

PEMBUATAN KEJU (SOFT CHEESE) BERBAHAN DASAR KACANG BOGOR (*Vigna subterranean*) DENGAN BAKTERI ASAM LAKTAT DAN ENZIM RENNET

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ABSTRAK

Kacang Bambara (*Vigna subterranean*) merupakan kacang yang berasal dari daerah Afrika yang kemudian banyak dijual di kota Bogor dan sekitarnya sehingga juga sering disebut kacang bogor, namun sekarang sudah banyak ditemukan di seluruh Indonesia. Kacang bogor ini merupakan kacang yang masih jarang diolah dalam pemanfaatannya, biasanya kacang bogor hanya diolah dengan cara digoreng dan direbus saja. Kacang-kacangan pada umumnya memiliki kadar protein yang cukup tinggi, sehingga kacang bogor cukup berpotensi untuk menjadi bahan pangan yang potensial. *Softcheese* kacang bogor dapat menjadi suatu variasi makanan baru yang dapat dinikmati oleh semua kalangan terutama kalangan vegetarian dan para *lactose intolerant*. Pada penelitian ini kacang bogor diolah menjadi susu kacang bogor dengan perbandingan kacang bogor : air sebesar 1:2. Kemudian ditambahkan variasi *starter* kultur *L. acidophilus* sebanyak 5 %, 10 %, 15 %, dan 20 % (v/v). *Softcheese* kacang bogor terbaik memiliki kandungan protein sebesar 6,24 %, lemak sebesar 1,21 %, karbohidrat sebesar 2,08 %, dan kadar air 65,46 %. Selain itu, diamati pula perubahan gula reduksi, gula total, pH, dan kadar asam laktat sebelum dan sesudah fermentasi, dimana gula reduksi, gula total dan pH mengalami penurunan sedangkan kadar asam laktat meningkat. Hasil uji mikroba kontaminan *Salmonella* dan bakteri *coliform* menunjukkan hasil negatif. Hasil uji organoleptik menunjukkan bahwa *softcheese* kacang bogor dengan penambahan *starter* 20 % paling disukai.

Kata kunci: kacang bogor, *softcheese*, keju, *L. acidophilus*

THE MAKING OF SOFT CHEESE FROM BAMBARA NUT (*Vigna subterranean*) USING LACTIC ACID BACTERIA AND THE ADDITION OF RENNET

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ABSTRACT

*Bambara groundnut (*Vigna subterranean*) is a nut that originated in African region. This particular nut is well-known in Bogor and the surrounding area, as it is sold a lot there, in which it is then called bogor Nut, even though now it is widely spread in other areas in Indonesia. However, the utilities of the bogor nut is not really being optimized, it usually only processed with frying or boiling. Generally, nuts contained a fairly high protein, which also refers that *Vigna subterranea* contains 16 % of protein, due that it has the potential of being a healthy intake for consumption. Softcheese created from bogor nuts can be a new variety of foods that can be enjoyed by different types of people, especially among vegetarians and the lactose intolerant. In this study, Bambara groundnut was processed into bogor nut's milk from the bogor nut and water with the ratio of 1:2. Afterwards, it would be added with the variations of *L. acidophillus* culture starter as much as 5 %, 10 %, 15 % and 20 % (%). The best softcheese made from *Vigna subterranean* contain 6.24 % protein, 1.21 % fat, 2.08 % carbohydrates, and 65.46 % water content. Moreover, the changes of sugar reduction, total of sugar, pH, and lactic acid concentration before and after the fermentation were also being observed, in which there was a decreased on the concentration of sugar reduction, total sugar and pH, whereas the lactic acid concentration was increased. The test results of *Salmonella* microbes contaminants, and the coliform bacteria showed a negative result. The results of organoleptic test showed that softcheese *Vigna subterranea* with the additional starter of 20 % was the most preferred by the 30 panelists.*

Keywords: bambara nut, soft cheese, cheese, L. acidophillus