KARAKTERISTIK FISIKOKIMIA DADIH SUBSITUSI SUSU SAPI DAN SUSU KERBAU

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ABSTRAK

Dadih merupakan salah satu makanan khas tradisional berasal dari Sumatra Barat dengan metode pembuatannya melalui fermentasi susu didalam tabung bambu secara alami. Penggunaan susu sapi sebagai subsitusi susu kerbau dapat menjadi alternatif dalam pembuatan dadih karena susu sapi mudah didapat dan terjangkau. Tujuan dari penelitian ini adalah untuk menganalisis bagaimana pengaruh variasi rasio susu yang digunakan dalam proses pembuatan dadih terhadap karakteristik fisikokimia dan organoleptik serta peningkatan nilai tambahnya. Penelitian ini menggunakan metode Rancangan Acak Lengkap dengan perlakuan A0 (susu sapi 0% : susu kerbau 100%), A1 (susu sapi 25% : susu kerbau 75%), A2 (susu sapi 50% : susu kerbau 50%), A3 (susu sapi 75% : susu kerbau 25%), A4 (susu sapi 100% : susu kerbau 0%). 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 variasi rasio susu berpengaruh nyata terhadap pH, total asam, kadar air, total padatan, kadar protein dan kadar lemak. Variasi rasio susu dapat meningkatkan kadar air dan total asam dadih serta dapat menurukan nilai pH, total padatan, kadar protein dan kadar lemak seiring meningkatnya variasi rasio susu sapi yang ditambahkan. Perlakuan A1 diambil menjadi perlakuan terbaik berdasarkan karakteristik fisikokimia dan respon penerimaan organoleptik. Nilai tambah yang dapat dihasilkan berdasarkan metode Hayami yaitu sebesar Rp68.878/kg dadih dengan rasio nilai tambah 59,17%.

Kata kunci: Dadih, Susu Sapi, Susu Kerbau, Karakteristik

PHYSICOCHEMICAL CHARACTERISTICS OF CURD SUBSTITUTED WITH COW'S AND BUFFALO'S MILK

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ABSTRACT

Dadih is one of the traditional Indonesian specialties originating from West Sumatra with the method of making it through fermentation of milk in a bamboo tube naturally. The addition of cow's milk as a substitute for buffalo milk can be an alternative in making curd because cow's milk is easily available and affordable. The purpose of this study was to analyze how the effect of milk ratio variation used in the process of making curd on physicochemical and organoleptic characteristics and the improvement of its added value. This study used a completely randomized design method with treatments A0 (0% cow milk : 100% buffalo milk), A1 (25% cow milk : 75% buffalo milk), A2 (50% cow milk: 50% buffalo milk), A3 (75% cow milk : 25% buffalo milk), and A4 (100% cow milk : 0% buffalo milk). The data obtained were analyzed using ANOVA (*Analysis of Variance*) statistical analysis and continued with DNMRT (*Duncan's New Multiple Range Test*) further test. Based on the results showed that the variation of milk ratio significantly influenced pH, total acid, water content, total solids, protein content and fat content. Variation of milk ratio can increase the water content and total acid of curd and can decrease the pH value, total solids, protein content and fat content as the variation of the ratio of cow's milk added increases. Treatment A1 was taken to be the best treatment based on physicochemical characteristics and organoleptic acceptance response. The added value that can be generated based on the Hayami method is Rp68.878/kg of curd with an added value ratio of 59,17%.

Keywords: Curd, Cow's Milk, Buffalo's Milk, Characteristic