

Stabilitas Bakteri Asam Laktat Pada Pembuatan Keju Probiotik Susu Kambing

Title	Stabilitas Bakteri Asam Laktat Pada Pembuatan Keju Probiotik Susu Kambing
Author Order	2 of 3
Accreditation	
Abstract	<p>Susu kambing adalah salah satu sumber protein hewani yang berpotensi untuk dikembangkan. Keunggulan susu kambing antara lain kadar laktosa rendah, ukuran globula lemak yang kecil, kadar MCFA (Medium Chain Fatty Acid) dan kadar nukleotida yang tinggi. Susu kambing juga merupakan sumber isolat bakteri asam laktat (BAL) yang bermanfaat bagi kesehatan. Penelitian ini telah berhasil mengisolasi BAL probiotik <i>Lactobacillus rhamnosus</i> dan <i>Lactobacillus plantarum</i> I selanjutnya digunakan untuk mengbasilkan keju fungsional. Penelitian dikerjakan dalam tiga tahapan, yaitu : (1) pemeliharaan dan persiapan kultur BAL, (2) Pembuatan keju dan uji stabilitas BAL, (3) analisis organoleptik dan proksimat keju. Keju lunak probiotik dengan isolat probiotik <i>L. rhamnosus</i> dan <i>L. plantarum</i> I mempunyai stabilitas BAL selama 4 minggu penyimpanan dengan jumlah BAL $10^{\wedge} \log$ CFU/g. Keju yang dihasilkan mempunyai aroma yang sama dengan keju kambing komersial, tetapi berbeda tekstur dan rasa ($P < 0,05$) terhadap keju kambing komersial. Tekstur keju lunak probiotik mempunyai kisaran rata-rata kekerasan 0,115-0,452 N. Kekerasan tekstur secara statistik berbeda nyata ($P < 0,05$) untuk keju lunak dengan penggunaan BAL probiotik berbeda. Komposisi kimia keju probiotik memiliki kadar air 56,38-60,58%; kadar protein 13,57-17,40%; lemak 17,66-20,42%; dan kadar abu 2,69-3,19%. Stability Of Lactic Acid Bacteria (LAB) In Probiotic Cheese From Goat Milk Goat milk has low content of lactose, high MCFA, protein and nucleotides. in addition, goat milk is the natural source of lactic acid bacteria that have beneficial effect to the health. This research successfully isolated <i>Lactobacillus rhamnosus</i> and <i>L. plantarum</i> I and then applied those bacteria to cheese made from goat milk. This study was done in three stages, i. e. (1) Preparation of lactic acid bacteria culture, (2) probiotic cheese making and stability testing, (3) chemical analysis and sensory test of the probiotic cheese. LAB in isolate probiotic soft cheese with <i>L. rhamnosus</i> and <i>L. plantarum</i> I was viable for 4 weeks of storage with the number of LAB $10^{\wedge} \log$ CFU/g. The flavor of the resulting cheese was similar to that of commercial goat cheese, but its texture and taste were different ($P < 0.05$) from commercial goat cheese. The hardness of probiotic soft cheese ranged from 0.115 to 0.452 N and the value were significantly different ($P < 0.05$) for soft cheese incorporated different probiotic LAB. The chemical composition of probiotic cheese was moisture 56.38-60.58%; protein 13.57-17.40%, fat 17.66-20.42% and ash 2.69-3.19%.</p>
Publisher Name	Balai Besar Penelitian dan Pengembangan Pascapanen Pertanian
Publish Date	2018-11-28
Publish Year	2010
Doi	DOI: 10.21082/jpasca.v7n2.2010.110-117
Citation	
Source	Jurnal Penelitian Pascapanen Pertanian
Source Issue	Vol 7, No 2 (2010): Jurnal Penelitian Pascapanen Pertanian
Source Page	110-117
Url	http://ejurnal.litbang.pertanian.go.id/index.php/jpasca/article/view/9706/8145
Author	Dr TRIANA SETYAWARDANI, M.P.