

## Abstract

This project was studied on a innovative of rice milk yogurt production. Normally, yogurt was made from dairy product. The bacteria ingest natural milk sugars and release lactic acid as a waste product. The increased acidity causes milk proteins to tangle into a solid mass (curd in a process called denaturation). In the other hand, rice milk yogurt was no dairy product in the raw material. Protein from soy milk was added as supplement for the protein source in this study. Starter culture making yogurt in this experiment was from Dutchie brand plain yogurt. The final product was set up by varying the amount of lactic acid produced (sourness) and the amount of sugar (sweetness) added in yogurt and flavor also added. From the result of sensory evaluation, formula 3 had of the highest score in both vanilla flavor and pandan flavor by using 9-point hedonic scale. The suitable ratio of amount of starter culture and sugar were 34.5% and 4.98% respectively. The consumer acceptance was tested to study the acceptance and wiliness to purchase the rice milk of yogurt vanilla and pandan flavor. 92% accepted and 76% was willing to purchase rice milk in vanilla flavor. While rice milk in pandan flavor acceptant was 78% and 62% willing to purchase this product.