

ABSTRACT

Organoleptic Evaluation of Butter with the Addition of Starfruit Jam

This study aimed to determine the effect of adding starfruit (*Averrhoa carambola*) jam on the organoleptic properties of butter made from cow's milk. The background of this research is based on the limited flavor variations in butter products in Indonesia, which generally only offer plain or salty tastes, even though butter can also be used directly as a bread spread with more appealing flavors. The study was conducted from April to May 2025 in Blitar Regency using an experimental method with a completely randomized design (CRD) and involved 30 panelists. The treatments consisted of four formulas: P0 (0% jam), P1 (10% jam), P2 (15% jam), and P3 (20% jam). Organoleptic tests were carried out on four parameters: color, taste, aroma, and texture using a 5-point Likert scale. Data were analyzed using ANOVA and followed by Duncan's multiple range test. The results showed that the addition of starfruit jam had a significant effect ($P < 0.05$) on all organoleptic parameters. The P3 treatment (20% jam) received the highest average scores for color (4.17), taste (3.73), aroma (4.30), and texture (4.20), indicating better panelist acceptance. In comparison, the P0 treatment (without jam) scored lower with color (3.45), taste (3.64), aroma (3.32), and texture (4.20). The P1 treatment (10% jam) received average scores of color (4.92), taste (3.96), aroma (4.28), and texture (4.28), while the P2 treatment (15% jam) scored color (4.40), taste (4.36), aroma (4.28), and texture (4.44). In conclusion, the addition of starfruit jam improved the organoleptic quality of butter and has the potential to become an innovative and more consumer-preferred food product. Future research is recommended to include nutritional content analysis, emulsion stability, and product shelf life testing.

Keywords: Butter, Starfruit Jam, Organoleptic Test, Cow's Milk