

**PENGARUH PENAMBAHAN SARI BUAH TERONG BELANDA  
(*Solanum betaceum Cav.*) TERHADAP KARAKTERISTIK MINUMAN  
TEH HITAM (*Camelia sinensis*)**

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**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari buah terong belanda terhadap karakteristik minuman teh hitam mutu rendah. Penelitian ini menggunakan rancangan acak lengkap (RAL) yang terdiri dari 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik dengan uji F, jika berbeda nyata dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perbandingan air seduhan teh hitam dengan sari buah terong belanda yaitu 6%, 8%, 10%, 12%, 14%. Penelitian ini menunjukkan adanya pengaruh perbandingan sari buah terong belanda terhadap air seduhan teh hitam mutu rendah terhadap vitamin C, nilai pH, antioksidan, polifenol, flavonoid, alkaloid, tannin, saponin, dan analisis sensori (warna, aroma, dan rasa). Produk terbaik adalah produk dengan perlakuan E (Penambahan sari terong belanda 14%) dengan rata-rata nilai antioksidan 77,67%, polifenol 393,37 mg GAE/g, Flavonoid 296,83 mg QE/g, vitamin C 168,96 mg/100g, pH 4,17, alkaloid (+), tannin (+), saponin (+), warna 3,05, aroma 3,90, rasa 3,75.

**Kata Kunci:** antioksidan, terong belanda, total polifenol, flavonoid, sari, teh hitam



# “Effect of Addition of Tamarillo Fruit Juice (*Solanum betaceum Cav*) on the Characteristics of Black Tea Drinks (*Camelia sinensis*)”

Sandonnela Anggini<sup>1</sup>, Diana Silvy<sup>2</sup>, Fauzan Azima<sup>2</sup>

## ABSTRACT

This studied aims to determined the effect of added tamarillo fruit juice to the characteristics of low quality black tea drinks. This studied used a completely randomized design (CRD) consisting of 5 treatments and 3 replications. Data were analyzed statistically using ANOVA followed by Duncan's New Multiple Range Test (DNMRT) at the 5% level. The ratio of black tea brewed water to tamarillo fruit juice is 6%, 8%, 10%, 12%, 14%. This studied showed the influence of the ratio of tamarillo fruit juice to low quality black tea brewed water against vitamin C, pH, antioxidants, polyphenols, flavonoid, saponins, tannin, alkaloid and sensory analysis (color, aroma, and taste). The best products are products with treatment E (added of tamarillo fruit juice 14%) with an average antioxidant value of 77,67%, polyphenols 393,37 mg GAE/g, flavonoid 296,83 mg QE/g, vitamin C 168,96 mg /100g, pH 4,17, alkaloids (+), tannin (+), saponins (+), color 3,05, aroma 3,90, taste 3,75.

**Keywords:** antioxidants, tamarillo fruit, total polyphenols, black tea

