

ABSTRAK**YOGHURT SUSU KAMBING DENGAN PENAMBAHAN JUS DAUN PANDAN (*Pandanus amaryllifolius* Roxb.) DAN WAKTU FERMENTASI**

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Susu kambing merupakan salah satu susu yang tidak banyak dikonsumsi dan diketahui khasiatnya oleh masyarakat Indonesia. Kesukaan konsumen dengan susu kambing dihambat oleh bau amis khas susu kambing. Susu kambing memiliki nilai gizi yang lebih tinggi dibandingkan dengan susu sapi. Perlu adanya pemanfaatan susu kambing sebagai sumber gizi dalam proses yang lain. Cara yang dilakukan untuk mengatasi hal tersebut adalah dengan mengolah susu menjadi produk olahan susu yang dapat diterima oleh konsumen dengan syarat harus mempunyai keunggulan. Salah satunya adalah yoghurt dengan penambahan daun pandan.

Penelitian dilakukan dengan menguji pengaruh konsentrasi daun pandan (*Pandanus amaryllifolius* Roxb.) dan lama fermentasi susu dengan bantuan bakteri *Streptococcus thermophilus* dan *Lactobacillus bulgaricus* untuk menghilangkan bau khas susu kambing. Penelitian merupakan eksperimen laboratorium dengan menggunakan variasi konsentrasi daun pandan 1 gr/100ml susu kambing, 2 gr/100ml susu kambing, 3 gr/100ml susu kambing serta kontrol atau tanpa penambahan daun pandan dan variasi lama fermentasi yang digunakan 3 jam, 6 jam dan 9 jam.

Berdasarkan pengamatan dan hasil uji Two Way Anova didapatkan hasil antara lama fermentasi dengan konsentrasi daun pandan untuk menghilangkan bau khas kambing dan disesuaikan dengan SNI-yoghurt memiliki perbedaan yang tidak signifikan. Konsentrasi 2 gr/100ml dengan lama fermentasi 9 jam atau (E₂WF₃) merupakan perlakuan yang disukai panelis dalam mengurangi atau menghilangkan bau khas susu kambing.

Kata kunci: Yoghurt, Susu Kambing, Lama Fermentasi, *Streptococcus thermophilus*, *Lactobacillus bulgaricus*, Daun Pandan (*Pandanus amaryllifolius* Roxb.)

ABSTRACT

GOAT MILK YOGHURT WITH PANDANUS LEAVE JUICE (*Pandanus amaryllifolius* Roxb.) AND TIME FERMENTATION

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Goat milk is one of milk which rarely consumes and some people do not know about its benefit. Consumer's pleasure to consume goat milk is inhibited by mephitis from it. Goat milk has the higher nutrition than cow milk. It is needed to have goat milk's utilization as the nutrition source in different way. The way to overcome that problem is by processing the milk until it becomes milk products that have high quality, so it can be accepted by consumers. One of them is yogurt with additional of pandanus leaves.

*The research was done by examining the pandanus leaves (*Pandanus amaryllifolius* Roxb.) and how long the fermentation of milk which was helped by bacteria *Streptococcus thermophilus* and *Lactobacillus bulgaricus* which had the influence in removing the distinctive smell of goat milk. This research was the laboratory experimental by using the variations of pandanus leaves 1gr/100ml of goat milk, 2gr/100ml of goat milk, 3gr/100ml of goat milk and controlled the process without adding of pandanus leaves and the variety of fermentation was done in 3, 6, and 9 hours.*

According to the observation and Two Way Annova's test result was obtained the different insignificant result between fermentation times with the concentration of pandanus leaves in removing the distinctive smell of goat milk and adjusting to SNI-yogurt. The 2 gr/100ml concentration of goat milk with 9 hours of fermentation or (E_2WF_3) is yoghurt whos is favored by the panelists to remove the distinctive smell of goat milk.

*Keywords: Yoghurt, goat milk, fermentation's times, *Streptococcus thermophilus*, *Lactobacillus bulgaricus*, pandanus leaves.*