

# PENGARUH BERBAGAI KONSENTRASI LIMBAH CAIR NATA DE COCO TERHADAP KUALITAS TAHU SUSU

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## ABSTRACT

One of the current waste is waste encountered nata de coco, nata de coco that was a lot of good produced in large industrial and household industries. Nata de coco waste containing acetic acid is high enough in the amount of 8.25%. Acetic acid can be used as an ingredient in the manufacture coagulant know milk. Curd is a conglomeration of cow's milk protein. According to preliminary tests have been conducted found that there are differences in milk protein content to know who made the coagulant concentration wastewater nata de coco different. Previous studies that examined the content of goat milk out using the enzyme bromelain, found that the research results not in accordance with quality standards set by the SII. This is caused by many things and one kind of concentration coagulant materials used are not optimal. The type and concentration coagulant materials used will affect the quality out of milk (protein content, ash and organoleptic).

This study aims to determine the effect of effluent concentration of nata de coco to know the quality (protein content, ash content and organoleptic). Hypothesis in this study is expected that the effluent concentration of nata de coco affect the quality of the milk out. This research was carried out in THP Laboratory, Faculty of Agriculture University of Muhammadiyah Malang. When the study was held on 11-13 January 2010. This kind of research is a real experiment with a control treatment using a 7.4% vinegar, and use liquid waste nata de coco on the concentration of 30%, 35%, 40%, and 45%. By using a completely randomized design (RAL) 5 times as many replications. The observed parameters were protein content, ash and organoleptic. Techniques of data analysis is done by testing a single factor analysis of variance followed by Duncan's test of 5%.

From the results of the analysis note that the effluent concentrations of nata de coco a different effect on the quality of the milk out. The results showed that the best treatment for protein content, and organoleptic taste is the concentration of 40% (D), for ash levels at a concentration 45% (E), for odor control at concentrations of (A). This is based on the quality requirements set by SII. For further research, it is important to examine the terms that can be known mikrobiologinya durability level.