

**PENGARUH PERBEDAAN TINGKAT PENAMBAHAN SARI
BUAH NANAS (*Ananas comosus*, (L.) Merr) DARI BAGIAN
DAGING, EMPULUR, DAN KULIT DALAM PEMBUATAN
KEJU *COTTAGE***

SKRIPSI

**Sebagai Salah Satu Syarat
Untuk Memperoleh Gelas Sarjana Teknologi Pertanian**



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Pengaruh Perbedaan Tingkat Penambahan Sari Buah Nanas (*Ananas comosus*, (L.) Merr) dari Bagian Daging, Empulur, dan Kulit dalam Pembuatan Keju *Cottage*

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ABSTRAK

Penelitian ini bertujuan untuk melihat pengaruh sari dari beberapa bagian buah nanas, tingkat penambahan, dan interaksi antara sari dari beberapa bagian buah nanas dan tingkat penambahannya terhadap karakteristik keju *cottage* yang dihasilkan. Penelitian ini menggunakan faktorial rancangan acak lengkap dua faktor dan 3 ulangan. Faktor A adalah bagian buah nanas dan faktor B adalah tingkat penambahan sari bagian buah nanas. Data tersebut dianalisis dengan menggunakan ANOVA dan dilanjutkan dengan uji lanjut *Duncan's Multiple New Range Test* (DMNRT) pada taraf 5%. Hasil dari penelitian menunjukkan bahwa Interaksi antara sari dari beberapa bagian buah nanas dan tingkat penambahan sari berpengaruh nyata terhadap rendemen, kadar air, kadar protein, kadar lemak, dan tekstur keju *cottage*, tetapi berpengaruh tidak nyata terhadap pH keju, total asam, kadar abu, warna, aroma dan rasa dari keju *cottage*. Perlakuan sari dari beberapa bagian buah nanas berpengaruh nyata terhadap rendemen, pH keju, total asam, kadar air, kadar lemak, kadar protein, warna, rasa dan tekstur keju *cottage*, dan berpengaruh tidak nyata terhadap kadar abu dan aroma keju *cottage*. Perlakuan tingkat penambahan berpengaruh nyata terhadap rendemen, pH keju, Total asam, kadar air, kadar abu, kadar lemak, kadar protein, warna, rasa, dan tekstur keju *cottage* tetapi berpengaruh tidak nyata terhadap aroma keju *cottage*. Berdasarkan hasil analisa organoleptik produk keju *cottage* terbaik diperoleh dari perlakuan AIB2 yaitu keju *cottage* dengan perlakuan penambahan 100 ml sari daging buah nanas, dengan skor warna 4,35; skor aroma 3,95; skor rasa 3,95 dan skor tekstur 4,25.

Kata kunci: keju *cottage*, sari buah nanas, enzim bromelin, susu sapi

The Effect Of The Difference in Level Addition Of Pineapple Juice (*Ananas Comosus*, L. Merr) From The Flesh, Pith, And Rind) In Cottage Cheese Making

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ABSTRACT

This research was aimed to determine the effect of the juice from some parts of the pineapple fruit, levels of addition juice, and interaction between juice from some parts of the pineapple fruit and levels of addition juice to the characteristics of the resulting cottage cheese. This research used a randomized complete design two factor and three repetitions. Factor A is Part of pineapple fruit and Factor B is level addition. Data was analyzed statistically by using ANOVA and continued with Duncan's Multiple Range Test (DMNRT) at 5% significant level. The results of this research showed that interaction between juice from some parts of the pineapple fruit and levels of addition juice were significantly effected rendemen, moisture content, protein content, fat content, and texture of the cottage cheese, but not significantly effected to pH, total acids, ash content, colour, aroma and flavor of the cottage cheese. The treatment of juice from some parts of the pineapple were significantly effected the rendemen, total acids, pH, moisture content, fat content, protein content, colour, flavor, and the texture of cottage cheese, but not significantly effected to ash content and aroma of the cottage cheese. The treatment of levels of addition were significantly effected to rendemen, pH, total acids, moisture content, ash content, fat content, protein content, color, flavor, and the texture of cottage cheese, but not significantly effected to aroma of the cottage cheese. The best product based on sensory analysis was AIB2 (100 ml juice of the flesh of pineapple), with score of colour 4.35 aroma 3.95 flavor 3.95 and texture 4.25.

Keywords: cottage cheese, pineapple fruit juice, enzyme bromelin, cow's milk