

## Pengaruh Penambahan Bunga Telang (*Clitoria ternatea*) Terhadap Sineresis Dan Tingkat Kesukaan Yogurt Susu Kambing

<b>Title</b>	Pengaruh Penambahan Bunga Telang ( <i>Clitoria ternatea</i> ) Terhadap Sineresis Dan Tingkat Kesukaan Yogurt Susu Kambing
<b>Author Order</b>	3 of 3
<b>Accreditation</b>	
<b>Abstract</b>	<p>Backgrounds. The purpose of the research was to know the effect of adding butterfly pea syneresis and levels of liking of goat's milk yoghurt. The research was conducted on June 26 to 30, 2018 at the Animal Product Technology Laboratory, Faculty of Animal Science, General Soedirman University. Materials and Methods. The material used in the research were 12,5 liters of goat milk, 5 grams of commercial starter, 750 milligrams of butterfly pea. The research method was the experimental method. The research used a Completely Randomized Design (CRD) for syneresis and Randomized Block Design (RBD) for levels of liking with organoleptic test . The research used 4 treatments, namely P0: without the addition of butterfly pea, P1: the addition of butterfly pea as much as 1%, P2: the addition of butterfly pea as much as 3%, P3: the addition of butterfly pea by 5%. Data were analyzed using analysis of variance. Results. The results showed that the addition of butterfly pea with different percentages did not significantly (<math>P&gt;0,05</math>) affect the syneresis and levels of pleasure (flavor) of goat milk yogurt. The average obtained from each treatments of syneresis was <math>49,85\% \pm 4,51\%</math> and levels of liking (flavor) was <math>2,5 \pm 0,9</math>, but the result organoleptic test for levels of liking (color) showed that adding of butterfly pea with different percentage did significantly (<math>P&lt;0,01</math>) with the results average obtained was <math>2,55 \pm 0,62</math>. Conclusion. The addition of butterfly pea of yogurt results of syneresis and levels of liking (flavor) was relatively the same, but the results of levels of liking (color) of yogurt did not affect the syneresis and levels of pleasure (flavor), but the addition of butterfly pea was affect the levels of pleasure (color) of the yogurt, so that butterfly pea can be used for coloring goat milk yogurt.</p>
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