

## COMPARISONS OF NUTRITIVE VALUE AND BIOCONVERSION BETWEEN DAIRY COW MILK AND YOGHURT

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### ABSTRACT

Yoghurt is animal products derived from cow's milk that fermented using bacteria which is specific to a particular temperature. In order to become more effective the consumption of yoghurt, calculation or conversion are required to meet sustain consumption of protein and make yoghurt as one protein source that is economical. This research using five difference type of dairy cow milk which has consume complete feed then it will process into yogurt derivate using commercial starter microorganism that contain *Lactobacillus bulgaricus*, *Lactobacillus acidophilus*, *Streptococcus thermopiles*. Design of the research using complete randomize design with 5 x 5 replication consist P0 as control group and P1, P2, P3, and P4 as treatment group. The result of the result show that yoghurt from treatment group P2 has the lowest of bioconversion and the highest efficiency value for lactose. Protein, and fat in yogurt forming.

Key words: Bioconversion, Yoghurt, Feed, Milk