

**PENGARUH PENAMBAHAN EKSTRAK BUNGA TELANG
(*Clitoria ternatea L.*) TERHADAP AKTIVITAS ANTIOKSIDAN,
WARNA DAN ORGANOLEPTIK KEFIR SUSU KAMBING**

SKRIPSI

Oleh :

DIAN PUTRI DEAVY



**FAKULTAS PETERNAKAN
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**Sebagai Salah Satu Syarat Untuk Mendapatkan
Gelar Sarjana Peternakan**

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THE EFFECT OF ADDITION OF TELANG FLOWER EXTRACT (*Clitoria ternatea* L.) ON ANTIOXIDANT, COLOR AND ORGANOLEPTIC ACTIVITIES OF GOAT'S MILK KEFIR

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ABSTRACT

This study aims to determine the effect of the addition of butterfly pea flower extract (*Clitoria ternatea* L.) on the antioxidant activity, color and organoleptic activity of goat's milk kefir. This study used 5 liters of goat's milk, 10% kefir granules and 150 ml of butterfly pea flower extract. This study used a randomized block design (RBD) method consisting of 5 treatments and 4 replications. The application of butterfly pea flower extract to goat milk kefir was A(0%), B(1.5%), C(3%), D(4.5%) and E(6%). The variables observed in this study were antioxidant activity, color and organoleptic. The results of the analysis showed that the addition of butterfly pea extract to goat milk kefir had a significant effect ($P < 0.05$) on antioxidant activity, color, taste preference value, color sensory value, taste sensory value and texture sensory value, but did not give significant effect ($P < 0.05$) on antioxidant activity, color, taste preference value, color preference value, color sensory value, taste sensory value and texture sensory value. significant effect on the value of aroma preference, texture preference value, aroma sensory value. The percentage of addition of butterfly pea extract in treatment C with the addition of 3% of butterfly pea extract was the best product which resulted in the following average values: antioxidant activity 29.46%, lightness 62.30, taste preference 3.00 (rather like), color preference 3.50 (like), color sensory intensity 3.30 (slightly light rather dark), taste sensory intensity 2.62 (slightly sour rather bitter), texture sensory intensity 2.87 (thick)

Keywords: fermentation, kefir grain, butterfly pea flower extract, goat's milk