PROBIOTICS ENRICHMENT ON NON-DAIRY FROZEN DESSERT PRODUCT

By

Yola Agustine

A Thesis submitted to the Faculty of

LIFE SCIENCES

in partial fulfillment of the
requirements for the Degree of

BACHELOR'S DEGREE
IN FOOD TECHNOLOGY

SWISS GERMAN UNIVERSITY
EduTown BSD City, Tangerang 15339
www.sgu.ac.id

2011

Revision after the Thesis Defense on 5th August 2011

STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.

_____ _____

Yola Agustine Date

Approved by:

_____ _____

Elisabeth Kartika Prabawati, STP., MFoodSt. Date

_____ _____

Chairman of the Examination Steering Committee Date

ABSTRACT

PROBIOTICS ENRICHMENT
ON NON-DAIRY FROZEN DESSERT PRODUCT

By

Yola Agustine

SWISS GERMAN UNIVERSITY
Bumi Serpong Damai

Elisabeth Kartika Prabawati, STP., MFoodSt., Thesis Advisor

Based on the definition made by the World Health Organization (WHO) and the Food and Agricultural Organization (FAO) of the United Nations (2002), probiotics are live microorganisms which, when administered in adequate amounts, confer a health benefit on the host. To be able to give those benefits, they need a delivery vehicle. Non-dairy frozen dessert product could be an alternative. It was enriched with two different kinds of probiotics; *Lactobacillus acidophilus* and *Bifidobacteria bifidum.* The pH and viability of those strains were analyzed. Based on the research, sample with *Bifidobacteria bifidum* had the lowest pH and showed best viability. It was then further investigated using sensory tests. Based on the sensory tests that had been conducted, there's no significant different between non-dairy frozen dessert product with or without probiotics bacteria. There's also no significant different of the acceptance level of color, taste, overall and texture attributes between samples with different probiotics.

Keywords: probiotics, non-dairy, frozen dessert

DEDICATION

I dedicate this thesis to

My self,

Wijaya Family,

and my best supportive partner.

ACKNOWLEDGMENTS

I would like to thank first My Self and to a number of people without whom this thesis might not be perfect:

Elisabeth Kartika Prabawati, STP., MFoodSt., my advisor, for your right in the moment's advices and patient encouragement during this thesis.

Tonny Wijaya, Gita Ingriany, my parents, for your support and patience. I love you both abundantly.

Devina Samantha, Nadia Mudita, my sisters, for the laughter and joy which encourage me through those days.

Andreas Onky, my best supportive partner, for always be there for me.

Sumiyati Group (Ayu Florencia, Anita Budiharjo, Debby Ardi, Fransisca Theresia, Jessica Kesumah, Judith Salim, Livia, Mervynna Stefanus, Patricia Bianca, Tritia M. Ongko), for the last semester we'd gone through together. It was lot of fun and togetherness.

Kokoba Crew (Angel, Erik, Handry, Leo, Ricky, Ronald, Steve, Susan, Thomas, Yensi), for always welcoming me to practice with you all.

Mr. Tabligh Permana, for your assistance, sharing the knowledge and the guitar melody which had accompanied me.

My fellowed SGU students, particularly Life Sciences students, for the last four years. It had been interesting and very wonderful.

All of the people behind my life that I failed to mention one by one.

Finally, I hope this study is beneficial to the readers. I would like to apologize for the remaining errors in this report. Your comments, recommendations and criticism are highly welcomed.

Jakarta, 22 June 2011

Yola Agustine

TABLE OF CONTENTS