THE OPTIMIZATION OF COTTAGE CHEESE PRODUCTION FOR FERMENTATION TEMPERATURE OF MIXING STARTER \textit{Lactobacillus bulgaricus} and \textit{Streptococcus thermophilus} AND FOR BROMELAIN ENZYME

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Abstract

\textit{Cottage} cheese is a kind of cheese that is processed without maturation. Generally, this cheese is made from milk using both of the culture of acid lactic bacteria and rennet enzyme for the coagulant. In this research, \textit{cottage} cheese is made from both of skim milk and culture of acid lactic bacteria, such as \textit{Lactobacillus bulgaricus} and \textit{Streptococcus thermophilus}, and also bromelain enzyme that is used for the coagulant. The optimum condition of \textit{cottage} cheese production by use to any variants of fermentation temperature and bromelain enzyme concentration. The result of this research shows that the optimum condition of \textit{cottage} cheese production is on 40°C of fermentation temperature and 700 ppm of bromelain enzyme concentration. This cheese comply with standard of \textit{cottage} cheese.

Kata kunci : Bromelain enzyme, fermentation temperature, skim, and \textit{cottage} cheese