

**KARAKTERISASI KUALITAS PERMEN SUSU MELALUI PENGGUNAAN
ALAT ADUK DAN WAKTU PEMERAHAN SUSU YANG BERBEDA**

Retno Endrasari, Rini Nur Hayati dan Subiharta

Balai Pengkajian Teknologi Pertanian Jawa Tengah
Jl. Soekarno Hatta Km. 26 No. 10 Bergas Kabupaten Semarang
e-mail: retno.endrasari@yahoo.co.id

ABSTRACT

Sumogawe village is one of the villages producing cow's milk which is located in Getasan District, Semarang Regency. Unsold milk is produced into various processed products as milk candy. The products still need improvement both from the appearance of the packaging and the quality of products. The results of proximate analysis of the fresh cow's milk as raw material for milk candy show that in the morning milking time had water, ash, protein and fat content more higher than afternoon milking time. The hedonic (preferred) test results of milk candy from various treatments show that panelists can receive all milk candy from all treatments based on colour, aroma, taste, texture and overall. But based on the sensory nature of the taste, there is a significant difference panelists prefer milk candy produced from morning milking time and had process using tools. This is likely the high levels of fat and protein content of fresh cow's milk from morning milking time influence the taste of milk candy more sweeter and savory. But the milk candy is still not in accordance with the SNI (Indonesia National Standarization) quality yet. The water content is above 7.5%.

Keyword: milk candy, milking time, tools.

**KARAKTERISASI KUALITAS PERMEN SUSU MELALUI PENGGUNAAN
ALAT ADUK DAN WAKTU PEMERAHAN SUSU YANG BERBEDA**

Retno Endrasari, Rini Nur Hayati dan Subiharta

Balai Pengkajian Teknologi Pertanian Jawa Tengah
Jl. Soekarno Hatta Km. 26 No. 10 Bergas Kabupaten Semarang
e-mail: retno.endrasari@yahoo.co.id

ABSTRACT

Sumogawe village is one of the villages producing cow's milk which is located in Getasan District, Semarang Regency. Unsold milk is produced into various processed products as milk candy. The products still need improvement both from the appearance of the packaging and the quality of products. The results of proximate analysis of the fresh cow's milk as raw material for milk candy show that in the morning milking time had water, ash, protein and fat content more higher than afternoon milking time. The hedonic (preferred) test results of milk candy from various treatments show that panelists can receive all milk candy from all treatments based on colour, aroma, taste, texture and overall. But based on the sensory nature of the taste, there is a significant difference panelists prefer milk candy produced from morning milking time and had process using tools. This is likely the high levels of fat and protein content of fresh cow's milk from morning milking time influence the taste of milk candy more sweeter and savory. But the milk candy is still not in accordance with the SNI (Indonesia National Standarization) quality yet. The water content is above 7.5%.

Keyword: *milk candy, milking time, tools.*

**KARAKTERISASI KUALITAS PERMEN SUSU MELALUI PENGGUNAAN
ALAT ADUK DAN WAKTU PEMERAHAN SUSU YANG BERBEDA**

Retno Endrasari, Rini Nur Hayati dan Subiharta

Balai Pengkajian Teknologi Pertanian Jawa Tengah
Jl. Soekarno Hatta Km. 26 No. 10 Bergas Kabupaten Semarang
e-mail: retno.endrasari@yahoo.co.id

ABSTRACT

Sumogawe village is one of the villages producing cow's milk which is located in Getasan District, Semarang Regency. Unsold milk is produced into various processed products as milk candy. The products still need improvement both from the appearance of the packaging and the quality of products. The results of proximate analysis of the fresh cow's milk as raw material for milk candy show that in the morning milking time had water, ash, protein and fat content more higher than afternoon milking time. The hedonic (preferred) test results of milk candy from various treatments show that panelists can receive all milk candy from all treatments based on colour, aroma, taste, texture and overall. But based on the sensory nature of the taste, there is a significant difference panelists prefer milk candy produced from morning milking time and had process using tools. This is likely the high levels of fat and protein content of fresh cow's milk from morning milking time influence the taste of milk candy more sweeter and savory. But the milk candy is still not in accordance with the SNI (Indonesia National Standarization) quality yet. The water content is above 7.5%.

Keyword: milk candy, milking time, tools.

**KARAKTERISASI KUALITAS PERMEN SUSU MELALUI PENGGUNAAN
ALAT ADUK DAN WAKTU PEMERAHAN SUSU YANG BERBEDA**

Retno Endrasari, Rini Nur Hayati dan Subiharta

Balai Pengkajian Teknologi Pertanian Jawa Tengah
Jl. Soekarno Hatta Km. 26 No. 10 Bergas Kabupaten Semarang
e-mail: retno.endrasari@yahoo.co.id

ABSTRACT

Sumogawe village is one of the villages producing cow's milk which is located in Getasan District, Semarang Regency. Unsold milk is produced into various processed products as milk candy. The products still need improvement both from the appearance of the packaging and the quality of products. The results of proximate analysis of the fresh cow's milk as raw material for milk candy show that in the morning milking time had water, ash, protein and fat content more higher than afternoon milking time. The hedonic (preferred) test results of milk candy from various treatments show that panelists can receive all milk candy from all treatments based on colour, aroma, taste, texture and overall. But based on the sensory nature of the taste, there is a significant difference panelists prefer milk candy produced from morning milking time and had process using tools. This is likely the high levels of fat and protein content of fresh cow's milk from morning milking time influence the taste of milk candy more sweeter and savory. But the milk candy is still not in accordance with the SNI (Indonesia National Standarization) quality yet. The water content is above 7.5%.

Keyword: *milk candy, milking time, tools.*

**KARAKTERISASI KUALITAS PERMEN SUSU MELALUI PENGGUNAAN
ALAT ADUK DAN WAKTU PEMERAHAN SUSU YANG BERBEDA**

Retno Endrasari, Rini Nur Hayati dan Subiharta

Balai Pengkajian Teknologi Pertanian Jawa Tengah
Jl. Soekarno Hatta Km. 26 No. 10 Bergas Kabupaten Semarang
e-mail: retno.endrasari@yahoo.co.id

ABSTRACT

Sumogawe village is one of the villages producing cow's milk which is located in Getasan District, Semarang Regency. Unsold milk is produced into various processed products as milk candy. The products still need improvement both from the appearance of the packaging and the quality of products. The results of proximate analysis of the fresh cow's milk as raw material for milk candy show that in the morning milking time had water, ash, protein and fat content more higher than afternoon milking time. The hedonic (preferred) test results of milk candy from various treatments show that panelists can receive all milk candy from all treatments based on colour, aroma, taste, texture and overall. But based on the sensory nature of the taste, there is a significant difference panelists prefer milk candy produced from morning milking time and had process using tools. This is likely the high levels of fat and protein content of fresh cow's milk from morning milking time influence the taste of milk candy more sweeter and savory. But the milk candy is still not in accordance with the SNI (Indonesia National Standarization) quality yet. The water content is above 7.5%.

Keyword: milk candy, milking time, tools.