

ABSTRAK

Maharsukma Paramanindra. Penelitian dengan judul “Pengaruh Penambahan Persentase Ekstrak Kayu Manis (*Cinnamomum burmannii*) Pada Keju Berbahan Dasar Susu Kambing Terhadap Tekstur Dan pH” bertujuan untuk mengkaji bagaimana penambahan ekstrak kayu manis (*Cinnamomum burmannii*) memengaruhi tekstur dan tingkat keasaman (pH) keju yang dibuat dari susu kambing. Kayu manis dipilih karena kandungan senyawa aktif seperti *cinnamaldehyde* yang memiliki sifat antioksidan dan diharapkan dapat meningkatkan kualitas keju. Penelitian dilakukan menggunakan lima persentase ekstrak kayu manis berbeda yaitu 0% (kontrol), 0,5%, 1%, 1,5%, dan 2%, dengan pengulangan sebanyak empat kali untuk tiap perlakuan. Tekstur keju diukur menggunakan alat *Texture Analyzer* sedangkan pH keju diukur dengan pH meter digital. Hasil penelitian menunjukkan bahwa penambahan ekstrak kayu manis memberikan pengaruh yang tidak signifikan terhadap tekstur keju dengan nilai kekerasan (*hardness*) rata-rata sekitar 765,73 g/mm². Keju dengan 1% ekstrak kayu manis justru menunjukkan tekstur paling lunak dengan *hardness* terendah yaitu 592,19 g/mm². Sementara itu nilai pH keju dari semua perlakuan relatif stabil dan tidak berbeda secara signifikan dengan rata-rata pH 5,05. Kesimpulan, penambahan ekstrak kayu manis dengan persentase 0%-2% memberikan perubahan yang tidak signifikan terhadap tekstur dan pH keju berbahan dasar susu kambing.

Kata Kunci : keju, susu kambing, ekstrak kayu manis, tekstur, pH



ABSTRACT

Maharsukma Paramanindra. The study titled “The Effect of Adding Cinnamon Bark Extract (*Cinnamomum burmannii*) Percentage on Goat Milk-Based Cheese Texture and pH” aims to examine how the addition of cinnamon bark extract (*Cinnamomum burmannii*) influences the texture and acidity level (pH) of cheese made from goat milk. Cinnamon was chosen due to its active compounds such as cinnamaldehyde, which have antioxidant properties and are expected to improve the quality of the cheese. The study was conducted using five different percentages of cinnamon bark extract: 0% (control), 0,5%, 1%, 1,5%, and 2%, with four replicates for each treatment. The cheese texture was measured using a Texture Analyzer, while the cheese pH was measured with a digital pH meter. The results showed that the addition of cinnamon bark extract had no significant effect on the cheese texture, with an average hardness value of around 765,73 g/mm². Cheese with 1% cinnamon bark extract showed the softest texture with the lowest hardness of 592,19 g/mm². Meanwhile, the pH values of cheese from all treatments remained relatively stable and did not differ significantly, with an average pH of 5,05. In conclusion, adding cinnamon bark extract in the range of 0%-2% caused no significant changes to the texture and pH of goat milk-based cheese.

Keywords : cheese, goat’s milk, cinnamon extract, hardness, pH

