

**PENGARUH JENIS KURMA (*Phoenix dactylifera*) TERHADAP MUTU YOGHURT TEMPE KEDELAI (*Glycine max*)**

*THE EFFECT OF DIFFERENT DATES (*Phoenix dactylifera*) CULTIVAR ON THE QUALITY OF SOY (*Glycine max*) TEMPEH YOGURT*

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**ABSTRACT**

*This study aims to determine the effect of different dates cultivar on the quality of soy tempeh yogurt. The method used in this research is an experimental method carried out in the laboratory and designed using a single factor completely randomized design (CRD) with a different cultivars of dates palm fruit such as Sukkari, Khalas, Tunisia, and Safawi. The parameters observed were microbiological quality (total LAB), chemical quality (total lactic acid and protein content), and organoleptic quality (color, aroma, taste, and thickness). The data from the observations were analyzed using Analysis of Variance with a real level of 5% using Costat software. If there is a significant difference, a further test is carried out HSD at a significant level of 5%. The results showed that the different cultivars of dates fruit giving a significant effect on total lactic acid bacteria, total lactic acid, protein content, organoleptic of color (scoring), thickness (scoring and hedonic), and taste (scoring and hedonic). Soy tempeh yogurt with addition of Safawi dates cultivar was the best treatment based on total lactic acid bacteria 9,56 log CFU/ml, total lactic acid 0,83%, protein content 3,64%, as well as organoleptic acceptable to the panelists.*

**Keywords:** *date juice, soy tempeh yogurt, sugar*

**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh jenis kurma (*Phoenix dactylifera*) terhadap mutu yoghurt tempe kedelai (*Glycine max*). Metode yang digunakan dalam penelitian ini adalah metode eksperimental dengan Rancangan Acak Lengkap (RAL) faktor tunggal yaitu jenis kurma Sukkari, kurma Khalas, kurma Tunisia, dan kurma Safawi. Parameter yang diamati yaitu sifat mikrobiologi (total bakteri asam laktat (BAL)), sifat kimia (total asam dan kadar protein), serta sifat 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 Beda Nyata Jujur (BNJ). Hasil penelitian menunjukkan jenis kurma memberikan pengaruh yang berbeda nyata terhadap total bakteri asam laktat, total asam, kadar protein dan sifat organoleptik warna (skoring), kekentalan (skoring dan hedonik) dan rasa (skoring maupun hedonik). Yoghurt tempe kedelai dengan penambahan kurma jenis Safawi merupakan perlakuan terbaik berdasarkan total bakteri asam laktat 9,81 log CFU/ml, total asam 0,83%, kadar protein 3,64%, serta organoleptik baik skoring maupun hedonik yang paling disukai panelis.

**Kata kunci** : **Gula, kurma, yoghurt tempe kedelai**