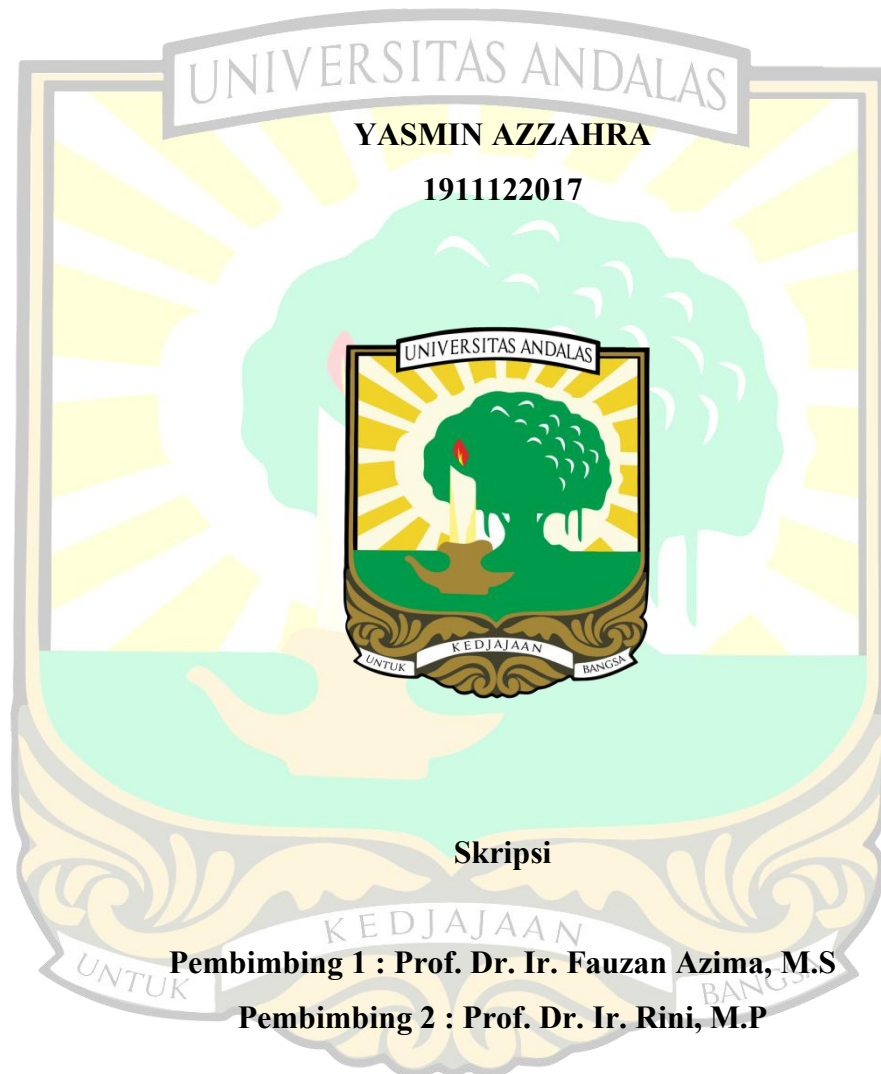


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(*Cinnamomum burmanii*) TERHADAP KARAKTERISTIK SUSU  
*MULTIGRAIN*”**



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(*Cinnamomum burmanii*) TERHADAP KARAKTERISTIK SUSU  
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Yasmin Azzahra<sup>1</sup>, Fauzan Azima<sup>2</sup>, Rini<sup>3</sup>

**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak Cassiavera terhadap karakteristik susu multigrain dan mencari formula terbaik penambahan ekstrak Cassiavera berdasarkan karakteristik fisikokimia dan organoleptik susu multigrain. Penelitian ini menggunakan metode Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan yaitu penambahan ekstrak Cassiavera dengan konsentrasi A (0%), B (0,2%), C (0,4%), D (0,6%), dan E (0,8%). Data yang diperoleh dalam penelitian ini dianalisis secara statistik menggunakan ANOVA kemudian dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan ekstrak Cassiavera pada karakteristik susu multigrain berpengaruh sangat nyata terhadap nilai total padatan dan kandungan protein. Serta berpengaruh signifikan terhadap nilai energi, serat kasar, dan IC50. Penambahan ekstrak Cassiavera tidak berpengaruh nyata terhadap kadar lemak, angka lempeng total, dan organoleptik. Perlakuan penambahan ekstrak Cassiavera terbaik berdasarkan kandungan nutrisi dan penerimaan organoleptik adalah produk D (penambahan ekstrak Cassiavera 0,6%) dengan nilai rata-rata: total padatan (5,85%), nilai pH (6,45), kadar protein (4,81%), kadar lemak (9,42%), energi (46,08 Cal), serat kasar (4%), IC50 (4,56) dan analisis ALT (4x10<sup>2</sup>). Sedangkan berdasarkan rata-rata parameter kesukaan panelis untuk warna 3,12 (agak suka), aroma 3,20 (agak suka), rasa 2,94 (agak suka), keseluruhan 3,20 (agak suka)

**Kata kunci:** susu multigrain, ekstrak Cassiavera, sinamaldehyd



# THE EFFECT OF *CASSIAVERA* (*Cinnamomum burmanii*) EXTRACT ADDITION ON THE CHARACTERISTICS OF MULTIGRAIN MILK

Yasmin Azzahra<sup>1</sup>, Fauzan Azima<sup>2</sup>, Rini<sup>3</sup>

## ABSTRACT

This research was aimed to determine the effect of adding *Cassiavera* extract on the characteristics of multigrain milk and to find out the best formula for adding *Cassiavera* extract based on the physicochemical and organoleptic characteristics of multigrain milk. This study used a completely randomized design (CRD) method with 5 treatments and 3 replications, namely the addition of *Cassiavera* extract with concentrations A (0%), B (0.2%), C (0.4%), D (0.6%), and E (0.8%). The data obtained in this study were analyzed statistically using ANOVA and then continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the addition of *Cassiavera* extract to the characteristics of multigrain milk had a very significant effect on the values of total solids and protein content. As well as significant effect on energy values, crude fiber, and  $IC_{50}$ . The addition of *Cassiavera* extract has no significant effect on fat content, total plate count, and organoleptic. The best treatment addition of *Cassiavera* extract based on nutritional content and organoleptic acceptance is product D (addition of *Cassiavera* extract 0.6%) with average values: total solids (5.85%), pH value (6.45), protein content (4.81%), fat content (9.42%), energy (46.08 Kal), crude fiber (4%),  $IC_{50}$  (4.56) and ALT analysis ( $4 \times 10^2$ ). Meanwhile, based on average panelist preference parameters for color 3.12 (rather like), aroma 3.20 (rather like), taste 2.94 (rather like), overall 3.20 (rather like)

**Keywords :** multigrain milk, *Cassiavera* extract, cinnamaldehyde

