ABSTRACT

ATIKA MAULIDAYANTI. Characteristics of Reduce-Fat White Cheese Make of a Variety of Modified Raw Materials of Cow’s Milk. Under the Guidance of BUDI SETIAWAN and ABUBAKAR

The research was conducted to analized the characteristics of reduce-fat white cheese based on the modification of cow's milk made of a variety of modified raw materials of cow's milk. The five types of formulas were utilized in making reduce-fat white cheese. The formulas were reduce milk fat content by 60%, replacing milk fat with vegetable fat (corn oil), replacing milk fat with vegetable fat (corn oil) and the addition of whey protein concentrate (WPC), using water emulsion oil in water, and replacing milk fat with vegetable fat (corn oil) with the addition of probiotic (Lactobacillus casei).

The selected formula was skim milk in corn oil emulsion with the addition of probiotics. Characteristics of the selected cheese were, yield 12.94%, 48.07 g hardness, softness of 8.51 Kg/s, 50.37% moisture content, ash content of 7.38% (dry matter), fat content of 41.06% (dry matter), protein content 37.85% (dry matter), phosphorus levels 346.62 mg/100g (dry matter), 908.23 mg/100g calcium levels (dry matter), white, regular texture, not flavorful, has salty, soft, elastic plain, ordinary and preference levels.

Keyword: reduce-fat, white cheese, modification, cow milk