ABSTRAK

Asti Qurotul Aeni. Keju merupakan produk olahan berbahan dasar susu yang terbentuk karena terjadinya penggumpalan kasein susu akibat adanya proses pengasaman oleh bantuan penambahan enzim rennet dalam kondisi asam. Penelitian ini bertujuan untuk mengkaji Pengaruh Penambahan Ekstrak Kayu Manis (*Cinnamomum burmannii*) dengan Persentase yang Berbeda Terhadap Organoleptik dan Kadar Air pada Keju berbahan dasar susu kambing. Penambahan ekstrak kayu manis dalam penelitian ini diharapkan dapat meningkatkan nilai kesukaan organoleptik keju yang berbahan dasar susu kambing karena kayu manis mengandung senyawa *cinnamaldehyde* yang berperan dalam menambahkan warna, aroma, tekstur, cita rasa dan *overall* serta diharapkan dapat menurunkan kadar air dalam keju karena kayu manis memiliki sifat higroskopis. Metode yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan lima perlakuan dan empat ulangan, yaitu P0 (kontrol), P1 (0,5%), P2 (1%), P3 (1,5%), dan P4 (2%) dari volume susu kambing. Karakteristik organoleptik keju dinilai oleh 20 panelis semi-terlatih menggunakan uji hedonik berdasarkan parameter warna, aroma, tekstur, rasa, dan overall, sedangkan kadar air dianalisis dengan metode AOAC (2005) menggunakan oven pada suhu 105°C selama 24 jam. Hasil penelitian menunjukkan bahwa penambahan ekstrak kayu manis berpengaruh sangat nyata ($P<0,01$) terhadap atribut rasa dan *overall*. Tidak berpengaruh nyata ($P>0,05$) terhadap atribut warna, aroma, dan tekstur. Hasil pengukuran kadar air diperoleh dengan rata-rata 49,82%-52,30% yang menunjukan bahwa penambahan ekstrak kayu manis yang berbeda terhadap kadar air keju berpengaruh tidak nyata. Kesimpulan, penambahan ekstrak kayu manis yang semakin tinggi memberikan pengaruh sangat nyata terhadap organoleptik panelis pada atribut rasa dan *overall* dan tidak memberikan pengaruh nyata terhadap atribut warna, aroma dan tekstur. Penambahan ekstrak kayu manis memberikan perubahan yang tidak signifikan terhadap kadar air keju.

Kata Kunci: Ekstrak kayu manis, kadar air, keju, organoleptik, susu kambing

ABSTRACT

Cheese is a dairy product formed through the coagulation of milk casein as a result of acidification assisted by the addition of rennet enzymes under acidic conditions. This study aimed to examine the effect of adding different concentrations of cinnamon extract (*Cinnamomum burmannii*) on the organoleptic characteristics and moisture content of goat milk cheese. The addition of cinnamon extract was expected to enhance the organoleptic acceptability of goat milk cheese, as cinnamon contains cinnamaldehyde, a compound responsible for improving color, aroma, texture, taste, and overall preference. Moreover, cinnamon was expected to reduce the cheese's moisture content due to its hygroscopic properties. The experiment was arranged using a Completely Randomized Design (CRD) consisting of five treatments and four replications: P0 (control), P1 (0.5%), P2 (1%), P3 (1.5%), and P4 (2%) cinnamon extract based on the total volume of goat milk. The organoleptic characteristics of the cheese were evaluated by 20 semi-trained panelists using color, aroma, texture, taste, and overall parameters, while moisture content was analyzed using the AOAC (2005) oven-drying method at 105°C for 24 hours. The results showed that the addition of cinnamon extract had a highly significant effect ($P<0.01$) on taste and overall attributes but no significant effect ($P>0.05$) on color, aroma, and texture. The average moisture content ranged from 49.82% to 52.30%, indicating that different concentrations of cinnamon extract did not significantly affect the moisture content of the cheese. In conclusion, increasing levels of cinnamon extract significantly affected the organoleptic attributes of taste and overall preference, but did not significantly influence color, aroma, and texture. The addition of cinnamon extract caused no significant changes in the moisture content of goat milk cheese.

Keywords: Cheese, goat milk, cinnamon extract, organoleptic, water content.