SKRIPSI

PENGARUH PENAMBAHAN BUBUK CABAI (*Capsicum annuum L.*) TERHADAP TINGKAT PENERIMAAN DAN KUALITAS KEJU MOZZARELLA

Diusulkan Sebagai Salah Satu Syarat Memperoleh Gelar Sarjana Teknologi Pertanian

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Pengaruh Penambahan Bubuk Cabai (*Capsicum annuum L.)* Terhadap Tingkat Penerimaan dan Kualitas Keju Mozzarella

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk cabai terhadap tingkat penerimaan dan kualitas keju mozzarella. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data dilakukan menggunakan *Analysis of Variance* (ANOVA) dan kemudian dilanjutkan dengan uji lanjut *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini adalah penambahan bubuk cabai 0%, 0,2%, 0,4%, 0,6% dan 0,8%. Hasil penelitian menunjukkan bahwa penambahan bubuk cabai memberikan pengaruh yang berbeda nyata terhadap tingkat penerimaan atau uji organoleptik terhadap (warna, aroma, dan rasa), kadar air, dan pH tetapi tidak berpengaruh nyata terhadap uji organoleptik tekstur (elastisitas), rendemen, kadar abu, dan angka lempeng total. Produk terbaik adalah perlakuan D (penambahan bubuk cabai 0,6%) dengan nilai warna (4,20); aroma (4,0); rasa (4,08); tekstur (4,08); rendemen (8,42%); kadar air (65,83%); kadar abu (1,74%); pH (5,54); kadar protein (26,95%); aktivitas antioksidan diukur sebagai IC_{50} (2672,6 ppm); *capsaicin* dengan metode HPLC (5 ppm); tingkat kepedasan (60 SHU) dan angka lempeng total ($5{,}6 \times 10^4$ cfu/g).

Kata Kunci : Bubuk cabai, *capsaicin*, keju Mozzarella, tingkat penerimaan

The Effect of Addition of Chili Powder (*Capsicum annuum* L.) on the Level of Acceptance and Quality of Mozzarella Cheese

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Abstract

This research was aimed to determine the effect of adding chili powder to the level of acceptance and quality of mozzarella cheese. This research used Completely Randomized Design (CRD) with 5 treatments and 3 repetitions. Data was analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The treatments in this research are the addition of chili powder 0%, 0,2%, 0,4%, 0,6% and 0,8%. The results showed that the addition of chili powder had a significantly different effect on the level acceptance or organoleptic test on (color, aroma, and taste), water content, and pH but did not significantly affect organileptic texture (elasticity), yield, ash content , and total plate count.. The best product is treatment D (addition of 0.6% chili powder) with a color value (4,2); aroma (4,0); taste (4,0); texture (4,0); yield (8,42%); water content (65,83%); ash content (1,74%); pH (5,5); protein content (26,95%); Antioxidant activity was measured as IC50 (2672,6 ppm); capsaicin with the HPLC methode (5 ppm); spiciness level (60 SHU) and total plate count ($5,6 \times 10^4$ CFU/g)

Keyword: Acceptance level, capsaicin, chili powder, mozzarella cheese,