RINGKASAN

Cocoghurt drink merupakan yoghurt yang terbuat dari santan kelapa. *Cocoghurt drink* memiliki nutrisi yang cukup lengkap sehingga dibutuhkan pengemasan yang baik. Tujuan dari penelitian ini adalah: 1) mengetahui pengaruh jenis kemasan terhadap karakterisitik mutu *cocoghurt drink* selama penyimpanan pada suhu *refrigerator*; 2) mengetahui pengaruh ukuran kemasan terhadap karakteristik mutu *cocoghurt drink* selama penyimpanan pada suhu *refrigerator* serta; 3) mengetahui pengaruh kombinasi antara jenis dan ukuran kemasan terhadap karakteristik mutu *cocoghurt drink* selama penyimpanan pada suhu *refrigerator*.

Penelitian ini merupakan penelitian eksperimental dengan menggunakan Rancangan Acak Kelompok (RAK) yang memiliki 2 faktor yaitu terdiri dari: jenis kemasan (J) yang terdiri dari PE (J1), PP (J2), PET (J3), nilon (J4) , kaca (J5) dan ukuran kemasan yakni 100 ml (U1) dan 140 ml (U2). Perlakuan disusun secara faktorial dan diulang sebanyak 3 kali sehingga diperoleh 30 unit percobaan. Data variabel kimia dan mikrobiologi yang diperoleh pada hari ke-8 dianalisis menggunakan uji F dan apabila berpengaruh nyata dilanjutkan uji *Duncan Multiple Range Test* (DMRT) pada taraf 5% sedangkan data variabel sensori dianalisis menggunakan uji *Friedman* dan apabila berpengaruh nyata dilanjutkan uji banding ganda.

Hasil penelitian menunjukkan bahwa: 1) Jenis kemasan berpengaruh terhadap viskositas, pH, kadar lemak dan total BAL *cocoghurt drink*; 2) ukuran kemasan berpengaruh terhadap viskositas *cocoghurt drink*; 3) Kombinasi jenis dan ukuran kemasan berpengaruh terhadap homogenitas, rasa khas santan, tingkat kemanisan, tingkat keasaman dan kesukaan *cocoghurt drink*. Berdasarkan mutu sensoris *cocoghurt drink,* kombinasi perlakuan kemasan J2U1 (PP ukuran 100 ml) merupakan kombinasi perlakuan yang lebih baik dibandingkan perlakuan lainnya dalam mempertahankan mutu *cocoghurt drink* selama penyimpanan suhu *refrigerator*. Perlakuan J2U1 (PP ukuran 100 ml)memiliki karakteristik kimia dan mikrobiologi *Cocoghurt drink* sebagai berikut: viskositas 23,17 cP; pH 4,33; total asam 1,02%; kadar lemak 1,54; total BAL $88x10^9$ koloni/g. Sedangkan karakteristik sensori yang dihasilkan sebagai berikut; agak homogen (2,85); agak berasa santan (3,35); agak manis (2,60); agak asam (3,47) dan agak disukai (3,38).

SUMMARY

Cocoghurt drink is yoghurt made by coconut milk. Cocoghurt drink contains great nutrition, therefore a good packaging is needed to keep the nutrition. The purpose of this research were to: 1) determine effects of various packaging type toward characteristics of cocoghurt drink during storage time in refrigerator, 2) determine effects of the packaging size toward characteristics of cocoghurt drink during storage time in refrigerator, and 3) determine effects of the combination of both treatments toward characteristics of cocoghurt drink during storage time in refrigerator.

Research was experimental, using Randomized Block Design (RBD) with two factors, consist of: various packaging type (J): PE (J1), PP (J2), PET (J3), nylon (J4), glass (J5) and packaging size (U): 100 ml (U1) and 140 ml (U2). The treatments were conducted in triplicate, therefore obtained 30 units experimental. Result of chemist and microbiology variabels which is observe at the 8^{th} day were analyzed using F test. If the result was significant, a further test using the Duncan Multiple Range Test (DMRT) at 5% level was carried out. While result of sensory variables were analyzed using Friedman test, if there is any significant effect followed by double comparison test.

Result shows that 1) the various packaging type affects on cocoghurt drink's viscosity, pH, total titratable acidity, fat content, and total BAL during storage time in refrigerator, 2) the packaging size affects cocoghurt drink's viscosity during storage time in refrigerator , and 3) the combination of both treatments affect on homogenity, taste of coconut milk, sweetness, sournses, and panelists preference during storage time in refrigerator. Based on sensory characteristic of cocoghurt drink, the combination treatments of J2U1 (PP in size 100ml) is a better combination in maintaining the cocoghurt drink quality during storage time in refrigerator. J2U1 treatment (PP in size 100ml) has chemical and microbiology properties which consist of: viscosity of 23.17 cP; pH of 4.33; total acid of 1.02%, fat content of 1.54% ; total BAL of $88x10^{9}$ colony/g; while the sensory properties consist of; slightly homogen (score of 2.85), rather strong in coconut milk taste (score of 3.35), rather sweet (score of 2.60), rather sour (score of 3.47), and slight preferred by panelists (score of 3.38).