

## INTISARI

Maksud dan tujuan dilakukannya penelitian ini adalah untuk mengetahui dan membandingkan kandungan Proksimat (protein, karbohidrat, lemak, air, abu), perbedaan kadar asam laktat dan viskositas dari yoghurt saiga, yoghurt chimory, yoghurt cisangkuy, dan yoghurt heavenly blush.

Metode penelitian ini dilakukan untuk menentukan kadar proksimat, kadar asam laktat dan Viskositas Yoghurt Saiga, Yoghurt Chimory, Yoghurt Cisangkuy, dan Yoghurt Heavenly Blush. Kadar proksimat diteliti berupa kadar protein menggunakan Metode *Kjedhal*, kadar karbohidrat menggunakan Metode *Luff Schoorl*, kadar lemak menggunakan Metode *Ekstraksit*, kadar air menggunakan Metode *Gravimetri*, kadar abu menggunakan Metode Cara Kering Kadar asam laktat yang diteliti menggunakan Metode titrasi volumetri dan viskositas menggunakan alat viskotester.

Berdasarkan hasil penelitian pengujian kadar proksimat, kadar karbohidrat (Pati) tertinggi didapat dari yoghurt Cisangkuy dengan kandungan sebesar 12,8887%, kadar lemak tertinggi didapat dari produk Yoghurt Heavenly Blush dengan kandungan sebesar 5,3423%, Kadar air terbesar didapat dari produk yoghurt chimory dengan kandungan sebesar 81,7972%, kadar abu terbesar didapat dari produk yoghurt Heavenly Blush dengan kandungan sebesar 1,1186%, dan kadar protein tertinggi didapat dari produk Yoghurt Heavenly Blush dengan kandungan sebesar 6,6435%. Pada Penentuan Kadar Asam Laktat Produk Yoghurt Cisangkuy mempunyai kadar asam laktat paling tinggi dengan angka 0,5257%, sedangkan pada pengujian viskositas menunjukkan Yoghurt Cisangkuy mempunyai viskositas tertinggi dengan angka 329mPas.

Kata kunci : Yoghurt, Analisis Proksimat, Analisis Kadar Asam Laktat, Viskositas.

## ABSTRACT

*The purpose and purpose of this study was to identify and compare Proximate content (protein, kabohidrat, fat, water, ash), differences in lactic acid content and viscosity of yoghurt saiga, chimory yoghurt, cisangkuy yogurt, and heavenly blush yoghurt.*

*The method of this study was conducted to determine proximate levels, lactic acid levels and the viscosity of Yoghurt Saiga, Chimory Yoghurt, Cisangkuy Yogurt, and Heavenly Blush Yoghurt. Proximate content was observed in the form of protein content using Kjedhal Method, carbohydrate content using Luff Schoorl Method, fat content using Extractite Method, water content using Gravimetry Method, ash content using Method of Dry Method Lactic acid content under study using volumetric titration and viscosity using viskotester.*

*Based on the research results of proximate test, the highest carbohydrate (Pati) was obtained from Cisangkuy yoghurt with the content of 12,8887%, the highest fat content was obtained from the Heavenly Blush Yoghurt product with the content of 5.3423%, the biggest water content was obtained from chimory yogurt products with a content of 81.7972%, the largest ash content obtained from Heavenly Blush yoghurt products with a content of 1.1186%, and the highest protein content obtained from products Heavenly Blush Yogurt with a content of 6.6435%. On Determination of Lactic Acid Level Cisangkuy Yoghurt product has the highest lactic acid content with 0,5257%, while on viscosity test showed Cisangkuy Yoghurt has highest viscosity with number 329mPas.*

*Keywords: Yoghurt, Proximate Analysis, Lactic Acid Level Analysis, Viscosity.*