

# Pemanfaatan umbi kayu singkong manihot dulcus dalam pembuatan keju mozzarella substitut dengan penambahan bee bread sebagai sumber protein = The utilization of cassava manihot dulcus in producing mozzarella substitute cheese with addition of bee bread as protein source

Sri Ayu Lestari, author

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## Abstrak

Keju mozzarella substitute merupakan salah satu alternatif pilihan pengganti keju mozzarella komersial yang harganya cukup mahal di pasaran. Pembuatan keju mozzarella substitute dilakukan dengan variasi bahan baku, yaitu dengan atau tanpa penambahan bee bread, serta variasi jenis bee bread yang digunakan. Penentuan jenis keju mozzarella substitute terbaik dilakukan dengan analisis proksimat, uji organoleptik oleh ahli perkejuan, dan uji hedonic dari masyarakat sekitar. Keju mozzarella substitute terbaik adalah tipe A (tanpa penambahan bee bread), dengan kadar protein sebesar 7%; kadar air 52,92%; kadar abu 1,62%; kadar lemak 14,5%; dan kadar karbohidrat 23,96%.

Dari hasil uji organoleptik yang dilakukan oleh ahli keju, dari ketiga jenis sampel tersebut disimpulkan sampel A (keju mozzarella substitute tanpa penambahan bee bread) lebih acceptable dari segi rasa, aroma, tekstur dan warna dibandingkan kedua jenis sampel lainnya. Di samping itu, hasil uji hedonic juga menunjukkan bahwa responden lebih menyukai keju mozzarella substitute tipe A dengan persentase kesukaan terhadap rasa sebesar 90%; aroma 80%; tekstur 74%; dan warna 80%.

*Mozzarella cheese substitute is one of the alternative food choices that can replace the commercial mozzarella cheese which is quite expensive in the market. In this research, manufacturing process of mozzarella cheese substitute is divided into three types, the first type doesn't use bee bread, the second type use 2% of bee bread Trigona, and the third type use 2% of bee bread A.dorsata as its raw material. The best mozzarella cheese substitute is determined by using proximate analysis, organoleptic analysis, and hedonic test. The best mozzarella cheese substitute is the first type (without an addition of bee bread) with a protein content of 7%; moisture content of 52,92%; ash content of 1,62%; fat content of 14,5%; and carbohydrate content of 23,96%.*

From the results of organoleptic test conducted by its experts, from three types of the samples are summed sample A (substitute mozzarella cheese without the addition of bee bread) is more acceptable in terms of flavor, aroma, texture and color than the other two types of samples. In addition, hedonic test results also showed that the respondents preferred the substitute mozzarella cheese type A with a preference for flavors percentage of 90%; aroma 80%; texture of 74%; and color of 80%.