

ABSTRACT

Ahmaludin. B.1811024. Yoghurt Quality Profile With Addition of Overripe Canistel Powder (*Pouteria campechiana*). Supervised by Aminullah and Sri Rejeki Retna Pertiwi.

Yogurt with the addition of overripe canistel powder is a food diversification in the form of yogurt. This study aims to study the effect of adding overripe canistel powder on the physical, chemical, microbiological and sensory qualities of yogurt. This study use a one-factor Completely Randomized Design (CRD), with five levels of treatment, namely variations in the concentration of overripe canistel powder 5%; 10%; 15%; 20%; and 25%. Product analysis includes viscosity, pH, total lactic acid, ash content, fat content, protein content, and total lactic acid bacteria. The selected yogurt analyzed for its sensory properties including sensory and hedonic qualities. The result shows that the more overripe canistel powder is added the more a tendency to increase the viscosity, protein content, fat content, color and viscosity of yogurt and decrease the pH value, total lactic acid, ash content and total lactic acid bacteria. Panelist's selescted and preferred products is obtain in yogurt with the addition of 10% overripe canistel powder which had a viscosity of 9.3698 cP; pH 4.033; total lactic acid 0.6005%; ash content 0.6045%; fat content 1.267%; protein content 5.2772%; and total lactic acid bacteria 8.0×10^5 CFU/mL. The selected product has a yellow sensory quality (5,1); yogurt and canistel smell (7,7); yogurt and canistel flavors (7,6); slightly thick texture (5.5); and slightly bitter aftertaste (5.5) and has a hedonic assessment towards liking on all parameters in the form of color, fragrance, taste, viscosity, aftertaste, and overall.

Keywords: Canistel, fermentation, overripe, powder, yoghurt

ABSTRAK

Ahmaludin. B.1811024. Profil Mutu Yoghurt Dengan Penambahan Serbuk Campolay Lewat Matang (*Pouteria campechiana*). Skripsi. Dibawah bimbingan Aminullah dan Sri Rejeki Retna Pertiwi.

Yoghurt dengan penambahan serbuk campolay lewat matang merupakan diversifikasi pangan dalam bentuk yoghurt. Penelitian ini bertujuan untuk mempelajari pengaruh penambahan serbuk campolay lewat matang terhadap mutu fisik, kimia, mikrobiologi dan sensori yoghurt. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor, dengan lima taraf perlakuan yaitu variasi konsentrasi serbuk campolay lewat matang 5%; 10%; 15%; 20%; dan 25%. Analisis produk meliputi viskositas, pH, total asam laktat, kadar abu, kadar lemak, kadar protein, dan total bakteri asam laktat. Yoghurt terpilih dianalisis sifat sensorinya meliputi mutu sensori dan hedonik. Hasil penelitian menunjukkan bahwa semakin banyak serbuk campolay lewat matang yang ditambahkan, memberikan kecenderungan dalam meningkatkan nilai viskositas, kadar protein, kadar lemak, warna dan kekentalan yoghurt serta menurunkan nilai pH, total asam laktat, kadar abu dan total bakteri asam laktat. Produk terpilih dan lebih disukai panelis didapat pada yoghurt dengan penambahan serbuk campolay lewat matang 10% yang memiliki mutu berupa viskositas 9,3698 cP; pH 4,033; total asam laktat 0,6005%; kadar abu 0,6045%; kadar lemak 1,267%; kadar protein 5,2772%; dan total bakteri asam laktat $8,0 \times 10^5$ CFU/mL. Produk terpilih memiliki mutu sensori berupa warna kuning (5,1); aroma khas yoghurt dan campolay (7,7); rasa asam khas yoghurt dan campolay (7,6); kekentalan semi solid/kental (5,5); dan *aftertaste* sepat/getir (5,5) serta memiliki penilaian hedonik kearah suka pada semua parameter berupa warna, aroma, rasa, kekentalan, *aftertaste*, dan *overall*.

Kata kunci: Campolay, fermentasi, lewat matang, serbuk, yoghurt