

RINGKASAN

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak daun pandan (*Pandanus amarillyfolius Roxb.*) terhadap rasa dan aroma yogurt susu kambing. Penelitian dilaksanakan pada tanggal 22 sampai dengan 23 Februari 2023 yang berlokasi di Laboratorium Fakultas Peternakan Universitas Wijayakusuma Purwokerto. Materi yang digunakan adalah susu kambing, daun pandan, dan *plain yogurt*. Rancangan penelitian menggunakan metode eksperimen dengan Rancangan Acak Lengkap (RAL) pola searah yang terdiri atas empat perlakuan yaitu P0 (kontrol), P1 (penambahan daun pandan 2 gr/200ml susu kambing), P2 (penambahan daun pandan 4 gr/200 ml susu kambing), dan P3 (penambahan daun pandan 6 gram/200 ml susu kambing). Setiap perlakuan terdiri dari lima ulangan. Parameter yang diukur adalah rasa dan aroma dengan menggunakan 25 panelis tidak terlatih. Hasil penelitian membuktikan bahwa penambahan ekstrak daun pandan (*Pandanus amarillyfolius Roxb.*) berpengaruh sangat nyata ($P < 0.01$) terhadap rasa dan aroma yogurt susu kambing. Perlakuan P2 merupakan perlakuan dengan penilaian rasa yang paling disukai oleh panelis. Perlakuan P2 dan P3 merupakan perlakuan dengan penilaian aroma yang paling disukai oleh panelis karena ekstrak daun pandan mampu menutupi aroma khas atau prengus yang ada pada susu kambing.

Kata kunci : yogurt susu kambing, daun pandan, rasa, aroma.

SUMMARY

The study aims to determine the effect of adding pandanus leaves extract (*Pandanus amarillyfolius Roxb.*) on the taste and aroma of goat's milk yogurt. This research was conducted from 22 to 23 February 2023 at Animal Production Technology Laboratory of Animal Husbandary Wijayakusuma University, Purwokerto. The materials used were goat's milk, pandan leaves, and plain yogurt. This research designed by an experimental method with a completely randomized design (CRD) in one way pattern with four treatments, namely P0 (control), P1 (the addition of pandan leaves 2 grams/200 ml of goat's milk), P2 (the addition of pandan leaves 4 grams/200 ml of goat's milk), and P3 (the addition of pandan leaves 6 grams/200 ml of goat's milk). Each treatment consisted of five replications. The parameters measured were the taste and aroma using 25 untrained panelists. The result proven that the addition of pandan leaves extract (*Pandanus amarillyfolius Roxb.*) had a very significant influence on the taste and aroma of goat's milk yogurt ($P < 0.01$). The P2 treatment was the most preferred taste assessment by the panelists. The treatments of P2 and P3 were the most preferred aroma assessment by the panelists because pandan leaf extract was able to cover the distinctive aroma or goat smell in goat's milk.

Keywords : yogurt goat's milk, pandan leaves, taste, aroma.