

**PENGARUH PENAMBAHAN AIR PADA PEMBUATAN KEJU OLAHAN
(PROCESSED CHEESE) DENGAN PENGUMPAL GETAH PEPAYA
KERING TERHADAP KADAR AIR, RENDEMEN, DAN
AKSEPTABILITAS**

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ABSTRAK

Penelitian bertujuan untuk mengetahui pengaruh penambahan air terhadap pembuatan keju olahan dengan pengumpal getah pepaya kering terhadap kadar air, rendemen, dan akseptabilitas yang meliputi rasa, warna, tekstur, dan total penerimaan. Penelitian dilakukan dengan metode eksperimental menggunakan Rancangan Acak Lengkap dengan taraf signifikansi 5% sebanyak 4 perlakuan P1(20%), P2 (30%), P3 (40%), P4 (50%) sebanyak 5 ulangan. Data kemudian dianalisis menggunakan analisis sidik ragam pola searah. Jika terjadi perbedaan maka dilakukan uji lanjut Duncan. Data akseptabilitas dianalisis menggunakan uji Kruskal-Wallis, jika terjadi perbedaan maka dilakukan uji lanjut Mann-Whitney. Hasil penelitian ini menunjukkan bahwa penambahan air terbaik sebanyak 40% dalam pembuatan keju olahan dengan pengumpal getah pepaya kering menghasilkan keju dengan kadar air 57,72%, rendemen 12,38%, dan akseptabilitas rasa (3,4), warna (4,1), aroma (4,25), dan total penerimaan (3,8).

**Kata kunci : Keju Olahan, Getah Pepaya Kering, Kadar Air, Rendemen,
Akseptabilitas**

**THE EFFECT OF MOISTURE ADDITION IN THE PRODUCTION OF
PROCESSED CHEESE MADE WITH DRIED PAPAYA LATEX
COAGULANT ON MOISTURE CONTENT, CHEESE YIELD, AND
ACCEPTABILITY**

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ABSTRACT

The aim of this study was to determine the effect of moisture addition in the production of processed cheese made with dried papaya latex as coagulant on moisture content, cheese yield, and acceptability which includes taste, color, aroma, texture, and total acceptance. This research was conducted using a completely randomized design with different moisture concentration (20%, 30%, 40%, 50%), each treatment was repeated 5 times. Data were analysed using one-way ANOVA. If there was significant difference, Duncan's multiple range test was carried out. Acceptability data were analysed using Kruskal-Wallis test, if there were significant difference, then using Mann-Whitney post hoc test was carried out. The results showed the moisture addition with concentration 40% in the manufacture of processed cheese with dried papaya latex coagulation produces cheese with a moisture content of 57.72%, yield of 12.38%, and taste acceptability (3.4), colour (4.1), aroma (4.25), and total acceptance (3.8).

Keywords : Processed Cheese, Dried Papaya Latex, Moisture Content, Cheese Yield, Acceptability