LAMPIRAN

Lampiran 1. Hasil Determinasi Tanaman

HERBARIUM JATINANGOR
LABORATORIUM TAKSONOMI TUMBUHAN
JURUSAN BIOLOGI FMIPA UNPAD
Gedung D2-212, Jl. Raya Bandung Sumedang Km 21 Jatinangor
Wa. 089689992695, email: phanerogamae@yahoo.com

LEMBAR IDENTIFIKASI TUMBUHAN
No.255/HB/05/2026

Herbarium Jatinangor, Laboratorium Taksonomi Tumbuhan, Jurusan Biologi FMIPA UNPAD, dengan ini menerangkan bahwa:

Nama	: Mujahidah Putri Mapenda Wati
NIM/NIDN	: P20630123078
Instansi	: Poltekkes Kemenkes Tasikmalaya
Lokasi	: Tasikmalaya.

Telah melakukan identifikasi tumbuhan, dengan No. Koleksi: -
Tanggal Koleksi : 15 Mei 2026.

Hasil Identifikasi

Nama Ilmiah	: ***Artocarpus heterophyllus L.***
Sinonim	: *Artocarpus brasiliensis Ortega*
Nama Lokal	: Biji Buah Nangka
Suku/Famili	: Moraceae

Klasifikasi (Hirarki Taksonomi)

Kingdom	Plantae
Divisi	Magnoliophyta
Class	Magnoliopsida
Ordo	Rosales
Famili	Moraceae
Genus	*Artocarpus*
Species	*Artocarpus heterophyllus L.*

Referensi:

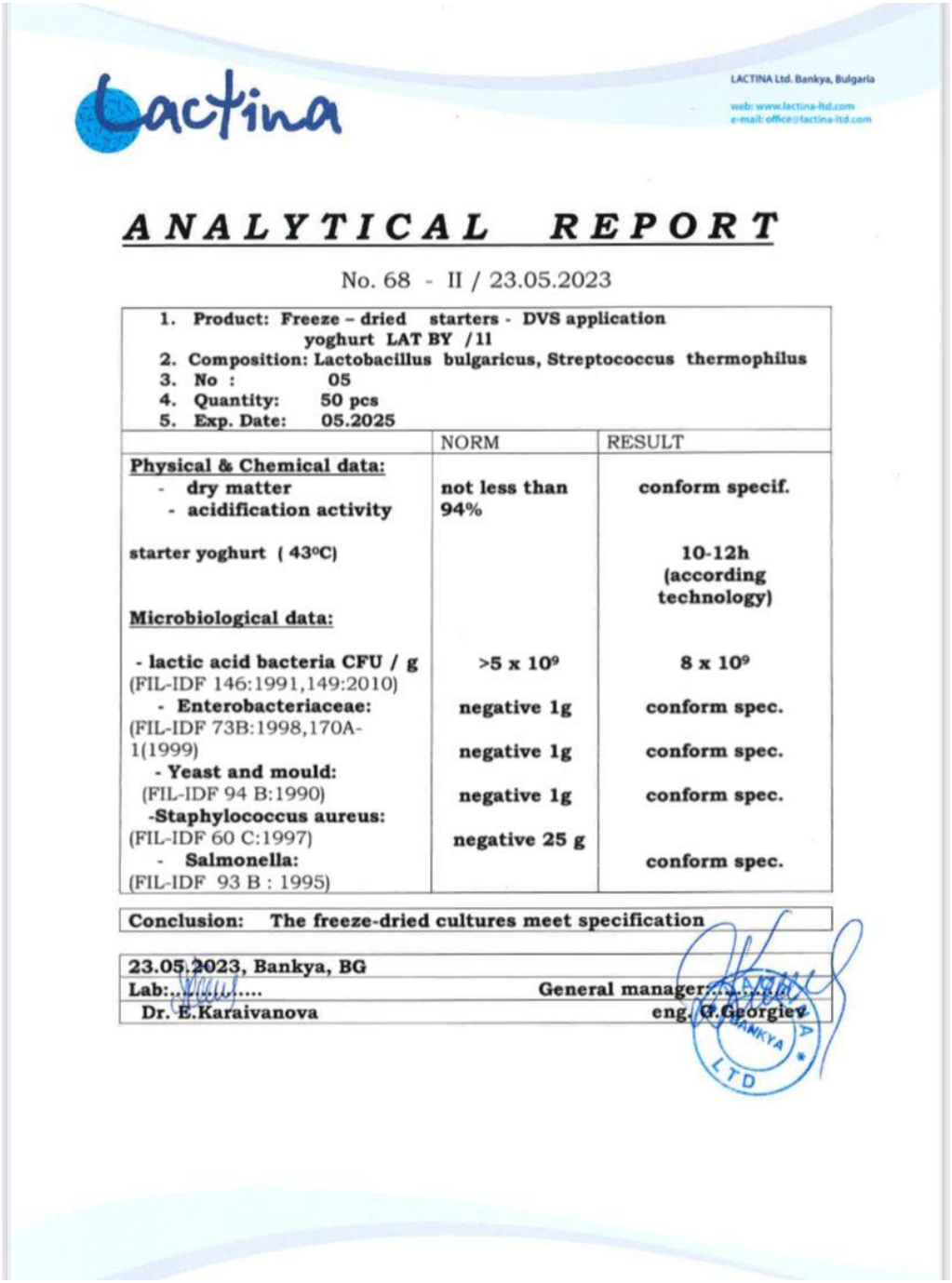
Backer, C. A. and Bakkuizen v/d Brink R. C Jr. 1963. *Flora of Java*. Wolter-Noordhoff NV. Groningen.
Cronquist, Arthur. 1981. *AnIntegrated System of Classification of Flowering Plants*. Columbia University Press. New York
The Plant List.*Website DuniaTumbuhan*.http://www.theplantlist.org/tpl1.1/record/kew-158489.

Jatinangor, 16 Mei 2026.
Identifikator,

LABORATORIUM TAKSONOMI TUMBUHAN
JURUSAN BIOLOGI FMIPA-UNPAD

Drs. Joko Kusmoro, M.P.
NIP. 19600801 199101 1 001

Lampiran 2. *Certificate of Analysis* (COA) Kultur Starter Bakteri



lactina

LACTINA Ltd. Bankya, Bulgaria
web: www.lactina-ltd.com
e-mail: office@lactina-ltd.com

ANALYTICAL REPORT

No. 68 - II / 23.05.2023

1. Product: Freeze – dried starters - DVS application yoghurt LAT BY /11
2. Composition: Lactobacillus bulgaricus, Streptococcus thermophilus
3. No : 05
4. Quantity: 50 pcs
5. Exp. Date: 05.2025

	NORM	RESULT
Physical & Chemical data:		
- dry matter	not less than 94%	conform specif.
- acidification activity starter yoghurt (43°C)		10-12h (according technology)
Microbiological data:		
- lactic acid bacteria CFU / g (FIL-IDF 146:1991,149:2010)	>5 x 10^9	8 x 10^9
- Enterobacteriaceae: (FIL-IDF 73B:1998,170A-1(1999)	negative 1g	conform spec.
- Yeast and mould: (FIL-IDF 94 B:1990)	negative 1g	conform spec.
-Staphylococcus aureus: (FIL-IDF 60 C:1997)	negative 1g	conform spec.
- Salmonella: (FIL-IDF 93 B : 1995)	negative 25 g	conform spec.

Conclusion: The freeze-dried cultures meet specification

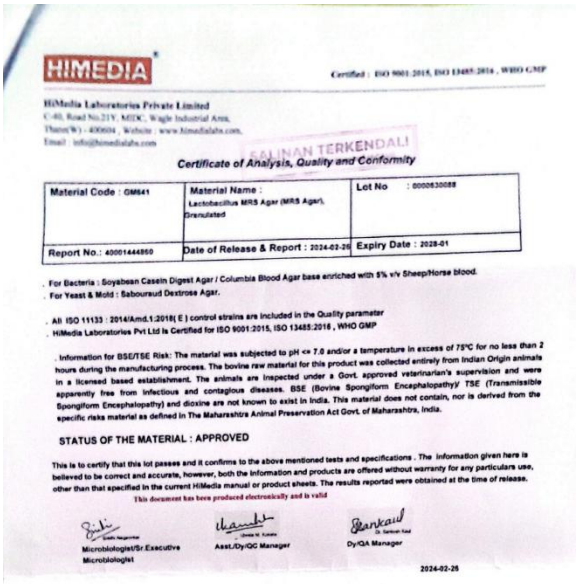
23.05.2023, Bankya, BG

Lab:..... General manager:.....

Dr. E.Karaivanova eng. G.Georgiev

BANKYA LTD

Lampiran 3. *Certificate of Analysis* (COA) Media *Lactobacillus* MRS Aga



HIMEDIA

Certified : ISO 9001:2015, ISO 13485:2016 , WHO GMP

HiMedia Laboratories Private Limited
C-40, Road No.21Y, MIDC, Wagle Industrial Area,
Thane(W) - 400604 , Website : www.himedialabs.com,
Email : info@himedialabs.com

SALINAN TERKENDALI

Certificate of Analysis, Quality and Conformity

Material Code : GM641	Material Name : Lactobacillus MRS Agar (MRS Agar), Granulated	Lot No : 0000630088
Report No.: 40001444860	Date of Release & Report : 2024-02-26	Expiry Date : 2028-01

. For Bacteria : Soyabean Casein Digest Agar / Columbia Blood Agar base enriched with 5% v/v Sheep/Horse blood.
. For Yeast & Mold : Sabouraud Dextrose Agar.

. All ISO 11133 : 2014/Amd.1:2018(E) control strains are included in the Quality parameter
. HiMedia Laboratories Pvt Ltd is Certified for ISO 9001:2015, ISO 13485:2016 , WHO GMP

. Information for BSE/TSE Risk: The material was subjected to pH <= 7.0 and/or a temperature in excess of 75°C for no less than 2 hours during the manufacturing process. The bovine raw material for this product was collected entirely from Indian Origin animals in a licensed based establishment. The animals are inspected under a Govt. approved veterinarian's supervision and were apparently free from infectious and contagious diseases. BSE (Bovine Spongiform Encephalopathy)/ TSE (Transmissible Spongiform Encephalopathy) and dioxine are not known to exist in India. This material does not contain, nor is derived from the specific risks material as defined in The Maharashtra Animal Preservation Act Govt. of Maharashtra, India.

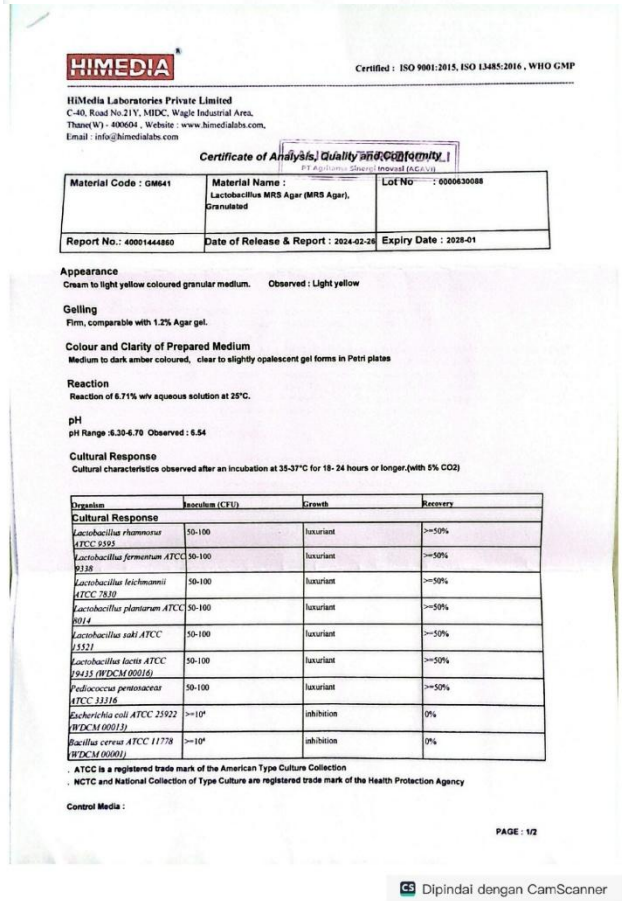
STATUS OF THE MATERIAL : APPROVED

This is to certify that this lot passes and it confirms to the above mentioned tests and specifications . The information given here is believed to be correct and accurate, however, both the information and products are offered without warranty for any particulars use, other than that specified in the current HiMedia manual or product sheets. The results reported were obtained at the time of release.

This document has been produced electronically and is valid

Microbiologist/Sr.Executive Microbiologist | Asst./Dy.QC Manager | Dy.QA Manager

2024-02-26



HIMEDIA

Certified : ISO 9001:2015, ISO 13485:2016 , WHO GMP

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C-40, Road No.21Y, MIDC, Wagle Industrial Area,
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Email : info@himedialabs.com

Certificate of Analysis, Quality and Conformity

Material Code : GM641	Material Name : Lactobacillus MRS Agar (MRS Agar), Granulated	Lot No : 0000630088
Report No.: 40001444860	Date of Release & Report : 2024-02-26	Expiry Date : 2028-01

Appearance
Cream to light yellow coloured granular medium. Observed : Light yellow

Gelling
Firm, comparable with 1.2% Agar gel.

Colour and Clarity of Prepared Medium
Medium to dark amber coloured, clear to slightly opalescent gel forms in Petri plates

Reaction
Reaction of 6.71% w/v aqueous solution at 25°C.

pH
pH Range :6.30-6.70 Observed : 6.54

Cultural Response
Cultural characteristics observed after an incubation at 35-37°C for 18- 24 hours or longer.(with 5% CO2)

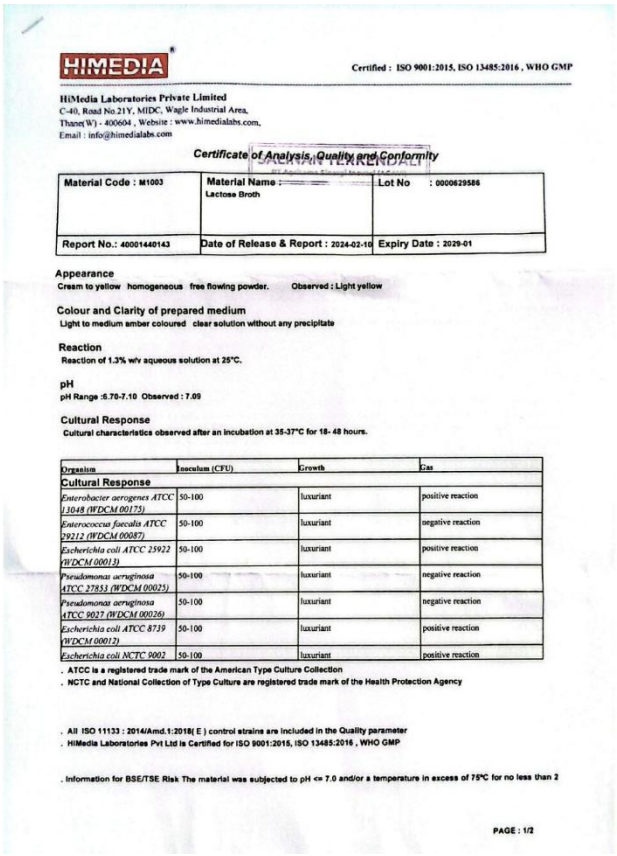
Organism	Inoculum (CFU)	Growth	Recovery
Cultural Response			
Lactobacillus rhamnosus ATCC 9595	50-100	luxuriant	>=50%
Lactobacillus fermentum ATCC 9338	50-100	luxuriant	>=50%
Lactobacillus leichmannii ATCC 7830	50-100	luxuriant	>=50%
Lactobacillus plantarum ATCC 8014	50-100	luxuriant	>=50%
Lactobacillus saki ATCC 15521	50-100	luxuriant	>=50%
Lactobacillus lactis ATCC 19435 (WDCM 00016)	50-100	luxuriant	>=50%
Pediococcus pentosaceus ATCC 33316	50-100	luxuriant	>=50%
Escherichia coli ATCC 25922 (WDCM 00013)	>=10⁴	inhibition	0%
Bacillus cereus ATCC 11778 (WDCM 00001)	>=10⁴	inhibition	0%

. ATCC is a registered trade mark of the American Type Culture Collection
. NCTC and National Collection of Type Culture are registered trade mark of the Health Protection Agency

Control Media :

PAGE : 1/2

Lampiran 4. *Certificate of Analysis* (COA) Media *Lactose Broth*



HIMEDIA

Certified : ISO 9001:2015, ISO 13485:2016 , WHO GMP

HiMedia Laboratories Private Limited
C-40, Road No.21Y, MIDC, Wagle Industrial Area,
Thane(W) - 400604 , Website : www.himedialabs.com,
Email : info@himedialabs.com

SALINAN TERKENDALI

Certificate of Analysis, Quality and Conformity

Material Code : M1003	Material Name : Lactose Broth	Lot No : 0000629586
Report No.: 40001440143	Date of Release & Report : 2024-02-10	Expiry Date : 2029-01

Appearance
Cream to yellow homogeneous free flowing powder. Observed : Light yellow

Colour and Clarity of prepared medium
Light to medium amber coloured clear solution without any precipitate

Reaction
Reaction of 1.3% w/v aqueous solution at 25°C.

pH
pH Range :6.70-7.10 Observed : 7.09

Cultural Response
Cultural characteristics observed after an incubation at 35-37°C for 18- 48 hours.

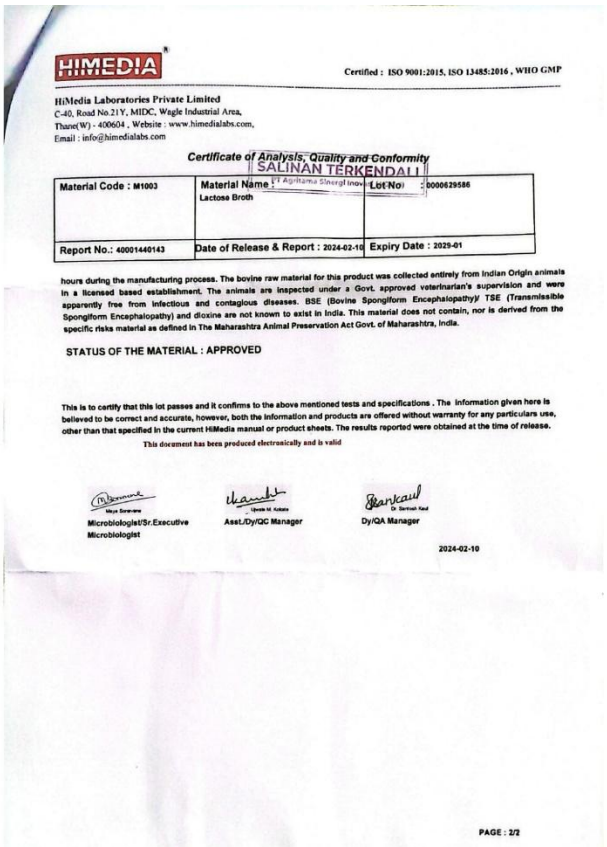
Organism	Inoculum (CFU)	Growth	Gas
Cultural Response			
Enterobacter aerogenes ATCC 13048 (WDCM 00175)	50-100	luxuriant	positive reaction
Enterococcus faecalis ATCC 29212 (WDCM 00087)	50-100	luxuriant	negative reaction
Escherichia coli ATCC 25922 (WDCM 00013)	50-100	luxuriant	positive reaction
Pseudomonas aeruginosa ATCC 27853 (WDCM 00025)	50-100	luxuriant	negative reaction
Pseudomonas aeruginosa ATCC 9027 (WDCM 00026)	50-100	luxuriant	negative reaction
Escherichia coli ATCC 8739 (WDCM 00012)	50-100	luxuriant	positive reaction
Escherichia coli NCTC 9002	50-100	luxuriant	positive reaction

. ATCC is a registered trade mark of the American Type Culture Collection
. NCTC and National Collection of Type Culture are registered trade mark of the Health Protection Agency

. All ISO 11133 : 2014/Amd.1:2018(E) control strains are included in the Quality parameter
. HiMedia Laboratories Pvt Ltd is Certified for ISO 9001:2015, ISO 13485:2016 , WHO GMP

. Information for BSE/TSE Risk The material was subjected to pH <= 7.0 and/or a temperature in excess of 75°C for no less than 2

PAGE : 1/2



HIMEDIA

Certified : ISO 9001:2015, ISO 13485:2016 , WHO GMP

HiMedia Laboratories Private Limited
C-40, Road No.21Y, MIDC, Wagle Industrial Area,
Thane(W) - 400604 , Website : www.himedialabs.com,
Email : info@himedialabs.com

SALINAN TERKENDALI

Certificate of Analysis, Quality and Conformity

Material Code : M1003	Material Name : Lactose Broth	Lot No : 0000629586
Report No.: 40001440143	Date of Release & Report : 2024-02-10	Expiry Date : 2029-01

hours during the manufacturing process. The bovine raw material for this product was collected entirely from Indian Origin animals in a licensed based establishment. The animals are inspected under a Govt. approved veterinarian's supervision and were apparently free from infectious and contagious diseases. BSE (Bovine Spongiform Encephalopathy)/ TSE (Transmissible Spongiform Encephalopathy) and dioxine are not known to exist in India. This material does not contain, nor is derived from the specific risks material as defined in The Maharashtra Animal Preservation Act Govt. of Maharashtra, India.

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This document has been produced electronically and is valid

Microbiologist/Sr.Executive Microbiologist | Asst./Dy/QC Manager | Dy/QA Manager

2024-02-10

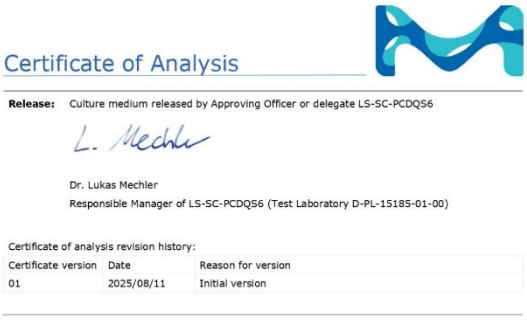
PAGE : 2/2

Lampiran 5. *Certificate of Analysis* (COA) Media *Brilliant Green Bile Lactose Broth* (BGLB

Certificate of Analysis

Certificate of Analysis ID:	**1054540500_VM1142754_EN**
Producer and client:	**Merck KGaA, Frankfurter Str. 250, 64293 Darmstadt, Germany**
Test laboratory:	**Merck KGaA Qualitätskontrolle für mikrobiologische Produkte Frankfurter Str. 250, 64293 Darmstadt, Germany**
Sample identification:	**GranuCult®** **BRILA (Brilliant-Green Bile Lactose) Broth acc. ISO 4831, ISO 4832 and FDA-BAM**
Ordering number:	**1.05454.0500**
Lot number:	**VM1142754**
Sample ID:	**201622871**
Accreditation:	DAkkS Deutsche Akkreditierungsstelle D-PL-15185-01-00
Test method:	**DIN EN ISO 11133:2020** **Performance testing of liquid culture media:** Qualitative single tube method (turbidity) for performance testing of liquid media)
Date of analysis:	2025/07/31
Date of release:	2025/08/11
Minimum shelf life:	2030/07/31
Composition (g/l):	Enzymatic digest of casein 10.0; Lactose 10.0; Ox bile 20.0; Brilliant green 0.0133.
Preparation & sterilization:	Dissolve 40 g in 1 l of purified water. Fill into tubes containing Durham tubes and autoclave 15 min at 121 °C. The Durham tubes shall not contain any air bubbles after autoclaving.
Application:	For the selective enrichment, enumeration and confirmation of Escherichia coli and other faecal coliform organisms from food and animal feed, water and other materials.
Storage:	Store at +15 °C to +25 °C, dry and tightly closed. Do not use clumped or discolored medium. Protect from UV light (including sun light).

The reported results refer exclusively to the specified medium, see Certificate of Analysis ID.



Certificate of Analysis

Release: Culture medium released by Approving Officer or delegate LS-SC-PCDQS6

Dr. Lukas Mechler
Responsible Manager of LS-SC-PCDQS6 (Test Laboratory D-PL-15185-01-00)

Certificate of analysis revision history:

Certificate version	Date	Reason for version
01	2025/08/11	Initial version

Lampiran 6 Alat Yang Digunakan Dalam Penelitian

Autoklaf

Inkubator

Colony Counter

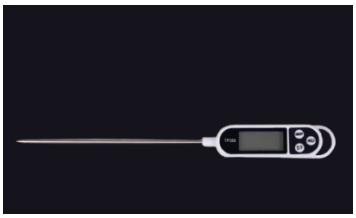
Viscometer MRC VIS-8

Timbangan Analitik

Hot Plate

Biosafety Cabinet

pH Meter



Termometer Digital

Spatel, Kaca Arloji dan
Batang pengaduk

Beaker Glass

Lampiran 7. Bahan Yang Digunakan Dalam Penelitian

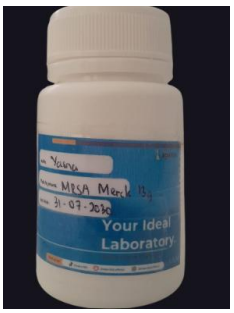
Sari Biji Nangka

Sari Buah Nangka

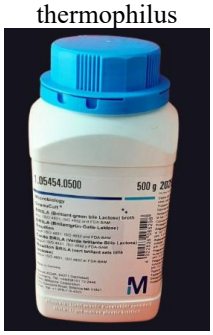
Strain Kultur Lactobbacillus bulgaricus dan Streptococcus thermophilus

Susu UHT

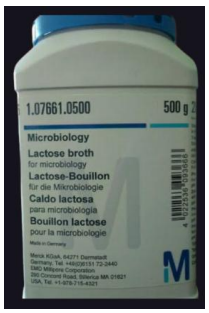
Sukrosa



Media MRSA



Media BGLBB



Media LB

Serbuk Kultur Lactobbacillus bulgaricus dan Streptococcus thermophilus

Indikator PP

Aquadest

Nacl

NaOH

Buffer pH

A. Hasil Pembakuan NaoH

Percobaan	Volume NaOH (mL)
1	9,8
2	10,1
3	9,6
Rata-rata	**9,83**

Normalitas NaOH = $V_1 \times N_1 = V_2 \times N_2$

= 9,83 mL × N_1 = 10 mL × 0,1 N

= 0,1017 N

B. Hasil Uji Asam Laktat

Formula	Replikasi Ke			Rata Rata ± SD	Dokumentasi
	1	2	3		
F0	0,81	0,81	0,81	0,81 ± 0,00	
F1	1,08	1,08	1,125	3,02 ± 0,029	
F2	1,53	1,53	1,53	1,53 ± 0,00	
F3	1,98	1,98	1,98	1,98± 0,00	

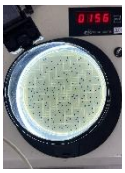
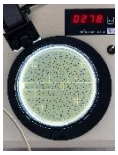
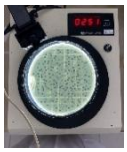
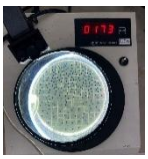
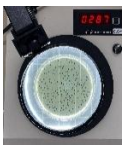
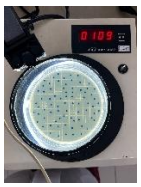
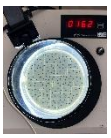
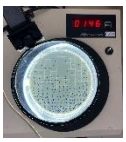
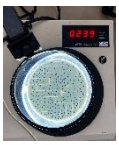
C. Uji pH

Formula	Replikasi Ke			Rata Rata ± SD	Dokumentasi
	1	2	3		
F0	5,43	5,42	5,42	5,42 ± 0,006	
F1	3,00	3,05	3,00	3,02 ± 0,029	
F2	2,80	2,80	2,80	2,80 ± 0,000	
F3	2,64	2,64	2,64	2,64 ± 0,000	

D. Uji Viskositas

Formula	Replikasi Ke			Rata Rata ± SD	Dokumentasi
	1	2	3		
F0	567,6	567,5	567,8	567,6 ± 0,15	
F1	584,3	584,0	584,3	584,2 ± 0,17	
F2	602,2	602,2	602,3	602,2 ± 0,06	
F3	647,0	647,0	647,9	647,0 ± 0,06	

E. Uji Bakteri Asam Laktat

Formula	Pengenceran			Total BAL (CFU/mL)
	1	2	3	
F0	 156	 160	 158	$1{,}58 \times 10^7$
F1	 278	 251	 173	$2{,}34 \times 10^7$
F2	 287	 178	 109	$1{,}91 \times 10^7$
F3	 162	 146	 239	$1{,}82 \times 10^7$

F. Uji *Coliform*

1. Uji Penduga

Formula	Dokumentasi		
	10^{-1}	10^{-2}	10^{-3}
F0	 (-)	 (-)	 (-)
F1	 (-)	 (-)	 (-)
F2	 (-)	 (-)	 (+)

F3			
	(+)	(-)	(-)

2. Uji Konfirmasi

Formula	**Dokumentasi**		
	10^{-1}	**10^{-2}**	**10^{-3}**
F2	(-)	(-)	 (-)
F3	 (-)	(-)	(-)

Lampiran 8. Angka Paling Mungkin (APM) per 1 g

Tabung yang positif			APM	Tabung yang positif			APM
0,1	0,01	0,001		0,1	0,01	0,001	
0	0	0	<3	2	2	0	21
0	0	1	3	2	2	1	28
0	1	0	3	2	2	2	35
0	1	1	6	2	3	0	29
0	2	0	6	2	3	1	36
0	3	0	9	3	0	0	23
1	0	0	4	3	0	1	39
1	0	1	7	3	0	2	64
1	0	2	11	3	1	0	43
1	1	0	7	3	1	1	75
1	1	1	11	3	1	2	120
1	2	0	11	3	1	3	160
1	2	1	15	3	2	0	93
1	3	0	16	3	2	1	150
2	0	0	10	3	2	2	216
2	0	1	14	3	2	3	290
2	0	2	20	3	3	0	240
2	1	0	15	3	3	1	460
2	1	1	20	3	3	2	1100
2	1	2	27	3	3	3	> 1100

Lampiran 9. Hasil Uji Kadar Protein dan Kadar Lemak

LABORATORIUM TERPADU
UNIVERSITAS BAKTI TUNAS HUSADA
Jl. Letjen Mashudi No.20 Cibeureum, Kota Tasikmalaya, 46196
Telp : 0821-2920-0500 Email : uptlaboratorium@universitas-bth.ac.id

LAPORAN HASIL UJI
CERTIFICATE OF ANALYSIS
Nomor : 049/LT-UBTH/HU/VI/2026

Nama Konsumen *Customer*	: Mujahidah Putri M.W
Alamat *Address*	: Poltekkes Tasikmalaya
No Telp/WhatsApp *Telephone & WhatsApp*	: 0831-2064-2687
Nomor Permintaan Pengujian *Code Of Order Sheet*	: S-38/MI-02/LT-UBTH/TT/2026
Sampel *Sample*	: Yogurt
Parameter Analisis *Kind of Analysis*	: Uji Kadar Lemak dan Uji Kadar Protein
Pengemasan Sampel *Packaging of Sample*	: Botol Plastik
Deskripsi Sampel *Sample Description*	: Minuman, Sari Biji Nangka, Segar
Diterima Oleh *Received by*	: Ajeng Rahmi Pratiwi, A.Md.AK
Tanggal diterima *Date of Receipt*	: 21 Mei 2026
Tanggal Pengujian *Date of Analysis*	: 21 Mei – 15 Juni 2026
Hasil Uji *Test Result*	: Terlampir

CATATAN :
1. HASIL PENGUJIAN INI TIDAK UNTUK DIGANDAKAN DAN HANYA BERLAKU UNTUK CONTOH-CONTOH TERSEBUT DIATAS
2. HASIL UJI HANYA BERDASARKAN SAMPEL YANG DITERIMA
3. LABORATORIUM TIDAK BERTANGGUNG JAWAB ATAS PENYALAHGUNAAN HASIL ANALISIS OLEH PIHAK MANAPUN
4. KELUHAN AKAN DILAYANI DALAM JANGKA WAKTU 7 HARI SETELAH LAPORAN HASIL UJI DIAMBIL, DENGAN SYARAT SAMPEL DISIMPAN DI LABORATORIUM MINIMAL 50% DARI JUMLAH TOTAL

Tasikmalaya, 17 Juni 2026
Kepala Laboratorium Terpadu UBTH,

Rianti Nurpalah, M.Si
NIDN. 0402017801

LABORATORIUM TERPADU
UNIVERSITAS BAKTI TUNAS HUSADA
Jl. Letjen Mashudi No.20 Cibeureum, Kota Tasikmalaya, 46196
Telp : 0821-2920-0500 Email : uptlaboratorium@universitas-bth.ac.id

LAMPIRAN HASIL UJI
ATTACHMENT OF CERTIFICATE OF ANALYSIS
Nomor : 049/LT-UBTH/HU/VI/2026

No.	Identitas Sampel	Parameter Analisis	Satuan (Unit)	Hasil	Metode Uji / Teknik
1	Yogurt Sari Biji Nangka	Kadar Protein	% b/b	3,16	SNI 01-2891-1992 (7.1)
		Kadar Total Lemak	% b/b	4,04	SNI 01-2891-1992 (8.2)

CATATAN :
1. HASIL PENGUJIAN INI TIDAK UNTUK DIGANDAKAN DAN HANYA BERLAKU UNTUK CONTOH-CONTOH TERSEBUT DIATAS
2. HASIL UJI HANYA BERDASARKAN SAMPEL YANG DITERIMA
3. LABORATORIUM TIDAK BERTANGGUNG JAWAB ATAS PENYALAHGUNAAN HASIL ANALISIS OLEH PIHAK MANAPUN
4. KOMPLAIN AKAN DILAYANI DALAM JANGKA WAKTU 7 HARI SETELAH LAPORAN HASIL UJI DIAMBIL, DENGAN SYARAT SAMPEL DISIMPAN DI LABORATORIUM MINIMAL 50% DARI JUMLAH TOTAL

Tasikmalaya, 17 Juni 2026
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NIDN. 0402017801

Hasil Yogert Nangka

1. Kadar protein = $\frac{(V1-V2) \text{ x N x } 14 \text{ x F.K x f.p}}{\text{w x } 1000}$ x 100% =

   a. Kadar protein = $\frac{(2,60-0,65) \text{ x } 0,0096 \text{ x } 14 \text{ x } 6,25 \text{ x } 10}{0,5117 \text{ x } 1000}$ x 100% = 3,20%

   b. Kadar protein = $\frac{(2,55-0,65) \text{ x } 0,0096 \text{ x } 14 \text{ x } 6,25 \text{ x } 10}{0,5119 \text{ x } 1000}$ x 100% = 3,12%

   Rata-rata Kadar Protein = $\frac{3,20 + 3,12}{2}$ = 3,16%

2. Kadar Lemak = $\frac{W2-W0}{W1}$ x 100% =

   a. Kadar Lemak = $\frac{167,3530 - 167,2687}{2,0794}$ x 100% = 4,05%

   b. Kadar Lemak = $\frac{166,0905 - 166,0079}{2,0475}$ x 100% = 4,03%

   Rata-rata Kadar Lemak = $\frac{4,05 + 4,03}{2}$ = 4,04%

Lampiran Dokumentasi

Lampiran. 10 Kartu Pemantauan dan Logbook Bimbingan KTI

Nama: Mujahida Putri Mapenda Wati

Nim: P20630123078

Judul Kti:

Pembimbing Utama:

Pembimbing Pendamping:

PEMANTAUAN BIMBINGAN KARYA TULIS ILMIAH

No	Hari/tanggal	Kegiatan	Pembimbing Utama	Pembimbing Pendamping
1	5 Mei 2025 Senin	Judul KTI		
2	7 Mei 2025 ~~Kamis~~ Rabu	Bimbingan BAB 1		
3	16 Mei 2025 Kamis	Bimbingan BAB 2		
4	25 Juli 2025 Jumat	Bimb. BAB 3		
5	28 Oktober 2025 Selasa	Diskusi 1-3 & Formulasi		
6	31 Oktober 2025 Jumat	Revisi Bakteri		
7	3 November 2025 senin	Revisi & Diskusi		
8	7 November 2025 Jumat	Revisi & diskusi		
9	14 Nov 2025 Jumat	Revisi & Diskusi		
10				

NAMA : Mujahidah Putri Mapenda Wati
NIM : P20630123078
JUDUL KTI : Formulasi dan Uji Karakteristik Minuman Probiotik Sari Biji dan Buah Nangka Menggunakan Kultur Bakteri Lactobacillus Bulgaricus dan Streptococcus
PEMBIMBING UTAMA : apt. Nunung Yulia, M.Si.
PEMBIMBING PENDAMPING : apt. Rani Rubiyanti, M.Farm.

PEMANTAUAN BIMBINGAN KARYA TULIS ILMIAH

No	Hari/tanggal	Kegiatan	Pembimbing	
			Utama	Pendamping
1	Senin 4 Maret 2026	Konsultasi mengenai Penelitian, alat, bahan, metode		
2	Rabu 6/03/2026	Konsultasi pembuatan formula hewani & Nabati		
3	Selasa 12/03/2026	Konsultasi pada sample nabati yang cair		
4	Sabtu 2 mei 2026 (Zoom)	Membahas hasil formulasi formula hewani / Nabati		
5	Senin 25 mei 2026	Konsultasi Hasil Pengujian		
6				
7				
8				
9				
10				
11				
12				

LOGBOOK KEGIATAN PENELITIAN KTI

Formulasi dan Uji Karakteristik Minuman Probiotik Sari Biji dan Buah Nangka Menggunakan Kultur Bakteri

Nama : Mujahidah Putri Mapenda Wati

NIM : P20630123078

Dosen Pembimbing : 1. apt. Nunung Yulia, M.Si.

2. apt. Rani Rubiyanti, M.Farm.

NO.	HARI/ TANGGAL	NAMA KEGIATAN	URAIAN KEGIATAN	HASIL YANG DIPEROLEH	PARAF	
					Dospem 1	Dospem 2
1.	2 maret 2026	Sterilisasi Alat	Menggunakan autoklaf 121°C 15 - 20 menit			
2.	12 Maret 2026	Pembuatan Starter Sari biji Nangka		Menggumpal, Creamy. Saat di masukan kultas mengering.		
3.	18 Maret 2026	Pembuatan formulasi Probiotik Sari biji nangka (Nabati)	F1 kontrol F2 (40% S.b.N) F3 (60% Sbn) F4 (80% Sbn)	Cair Sari biji nangka tdk memiliki protein & Laktosa spt pada s. sapi. bakteri kekurangan makanan		
4.	7 Mei 2026	Pembuatan Starter S. Sapi (Dairy)	1. Susu dipasteurisasi 2. Menambahkan gula 3. Jika suhu sudah 40°C Masukan Starter Susu 200 ml bakteri 200 ml			

NO.	HARI/ TANGGAL	NAMA KEGIATAN	URAIAN KEGIATAN	HASIL YANG DIPEROLEH	PARAF	
					Dospem 1	Dospem 2
5.	8 Mei 2024	Hasil formulasi 2. Organoleptis 3. pH	1. f kontrol 2. Organoleptik pH (pH meter digital dikalibrasi)	Bau → Asam, susu rasa → Asam khas fermentasi Tekstur → kental F0 (1) = 5,43 (2) = 5,42 (3) = 5,42		
			2. f. 1 10% *pH meter diter kalibrasi	Bau → Nangka, susu, Asam Rasa → Asam khas Tekstur → kental F1 (1) = 3,00 (2) = 3,05 (3) = 3,00		
			3. f. 2 Hasil pH f.2 F2 (1) = 2,8 (2) = 2,8 (3) = 2,8	Bau → Nangka susu Asam Rasa = Asam khas fermentasi Tekstur = kental		
			4. f. 3 Hasil pH 2,64 (1) 2,64 (2) 2,64 (3)	Bau → Nangka, susu, Asam Rasa = Asam khas fermentasi Tekstur = kental		
6.	11 Mei 2026	Viskositas	Masukan sample ke dalam beaker glass hingga spindle terendam - spindle no 3 - 30 Rpm - Triplo	Ulangan 1 F0 = 567,6 F1 = 584,3 F2 = 602,2 F3 = 647,0 Ulangan 2 F0 = 567,8 F1 = 584,0 F2 = 602,2		
				F3 = 647,0 Ulangan 3 F0 = 567,8 F1 = 584,3 F2 = 602,3 F3 = 646,9 Rata rata F0 = 567,6 F1 = 584,2 F2 = 602,2 F3 = 647,0		

NO.	HARI/ TANGGAL	NAMA KEGIATAN	URAIAN KEGIATAN	HASIL YANG DIPEROLEH	PARAF	
					Dospem 1	Dospem 2
		Perhitungan	F0 $\frac{9+9+9}{3} \times 0,09$ = 0,81 %			
			F(1) = $\frac{12+12+12,5}{3}$ × 0,09 = 1,095%			
			F(2) = $\frac{17+17+17}{3}$ × 0,09 = 1,53%			
			F(3) $\frac{22+21+21}{3} \times 0,09$ = 1,92 %			
10	18/06/2026	Uji Kadar Abu	• Cawan porselen dibersihkan, di masukan ke tanur pada suhu 550 °C di keluarkan dan dimasukan ke dim desikator, lalu timban satu/satu	R = % kadar abu = $\frac{W_2 - W_0}{W_1 - W_0} \times 100\%$ W0 = berat cawan kosong W1 = b. Cawan + Sampie W2 = b. Cawan + Abu		
			• Sampie sebanyak 5 gram di masuk an ke cawan, timbang • masukan ke tanur 550°C 4 jam, sam pai dia abu putih. • Cawan di keluarkan masukan ke desikca tor	F0 = $\frac{16,3855 - 16,346}{21,434 - 16,346}$ = $\frac{0,0395}{5000} \times 100\%$ = 0,78% F1 = $\frac{16,7427 - 16,698}{21,608 - 16,698}$ = 0,0447		
			• Lalu timbang cawan	$\frac{5000}{}$ = 0,89% F2: $\frac{20,246 - 20,189}{25,109 - 20,189}$ = $\frac{0,057}{5000} \times 100\%$ = 1,14%		
				F3 = $\frac{18,5492 - 18,491}{23,655 - 18,491}$ = $\frac{0,0582}{5,164} \times 100\%$ = 1,13%		

NO.	HARI/ TANGGAL	NAMA KEGIATAN	URAIAN KEGIATAN	HASIL YANG DIPEROLEH	PARAF	
					Dospem 1	Dospem 2
11	18/05/2026	Uji Coliform	Menyiapkan Sample 10^{-1} 10^{-2} dan 10^{-3} (Triplo) Uji Penduga dan Cacros broth dan memasukan masing masing Sample yg di lengkapi tabung durham	Hasil Uji Penduga F0: 10^{-1} 10^{-2} 10^{-3} F0 – – – F1 – – – F2 – – + F3 + – –		
			• Inkub 37°C 48 jam • Amati • Terdapat + pd F 2 10^{-3} dan F3 10^{-1} • Lakukan uji konfirmasi pada BGLBB Inkubasi 24 jam	F 2 10^{-3} = (–) F 3 10^{-1} = (–) Semua APM >3		
12	22 Mei 2026	Hasil Uji Protein & lemak (Lab BTH) F (1)	• Protein (Metode SNI butir 7.1 Metode Kjeldahl Hasil 3,16%66/66 sample → destruksi → destilasi → pe	Hasil Pengulangan (1) = 3,20% (2) = 3,12% rata2 = 3,16%		
			• pengerjaan HNO_3 HCl → Titrasi → kadar Nitrogen → kadar Protein.			
			• Lemak SNI butir 8.2= Metode hidrolisis Hidrolisis HCl 25% → Penyaringan – pengeringan → ekstraksi dan soxhlet → pengambilan pelarut → Penimbangan lemak	Hasil P(1) = 4,05% P(2) = 4,03% $\frac{4,05+4,03}{2} = 4,04\%$		

NO.	HARI/ TANGGAL	NAMA KEGIATAN	URAIAN KEGIATAN	HASIL YANG DIPEROLEH	PARAF	
					Dospem 1	Dospem 2
7	18 Mei 2026	Uji Total BAL	° Melakukan Pengen Ceran sampie hingga tahap 10^{-5}, dan penanaman media MRSA, inkub 37°C(48 jam) ° Menghitung koloni BAL	F0 = 156,160,158 Koloni → $1,58 \times 10^7$ CFU/ml F1 = 270,251,173 → $2,34 \times 10^7$ CFU/ml F2 = 207,178,109 → $1,91 \times 10^7$ CFU F3 = 162,146,239 → $1,82 \times 10^7$ CFU ~~R = Rata~~		
				R = Total Bal = $\frac{F1+F2+F3}{3} \times 10^5$		
8	18 Mei 2026	Pembakuan NaOH	Melakukan pembakuan NaOH menggunakan 10ml larutan asam oksalat 0,1N dan indikator PP dan kemudian di titrasi.	Hasil= Percobaan(1) 9,8 ml (2) 10,1 ml (3) 9,6 ml Rata rata vol NaOH $\frac{9,8+10,1+9,6}{3} = \frac{29,5}{3}$ = 9,83 ml		
				Normalitas NaOH = $N_1V_1 = N_2V_2$ $9,83 \times N_{NaOH} = 10 \times 0,1$ $N_{NaOH} = \frac{10 \times 0,1}{9,83}$ = 0,1017 N		
9	19/02/26	Uji total Asam laktat	10 ml sampie + 2 tetes indikator PP lalu di titrasi oleh NaOH hingga merah muda. 3 x Pengulangan	Hasil F(0) = (1) 9 ml (2) 9 ml (3) 9 ml F(1) = 12, ml = 12, ml = 12,5 ml F(2) = 17 ml		
			~~R~~ R = %Asamlaktat = $\frac{V \times N \times 0,09 \times 100}{W}$	17 ml 17 ml F(3) = 22 ml 21 ml 21 ml		

Lampiran 11. Biodata Penulis

BIODATA

Nama Lengkap	: Mujahidah Putri Mapenda Wati
Tempat dan Tanggal Lahir	: Mukomuko, 13 Juli 2005
Agama	: Islam
Alamat Asal	: Cirebon
Nomor Telepon/HP	: 083120642687
E-mail	: putrimapenda13@gmail.com
Judul Penelitian	: Formulasi Dan Uji Karakteristik Minuman Probiotik Sari Biji Dan Buah Nangka Menggunakan Kultur Bakteri *Lactobacillus Bulgaricus* Dan *Streptococcus Thermophilus*

Riwayat Pendidikan

Sekolah Dasar	: SD Negeri 1 Sampih
Sekolah Menengah Pertama	: MTs Tarbiyatul Muta'allimin Pasawahan
Sekolah Menengah Atas	: SMA Negeri 1 Lemahabang
Perguruan Tinggi	: Prodi D-III Farmasi Jurusan Farmasi Poltekkes Kemenkes Tasikmalaya

Organisasi Yang Pernah Diikuti

1. Sekretaris UKM Pramuka Poltekkes Kemenkes Tasikmalaya 2023 - 2024
2. Wakil Ketua UKM Multimedia Poltekkes Kemenkes Tasikmalaya 2024-2025
3. Sekretaris Pramuka Dewan Kerja Racana Tawang 2023-2026

4. Anggota Bidang Media Design & Dokumentasi Kapal Ekspedisi Cirebon 2024- 2025
5. Ketua Bidang Ilmu Pengetahuan Teknologi KIR SMA Negeri 1 Lemahabang 2021-2022
6. Wakil Ketua Kelompok Ilmiah Remaja SMA Negeri 1 Lemahabang 2022-2023
7. Wakil Ketua Osis MTs Tarbiyatul Muta'allimin Pasawahan 2018- 2019

Kegiatan yang Pernah Diikuti

1. Webinar "*Microorganisms Causing Tropical Infectious Diseases"*
2. Webinar "Teknologi Formulasi Nano"
3. Webinar "Asuhan Gizi Penderita Jantung"
4. Webinar "Mikroorganisme Penyebab Penyakit Infeksi Tropis"
5. Peserta Kemah Kesehatan Nasional V Saka Bakti Husada 2023
6. Lurah Putri Kwartir Ranting Tawang Jambore III & Raimuna Kanira IV kota Tasikmalaya
7. Bina Akhlak dan Ketaqwaan with Pembinaan Karakter Islami (BAKMI 2023)
8. Latihan Dasar Kepemimpinan dan Bela Negara Poltekkes Kemenkes Tasikmalaya 2023
9. Pengenalan Kehidupan Kampus Bagi Mahasiswa Baru (PKKMB) Tahun Akdemik 2023/2024

Penghargaan Yang Pernah Diterima

1. Juara 1 Lomba Poster dalam rangka Hari Gizi Nasional ke 64 dengan Tema MP-ASI Kaya Protein Hewani Cegah Stunting yang diselenggarakan oleh Prodi D-III Gizi Poltekkes kemenkes Sorong 2024
2. Juara 2 "Scout Talent Competition" tingkat nasional tahun 2024 yang diselenggarakan oleh Pramuka UPI
3. Favorite Video Competition, International Conference and Competition of Politeknik Kesehatan Kartini Bali 2024
4. Juara 2 Essay Competition IMATELKI The Champion Sulawesi Utara 2024
5. Hak Kekayaan Intelektual (HKI) – Hak Cipta "X-Banner Dagsibu" 2024
6. Juara 2 Video Kreatif sewilayah KCD X Jawa Barat 2022