ABSTRAK

Ardiani, Fitra Mella. 2021. *Uji Viabilitas Bakteri Asam Laktat Permen Cokelat Probiotik Sirsak Gunung (Annona montana* Macf.*)*. Karya Tulis Ilmiah. Akademi Farmasi Putra Indonesia Malang. Pembimbing: Ambar Fidyasari, S.TP., MP.

Kata kunci : Viabilitas Bakteri Asam Laktat, Total Bakteri Asam Laktat, Permen Cokelat Probiotik, Sirsak Gunung, *Annona montana* Macf

Pengembangan dari minuman probiotik menjadi permen cokelat probiotik sirsak gunung guna meningkatkan penerimaan di kalangan masyarakat. Pada saat proses pembuatan permen cokelat probiotik, pencampuran minuman probiotik dilakukan pada suhu 80ºC. Penelitian ini bertujuan untuk mengetahui total bakteri asam laktat yang dapat bertahan hidup pada permen cokelat probiotik sirsak gunung (*Annona montana* Macf.). Total bakteri asam laktat dihitung menggunakan metode *total plate count* (TPC). Penelitian ini dimulai dengan pembuatan minuman probiotik sirsak gunung, pembuatan permen cokelat probiotik sirsak gunung, dan pegujian viabilitas bakteri asam laktat pada permen cokelat probiotik sirsak gunung (*Annona montana* Macf.*)*. Hasil pengujian menunjukkan bahwa karakteristik dari permen cokelat probiotik sirsak gunung memiliki tekstur lunak, berwarna cokelat, beraroma cokelat, dan berasa manis. Total bakteri asam laktat permen cokelat probiotik diperoleh hasil sebesar 7,5 x 10^3 cfu/mL. Berdasarkan hasil penelitian dapat disimpulkan bahwa total bakteri asam laktat permen cokelat probiotik sirsak gunung (*Annona montana* Macf.) diperoleh hasil sebesar 7,5 x 10^3 cfu/mL.

ABSTRACT

Ardiani, Fitra Mella. 2021. *Viability Test of Lactic Acid Bacteria in the Mountain Soursop (Annona Montana* Macf.*) Probiotic Chocolate Candy*. Scientific Paper of Pharmacy Academy of Putera Indonesia Malang. Advisor: Ambar Fidyasari, S.TP., MP.

Keywords: Lactic Acid Bacteria Viability, Total Lactic Acid Bacteria, Mountain Soursop (*Annona Montana* Macf.) Probiotic Chocolate Candy.

Development of drinks into mountain soursop probiotic chocolate candy in order to increase acceptance among the community. During the process of making probiotic chocolate candy, the probiotic drink was mixed at 80ºC. This study aims to determine the total lactic acid bacteria that can survive in mountain soursop (*Annona montana* Macf.) probiotic chocolate candy. The viability in this research was calculated using the total plate count (TPC) method. This research was initially carried out by making mountain soursop probiotic drink, making mountain soursop probiotic chocolate candy, and testing the viability of lactic acid bacteria in the mountain soursop probiotic chocolate candy (*Annona montana* Macf.). The test results showed the following characteristics of the mountain soursop probiotic chocolate candy, namely a soft texture, chocolate color, chocolate aroma, and sweet taste. The total lactic acid bacteria of probiotic chocolate candy was 7,5 x 10^3 cfu/mL. Thus, based on the results of the study, it can be concluded that the total lactic acid bacteria of the mountain soursop probiotic chocolate candy (*Annona montana* Macf.) was 7.5 x 10^3 cfu/mL.