

RINGKASAN

ARIEF BISMART RIANDI. “Pengaruh Lama Penyimpanan pada Suhu Ruang terhadap Kadar Asam Laktat dan Waktu Reduktase Susu Kambing Peranakan Etawah” dilaksanakan di Laboratorium Produksi Ternak Perah, Fakultas Peternakan, Universitas Jenderal Soedirman. Penelitian bertujuan untuk mengetahui kualitas susu kambing Peranakan Etawah (PE) ditinjau dari kadar asam laktat dan waktu reduktase, serta mengetahui hubungan antara kadar asam laktat dan waktu reduktase susu kambing Peranakan Etawah yang disimpan pada suhu ruang ($24^0 - 31^0$ C). Penelitian dilaksanakan menggunakan metode eksperimen dengan Rancangan Acak Legkap (RAL) dengan 5 perlakuan dan 4 ulangan. Sebagai perlakuan yaitu penyimpanan pada suhu ruang dengan 0 jam penyimpanan (R0), 3 jam penyimpanan (R3), 6 jam penyimpanan, 9 jam penyimpanan (R9), dan 12 jam penyimpanan (R12). Peubah yang diukur adalah kadar asam laktat dan waktu reduktase. Data yang diperoleh dianalisis menggunakan analisis variansi dengan Uji lanjut yaitu *Duncant Multiple Range Test* . Hasil penelitian menunjukkan bahwa penyimpanan pada suhu ruang berpengaruh sangat nyata ($P < 0,01$) terhadap kadar asam laktat dan waktu reduktase susu kambing PE. Kesimpulan dari penelitian ini adalah kadar asam laktat tertinggi dan waktu reduktase tercepat dihasilkan dari penyimpanan selama 12 jam pada suhu ruang, serta peningkatan kadar asam laktat diikuti dengan semakin cepatnya waktu reduktase. Penyimpanan susu kambing PE yang masih layak konsumsi adalah penyimpanan selama 6 jam pada suhu ruang ($24^0 - 31^0$ C).

SUMMARY

ARIEF BISMART RIANDI. “Effect Of Long Storage At Room Temperature Towards Lactic Acid Level And Reductacion Time Of Peranakan Etawah Goat’s Milk” was conducted in the Laboratory of Dairy Production, Faculty of Animal Science, Jenderal Soedirman University. The purpose of this research was to find out quality of Peranakan Etawah Goat’s milk reviewed from lactic acid level and reductacion time, also to find out relation of lactic acid level and reductacion time of Peranakan Etawah Goat’s Milk that is stored at room temperature ($24^{\circ} - 31^{\circ} \text{C}$). The research was conducted using experimental method with a completely randomized design with 5 treatments and 4 replications for each treatment. The first treatment was 0 time of storage at room temperature (R0), 3 hours of storage at room temperature (R3), 6 hours of storage at room temperature (R6), 9 hours of storage at room temperature (R9), 12 hours of storage at room temperature (R12). The parameter measured in this research are the lactic acid level and reductacion time of Peranakan Etawah Goat’s milk. The data was collected were analyzed by analisis of variance method and Duncant Multiple Range Test. The result showed that storage at room temperature ($24^{\circ} - 31^{\circ} \text{C}$) significantly affected ($P < 0,01$) towards the lactic acid level and reductacion time of Peranakan Etawah Goat’s milk. The conclusion of this research is the highest level of lactic acid and the fastest reductacion time are produced at 12 hours storage at room temperature, and then the increasing of lactic acid level are followed by quickly the duration of reductacion time. The storage of Peranakan Etawah Goat’s milk was still worth to be consumed are at 6 hours time of storage at room temperature ($24^{\circ} - 31^{\circ} \text{C}$).