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pH VALUE AND SENSORY ANALYSIS OF DADIH FROM BUFFALO MILK WITH ADDITION OF DRAGON FRUIT EXTRACT AT DIFFERENT CONCENTRATION

Bedri Ilham(11081100532)

Under the guidance of Irdha Mirdhayati and Deni Fitra

ABSTRACT

Dadih is one of traditional fermented buffalo milk from Kampar, Riau. The purpose of this study was to determine the best level of addition of dragon fruit extract into dadih from buffalo milk in terms of pH value, and organoleptic properties that include hedonic quality and hedonic test. This study used fresh milk buffalo as much as 6 liters, starter lactic acid bacteria (*L. plantarum* strain FNCC 027). The design used was a Completely Randomized Design (RAL) consisting of 4 treatments and 4 replications. Treatment in this research was addition of dragon fruit extract at different level into buffalo milk dadih production, namely: 0% (A), 1% (B), 3% (C) and 5% (D). The observed variables was pH value and organoleptic properties which include hedonic quality and hedonic test of dadih from buffalo milk. The organoleptic attributes was analyzed in terms color, aroma, taste, and texture. The hedonic quality test was performed by 30 semitrained panelists and the hedonic test was performed by 70 untrained panelists. The results showed that the addition of 5% dragon fruit extract could decrease the pH value to 4, and affected the quality of organoleptic of dadih from buffalo milk which include, taste (rather sour the taste of dragon fruit is rarely), texture (a bit dense, a bit rough), color (slightly pink and spread slightly homogen), aroma (a distinctive smell of unique dadih). The hedonic test showed that addition of 5% dragon fruit extract could increased the preference of dadih in term taste (3.17), color (3.99), and aroma (3.24), except in texture attribute. The best treatment in this research is the addition of dragon fruit extract at level 5%

Keywords: dadih, hedonic quality test, hedonic test, starter.

