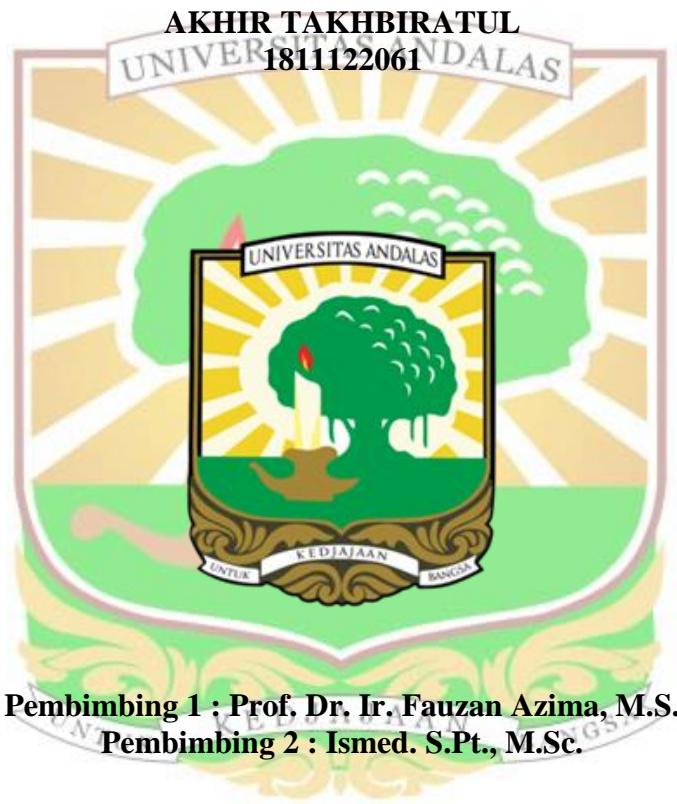


**PENGARUH PENAMBAHAN EKSTRAK CASSIA VERA  
TERHADAP KARAKTERISTIK MINUMAN FUNGSIONAL  
DARI SARI BENGKUANG**



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# **Pengaruh Penambahan Ekstrak CassiaVera Terhadap Karakteristik Minuman Fungsional Dari Sari Bengkuang**

Akhir Takbiratul, Fauzan Azima, Ismed

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak cassiavera terhadap karakteristik minuman fungsional dari sari bengkuang. Rancangan yang digunakan pada penelitian ini yaitu rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan dalam penelitian ini yaitu perlakuan A (tanpa penambahan ekstrak cassiavera), perlakuan B (0,5% ekstrak cassiavera), perlakuan C (1,5% ekstrak cassiavera), perlakuan D (2,0% ekstrak cassiavera) dan perlakuan E (2,5% ekstrak cassiavera). Data penelitian dianalisis statistika secara anova dan dilanjutkan dengan analisis duncan's new multiple range test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan ekstrak cassiavera berpengaruh nyata terhadap aktivitas antioksidan, kadar gula, nilai ph, total padatan terlarut, maupun organoleptik pada aroma dan rasaminuman fungsional dari sari bengkuang. Tetapi berpengaruh tidak nyata terhadap viskositas, angka lempeng total dan uji organoleptik warna. Perlakuan terbaik berdasarkan analisis sifat fisik, kimia, dan mikro pada minuman fungsional sari bengkuang adalah dengan perlakuan D dengan penambahan ekstrak cassiavera sebesar 2,0 % dengan nilai rata-rata sebagai berikut: viskositas (3,27 cP), aktivitas antioksidan (50,21%), kadar gula total(14,13%), nilai pH (4,73), total padatan terlarut (14,33<sup>0</sup>Brix), angka lempeng total ( $1,5 \times 10^3$ cpu/g), dan nilai penerimaan organoleptik dengan nilai warna 3,55 (suka), aroma 3,25 (biasa), rasa 3,25 (biasa).

*Kata Kunci:* ekstrak cassiavera, sari bengkuang, karakteristik,minuman fungsional

# **Effect of Addition of CassiaVera Extract on Characteristics of Functional Drinks from Jicama Juice**

Akhir Takbiratul, Fauzan Azima, Ismed

## **ABSTRACT**

This study aims to determine the effect of adding cassiavera extract to the characteristics of functional drinks from yam juice. The design used in this study was a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments in this study were treatment A (without the addition of cassiavera extract), treatment B (0.5% cassiavera extract), treatment C (1.5% cassiavera extract), treatment D (2.0% cassiavera extract) and treatment E (2.5% cassiavera extract). The research data were analyzed statistically by ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the addition of cassiavera extract had a significant effect on antioxidant activity, sugar content, pH value, total dissolved solids, and organoleptic properties of the aroma and taste of functional drinks from yam juice. But it had no significant effect on viscosity, total plate number and color organoleptic test. The best treatment based on the analysis of physical, chemical, and micro properties of the yam juice functional drink was treatment D with the addition of cassiavera extract of 2.0% with the following average values: viscosity (3.27 cP), antioxidant activity (50, 21%), total sugar content (14.13%), pH value (4.73), total dissolved solids (14.33 °Brix), total plate count ( $1.5 \times 10^3$  cfu/g), and organoleptic acceptance with a value of color 3.55 (like), aroma 3.25 (ordinary), taste 3.25 (ordinary).

*Keywords:* cassiavera extract, jicama juice, characteristics, functional drin

