

KAJIAN MUTU YOGHURT SARI TEMPE KEDELAI (*Glycine max*) DENGAN PENAMBAHAN SUSU *SKIM*

[STUDY OF THE QUALITY OF SOYBEAN (*Glycine max*) TEMPE EXTRACT YOGHURT WITH THE ADDITION OF SKIM MILK]

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ABSTRACT

*This study aims to determine the effect of adding skim milk on the quality of yogurt with soy tempeh extract (*Glycine max*). The method used in this study is an experimental method with a single factor Completely Randomized Design (CRD), namely the addition of skim milk as much as 0%, 5%, 10%, 15%, 20% and 25% which was repeated 3 times to obtain 18 experimental units. Parameters observed were chemical quality (protein content and total acid), physical quality (viscosity and color (L)), microbiological quality (total lactic acid bacteria (LAB)), and organoleptic quality (color, scent, viscosity, taste). Observational data were analyzed by analysis of diversity with a significance level of 5% using the Co-stat application. If you get a significantly different result, do it further test with Polynomial Orthogonal follow-up for chemical and physical parameters, Honest Significant Difference (HSD) for organoleptic parameters while for microbiological parameters were analyzed descriptively. The results showed that the addition of skim milk had a significantly different effect on protein content, total acidity, viscosity, color (L), and organoleptic properties of color (scoring and hedonic), scent (scoring and hedonic), taste (scoring) and viscosity (scoring and hedonic). Soy tempeh extract yogurt with the addition of 25% skim milk was the best treatment based on protein content of 6.00%, total acid 1.32%, viscosity 2080.00 mPa.s, color (L) 89.70, total lactic acid bacteria 9, 7 log CFU/ml, as well as organoleptic, both scoring and hedonic, which were the most preferred by the panelists.*

Keywords: *skim milk, soy tempeh and yogurt.*

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan susu *skim* terhadap mutu yoghurt sari tempe kedelai (*Glycine max*). Metode yang digunakan dalam penelitian ini adalah metode eksperimental dengan Rancangan Acak Lengkap (RAL) faktor tunggal yaitu penambahan susu *skim* sebanyak 0%, 5%, 10%, 15%, 20% dan 25% yang diulang 3 kali sehingga diperoleh 18 unit percobaan. Parameter yang diamati yaitu mutu kimia (kadar protein dan total asam), mutu fisik (viskositas dan warna (L)), mutu mikrobiologi (total bakteri asam laktat (BAL)), serta mutu organoleptik (warna, aroma, kekentalan, rasa). Data hasil pengamatan dianalisis dengan analisis keragaman dengan taraf nyata 5% menggunakan aplikasi *Co-stat*. Apabila didapatkan hasil yang berbeda nyata dilakukan uji lanjut dengan uji lanjut *Polynomial Orthogonal* untuk parameter kimia dan fisik, Beda Nyata Jujur (BNJ) untuk parameter organoleptik sementara untuk parameter mikrobiologis dianalisa secara deskriptif. Hasil penelitian menunjukkan penambahan susu *skim* memberikan pengaruh yang berbeda nyata terhadap kadar protein, total asam, viskositas, warna (L), dan sifat organoleptik warna (skoring dan hedonik), aroma (skoring dan hedonik), rasa (skoring) dan kekentalan (skoring dan kekentalan). Yoghurt sari tempe kedelai dengan penambahan susu *skim* 25% merupakan perlakuan terbaik berdasarkan kadar protein 6,00%, total asam 1,32%, viskositas 2080,00 mPa.s, warna (L) 89,70, total bakteri asam laktat 9,7 log CFU/ml, serta organoleptik baik skoring maupun hedonik yang paling disukai panelis.

Kata kunci : sari tempe kedelai, susu *skim* dan yoghurt.