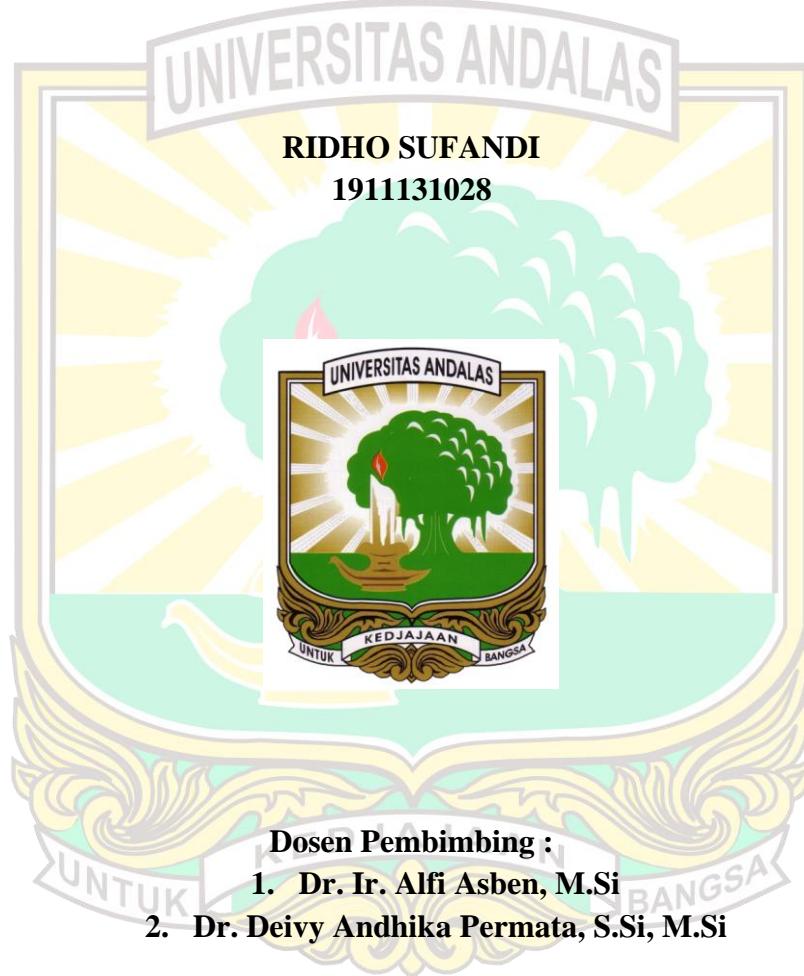


**PENGARUH PENAMBAHAN EKSTRAK BUNGA TELANG
(*Clitoria ternatea*) TERHADAP KARAKTERISTIK FISIK DAN
SIFAT KIMIA DADIH SUSU KERBAU & ANALISIS
KELAYAKAN EKONOMI**

SKRIPSI



**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Penambahan Ekstrak Bunga (*Clitoria ternatea*) Telang terhadap Karakteristik Fisik dan Sifat Kimia Dadih Susu Kerbau & Analisis Kelayakan Ekonomi

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ABSTRAK

Dadih dikenal sebagai pangan tradisional masyarakat di Sumatera Barat. Dadih secara tradisional dibuat dari susu kerbau yang ditempatkan dalam bambu dan ditutup dengan daun pisang yang dilayukan, dan dibiarkan terfermentasi secara alamiah pada suhu ruang. Penambahan ekstrak bunga telang pada dadih dapat meningkatkan kandungan antioksidan pada dadih. Penelitian ini bertujuan untuk menganalisis bagaimana pengaruh penambahan ekstrak bunga telang terhadap karakteristik fisik dan sifat kimia dan menganalisis kelayakan ekonomi dadih. Penelitian ini menggunakan metode Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan yaitu A (tanpa penambahan ekstrak bunga telang), B (konsentrasi ekstrak bunga telang 1%), C (konsentrasi ekstrak bunga telang 2%), D (konsentrasi ekstrak bunga telang 3%) dan E (konsentrasi ekstrak bunga telang 4%). Data yang diperoleh dianalisis menggunakan analisis statistik ANOVA (*Analysis of Variance*) dan dilanjutkan dengan uji lanjutan DNMRT (*Duncan's New Multiple Range Test*). Berdasarkan hasil penelitian menunjukkan bahwa penambahan ekstrak bunga telang berpengaruh nyata terhadap populasi BAL, pH, kadar air, kadar abu, kadar antosianin, kadar protein, kadar lemak, total padatan terlarut, kadar asam laktat dan berpengaruh sangat nyata pada viskositas dadih susu kerbau. Populasi BAL pada dadih antara $2,50 \pm 0,43 \times 10^7$ CFU/ml hingga $4,30 \pm 0,72 \times 10^7$ CFU/ml, kadar asam laktat $1,89 \pm 0,18\%$ sampai $2,79 \pm 0,18\%$. Penambahan bubuk bunga telang dapat meningkatkan kadar air, kadar abu, aktivitas antioksidan, kadar antosianin, kadar protein dan kadar asam laktat serta menurunkan nilai pH, kadar lemak, total padatan terlarut, dan viskositas dadih susu kerbau tanpa menghambat pertumbuhan BAL. Perhitungan analisis kelayakan ekonomi pada dadih bunga telang diperoleh keuntungan sebesar Rp 66,845/lt dengan total satuan pertabung 200 ml. Perhitungan R/C dadih menunjukkan nilai 1,5 sehingga dadih layak untuk diusahakan.

Kata kunci : Ekstrak Bunga Telang, Dadih Susu Kerbau, Karakteristik Fisik, Sifat Kimia

Effect of Addition of Flower Extract (*Clitoria ternatea*) Telang on Physical Characteristics and Chemical Properties of Buffalo Milk Dadih & Economic Feasibility Analysis

Ridho Sufandi, Alfi Asben, Deivy Andhika Permata

ABSTRACT

Dadih is known as a traditional food of the people in West Sumatra. Dadih is traditionally made from buffalo milk placed in bamboo and covered with wilted banana leaves, and left to ferment naturally at room temperature. The addition of telang flower extract to dadih can increase the antioxidant content of dadih. This study aims to analyze how the addition of telang flower extract affects physical characteristics and chemical properties and analyze the economic feasibility of dadih. This study used the Complete Random Design (RAL) method with 5 treatments and 3 replicates, namely A (without the addition of telang flower extract), B (1% concentration of telang flower extract), C (2% concentration of telang flower extract), D (3% concentration of telang flower extract) and E (4% concentration of telang flower extract). The data obtained was analyzed using ANOVA (*Analysis of Variance*) statistical analysis and continued with a follow-up test of DNMRT (*Duncan's New Multiple Range Test*). Based on the results of the study, it was shown that the addition of telang flower extract had a real effect on the population of BAL, pH, moisture content, ash content, anthocyanin levels, protein content, fat content, total dissolved solids, lactic acid content and had a very real effect on the viscosity of buffalo milk dadih. The population of BAL in dadih ranged from $2.50 \pm 0.43 \times 10^7$ CFU/ml to $4.30 \pm 0.72 \times 10^7$ CFU/ml, lactic acid content was $1.89 \pm 0.18\%$ to $2.79 \pm 0.18\%$. The addition of telang flower powder can increase water content, ash content, antioxidant activity, anthocyanin levels, protein levels and lactic acid levels as well as reduce pH values, fat content, total dissolved solids, and dadih viscosity of buffalo milk without inhibiting the growth of BAL. The calculation of the economic feasibility analysis on telang flower dadih obtained a profit of Rp 66,845/lt with a total unit of 200 ml per tube. The calculation of the R/C of curd shows a value of 1.5 so that dadih is worth working on.

Keywords : *Telang Flower Extract, Dadih, Physical Characteristics, Chemical Properties*