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LAMPIRAN

Lampiran 1. Formulir Pengujian Organoleptik

Formulir Uji Organoleptik

Nama Panelis :
 Usia :
 Tanggal Pengujian :
 Nama Produk : *Drink Yoghurt Saga*

Instruksi :

- Cicipi sampel satu persatu
- Nyatakan penilaian anda sesuai tingkat kesukaan yang tertera
- Beri jeda untuk menetralsir indera pengecap dengan air selama 1 menit untuk mencicipi sampel berikutnya

Tingkat Kesukaan :

1 = Amat sangat tidak suka 6 = Sedikit suka
 2 = Sangat tidak suka 7 = Suka
 3 = Tidak suka 8 = Sangat suka
 4 = Sedikit tidak suka 9 = Amat sangat suka
 5 = Netral

Kode Sampel	Kriteria Penilaian			
	Warna	Rasa	Aroma	Tekstur
301				
507				
713				
248				
462				
804				

Lampiran 2. Formulasi dan kode produk Uji Organoleptik *Drink Yoghurt*

A <i>Flavor</i>	B Konsentrasi <i>Flavor</i> (%)	Kode Produk
Kopi	0.5	301(A1B1)
	0.75	507(A1B2)
	1.0	713(A1B3)
Nangka	0.5	248(A3B1)
	0.75	462(A3B2)
	1.0	804(A3B3)

Rumus jumlah ulangan :

$$(t - 1) (n - 1) \geq 15$$

Keterangan :

t = jumlah semua perlakuan.

n = jumlah ulangan yang akan dicari

15 = kesepakatan para ahli statistik untuk bidang teknik/pertanian
(dapat berubah sesuai dengan bidang ilmu yg diteliti).

Perhitungan :

$$(t - 1) (n - 1) \geq 15$$

$$(6-1) (n-1) \geq 15$$

$$5 (n-1) \geq 15$$

$$5n - 5 \geq 15$$

$$5n \geq 20$$

$$n \geq 4$$

Lampiran 3. Syarat Mutu Yoghurt (SNI 01-2981-1992)

No.	Kriteria Uji	Satuan	Spesifikasi			Yogurt	Yogurt rendah lemak	Yogurt tanpa lemak
			Yogurt	Yogurt rendah lemak	Yogurt tanpa lemak			
1.	Keadaan							
	Penampakan	-	Cairan kental -padat			Cairan kental -padat		
	Bau	-	Normal/khas			Normal/khas		
	Rasa	-	Asam/khas			Asam/khas		
	Konsentrasi	-	Homogen			Homogen		
2.	Kadar lemak (b/b)	%	Min. 3.0	0.6 – 2.9	Maks. 0.5	Min. 3.0	0.6 – 2.9	Maks. 0.5
3.	Total padatan susu bukan lemak (b/b)	%	Min. 8.2			Min. 8.2		
4.	Protein (Nx6,38) (b/b)	%	Min. 2.7			Min. 2.7		
5.	Kadar abu (b/b)	%	Maks. 1,0			Maks. 1.0		
6.	Keasaman (dihitung sebagai asam laktat) (b/b)	%	0.5 – 2.0			0.5 – 2.0		
7.	Cemaran logam - Timbal (Pb) - Tembaga (Cu) - Seng (Zn) - Timah (Sn) - Raksa (Hg)	mg/kg mg/kg mg/kg mg/kg mg/kg	Maks.0.3 Maks. 20 Maks. 40 Maks. 40 Maks. 0.03			Maks.0.3 Maks. 20 Maks. 40 Maks. 40 Maks. 0.03		
8.	Arsen (As)	mg/kg	Maks. 0.1			Maks. 0.1		
9.	Cemaran mikroba - Bakteri <i>coliform</i> - <i>E.coli</i> ; APM/g - <i>Salmonella</i>	APM/g atau koloni/g - -	Maks. 10 < 3 Negatif / 100 gram			Maks. 10 < 3 Negatif / 100 gram		
10	Jumlah bakteri starter	Koloni/g	min. 10 ⁷					

Sumber : SNI 2981:200

Lampiran 4. Spesifikasi Kultur Yoghurt



FD-DVS YC-X11 Yo-Flex®

Product Information

Version: 1 PI EU EN 02-25-2015

Description	Thermophilic YoFlex® culture.						
Taxonomy	Lactobacillus delbrueckii subsp. bulgaricus Streptococcus thermophilus						
Packaging	<table border="0"> <tr> <td>Material No:</td> <td>Size</td> <td>Type</td> </tr> <tr> <td>713506</td> <td>30X50 U</td> <td>Pouch(es) in box</td> </tr> </table>	Material No:	Size	Type	713506	30X50 U	Pouch(es) in box
Material No:	Size	Type					
713506	30X50 U	Pouch(es) in box					
Physical Properties	<table border="0"> <tr> <td>Color:</td> <td>Off-white to slightly reddish or brown</td> </tr> <tr> <td>Form:</td> <td>Granulate</td> </tr> </table>	Color:	Off-white to slightly reddish or brown	Form:	Granulate		
Color:	Off-white to slightly reddish or brown						
Form:	Granulate						
Application	<p>Usage</p> <p>The culture will produce yoghurt with mild flavor, high viscosity and low post-acidification. Suitable for cup set, stirred and drinking yoghurt.</p>						

Recommended inoculation rate

Amount of milk to be inoculated	250 l	1,000 l	2,500 l	5,000 l	10,000 l
	66 gal	264 gal	660 gal	1,320 gal	2,640 gal
Amount of DVS culture	50 U	200 U	500 U	1,000 U	2,000 U

Directions for Use

Remove cultures from the freezer just prior to use. Sanitize the top of the pouch with chlorine. Open the pouch and pour the freeze-dried granules directly into the pasteurized product using slow agitation. Agitate the mixture for 10-15 minutes to distribute the culture evenly. The recommended incubation temperature is 35-45°C (95-113°F). For more information on specific applications see our technical brochures and suggested recipes.

Range	The YoFlex® range of Direct Vat Set (DVS®) cultures spans from very mild cultures to those giving a distinct yoghurt flavor with varying viscosity profiles.
Storage and handling	< -18 °C / < 0 °F
Shelf life	At least 24 months from date of manufacture when stored according to recommendations. At +5°C (41°F) the shelf life is at least 6 weeks.

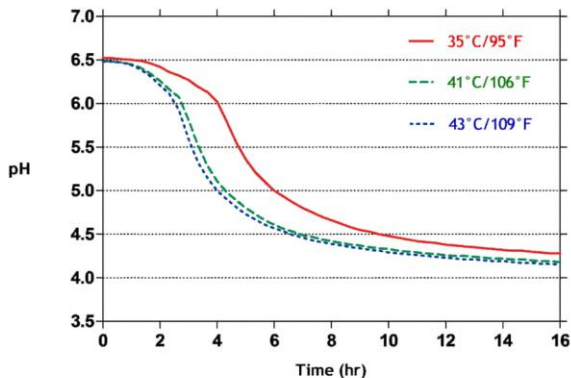


FD-DVS YC-X11 Yo-Flex®

Product Information
Version: 1 PI EU EN 02-25-2015

Technical Data

Acidification curve



Fermentation conditions:
Whole milk +2 % skim milk powder (85°C/185°F, 30 minutes)
Inoculation: 500U/2500L

Analytical Methods

References and analytical methods are available upon request.

Legislation

Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Lactic acid bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.

The product is intended for use in food.

Food Safety

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated in the Usage section. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.

Labeling

Suggested labeling "lactic acid culture" or "starter culture", however, as legislation may vary, please consult national legislation.

Trademarks

Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

Dietary status

Kosher: Kosher Dairy Excl. Passover
Halal: Certified



FD-DVS YC-X11 Yo-Flex®

Product Information
Version: 1 PI EU EN 02-25-2015

Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.

GMO Information

In accordance with the legislation in the European Union* FD-DVS YC-X11 does not contain GMOs and does not contain GM labeled raw materials*. In accordance with European legislation on labeling of final food products** we can inform that the use of FD-DVS YC-X11 does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: www.chr-hansen.com/About us/Policies and positions/Quality and product safety.

* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms and repealing Council Directive 90/220/EEC.

** Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

Regulation (EC) No 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 2011/1169/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	Yes
Nuts* and products thereof	No
List of allergens in accordance with EU Regulation 2011/1169/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

* Please consult the EU Regulation 2011/1169 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu

www.chr-hansen.com

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Lampiran 5. Hasil Uji Organoleptik pada Warna Drink Yoghurt Saga

Panelis	Sampel					
	301	507	713	248	462	804
1	5	8	7	6	7	2
2	7	7	7	7	7	7
3	7	5	5	5	5	6
4	7	7	7	7	7	7
5	7	7	6	6	5	7
6	6	6	5	7	7	7
7	5	5	6	7	7	7
8	7	7	7	7	7	7
9	8	8	8	8	8	8
10	7	7	7	7	7	7
11	7	7	7	7	7	7
12	7	7	7	7	7	7
13	5	6	5	6	5	7
14	6	7	7	7	7	7
15	6	7	8	6	7	7
16	8	8	8	8	8	8
17	6	7	7	4	6	4
18	6	6	6	6	6	6
19	7	7	7	7	7	7
20	7	7	7	7	7	7
21	7	7	7	7	7	7
22	6	6	6	6	6	6
23	7	7	7	7	7	7
24	5	5	5	5	5	5
25	7	7	7	7	7	7
26	5	6	4	5	5	5
27	7	7	7	7	7	7
28	7	7	7	6	7	7
29	7	7	7	7	7	7
30	5	5	5	5	5	5
Total	194	200	196	194	197	195
Presentase	80%	83%	80%	87%	80%	83%

Lampiran 6. Hasil Uji Organoleptik pada Aroma Drink Yoghurt Saga

Panelis	Sampel					
	301	507	713	248	462	804
1	7	8	6	6	7	7
2	7	7	7	7	7	7
3	6	5	6	5	6	7
4	8	5	7	5	8	7
5	5	6	5	5	7	5
6	6	6	8	7	7	7
7	4	5	7	7	7	8
8	7	6	6	6	6	4
9	6	6	6	7	7	6
10	7	7	7	7	8	7
11	5	6	7	7	7	7
12	5	8	6	6	8	7
13	7	5	6	7	5	6
14	7	7	7	5	7	6
15	7	6	3	7	4	5
16	3	6	7	3	5	4
17	3	7	8	8	8	7
18	7	7	7	8	7	7
19	4	7	6	7	7	7
20	6	6	4	4	6	6
21	6	8	5	6	7	7
22	7	6	7	7	7	5
23	7	5	7	7	7	7
24	6	7	7	8	9	8
25	7	7	8	8	7	8
26	4	5	6	6	4	5
27	4	4	6	6	5	7
28	6	6	6	6	7	6
29	6	6	6	7	7	7
30	7	8	8	5	6	6
Total	177	188	192	190	200	193
Presentase	70%	77%	87%	77%	83%	80%

Lampiran 7. Hasil Uji Organoleptik pada Rasa Drink Yoghurt Saga

Panelis	Sampel					
	301	507	713	248	462	804
1	2	9	8	7	8	7
2	6	7	8	4	5	4
3	7	7	8	5	4	7
4	4	6	7	4	5	8
5	6	6	5	5	7	7
6	5	6	7	8	7	6
7	3	5	6	7	8	8
8	7	3	7	6	7	4
9	6	7	7	7	8	7
10	7	7	7	7	8	7
11	4	6	6	7	5	4
12	7	8	7	7	7	6
13	3	7	6	4	5	7
14	5	7	4	4	8	6
15	6	5	7	6	6	8
16	6	7	7	4	3	3
17	4	7	6	7	7	5
18	5	6	7	8	7	6
19	4	6	7	7	7	7
20	6	7	6	7	6	7
21	6	6	7	7	6	7
22	6	6	5	8	7	5
23	8	6	4	6	7	7
24	7	6	8	9	9	9
25	6	7	6	7	8	8
26	3	7	5	7	5	4
27	6	6	6	6	4	7
28	6	5	5	6	3	4
29	6	5	6	7	7	7
30	8	5	6	3	5	6
Total	165	188	191	187	189	188
Presentase	63%	80%	80%	70%	67%	73%

Lampiran 8. Hasil Uji Organoleptik pada Tekstur Drink Yoghurt Saga

Panelis	Sampel					
	301	507	713	248	462	804
1	6	8	7	4	8	4
2	5	5	5	5	5	5
3	4	4	5	3	5	4
4	5	5	7	7	7	7
5	6	5	7	7	5	6
6	6	5	6	6	7	6
7	5	6	7	7	8	8
8	8	7	7	7	7	6
9	6	6	7	7	7	7
10	6	6	6	6	6	6
11	7	7	7	8	7	7
12	6	6	6	6	6	5
13	4	5	5	4	6	6
14	6	7	5	5	7	6
15	8	7	7	7	6	7
16	4	7	7	5	4	4
17	4	6	7	8	4	6
18	8	7	8	8	8	8
19	6	6	6	7	7	7
20	7	7	7	7	7	7
21	6	6	7	6	6	6
22	7	6	7	7	8	6
23	8	8	8	8	8	8
24	7	8	8	8	9	8
25	8	8	8	8	8	8
26	7	7	3	6	6	3
27	6	6	6	6	6	6
28	7	7	7	7	7	7
29	7	7	7	7	7	7
30	8	5	5	6	5	3
Total	188	190	195	193	197	184
Presentase	77%	77%	73%	80%	80%	77%

Lampiran 9. Hasil Analisa Kadar Lemak, Kadar Abu dan Total Padatan Susu Bukan Lemak



**LABORATORIUM PENGUJI
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SERTIFIKAT HASIL UJI

Nama pelanggan	: Rima Nourma Nadia	Halaman	: 1 dari 1
Alamat pelanggan	: Jl. Pidana III, Blok A6 No.2 Kota Tangerang Banten	Tanggal penerimaan	: 3 Agustus 2020
Jenis bahan uji	: Yoghurt	Tanggal pengujian	: 6 Agustus 2020
		Tanggal sertifikat	: 12 Agustus 2020
		No. sertifikat	: 100-SHU-08-2020

No.	Kode Sampel	Bentuk	Parameter	Satuan	Ulangan	Hasil	Metode
1.	Yoghurt	Cair	Kadar Abu	%	1	0,76	SNI-01.2891.1992 butir 6.1
					2	0,74	
					3	0,76	
					4	0,74	
			Kadar Lemak	%	1	3,15	SNI-01.2891.1992 butir 8.1
					2	3,18	
					3	3,32	
					4	3,33	
			Total Padatan Susu Bukan Lemak	%	1	6,72	SNI-2981.2009
					2	6,62	
					3	6,62	
					4	6,46	

Lampiran 10. Analisa Protein (Metode *Kjeldahl*)



PT. SARASWANTI INDO GENETECH
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 www.siglaboratory.com

No. 28/F-PP/SMM-SIG
 Revisi : 4

Result of Analysis
 No : SIG.LHP.VIII.2020.082737

No.	Parameter	Unit	Result				Limit Of Detection	Method
			I	II	III	IV		
1	Protein	%	2.68	2.79	2.73	2.69	-	18-8-31/MU/SMM - SIG (Kjeltec)

Lampiran 11. Analisa Keasaman (SNI 2981:2009)

Ulangan	V Drink Yoghurt (mL)	V NaOH 0.1 N (mL)	Keasaman (sebagai Asam Laktat) (%)
1	20	11.5	0.52
2	20	12.8	0.58
3	20	11.3	0.51
4	20	11.8	0.53
Total			2.13
Rata-rata			0.53

Lampiran 12. Hasil Keseluruhan Analisa Kimia *Drink Yoghurt Saga*

Parameter	Satuan	Ulangan	Hasil	Total	Rata-rata
Kadar Lemak	%	1	3.15	12.98	3.25
		2	3.18		
		3	3.32		
		4	3.33		
Kadar Abu	%	1	0.76	3.00	0.75
		2	0.74		
		3	0.76		
		4	0.74		
Total Padatan Susu Bukan Lemak	%	1	6.72	26.42	6.61
		2	6.62		
		3	6.62		
		4	6.46		
Kadar Protein	%	1	2.68	10.89	2.72
		2	2.79		
		3	2.73		
		4	2.69		
Keasaman	%	1	0.52	2.14	0.54
		2	0.58		
		3	0.51		
		4	0.53		

Lampiran 13. Tabel Ekuivalen Natrium Tiosulfat

Na₂S₂O₃ 0.1 M (mL)	Gula pereduksi Glukosa (mg)
1	2.4
2	4.8
3	7.2
4	9.7
5	12.2
6	12.7
7	17.2
8	19.8
9	22.4
10	25.0
11	27.6
12	30.3
13	33.0
14	35.7
15	38.5
16	41.3
17	44.2
18	47.1
19	50.0
20	53.0
21	56.0
22	59.1
23	62.2