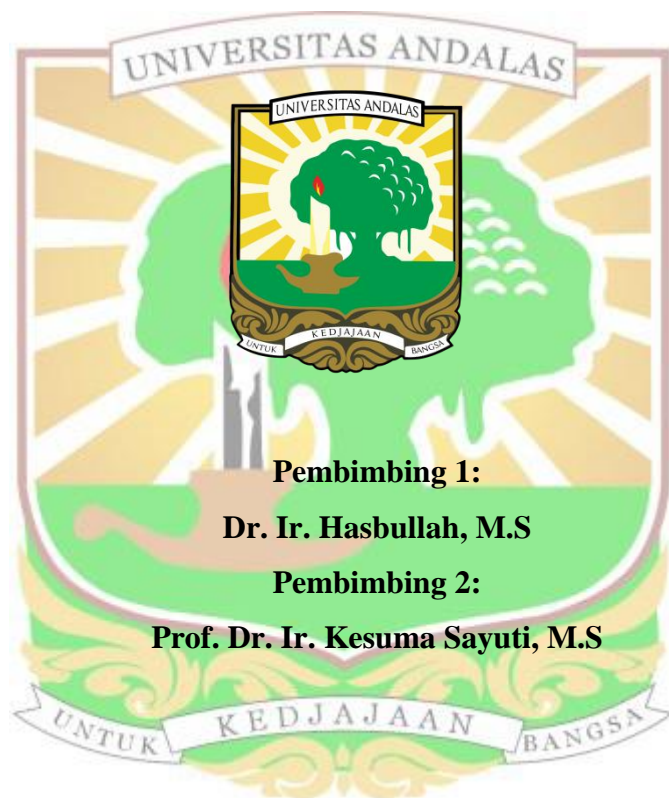


**PENGARUH PENAMBAHAN SARI JERUK NIPIS (*Citrus
aurantiifolia*) TERHADAP KARAKTERISTIK MANISAN NATA
TEH KOMBUCHA**

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Pengaruh Penambahan Sari Jeruk Nipis (*Citrus aurantiifolia*) terhadap Karakteristik Manisan Nata Teh Kombucha

Alia Rasika Putri, Hasbullah, Kesuma Sayuti

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari jeruk nipis terhadap karakteristik manisan nata teh kombucha. Rancangan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan dalam penelitian ini yaitu Perlakuan A (15% sari jeruk nipis), B (20% sari jeruk nipis), C (25% sari jeruk nipis), D (30% sari jeruk nipis), dan E (35% sari jeruk nipis). Data penelitian dianalisis statistka secara ANOVA dan dilanjutkan dengan analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan sari jeruk nipis berpengaruh nyata terhadap kadar air, aktivitas air, total asam tertitrasi, kadar sukrosa, kadar gula total, aktivitas antioksidan, vitamin C, angka lempeng total, dan organoleptik pada rasa. Tetapi berpengaruh tidak nyata terhadap uji pH, serat kasar, uji organoleptik pada warna, tekstur, dan aroma. Perlakuan terbaik berdasarkan analisis kimia dan penerimaan organoleptik adalah manisan nata teh kombucha dengan perlakuan D dengan penambahan 30% sari jeruk nipis dengan nilai rata-rata sebagai berikut : kadar air 17,63%; pH 2,7; a_w 0,52; total asam tertitrasi 2,07%; kadar sukrosa 28,96%; kadar gula total 54,60%; serat kasar 3,17%; aktivitas antioksidan 56,37%; vitamin C 0,66%; warna 3,6 (suka); rasa 4,1 (suka); tekstur 3,2 (suka); aroma 2,8 (netral); dan angka lempeng total $6,3 \times 10^2$ CFU/g.

Kata kunci - manisan, nata teh kombucha, kombucha, sari jeruk nipis

The Effect of Addition of Lime Juice (*Citrus aurantiifolia*) on the Characteristics of Sweetmeat of Nata Kombucha Tea

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ABSTRACT

This study aims to determine the effect of adding lime juice on the characteristics of sweetmeat of nata kombucha tea. 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 (15% lime juice), B (20% lime juice), C (25% lime juice), D (30% lime juice), and E (35% lime juice). The research data were statistically analyzed by ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the addition of lime juice had a significant effect on water content, activity water, total titrated acid, sucrose content, total sugar, antioxidant activity, vitamin C, total plate number, and organoleptic taste. But the effect is not significant on the pH test, crude fiber, organoleptic test on color, texture, and aroma. The best treatment based on chemical analysis and organoleptic acceptance was sweetmeat of nata kombucha tea with treatment D with the addition of 30% lime juice with the following average values: water content 17,63%; pH 2,7; aw 0,52; total titrated acid 2,07%; sucrose content 28,96%; total sugar 54,60%; crude fiber 4,17%; antioxidant activity 56,37%; vitamin C 0,66%; color 3,6; taste 4,1; texture 3,2; aroma 2,8; and a total plate number of $6,3 \times 10^2$ CFU/g.

Keywords - sweetmeat, nata kombucha tea, kombucha, lime juice