

ABSTRAK**PENGARUH PEMBERIAN KONSENTRASI PERISA SARI UBI JALAR UNGU (*Ipomoea batatas* L.) TERHADAP KUALITAS YOGHURT SUSU UHT (*Ultra High Temperature*) SECARA UJI ORGANOLEPTIK****Theresia Retno Kristanti****131434029****Universitas Sanata Dharma**

Yoghurt merupakan alternatif minuman bergizi bagi konsumen yang tidak dapat mengonsumsi susu karena *lactose intolerance*. Yoghurt berbahan dasar susu. Susu yang mempunyai bau yang khas dan aroma yang khas kurang diminati oleh konsumen, maka peneliti mencoba menambahkan perisa ubi jalar ungu (*Ipomoea batatas* L). Ubi jalar ungu merupakan tumbuhan yang kaya akan serat, mineral, vitamin dan antioksidan. Ubi jalar ungu mengandung vitamin dan mineral yang dibutuhkan oleh tubuh manusia seperti vitamin A, vitamin C, kalsium dan zat besi

Tujuan penelitian ini adalah untuk mengetahui pengaruh pemberian perisa sari ubi jalar ungu terhadap kualitas yoghurt susu UHT, serta mengetahui konsentrasi perisa sari ubi jalar ungu yang paling disukai oleh panelis, serta penambahan bakteri *lactobacillus* dan *S. thermophilus* yang terkandung dalam plain biokul. Setiap perlakuan dan kontrol dibuat 4 kali pengulangan. Yoghurt yang dihasilkan selanjutnya diuji organoleptik oleh 20 panelis, lalu dianalisis secara statistika menggunakan uji normalitas, uji homogenitas, uji Anova dan dilanjutkan dengan uji Tukey.

Berdasarkan uji organoleptik menunjukkan bahwa semua perlakuan pemberian konsentrasi sari ubi jalar ungu yang berbeda memberikan dampak positif terhadap kualitas yoghurt meliputi, rasa perisa, warna, tekstur, aroma, rasa asam dan tingkat kesukaan panelis. Yoghurt dengan perlakuan penambahan konsentrasi sari ubi jalar ungu sebanyak 20 ml merupakan yoghurt yang disukai oleh panelis.

Kata Kunci: susu UHT, yoghurt, ubi jalar ungu, organoleptik

ABSTRACT**THE INFLUENCE OF PURPLE SWEET POTATO FLAVOR ADDITION
TOWARDS THE QUALITY OF UHT MILK YOGURT EXAMINED BY
ORGANOLEPTIC TEST****Theresia Retno Kristanti****131434029****Sanata Dharma University**

Yogurt is an alternative of nutritious drink for the consumers who cannot consume milk because of lactose intolerance. Yoghurt is made from whole milk that distinctive aroma and taste. Since most consumers do not like the aroma and taste of whole milk, the researcher tried to add purple sweet potato (*Ipomoea batatas* L) flavor. Purple sweet potato is a plant enriched with fiber, mineral, vitamin, and antioxidant. Purple sweet potato contains vitamin and mineral needed for human body, such as vitamin A, vitamin C, calcium, and iron.

The objective of this research was to know the influence of purple sweet potato flavor addition toward the quality of yogurt made of UltraHigh Temperature milk, to know the concentration of purple sweet potato extract, and to give *lactobacillus* as well as *S. thermophilus* bacteria were contained in *plain biokul*. Each treatment and control were done four times. Yogurt produced was then examined using organoleptic test by 20 panelists. Moreover, it was analyzed statistically using normality test, homogeneity test, Anova test, and Turkey test.

Based on organoleptic test, the result showed that all treatments of purple sweet potato flavor addition gave positive impact towards the quality of yogurt, including the taste of flavor, color, texture, aroma, sour taste, and panelists' preferences level. The most panelists liked yogurt added with purple sweet potato flavor with concentration 20 ml the most.

Keywords: Ultra High Temperature milk, yoghurt, purple sweet potato, organoleptic