

**PEMBUATAN KEJU LUNAK BERBAHAN DASAR KACANG
KEDELAI HITAM (*GLYCINE MAX L. MERRIT*) DENGAN
Lactobacillus acidophilus DAN ENZIM RENNET**

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ABSTRAK

Keju lunak kacang kedelai hitam merupakan salah satu alternatif untuk meningkatkan keanekaragaman produk pangan. Pada penelitian ini kacang kedelai hitam diolah dengan perbandingan kacang kedelai hitam:air sebesar 1:2. Pada penelitian ini, dilakukan variasi terhadap penambahan konsentrasi *starter* (5%, 10% dan 15%), dan variasi terhadap lama inkubasi (2 jam, 4 jam dan 6 jam). Hasil penelitian menunjukkan bahwa produk yang dihasilkan telah dapat memenuhi USDA. Berdasarkan kadar protein, produk keju lunak kacang kedelai hitam terbaik adalah dengan penambahan konsentrasi *starter* 5% dan lama inkubasi 4 jam, yang memiliki kandungan protein 15,6%, lemak 5,37% dan kadar air 83,02%. Pada penelitian, teramati perubahan pada kadar gula reduksi, kadar gula total, PH dan kadar asam laktat selama proses fermentasi berlangsung. Selain itu, pada produk keju lunak diamati berkurangnya kadar gula total, kadar gula reduksi, dan PH, sementara kadar asam laktat semakin bertambah. Hasil uji kontaminan mikroba *Salmonella* dan bakteri *Coliform* pada produk keju lunak yang dihasilkan adalah negatif, sehingga produk aman untuk dikonsumsi. Keju lunak kacang kedelai hitam dengan penambahan konsentrasi *starter* 5% dan lama inkubasi 4 jam paling disukai oleh panelis.

Kata kunci: kacang kedelai hitam, keju lunak, konsentrasi *starter*, lama inkubasi, fermentasi

***SOFT CHEESE MAKING FROM BLACK SOYA BEAN
(GLYCINE MAX L. MERRIT) WITH *Lactobacillus acidophilus*
AND RENNET ENZYME***

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ABSTRACT

Soft cheese black soya beans is one alternative to improve the diversity of food products. In this study, black soya beans processed in the ratio of black soya beans: water 1: 2. In this research, the variation of starter concentration (5%, 10% and 15%) and the variation of the incubation time (2 hours, 4 hours and 6 hours) were studied. The results showed that the resulting product has been able to comply the USDA standard. Based on its protein content, the best black soya beans soft cheese was the sample which contained starter concentration of 5% and incubation time of 4 hours, which had protein content of 15.6%, fat content of 5.37% and water content of 83.02%. The results showed that reducing sugars content, sugar total content, pH and lactic acid content, were changed during fermentation process. Moreover, in the soft cheese product can be observed that there were decreasing of sugar reducing content, total sugar content and pH, while increasing of lactic acid levels. The result of microbial contaminants Salmonella and Coliform bacteria in the soft cheese product was negative, so that the product was safe for consumption. Soft cheese black soya beans with the addition of starter concentration of 5% and incubation time of 4 hours was most preferred by the panelists.

Keywords: black soya beans, *soft cheese*, *starter concentration*, long incubation, fermentation