nyata ($P < 0,05$) terhadap tekstur yoghurt, dengan perbedaan signifikan antara perlakuan P2 (14 hari) dan P3 (21 hari). Sementara itu, lama simpan tidak berpengaruh nyata ($P > 0,05$) terhadap warna, aroma, rasa, dan daya suka. Lama simpan yoghurt susu sapi yang memberikan hasil terbaik adalah pada simpan 21 hari (P3), dengan karakteristik warna, aroma, tekstur, rasa dan daya suka yang disukai.

Kata kunci: yoghurt, lama penyimpanan, *Stevia rebaudiana*, kualitas organoleptik

ABSTRACT

THE EFFECT OF STORAGE DURATION ON THE SENSORY PREFERENCE OF COW'S MILK YOGURT WITH THE ADDITION OF *Stevia rebaudiana Bertoni*

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This study aimed to determine the effect of storage duration on the organoleptic quality of cow's milk yogurt with the addition of the natural sweetener *Stevia rebaudiana Bertoni*. The research used a Completely Randomized Design (CRD) with five storage duration treatments: P1 (7 days), P2 (14 days), P3 (21 days), P4 (28 days), and P5 (35 days), each with four replications. The observed parameters included color, aroma, taste, texture, and overall acceptability. The data were analyzed using the Kruskal–Wallis test, and if a significant difference was found, the analysis was continued with the Mann–Whitney test. The results showed that storage duration had a significant effect ($P < 0.05$) on the texture of the yogurt, with a significant difference observed between treatments P2 (14 days) and P3 (21 days). Meanwhile, storage duration had no significant effect ($P > 0.05$) on color, aroma, taste, and overall acceptability. The best storage duration for cow's milk yogurt was 21 days (P3), which produced yogurt with preferred color, aroma, texture, taste, and overall acceptability.

Keywords: yoghurt, storage duration, *Stevia rebaudiana*, organoleptic quality