

**KARAKTERISTIK KEJU MOZZARELLA YANG
DIHASILKAN DENGAN KOMBINASI BERBAGAI
KONSENTRASI SUSU SAPI DAN SUSU KAMBING**

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Karakteristik Keju Mozzarella yang Dihasilkan dengan Kombinasi Berbagai Konsentrasi Susu Sapi dan Susu Kambing

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh kombinasi berbagai konsentrasi susu sapi dan susu kambing terhadap karakteristik keju mozzarella. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 6 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 kombinasi susu sapi dan susu kambing pada penelitian ini adalah 100%, 90% : 10%, 80% : 20%, 70% : 30%, 60% : 40% dan 50% : 50%. Hasil penelitian menunjukkan bahwa kombinasi berbagai konsentrasi susu sapi dan susu kambing berbeda nyata terhadap kemuluran, kadar protein, kadar lemak, dan uji sensori terhadap rasa. Namun tidak berbeda nyata terhadap rendemen, kadar air, kadar abu, angka lempeng total dan uji sensori (tekstur, warna dan aroma). Produk terbaik adalah perlakuan E (60% susu sapi : 40% susu kambing) dengan rata-rata nilai kemuluran 2,05 m; kadar air 47,50%; kadar abu 3,34%; kadar protein 31,63%; kadar lemak 6,33%; angka lempeng total $1,9 \times 10^4$ koloni/g; tekstur 4,33 (suka); aroma 4,33 (suka); warna 4,33 (suka) dan rasa 4,67 (suka)

Kata Kunci : Susu sapi, susu kambing, daya mulur, karakteristik keju, keju mozzarella

Characteristics of Mozzarella Cheese Produced by Combining Different Concentration of Cow milk and Goat Milk

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ABSTRACT

This research was aimed to determine the effect of a combination of various concentration of cow milk and goat milk on the characteristic of mozzarella cheese. This study used a completely randomized design (CRD) with 6 treatments and 3 replications. Data was analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The combination treatment of cow milk and goat milk in this research are 100%, 90%: 10%, 80%: 20%, 70%: 30%, 60%: 40% and 50%: 50%. The results showed that the combination of various concentration of cow milk and goat milk had a significant effect on the stretchability, protein content, fat content, and sensory attributes on taste. But there was no significant effect on yield, water content, ash content, total plate count and sensory attributes (texture, color and aroma). The best product are those that come from treatment E (60% cow's milk: 40% goat's milk) with an average value of stretchability 2,05 m; water content 47,50%; ash content 3,34%; protein content 31,63%; fat content 6,33%; total plate count $1,9 \times 10^4$ colonies/g; texture 4,33 (like); aroma 4,33 (like); color 4,33 (like) and taste 4,67 (most like).

Keyword: Cow milk, goat milk, stretchability, cheese characteristic, mozzarella cheese