

**THE EFFECT OF STORAGE TIME OF MILK CARAMEL WITH THE ADDITION OF SUPER RED DRAGON FRUIT (*Hylocereus costaricensis*) BASED ON pH, TOTAL MICROBIAL, TOTAL MOLDS AND TOTAL YEASTS**

Riska Cahyaningtyas<sup>1</sup>, Purwadi<sup>2</sup> and Lilik Eka Radiati<sup>2</sup>

1. Student of Animal Husbandry Faculty, University of Brawijaya Malang
2. Lecturer of Animal Husbandry Faculty, University of Brawijaya Malang

**PENGARUH LAMA SIMPAN KAREMEL SUSU DENGAN PENAMBAHAN BUAH NAGA SUPER MERAH (*Hylocereus costaricensis*) DITINJAU DARI pH, TOTAL MIKROBA, TOTAL KAPANG DAN TOTAL KHAMIR**

Riska Cahyaningtyas<sup>1</sup>, Purwadi<sup>2</sup> dan Lilik Eka Radiati<sup>2</sup>

1. Mahasiswa Fakultas Peternakan, Universitas Brawijaya Malang
2. Dosen Fakultas Peternakan, Universitas Brawijaya Malang