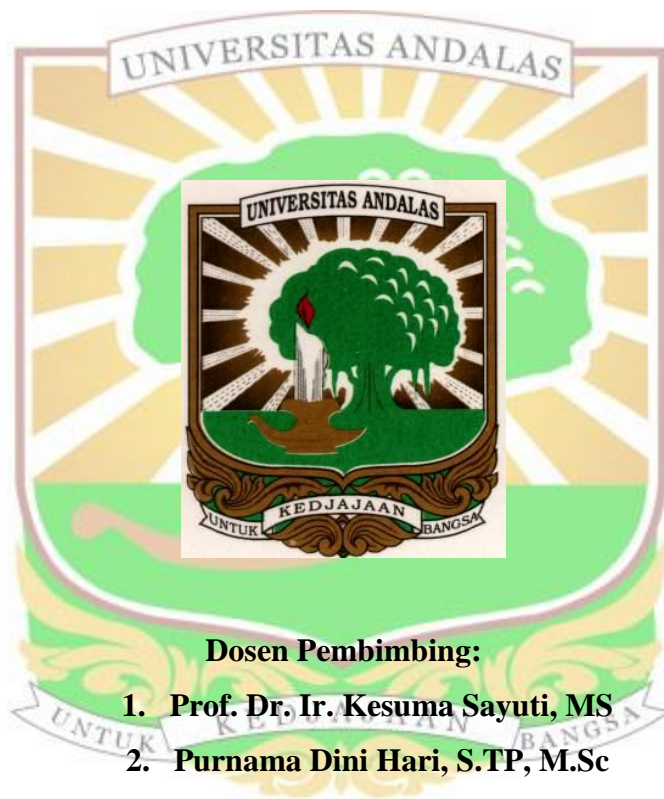


**PENGARUH PENAMBAHAN SARI BUAH BELIMBING  
WULUH (*Averrhoa bilimbi*, L.) TERHADAP KARAKTERISTIK  
KEJU *COTTAGE* YANG DIHASILKAN**

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## **Pengaruh Penambahan Sari Buah Belimbing Wuluh (*Averrhoa bilimbi*, L.) terhadap Karakteristik Keju *Cottage* yang Dihasilkan**

Mimi Syahfitri, Kesuma Sayuti, Purnama Dini Hari

### **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari buah belimbing wuluh terhadap karakteristik keju *cottage* dan mengetahui konsentrasi penambahan sari buah belimbing wuluh terbaik berdasarkan sifat fisika, kimia dan penerimaan dalam uji organoleptik keju *cottage*. Penelitian ini menggunakan rancangan acak lengkap dengan 5 perlakuan dan 3 ulangan. Data tersebut dianalisis dengan menggunakan ANOVA dan dilanjutkan dengan uji lanjut Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini yaitu; A (penambahan sari buah belimbing wuluh 20%), B (penambahan sari buah belimbing wuluh 25%), C (penambahan sari buah belimbing wuluh 30%), D (penambahan sari buah belimbing wuluh 35%), dan E (penambahan sari buah belimbing wuluh 40%). Hasil dari penelitian ini menunjukkan bahwa penambahan sari belimbing wuluh terhadap karakteristik keju *cottage* yang dihasilkan berpengaruh nyata terhadap berat *curd*, pH, total asam, kadar air, kadar abu, kadar protein, kadar lemak, dan rasa keju *cottage* tetapi tidak berpengaruh nyata terhadap organoleptik warna dan aroma. Berdasarkan analisa bahan baku pH susu 6,8, pH sari belimbing wuluh 2,2, dan total asam sari belimbing wuluh 12,59%. Berdasarkan hasil analisa dan organoleptik produk keju *cottage* terbaik adalah penambahan sari belimbing wuluh 30% dengan berat *curd* 68,56g, pH 5, total asam 4,27%, kadar air 67,15%, kadar abu 3,05%, kadar protein 15,66%, kadar lemak 14,04%, angka lempeng total  $4,8 \times 10^4$ CFU/g, dan hasil uji organoleptik warna (3,7), aroma (3,45), dan rasa (3,55).

**Kata kunci :** keju *cottage*, sari belimbing wuluh, susu



## The Effect of Addition Bilimbi Juice (*Averrhoa bilimbi*, L.) on Characteristic of Cottage Cheese

Mimi Syahfitri, Kesuma Sayuti, Purnama Dini Hari

### ABSTRACT

This research were aimed to determine the effect of addition bilimbi juice to the characteristic of cottage cheese and to know the concentration addition of bilimbi juice the best based on physical, chemical, and acceptance in organoleptic test of cottage cheese. This study used a completely randomized design with 5 treatments and 3 repetitions. Data was analyzed using ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) at 5%. The treatment of this research were; A (addition of bilimbi juice 20%), B (addition of bilimbi juice 25%), C (addition of bilimbi juice 30%), D (addition of bilimbi juice 35%), and E (addition of bilimbi juice 40%). The results of this research showed that the addition of bilimbi juice had a significant effect to the curd weight, pH, total acid, water content, ash content, protein content, fat content, and flavor of cottage cheeses but had not significant effect to the colour and aroma. The analysis of material showed pH milk of 6.8, pH bilimbi juice of 2.2, and total acid bilimbi juice of 12.59%. The best product based on organoleptic analysis was addition of bilimbi juice 30% with curd weight of 68.56g, pH of 5, total acid of 4.27%, water content of 67.15%, ash of 3.05%, protein content of 15.66%, fat content of 14.04%, total plate count of  $4.8 \times 10^4$ CFU/g, and the level of acceptance of organoleptic analysis toward colour (3.7), aroma (3.45), and flavor (3.55).

**Keywords:** bilimbi juice, cottage cheese, milk

