

## DAFTAR ISI

|   |            |
|---|------------|
| <b>ABSTRAK</b> .....  | <b>i</b>   |
| <b>ABSTRACT</b> .....                                       | <b>ii</b>  |
| <b>KATA PENGANTAR</b> .....                                 | <b>iii</b> |
| <b>DAFTAR ISI</b> .....                                     | <b>v</b>   |
| <b>DAFTAR GAMBAR</b> .....                                  | <b>vii</b> |
| <b>DAFTAR TABEL</b> .....                                   | <b>ix</b>  |
| <b>DAFTAR ISTILAH</b> .....                                 | <b>x</b>   |
| <b>DAFTAR SINGKATAN DAN LAMBANG</b> .....                   | <b>xii</b> |
| <b>BAB I PENDAHULUAN</b> .....                              | <b>1</b>   |
| <b>1.1 Latar Belakang</b> .....                             | <b>1</b>   |
| <b>1.2 Rumusan Masalah</b> .....                            | <b>3</b>   |
| <b>1.3 Batasan Masalah</b> .....                            | <b>3</b>   |
| <b>1.4 Tujuan Penelitian</b> .....                          | <b>4</b>   |
| <b>1.5 Manfaat Penelitian</b> .....                         | <b>4</b>   |
| <b>BAB II TINJAUAN PUSTAKA</b> .....                        | <b>5</b>   |
| <b>2.1 Halal</b> .....                                      | <b>5</b>   |
| <b>2.2 Keju</b> .....                                       | <b>7</b>   |
| <b>2.3 <i>Lactobacillus plantarum</i></b> .....             | <b>8</b>   |
| <b>2.4 Uji Kualitas Mutu</b> .....                          | <b>10</b>  |
| 2.4.1 Kadar Lemak dalam Berat Kering .....                  | 10         |
| 2.4.2 Total Padatan.....                                    | 11         |
| 2.4.3 Cemaran Logam Berat Timbal (Pb).....                  | 12         |
| 2.4.4 Cemaran Mikroba ( <i>Escherichia coli</i> ).....      | 14         |
| <b>2.5 Kadar Alkohol</b> .....                              | <b>15</b>  |
| <b>2.6 Analisis Organoleptik</b> .....                      | <b>16</b>  |
| 2.6.1 Aroma.....  | 17         |
| 2.6.2 Rasa .....  | 17         |
| 2.6.3 Warna .....   | 18         |
| <b>2.7 Instrumentasi</b> .....                              | <b>18</b>  |
| 2.7.1 <i>Atomic Absorption Spectrophotometer</i> (AAS)..... | 18         |

|                |   |           |
|----------------|---|-----------|
| 2.7.2          | <i>Gas Chromatography-Mass Spectrometry (GC-MS)</i> ..... | 21        |
| <b>BAB III</b> | <b>METODE PENELITIAN</b> .....                            | <b>25</b> |
| <b>3.1</b>     | <b>Waktu dan Tempat Penelitian</b> .....                  | <b>25</b> |
| <b>3.2</b>     | <b>Bahan, Alat, dan Instrumentasi</b> .....               | <b>25</b> |
| <b>3.3</b>     | <b>Prosedur</b> .....                                     | <b>26</b> |
| 3.3.1          | Pembuatan Keju .....                                      | 26        |
| 3.3.2          | Uji Kualitas Mutu.....                                    | 27        |
| 3.3.3          | Uji Kadar Alkohol.....                                    | 29        |
| 3.3.4          | Uji Organoleptik.....                                     | 29        |
| <b>BAB IV</b>  | <b>HASIL PENELITIAN DAN PEMBAHASAN</b> .....              | <b>30</b> |
| <b>4.1</b>     | <b>Pembuatan Keju</b> .....                               | <b>30</b> |
| <b>4.2</b>     | <b>Uji Kualitas Mutu</b> .....                            | <b>31</b> |
| 4.2.1          | Kadar Lemak dalam Berat Kering .....                      | 32        |
| 4.2.2          | Total Padatan.....  | 34        |
| 4.2.3          | Cemaran Logam Berat Timbal (Pb).....                      | 35        |
| 4.2.4          | Cemaran Mikroba ( <i>Escherichia coli</i> ).....          | 37        |
| <b>4.3</b>     | <b>Kadar Alkohol</b> .....                                | <b>39</b> |
| <b>4.4</b>     | <b>Analisis Organoleptik</b> .....                        | <b>41</b> |
| 4.4.1          | Aroma.....  | 42        |
| 4.4.2          | Warna .....   | 43        |
| 4.4.3          | Rasa.....   | 44        |
| <b>BAB V</b>   | <b>KESIMPULAN DAN SARAN</b> .....                         | <b>46</b> |
| <b>5.1</b>     | <b>Kesimpulan</b> .....                                   | <b>46</b> |
| <b>5.2</b>     | <b>Saran</b> .....  | <b>46</b> |
|                | <b>DAFTAR PUSTAKA</b> .....                               | <b>47</b> |
|                | <b>SUBJEK INDEKS</b> .....                                | <b>56</b> |
|                | <b>LAMPIRAN A</b> .....                                   | <b>57</b> |
|                | <b>LAMPIRAN B</b> .....                                   | <b>64</b> |
|                | <b>LAMPIRAN C</b> .....                                   | <b>69</b> |