

Susu Fermentasi Padat Produk Probiotik Baru *Probiotic Fermented Milk*

Inventor : Sri Usmiati, Hadi Setiyanto,
Miskiyah, dan Juniawati
Balai Besar Penelitian dan Pengembangan
Pasca Panen Pertanian
*Indonesian Center for Agricultural
Post Harvest Research and Development*



Susu fermentasi kering dibuat dengan mengaplikasikan beberapa komponen, yaitu total padatan susu sapi segar, starter, dan gula.

Keunggulan:

- Susu fermentasi dari susu sapi yang memiliki konsistensi padat serupa tahu sedikit gurih dan tidak terlalu masam.
- Mengandung bakteri probiotik (*Lactobacillus plantarum*, *Lactobacillus casei*, *Bifidobacterium longum*).
- Probiotiknya tahan disimpan pada suhu kamar selama 7 hari, dan pada *refrigerator* selama 20-21 hari.

Manfaat :

- Menekan bakteri merugikan dalam usus.
- Dapat dibuat dari susu sapi, diintroduksi starter bakteri asam laktat probiotik dan dimodifikasi *flavor*.
- Dapat diproduksi dalam skala rumah tangga untuk membantu perekonomian keluarga.

The dried fermented milk is prepared by mixing several components, namely the total solids of fresh cow's milk, starter, and sugar.

*The advantage of probiotic fermented milk are: (1) fermented milk from dairy cows is delicious, not too sour, solid form resembling a tofu, and (2) rich of probiotic bacteria (*Lactobacillus plantarum*, *Lactobacillus casei*, *Bifidobacterium longum*) which can be stored for 7 days at room temperature, and in the refrigerator for 20-21 days.*

The benefits of probiotic fermented milk are: (1) reduced harmful bacteria in the gut, (2) can be made from cow's milk, added with a starter of probiotic lactic acid bacteria and bacteria modifying flavor, and (3) it can be produced at the household level.

