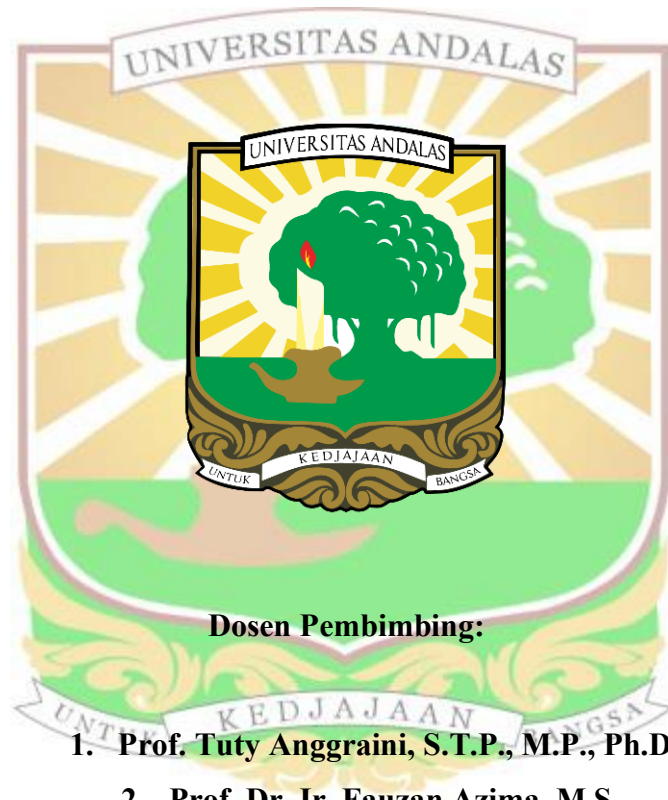


**KARAKTERISTIK TEH CELUP HERBAL DARI CAMPURAN
KULIT JERUK SIAM (*Citrus nobilis*) DAN KULIT KAYU MANIS
(*Cinnamomum burmannii*)**

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Karakteristik Teh Celup Herbal Dari Campuran Kulit Jeruk Siam (*Citrus nobilis*) Dan Kulit Kayu Manis (*Cinnamomum burmannii*)

Anesti Viantika Gea, Tuty Anggraini, Fauzan Azima

ABSTRACT

Penelitian ini bertujuan untuk mengetahui karakteristik teh herbal celup campuran kulit jeruk siam dan kayu manis serta mengetahui formulasi teh celup herbal campuran kulit jeruk siam dan kayu manis yang memiliki karakteristik terbaik dan disukai panelis. Rancangan yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 6 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah campuran serbuk kulit jeruk siam dan kayu manis: A (100%:0%), B (90%:10%), C (80%:20%), D (70%:30%), E (60%:40%), dan F (50%:50%). Data penelitian dianalisis secara statistik menggunakan ANOVA dan dilanjutkan dengan Duncan's New Analysis Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbandingan campuran serbuk kulit jeruk siam dan kayu manis memberikan pengaruh berbeda sangat nyata terhadap nilai pH, polifenol total dan organoleptik (rasa), berbeda nyata terhadap kadar abu dan organoleptik (warna), dan berpengaruh tidak nyata pada kadar air, antioksidan (IC50), dan organoleptik (aroma). Perlakuan terbaik berdasarkan analisis kimia, mikrobiologi dan organoleptik teh celup yang dicampur serbuk kulit jeruk siam dan kayu manis adalah perbandingan 50%:50% (F) dengan nilai rata-rata sebagai berikut: pH 7,49, kadar air 6,56%, kadar abu 3,56%, polifenol total 67,05 mg GAE/gr, IC50 107,38 ppm, angka lempeng total $6,0 \times 10^2$ CFU/g dan nilai penerimaan organoleptik dengan nilai warna 3,90 (suka), aroma 3,70 (suka), dan rasa 3,65 (suka).

Kata kunci: antioksidan, karakteristik, kayu manis, kulit jeruk siam, kantong teh

Characteristics Of Herbal Tea Bag From A Mixture Of Siam Orange Peel (*Citrus nobilis*) And Cinnamon (*Cinnamomum burmannii*)

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ABSTRACT

This research aimed to determine the characteristics of herbal tea bags mixed with siam orange peel and cinnamon and to find out which herbal tea bag formulations mixed with siam orange peel and cinnamon have the best characteristics and are preferred by the panelists. The design used in this study was a completely randomized design (CRD) with 6 treatments and 3 replications. The treatment in this study was a mixture of siam orange peel powder and cinnamon: A (100%:0%), B (90%:10%), C (80%:20%), D (70%:30%) , E (60%:40%), and F (50%:50%). The research data were statistically analyzed using ANOVA and continued with Duncan's New Analysis Multiple Range Test (DNMRT) at the 5% level. The results showed that the ratio of mixed siam orange peel powder and cinnamon had highly significant different effects on pH value, total polyphenols and organoleptic (taste), with significantly different effects on ash content and organoleptic (color), and with different effects not significant on water content, antioxidants (IC₅₀), and organoleptic (aroma). The best treatment based on the analysis of the physical, chemical, microbiological and organoleptic properties of teabag mixed with siam orange peel powder and cinnamon was a ratio of 50%:50% (F) with the following average values: pH 7,49, moisture content 6,56%, ash content 3,56%, total polyphenols 67,05 mg GAE/gr, IC₅₀ 107,38 ppm, total plate count 6,0x10² CFU/mL and organoleptic acceptance value with color value 3,90 (like), aroma 3,70 (like) and taste 3,65 (like).

Key words- antioxidant, characteristic, cinnamon, siam orange peel, tea bag