

# Pasteurized Milk Quality With Addition Of Various Types Of Honey From South Sulawesi

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## *Abstract*

Honey contains antioxidant compounds that function as substance slows down the process of oxidation of lipids. The addition of honey on pasteurized milk was expected to increase the antioxidant capacity of pasteurized milk. This study uses the reconstitution milk (10%) and 3 types of honey from South Sulawesi region. Reconstitution of milk pasteurized by the method HTST (High Temperature Short Time). Treatment prepared by pasteurized milk without the addition of honey (control), A pasteurized milk honey (forest honey), honey B (processed forest industries), and C honey (honey supermarket). Parameter The treatments are arranged in a completely randomized design that repeat 3 times. the measured value of DPPH (diphenyl-picrylhydrazil), pH, and organoleptic. The results showed that the addition of honey can increase the value of DPPH and consumer preferences as well as lowering the pH value of pasteurized milk. Pasteurized milk with additive of forest honey A has the highest value of DPPH, compared with B honey, while the lowest value was C honey. Pasteurized milk were added honey C and B have the same pH value, and the lowest was A. Addition honey C and A in the pasteurized milk has a similar value with B. Addition of honey may improve the quality of pasteurized milk.

Key words: Reconstitution of milk, honey, DPPH, pH, organoleptic.

Field of presentation: Agro-Ecosciences

Type of presentation: Oral