**Enterococcus faecium** DU55 Isolate can Maintain the Sensory Quality of Cow Milk Dangke during the Storage Period at the Cold Temperature

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**Abstract**

Cow milk dangke is nutrient-rich food, but it is easily covered with microbes and has a relatively short shelf life. Lactic acid bacteria (LAB) or isolate of *Enterococcus faecium* DU55 isolated from buffalo milk dangke is used as an additive in the processing of cow milk dangke. Dangke is made by adding LAB with levels of provision of 5% and 10% and by not adding LAB (control), and then it is stored for 14 days at a cold temperature. The sensory quality was observed to identify its aroma, taste, texture, feasibility, and preference. The research result shows that the provision of LAB at the level of 5% has been able to positively affect the sensory quality (*p*<0.05) and increase the shelf life of dangke (*p*<0.05). Storage at a cold temperature for 14 days is able to maintain the sensory quality and shelf life of dangke. The conclusion of this study is that *Enterococcus faecium* DU55 isolate has the potential to be used as a preservative without lowering consumer acceptance of the cow milk dangke since it is stored for 4 days at a cold temperature.

Keywords: Dangke, *E. faecium*, Aroma, Taste, Texture.