

STUDI PEMBUATAN YOGHURT SUSU BUNCIS : KAJIAN PENAMBAHAN STARTER DAN SUSU BUBUK SKIM SERTA PERBANDINGANNYA DENGAN YOGHURTSUSU SAPI

 Oleh: Catur Kusumawardhani (04730001)

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ABSTRACT

Nut bean is a protein source. One of them is broad bean. One of processed products of broad bean is broad bean milk. Broad bean milk is vegetable milk and it is very good for a person with Lactose Intolerance. The disadvantage of broad bean milk is a perishable commodity and has typical smell of nuts (beany flavor). Its disadvantages can be reduced by fermentation process that changes broad bean milk into yoghurt. In its making process it needs starter concentration (*Sterptococcus thermophilus* and *Lactobacillus bulgaricus*) and skim powder milk additional.

The purposes of this research are to know the interaction between starter concentration distribution with skip powder milk additional, to know the appropriate composition of starter concentration in order to obtain a good quality broad bean yoghurt, to know the effect of skip powder milk additional on broad bean yoghurt quality, and to know the effect of starter concentration additional and skim powder milk on the produced broad bean milk yoghurt compared with control.

The experimental design of this research is Group Random Design (RAK) composed in factorial, consisted of 2 factors with 3 times repeats. Factor 1 is starter concentration comprising 3 levels (A1 = 2.5, A2 = 5%, and A3 = 7.5%). Factor II is skim powder milk concentration that also comprising 3 levels (B1 = 3%, B2 = 5%, and B3 = 7%). All treatments are compared with a control, cow milk yoghurt.

The research result shows that the distribution of starter concentration and skim powder milk have very significant interaction on the reduction of sugar content, fat content, protein content, total of bacteria, sucrose content, viscosity, diluted solid total, yellowish level (b+). The treatment of 7% starter bacterium concentration and 7% skim powder milk produce the best yoghurt with 3.45% protein content, 0.494% fat content, 3.9 pH, 1.411% reduction sugar content, total number of bacteria of 9.7×10^4 cfu/ml, 3.167 dpass viscosity, 84 brightness level, 6 yellowish level, 2.5 (do not sting) and 2.9 (do not unpleasant) aroma. This quality is lower than cow milk yoghurt.