INTISARI

Jahe (*Zingiber officinale)* merupakan tanaman obat yang secara ilmiah telah terbukti dapat dimanfaatkan sebagai antibakteri salah satunya yaitu bakteri *Salmonella thypi,* penggunaan jahe selama ini masih dalam bentuk ekstrak sehingga perlu dilakukan inovasi baru agar pemanfaatanya lebih mudah dan lebih luas, salah satu inovasi tersebut adalah dibuat sediaan minuman yaitu yogurt. Tujuan penelitian ini yaitu untuk mengetahui daya hambat dari yogurt jahe terhadap bakteri *Salmonella thypi*, dosis optimum yang dapat menghambat bakteri, serta yogurt jahe yang disukai oleh konsumen.

Penelitian ini merupakan penelitian eksperimental menggunakan rancangan penelitian Rancangan Acak Lengkap (RAL). Konsentrasi rimpang yaitu 1%, 2%, 3%, 4% v/v dibagi menjadi 5 kelompok perlakuan yaitu kontrol negatif, formula 1, 2, 3 dan 4, pengulangan 3 kali. Uji aktivitas antibakteri menggunakan difusi cakram, uji mutu yogurt meliputi Hedonik, pH dan organoleptik yaitu aroma, rasa, warna, tekstur, dan kekentalan. Data organoleptik dianalisis secara kruskal walis dilanjut mann whitney, data uji aktivitas menggunakan annova *one way* taraf kepercayaan 95% dilanjut uji BNT.

Berdasarkan uji aktivitas antibakteri yogurt jahe kontrol negatif serta formula 1, 2, 3, dan 4 dapat menghambat pertumbuhan bakteri *Salmonella thypi* dengan zona hambat 11,75 mm, 12,43 mm, 12,93 mm, 14,38 mm, dan 15,16 mm dengan hasil statistik berbeda signifikan (p=0,000). Uji hedonik formula 1 merupakan formula paling disukai.

Kata kunci: *Salmonella thypi* (*S.thypi), Zingiber officinale (Z. officinale*), Yogurt, Organoleptik, Zona Hambat

ABSTRACT

Ginger (*Zinger officinale*) is a medicinal plant which scientifically approved has an antibacterial effect against *Salmonella thypi*. Ginger nowadays is widely consumed in extract formulation so that we need a new innovation so we can consume it much more easily and comprehensively, for example by combining ginger extract in a liquid formulation such as yoghurt. The purpose of this study was to find out the inhibition effect of ginger yoghurt against *Salmonella thypi*, measure the inhibition zone of ginger yoghurt, and also the most liked ginger yoghurt by consumer.

This study was an experimental study and was conducted using a completely randomized design (CRD). Rhizome concentrations used were 0% (as negative control), 1%, 2%, 3%, 4% v/v divided into 5 interventional group, with three times repetition for each group. Antibacterial activity was tested using diffusion disc; the quality of yoghurt was tested, including Hedonic, pH and organoleptic test such as the scent, taste, color, texture, and consistency. Data from antibacterial activity test were analyzed using one way annova with 95% confidence interval and followed with BNT test. Then the organoleptic data was analyzed using Kruskal Wallis test and followed with Mann Whitney test.

Inhibition zone of negative control and 1, 2, 3, and 4 formulas were 11.75 mm, 12.43 mm, 12.93 mm, 14.38 mm, and 15.16 mm with a statistically significant difference (p=0.000). Hedonic test of formula 1 is the formula with the most like.

Key words: *Salmonella thypi* (*S.thypi), Zingiber officinale (Z. officinale*), Yoghurt, Organoleptic, Inhibition Zone