

Properties Soft Cheese as Diversification of Dangke: A Natural Cheese of South Sulawesi Indonesia

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Abstract : Dangke is natural cheese from Enrekang South Sulawesi, Indonesia produced through agglutination buffalo milk, cow, goat or sheep using the sap of papaya (*Carica papaya*). Dangke has been widely known in South Sulawesi but this soft cheese product diversification by using passion fruit juice as milk clotting agents has not been used. Passion fruit juice has a high acidity with a pH of around 4 - 4.5 and has a proteolytic enzyme, so that it can be used to agglutinate milk. The purpose of this study was to investigate the nature Dangke using passion fruit juice as coagulate milk. Dangke made by 10 lt of raw milk by heating at a temperature of 73oC with coagulant passion fruit juice (7.5% and 10%), and added 1% salt. Curd clot and then be formed using a coconut shell, is then pressed until the cheese is compact. The cheese is then observed for 28 days ripening at a temperature of about 5 ° C. Dangke then studied to violence, pH, fat levels and microstructure. Hardness is determined using CD-shear Force, pH is measured using a pH meter Hanna, and fat concentrations were analyzed with methods of proximate. Microstructure viewed using a light microscope with magnification 1000 x. The results showed that the levels of clotting material very significant influence on hardness, pH, and lipid levels. Maturation increase the hardness but lower the pH, the level of fat soft cheese with an average Dangke respectively 21.4% and 30.5% on 7.5% addition of passion fruit juice and 10%. Dangke violence is increasing with the increasing maturation time (1.38 to 3.73 kg / cm), but Dangke pH was decreased by the increase in storage maturation (5.34 to 4.1). Microktruktur cheeses coagulated with 10% of the passion fruit are very firmer and compact with a full globular fat of 7.5%. But the sensory properties of the soft cheese similar in both treatment. The manufacturing process with the addition of coagulant passion fruit juice on making Dangke affect hardness, pH, fat content and microstructure during storage at 5 ° C for 1 d - 28 d.

Keywords : dangke, passion fruits, microstructure, cheese

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