

ABSTRACT

ORGANOLEPTIC TEST YOGHURT FROM PE (PERANAKAN ETAWA) GOAT MILK WITH CINNAMON (*Cinnamomum verum*) SUBSTITUTION

This study aims to evaluate the effect of cinnamon addition on the organoleptic quality of yogurt produced from Peranakan Etawa (PE) goat milk. A Completely Randomized Design (CRD) method was used to control the variation that might occur between samples. Analysis of Variance (ANOVA) was used to analyze significant differences between treatments. The results showed that although there were no statistically significant differences in all organoleptic aspects (visual, aroma, color, and texture), panelists preferred yogurt with the addition of 2.5% cinnamon. This indicates that at this concentration, the warm aroma and sweet taste of cinnamon can increase the sensory appeal of yogurt. Further research is recommended to explore a wider range of cinnamon concentrations as well as a variety of cinnamon types to optimize the taste profile. In addition, the use of larger and diverse panelists can provide more representative data.

Keywords: goat milk yoghurt, Peranakan Etawa, cinnamon, *Cinnamomum verum*, organoleptic quality, ANOVA, sensory evaluation, dairy products