

**PENGARUH VARIASI KONSENTRASI SARI BUAH NAGA MERAH
(*Hylocereus costaricensis*) TERHADAP HASIL UJI ORGANOLEPTIK
PADA YOGHURT SUSU SAPI**

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ABSTRAK

Yoghurt banyak dikonsumsi oleh masyarakat, sehingga pengolahan yoghurt dari buah naga diharapkan meningkatkan pendapatan masyarakat petani buah naga. Selain itu juga yoghurt buah naga baik bagi kesehatan tubuh karena kandungan gizi dan bakteri probiotik yang ada pada buah naga. Penambahan sari buah naga merah akan berpengaruh terhadap aroma, rasa, warna, tekstur dan kandungan gizi produk yoghurt buah naga merah. Tujuan penelitian ini adalah untuk mengetahui pengaruh penambahan sari buah naga merah terhadap kesukaan panelis.

Masing-masing perlakuan dan kontrol dibuat 3 kali ulangan, yaitu pemberian sari buah naga 10% ml, 20% ml dan 30% ml. Yoghurt yang dihasilkan kemudian diuji pada 20 panelis, selanjutnya, data dianalisis dengan uji menggunakan One Way ANOVA.

Hasil penelitian menunjukkan bahwa yoghurt dengan penambahan sari buah naga merah 10%, 20%, dan 30% berpengaruh terhadap tingkat kesukaan panelis. Semakin tinggi pemberian sari buah naga merah, maka semakin tinggi tingkat kesukaan panelis. Secara umum panelis lebih menyukai yoghurt dengan penambahan konsentrasi sari buah naga merah 30% dari segi rasa, tekstur, aroma, dan warna.

Kata kunci: yoghurt, susu sapi, buah naga merah, variasi konsentrasi, organoleptik

THE EFFECT OF VARIATION OF RED DRAGON FRUIT (*Hylocereus costaricensis*) CONCENTRATION ON ORGANOLEPTIC TEST RESULTS IN YOGHURT COW MILK

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ABSTRACT

Yogurt is consumed by many people, so yogurt that is processed from dragon fruit can increase the income of the dragon fruit farmers. Furthermore, dragon fruit yogurt is good for body health because of the nutritional content and probiotic bacteria contained in dragon fruit. The addition of red dragon fruit juice will affect the aroma, taste, color, texture and nutritional content of red dragon fruit yogurt products. The purpose of this study was to determine the effects of adding red dragon juice to panelists' preferences.

Each treatment and control were made three times repetition, namely giving dragon fruit juice 10% ml, 20% ml and 30% ml. The resulting yogurt was then tested on 20 panelists, then, the data were analyzed using One Way ANOVA.

The results showed that yogurt with the addition of red dragon juice 10%, 20%, and 30% had an effect on the level of preference of the panelists. The higher addition of red dragon fruit juice, the higher level of preference of the panelists. In general, panelists prefer yogurt with the addition of 30% red dragon fruit juice concentration in terms of taste, texture, aroma, and color.

Keywords: *yogurt, cow's milk, red dragon fruit, concentration variation, organoleptic*