

**KUALITAS YOGHURT SET DENGAN PENAMBAHAN PATI LABU KUNING (*Cucubita moschata Duch*)
DITINJAU DARI TOTAL BAKTERI ASAM LAKTAT, pH, TPC DAN TOTAL KEASAMAN**

*QUALITY OF YOGHURT SET BY ADDING YELLOW PUMPKIN STARCH (*Cucubita moschata Duch*) IN TERMS
OF TOTAL LACTID ACID BACTERIA, pH, TPC AND ACIDITY LEVEL*

Mela Ruvita Sari 1), Purwadi 2), and Mustakim 2)

- 1) Student at Animal Product Technology, Faculty of Animal Science, Brawijaya University
- 2) Lecturer of Animal Product Technology, Faculty of Animal Science, Brawijaya University

Email: melaruvita12@gmail.com

ABSTRACT