

**PENGARUH SARI BUAH JERUK LIMAU (*Citrus amblycarpa*) SEBAGAI
PENGGUMPAL NON ENZIMATIS TERHADAP ORGANOLEPTIK,
KADAR PROTEIN DAN RENDEMEN KEJU *COTTAGE***

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Abstrak

Keju *cottage* adalah keju lunak tanpa pemeraman yang umumnya digumpalkan oleh *rennet* namun karena mahal dan sulitnya mendapatkan *rennet* menjadi salah satu faktor kurangnya konsumsi olahan susu berupa keju *cottage* di Indonesia. Sari buah jeruk limau merupakan alternatif yang dapat menggantikan *rennet* karena sifatnya yang asam dapat menggumpalkan susu. Tujuan penelitian ini adalah untuk mengetahui pengaruh penambahan sari buah jeruk limau terhadap kesukaan panelis, penambahan volume sari buah jeruk limau yang menghasilkan rendemen dan protein tertinggi serta penambahan sari buah jeruk limau yang menghasilkan keju *cottage* yang disukai panelis.

Masing-masing perlakuan dan kontrol dibuat 5 kali ulangan, yaitu penambahan sari buah jeruk limau dengan volume 10 ml, 15 ml dan 20 ml, sari buah didapatkan melalui pemerasan manual. *Rennet* sebagai kontrol diberikan sebanyak 0.5 g. Data kesukaan panelis terhadap warna, aroma, rasa dan tekstur dianalisis menggunakan One Way Anova sedangkan kandungan rendemen dan protein dianalisis secara deskriptif.

Berdasarkan hasil penelitian menunjukkan bahwa penambahan sari buah jeruk limau tidak berpengaruh terhadap warna, aroma dan tekstur namun berpengaruh terhadap rasa. Keju *cottage* yang memiliki rendemen dan kadar protein tertinggi adalah dengan penambahan sari buah jeruk limau 20 ml. Penambahan sari buah jeruk limau 10 ml memiliki tingkat kesukaan tertinggi dengan rata-rata untuk kesukaan terhadap warna, aroma, rasa dan tekstur adalah 3.17, 3.35, 3.16 dan 3.01.

Kata kunci : keju *cottage*, jeruk limau, kesukaan panelis, rendemen, protein

EFFECT OF LIME JUICE (Citrus amblycarpa) AS A NON ENZYMATIC COAGULANT ON ORGANOLEPTICS, PROTEIN CONDITIONS AND RENDEMENT COTTAGE CHEESE

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Abstract

Cottage cheese is soft cheese without curing, generally coagulated by rennet but because it is expensive and difficult to get. It become one of the lack factors of dairy consumption such as cottage cheese in Indonesia. Lime juice is an alternative way that can replace rennet because its acid can coagulate milk. The purpose of this study was to determine the effect of lime juice addition to the preferences of the panelists, the addition of the lime juice volume resulting in the highest rendement and protein, and the addition of lime juice that produces the favored cottage cheese by panelist.

Each treatment and control was made 5 times repetition by giving lime juice of 10 ml, 15 ml and 20 ml. Juice was obtained through manual squeeze. Rennet as control was given 0.5 g. Panelist preferences data were analyzed using One Way Anova while the content of curd yield and protein were analyzed descriptively.

Based on the results of the study, it was found that the addition of lime juice did not affect the taste, color, flavor and texture but did effect on taste. The Cheese cottage that has the highest rendement and protein content was the addition of lime juice of 20 ml. In addition of 10 ml of citrus juice had a high level of panelist preferences with the average amount for color, aroma, taste and texture is 3.17, 3.35, 3.16 and 3.01.

Keywords: lime cottage cheese, panelist preferences, curd yield, protein