

ABSTRAK

Cheddar merupakan keju yang dibuat dari susu sapi yang memiliki tekstur padat dan memiliki rasa yang gurih khas. Dengan meningkatnya jumlah konsumen vegan di Indonesia, diperlukan inovasi produk alternatif berbasis bahan nabati seperti dari kacang mete. Penelitian ini bertujuan untuk menganalisis potensi pembuatan cheddar vegan menggunakan bahan nabati seperti kacang mete. Teknik pengumpulan data penelitian ini menggunakan metode kuantitatif didukung dengan kualitatif dan akan dilakukan dengan pengisian kuisisioner kepada 30 orang. Penelitian dilakukan dengan memberikan kuisisioner dengan teknik sensorik rasa, tekstur, visual, dan aroma dan juga ketertarikan panelis terhadap keju cheddar kacang mete. Dari hasil penelitian ini, nilai kemiripan dari responden menyatakan bahwa keju cheddar vegan dari segi rasa 72%, segi tekstur 68,7%, segi visual 72,6% dan aroma 65,3%. Dari hasil penelitian ini 30 orang tertarik dengan keju cheddar mete. Kemiripan keju cheddar mete relatif signifikan dibandingkan dengan keju cheddar susu sapi sehingga, keju cheddar dari mete dapat menggantikan keju konvensional.

Kata Kunci : Cheddar vegan, kacang mete, organoleptik

ABSTRACT

Cheddar is a type of cheese made from cow's milk, characterized by its firm texture and distinctive savory flavor. With the increasing number of vegan consumers in Indonesia, there has been a growing need for innovative plant-based alternatives, such as those made from cashew nuts. This study aimed to analyze the potential of producing vegan cheddar cheese using plant-based ingredients, specifically cashew nuts. Data collection techniques in this research employed a quantitative approach supported by qualitative methods, conducted through the distribution of questionnaires to 30 participants. The study involved sensory evaluation techniques, assessing taste, texture, visual appearance, and aroma, as well as gauging panelists' interest in cashew-based cheddar cheese. The results showed that the similarity values perceived by the respondents were: taste – 72%, texture – 68.7%, visual appearance – 72.6%, and aroma – 65.3%. All 30 participants expressed interest in the cashew cheddar cheese. The similarity of cashew-based cheddar cheese to conventional cow's milk cheddar was relatively significant, suggesting that cashew cheddar could serve as a viable alternative to traditional cheddar cheese.

Keywords: *Vegan cheddar, cashew nuts, organoleptic*