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On Tue, Sep 24, 2019 at 8:20 AM Andi Sukainah <safenetw@d001.dapurhosting.com> wrote:

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### Paper Detail

<b>Paper Title ::</b>	ANALYSIS QUALITY OF SOFT CHEESE COTTAGE WITH ADDITIONAL OF PINEAPPLE JUICE (ANANAS COMUSUS (L.) MERR) AND LACTOBACILLUS FABIFERMENTANS
<b>Theme ::</b>	Innovation on Sustainability related to Agriculture, Food, and Energy
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<b>All Authors ::</b>	Andi Sukainah, Ratnawati F, Reski Praja Putra, Akifah
<b>Keywords ::</b>	Pineapple Juice, Lactobacillus fabifermentans, Quality of Soft Cheese
<b>Abstract ::</b>	Abstract-----Soft cheese that has been produced with the addition of three types of coagulant namely pineapple juice, lactic acid bacteria Lactobacillus fabifermentans (Lactobacillus fabifermentans culture in isolation from the results of corn flour fermentation), and a mixture of pineapple juice and Lactobacillus fabifermentans. The best soft cheese obtained from the treatment of a mixture of pineapple juice 40% with lactic acid bacteria Lactobacillus fabifermentans 8%. Furthermore, to improve the quality of soft cheese produced, then add 1% salt. The quality of the resulting cheese includes curd yield 23.17%. water content 68.03%, protein content 8.27%, fat content 5.46%, pH 4.14%, total acid 1.66%. Based on the results of the organoleptic test on the resulting soft cheese obtained the taste, aroma, texture, and color preferred by the panelists.
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