

KARAKTERISTIK YOGHURT SINBIOTIK DENGAN PENAMBAHAN PUREE PISANG MULU BEBE (*Musa acuminata*) DAN KONSENTRASI STARTER *LACTOBACILLUS BULGARICUS* YANG BERBEDA

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ABSTRAK

Penelitian ini bertujuan mengetahui interaksi antara konsentrasi starter *L. bulgaricus* dan puree pisang mulu bebe yang beda terhadap karakteristik yoghurt sinbiotik, mengetahui pengaruh konsentrasi starter *L. bulgaricus* yang berbeda terhadap karakteristik yoghurt sinbiotik, mengetahui pengaruh pisang mulu bebe yang beda terhadap karakteristik yoghurt sinbiotik. Penelitian ini dilaksanakan pada bulan September - Januari 2021. Pengujian yang dilakukan adalah uji kimia. Tujuan penelitian ini adalah untuk mengetahui karakteristik yoghurt dengan penambahan puree pisang mulu bebe dan konsentrasi *L. bulgaricus* yang berbeda dan melihat pengaruh interaksi dari masing – masing perlakuan penambahan puree pisang dan konsentrasi starter dengan lama fermentasi 72 jam. Penelitian ini merupakan penelitian eksperimen dengan menggunakan Rancangan Acak Lengkap (RAL) faktorial, faktor pertama konsentrasi *L. bulgaricus* dan faktor ke dua puree pisang dengan 16 level perlakuan dan 3 kali ulangan dengan masing-masing konsentrasi starter *L. bulgaricus* A1 = 0%, A2 = 2,5%, A3 = 5%, A4 = 7,5%, Puree pisang B1 = 0 ml, B2 = 2 ml, B3 = 4 ml, B4 = 6 ml. Apabila terdapat perbedaan pengaruh antar perlakuan setiap faktor, maka dilanjutkan dengan uji Duncan. Parameter yang diamati diantaranya : rendemen, pH, kadar air, kadar abu, dan kadar protein. Hasil penelitian ini menunjukkan puree pisang dan konsentrasi *L. bulgaricus* berpengaruh nyata ($P < 0,05$) pada rendemen, kadar abu, kadar protein. Sedangkan pada kadar air tidak berpengaruh nyata ($P > 0,05$). Interaksi antara faktor A dan B pada uji lanjut Duncan berpengaruh nyata diantaranya rendemen, kadar protein dan kadar abu terhadap karakteristik yoghurt.

Kata kunci : Yoghurt, puree pisang, konsentrasi *L. bulgaricus*.

**CHARACTERISTICS OF SYNBIOTIC YOGURT WITH THE ADDITION
OF BANANA PUREE MULU BEBE (*MUSA ACUMINATA*) AND THE
CONCENTRATION OF DIFFERENT STARTER *LACTOBACILLUS
BULGARICUS***

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ABSTRACT

This study aims to determine the interaction between the different concentrations of starter *L. bulgaricus* and mulu bebe banana puree on the characteristics of synbiotic yogurt, to determine the effect of different *L. bulgaricus* starter concentrations on the characteristics of synbiotic yogurt, to determine the effect of different mulu bebe bananas on the characteristics of synbiotic yogurt. This research was conducted in September - January 2021. The test is a chemical test. The purpose of this study was to find out the characteristics of yogurt with the addition of banana puree mulu bebe and different concentrations of *L. bulgaricus* and look at the interaction influence of each - each treatment of banana puree addition and starter concentration with a fermentation duration of 72 hours. This research is an experimental study using complete randomized design (RAL) factorial, the first factor is the concentration of *L. bulgaricus* and the second factor of banana puree with 16 levels of perlakua and 3 repeats with each starter concentration *L. bulgaricus* A1 0, A2 2.5, A3 5, A4 7.5, Puree banana B1 0 ml, B2 2 ml, B3 4 ml, B4 6 ml. If there is a difference in influence between the treatment of each factor, then it is continued with Duncan's test. The observed parameters include: rendemen, pH, water content, ash content, and protein content. The results of this study showed banana puree and *L. bulgaricus* concentration had a real effect ($P < 0.05$) on rendemen, ash content, protein content. While the water content has no real effect ($P > 0.05$). The interaction between factors A and B in Duncan's advanced test had a significant effect including rendemen, protein levels and ash levels to the characteristics of yogurt.

Keywords: Yogurt, banana puree, concentration *L. bulgaricus*.