

ABSTRAK
FORMULASI FERMENTASI DALAM PEMBUATAN KEJU NABATI
BERBASIS KACANG TANAH DAN LEMAK *CRUDE PALM OIL* (CPO)
DENGAN *LACTOBACILLUS BULGARICUS* DAN *STREPTOCOCCUS*
LACTIS

Keju nabati merupakan inovasi pangan berbasis nabati yang dirancang untuk meniru tekstur, rasa, dan nilai gizi keju konvensional, namun tanpa menggunakan bahan hewani. Produk ini menjadi solusi bagi individu dengan intoleransi laktosa, gaya hidup vegan, serta kebutuhan pangan berkelanjutan. Dalam penelitian ini, kacang tanah digunakan sebagai sumber protein utama karena kemampuannya dalam membentuk gel dan menghasilkan tekstur creamy, sementara *Crude Palm Oil* (CPO) dimanfaatkan sebagai sumber lemak nabati alternatif yang stabil secara oksidatif. Formulasi keju dikembangkan melalui variasi rasio CPO dan susu kacang tanah (90:10 hingga 70:30), serta waktu inkubasi (6, 12, dan 24 jam). Analisis mutu produk mencakup pH, kadar air, lemak, protein, dan abu, mengacu pada standar mutu SNI 2980:2018. Hasil menunjukkan bahwa kombinasi yang tepat antara CPO dan protein kacang tanah dapat menghasilkan keju nabati dengan karakteristik fisik dan kimia yang mendekati keju olahan konvensional. Temuan ini memperkuat potensi keju nabati sebagai alternatif fungsional dan bernilai gizi tinggi dalam industri pangan modern.

Kata Kunci : Keju Nabati, *Crude Palm Oil* (CPO), Kacang Tanah

ABSTRACT

**FERMENTATION FORMULATION IN MAKING PEANUT-BASED
VEGETABLE CHEESE AND CRUDE PALM OIL (CPO) WITH
LACTOBACILLUS BULGARICUS AND STREPTOCOCCUS LACTIS**

Plant-based cheese is a plant-based food innovation designed to mimic the texture, flavor, and nutritional value of conventional cheese, but without the use of animal ingredients. This product offers a solution for individuals with lactose intolerance, vegan lifestyles, and sustainable food needs. In this study, peanuts were used as the primary protein source due to their gel-forming ability and creamy texture, while crude palm oil (CPO) served as an alternative, oxidatively stable vegetable fat source. The cheese formulation was developed by varying the ratio of CPO to peanut milk (90:10 to 70:30) and incubation times (6, 12, and 24 hours). Product quality analysis included pH, moisture, fat, protein, and ash content, in accordance with the Indonesian National Standard (SNI) 2980:2018. The results showed that the appropriate combination of CPO and peanut protein can produce plant-based cheese with physical and chemical characteristics close to conventional processed cheese. These findings strengthen the potential of plant-based cheese as a functional and nutritionally valuable alternative in the modern food industry.

Keywords: Plant-Based Cheese, Crude Palm Oil (CPO), Peanuts