

IV. KESIMPULAN

4.1. Kesimpulan

1. Penambahan jus buah kurma menunjukkan viabilitas bakteri starter dan probiotik dalam yoghurt lebih tinggi secara nyata dibandingkan dalam yoghurt tanpa penambahan jus buah kurma.
2. Penambahan ekstrak buah luohan guo menunjukkan viabilitas *L. bulgaricus* dan *L. casei* dalam yoghurt lebih tinggi secara nyata dibandingkan yoghurt tanpa ekstrak buah luohan guo namun viabilitas *S. thermophilus* tidak berbeda nyata.
3. Penambahan bubur buah srikaya maupun bubur buah sirsak menunjukkan viabilitas bakteri starter *L. bulgaricus* dan *S. thermophilus* dalam yoghurt lebih rendah secara tidak nyata dibandingkan dalam yoghurt tanpa penambahan bubur buah srikaya maupun sirsak namun viabilitas bakteri probiotik *B. lactis* lebih tinggi secara nyata.

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