

PEMBUATAN YOGHURT SUSU JAGUNG RENDAH LAKTOSA : KAJIAN PENAMBAHAN SUSU BUBUK SKIM DAN GELATIN

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Dibuat: 2011-03-10 , dengan 7 file(s).

Keywords: yoghurt, susu jagung, jagung

ABSTRACT

Corn milk yoghurt is made by adding beneficial bacteria into corn that has been pasteurized. Yoghurt culture generally involves two or more different bacteria for fermentation, usually *Streptococcus* and *Lactobacillus*, such as *L. acidophilus*, *L. bulgaricus*, *L. casei* and *L. bifidus*. In addition to bacteria, the addition of materials such as skim milk powder and gelatin also has its own function. The use of skim milk powder is intended to improve the nutritional value of fermented products, provide consistency and texture density better. While gelatin serves as a stabilizer and emulsifying food products.

The purpose of this study was to determine the interaction between skim milk powder with the addition of gelatin to the yoghurt milk produced corn, know the effect of the addition of skim milk powder to the quality of corn produced milk yoghurt and to know the exact composition of gelatin concentration required to obtain milk yoghurt corn quality. The research is an experiment using a randomized block design (RAK) is arranged in factorial. Factors tested consisted of two factors: the concentration of skim milk powder 3 level (3%, 5%, 7%) and gelatin concentration of 3 levels (0.3%, 0.5%, 0.7%), to obtain nine combinations treatment and it is repeated 3 times. The parameters include reducing sugar content, pH, lactose content, protein content, viscosity, total analysis of lactic acid bacteria and organoleptic test.

The result showed that the additional of skim milk powder concentration and gelatin will interact with it pH, reducing sugar content, total lactic acid bacteria, and the viscosity of the corn milk yoghurt. S3G2 treatment (the addition of skim milk powder concentration of 7% and 0.5% gelatin concentration) to produce the best corn milk yoghurt, which contains the protein content of 16.59%, pH 4.45, 2.42% reducing sugar content, total acid bacteria lactate 8.0×10^7 cfu / ml, 6.21 dpaas viscosity, and scent of 1.92 (not sour). Corn milk yoghurt has a lower lactose content than cow's milk yoghurt that is equal to 2.6%.