

## RINGKASAN

SITI NUR AIDA. Kadar Air, Total Padatan Dan *Yield* Curd Keju *Cottage* Susu Kambing dengan Penambahan Starter yang Berbeda. Penelitian yang bertujuan untuk mengetahui pengaruh penambahan starter sampai taraf 15% terhadap kadar air, total padatan dan *yield curd* keju *cottage* susu kambing ini dilaksanakan mulai tanggal 12 Oktober hingga 12 November 2015 di Laboratorium Teknologi Hasil Ternak dan Laboratorium Ilmu Bahan Makanan Ternak Fakultas Peternakan Universitas Jenderal Soedirman, Purwokerto. Metode penelitian yang digunakan yaitu metode eksperimen dengan menggunakan Rancangan Acak Lengkap (RAL) untuk uji kadar air, total padatan dan *yield*. Perlakuan yang diterapkan terdiri dari penambahan starter yang berbeda yaitu 5%, 10%, dan 15%. Setiap perlakuan diulang sebanyak 6 kali. Data yang diperoleh dianalisis dengan analisis variansi dilanjutkan dengan uji Beda Nyata Jujur (BNJ). Rataan kadar air *curd* keju *cottage* susu kambing antara 53% sampai 62%. Rataan total padatan *curd* keju *cottage* susu kambing antara 37% sampai 46%. Rataan *yield curd* keju *cottage* susu kambing 18%. Penambahan starter sampai taraf 15% pada pembuatan *curd* keju *cottage* memberikan pengaruh sangat nyata ( $P < 0,01$ ) terhadap kadar air dan total padatan, tetapi berpengaruh tidak nyata ( $P > 0,05$ ) terhadap *yield curd* keju *cottage*. Dapat disimpulkan bahwa penambahan starter sampai taraf 15% pada pembuatan *curd* keju *cottage* susu kambing dapat menurunkan kadar air dan meningkatkan total padatan namun memberikan hasil yang sama terhadap *yield curd* keju *cottage* susu kambing.

## **SUMMARY**

SITI NUR AIDA. Moisture Level, Total Solids, and Yield Curd Of Goat Milk-Made Cottage Cheese With Different Starter Addition. Aims to determine the effects of adding a starter up to 15% on the water content, total solids and yield of goat milk curd cottage cheese. This study which had been conducted from 12 October to 12 November 2015 at the Laboratory of Livestock Product Technology and at the Laboratory of Livestock Feed Science, Faculty of Animal Science, Jenderal Soedirman University, Purwokerto, The method used is the method of experiment using a Completely Randomized Design (CRD) to test the moisture content, total solids and yield. The treatment applied consisted of three different starters additions, which were 5%, 10% and 15%. Each treatment was repeated 6 times. Data were analyzed with the analysis of variance and followed with the Honestly Significant Difference (HSD) test. The average moisture content of goat milk cottage cheese curd was between 53% to 62%. Mean total solids goat milk curd cottage cheese was between 37% to 46%. The average yield curd of goat milk curd cottage cheese was 18%. The addition of a starter to up to 15% in curd cottage cheese making has a very significant effect ( $P < 0,01$ ) on the moisture level and total solids, but not significant ( $P > 0,05$ ) on the yield curd cottage cheese. In conclusion, the addition of starter to up to 15% in the cheese making process can reduce the water content and increase the total solids but gives similar results to the yield of the cheese.