

Pengaruh Berbagai Metoda Pengolahan Daun Kakao (*Theobroma cacao L.*) terhadap Mutu Serbuk Teh Kakao

Abdi Saputra¹, Tuty Angraini², Deivy Andhika Permata²

¹ Student of faculty agricultural technology, andalas university

² Lecture of faculty agricultural technology, andalas university.

Kampus limau manis – padang, Indonesia 25363

Email : abdiedevine@icloud.com

Penelitian ini bertujuan untuk mengetahui kandungan kimia dari posisi daun kakao, mengetahui komponen kimia dari berbagai metode pengolahan teh daun kakao dan tingkat penerimaan panelis terhadap metode pengolahan teh daun kakao. Penelitian ini menggunakan metode eksploratif yang terdiri dari tiga ulangan. Pada tahap awal dilakukan analisa kandungan kimia yang terbaik dari berbagai posisi daun kakao. Kemudian dilanjutkan dengan proses pengolahan teh dengan metode yang dimodifikasi. Pengamatan yang dilakukan pada penelitian ini terdiri dari 1) analisa kimia daun kakao berdasarkan posisi daun meliputi kadar air, kadar abu, total polifenol dan aktivitas antioksidan; 2) pengamatan terhadap bubuk teh daun kakao dengan analisa kimia sebagai berikut, kadar air, kadar abu, rendemen, total polifenol, kadar theobromin, kadar katekin, aktivitas antioksidan; 3) pengujian organoleptik terhadap air seduhan teh yang meliputi warna, rasa. Dari hasil penelitian menunjukkan bahwa daun kakao dengan posisi berbeda mengandung kadar air berkisar antara 15,63-42,06%, kadar abu 4,54-8,71%, uji total polifenol berkisar antara 0,58-0,80%, dan aktivitas antioksidan 55,06-75,84%. Berdasarkan metode pengolahan yang telah dilakukan diperoleh kandungan kimia teh antara lain kadar air (4,26-4,38%), kadar abu (6,41-6,91%), uji rendemen (12,11-12,26%), total polifenol (0,392-0,777%), theobromin (5,01-6,77%), katekin (0,33-0,67%), dan aktivitas antioksidan (53,67-72,71%), dan hasil uji organoleptik menunjukkan bahwa dengan menggunakan metode teh hijau yang paling disukai.

Kata kunci: daun kakao, teh daun kakao



The Effect of Various Methods of Processing Cacao Leaf (*Theobroma cacao, L.*) on the Quality of Cacao Tea Powder

Abdi Saputra¹, Tuty Angraini², Deivy Andhika Permata²

¹ Student of faculty agricultural technology, andalas university

² Lecture of faculty agricultural technology, andalas university.

Kampus limau manis – padang. Indonesia 25363

Email : abdiedevine@icloud.com

This study aimed to determine the chemical content of the cacao leaf position, knowing the chemical components employed several methods of processing cacao leaf tea. This study uses the explorative methods that consists of three replications. In the early stages of analysis of chemical constituents of the best of the various positions cacao leaf. Then proceed with the processing of tea with a modified method. The observation made in this study consisted of 1) a chemical analysis of leaves based on the position of leaves covering the moisture, ash content, total polyphenols, the level of theobromine, and the antioxidant activity 2) observation of the tea powder cacao leaf with a chemical analysis as follows, moisture content, ash content, yield, total polyphenols, theobromine levels, the levels of catechins, antioxidant activity 3) testing organoleptic steeping water which include color, flavor, and aroma. The result showed that the cacao leaf with different positions moisture content ranging between 15,63-42,06%, ash content of 4,54-8,71%, the total polyphenols ranged between 0,58-0,80%, and antioxidant activity 55,06-75,84%. Based on the processing method that has been done show the chemical constituents of tea, moisture content (4,26-4,38%), ash content (6,41-6,91%), yield of (12,11-12,26%), the total polyphenols (0,392-0,777%), theobromine (5,01-6,77%), catechins (0,33-0,67%), and the activity antioxidant (53,67-72,71%), and organoleptic test result show that by using the most preferred green tea.

Keyword: Leaves cacao, cacao leaf tea

