

**KAJIAN MUTU YOGHURT DENGAN PENAMBAHAN KONSENTRASI SARI PISANG
RAJA (*Musa Paradisiaca* L.)**

**YOGURT QUALITY STUDY WITH ADDITION OF THE CONCENTRATION OF PLANTAIN
JUICE (*Musa Paradisiaca* L.)**

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ABSTRACT

*This study aims to determine the quality of yogurt with the addition of the concentration of plantain juice (*Musa paradisiaca* L.). The method used in this study was a completely randomized design (CRD) with one factor, namely the addition of plantain juice (*Musa paradisiaca* L.) which consisted of 5 levels of treatment, namely concentrations of 0%, 5%, 10%, 15%, 20%. and 25%. Each study was repeated three times to obtain 18 treatment units. The parameters observed were chemical properties (total lactic acid and acidity (pH), microbiological properties (total lactic acid bacteria (LAB)) and organoleptic properties (color, aroma, viscosity, taste). The observed data were analyzed by analysis of diversity (Analysis) with a significant level of 5% using the Co-Stat software application. Further tests are carried out with the Honest Significant Difference (BNJ) test if there is a significant difference. The results showed that the best treatment was P3 treatment with a concentration of 15% with a total amount of acid. 0.50% lactate with criteria (not too acidic), pH 4.85, total lactic acid bacteria 0.71×10^{10} log CFU/ml, organoleptic quality scoring color (white), aroma (slightly banana-scented), viscosity (slightly banana-scented) thick, taste (slightly sour) and hedonic organoleptic quality were acceptable to the panelists.*

Keywords: fruit juice, plantain, yogurt

ABSTRAK

Penelitian ini bertujuan untuk mengetahui mutu *yoghurt* dengan penambahan konsentrasi sari pisang raja (*Musa paradisiaca* L.). Metode yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan satu faktor yaitu penambahan sari buah pisang raja (*Musa paradisiaca* L.) yang terdiri dari 5 taraf perlakuan yaitu konsentrasi 0%, 5%, 10%, 15%, 20% dan 25%. Setiap penelitian diulang sebanyak 3 kali sehingga diperoleh 18 unit perlakuan. Parameter yang diamati yaitu sifat kimia (total asam laktat dan derajat keasaman (pH), sifat mikrobiologi (total bakteri asam laktat (BAL) serta sifat organoleptik (warna, aroma, kekentalan, rasa). Data hasil pengamatan dianalisis dengan analisis keragaman (*Analysis of Variance*) dengan taraf nyata 5% menggunakan aplikasi *software Co-Stat*. Apabila terdapat beda nyata, dilakukan uji lanjut dengan uji Beda Nyata Jujur (BNJ). Hasil penelitian menunjukkan bahwa perlakuan terbaik terdapat pada perlakuan P3 dengan konsentrasi 15% dengan jumlah total asam laktat 0,50% dengan kriteria (tidak terlalu asam), pH 4,85, total bakteri asam laktat $0,71 \times 10^{10}$ log CFU/ml, mutu organoleptik skoring warna (putih), aroma (agak beraroma pisang), kekentalan (agak kental), rasa (agak asam) dan mutu organoleptik hedonik dapat diterima oleh panelis.

Kata kunci : sari buah, pisang raja, *yoghurt*