ABSTRAK

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Judul : **Mikroflora dalam Proses Pemeraman Keju *Camembert***
Dosen Pembimbing : **Dra.Ir Setiarti Sukotjo, M.Sc.,IPU**
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Penelitian ini menunjukkan bahwa *Penicillium camemberti* menjadi kapang dominan yang membentuk lapisan putih khas pada kulit keju sejak hari keempat masa inkubasi. Selain itu, perkembangan mikroorganisme lain seperti *Brevibacterium linens*, *Mucor*, dan *Aspergillus niger* juga teridentifikasi, masing-masing menunjukkan ciri morfologi spesifik pada setiap durasi perendaman garam yang diuji. Variasi lama perendaman garam berdampak pada jumlah serta dominansi mikroflora yang tumbuh, dalam waktu 6 jam terbukti paling mendukung pertumbuhan mikroorganisme yang diharapkan. Suhu dan kelembapan selama proses pendinginan ikut mempengaruhi pertumbuhan dan perkembangan mikroorganisme pada keju. Kesimpulannya, keragaman microflora keju *Camembert* dipengaruhi oleh lama waktu perendaman dengan garam.

Kata kunci: mikroflora, *Penicillium camemberti, Brevibacterium linen, Mucor, Aspergillus niger*, perendaman garam, keju *Camembert*, suhu, kelembaban, karakteristik, keamanan produk.

ABSTRACT

Name : **Badzilan Zuhri Alfarisi**
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Title : **Microflora in the Camembert Cheese Ripening Process**
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This research shows that *Penicillium camemberti* becomes the dominant mold that forms the characteristic white layer on cheese rind from the fourth day of the incubation period. Additionally, the development of other microorganisms such as Brevibacterium linens, Mucor, and Aspergillus niger was also identified, each displaying specific morphological traits at every duration of salt soaking tested. The variation in salt soaking time affects the quantity and dominance of the growing microflora, where a soaking time of 5 hours has proven to be the most supportive of the growth of the expected microorganisms. Temperature and humidity during the cooling process also impact the growth and development of microorganisms in cheese. In conclusion, the microflora composition of Camembert cheese is influenced by the variation in salt soaking time as well as environmental factors during production, which subsequently affects the sensory characteristics and safety aspects of the final product.

Keywords: microflora, *Penicillium camemberti*, Brevibacterium linen, Mucor, Aspergillus niger, salt soaking, Camembert cheese, temperature, humidity, sensory characteristics, product safety