PENGARUH PENAMBAHAN BUBUK JAHE EMPRIT (*Zingiber officinale* var. Amarum) TERHADAP KARAKTERSITIK KIMIA DAN SENSORI MINUMAN PENYEGAR KOPI KAHWA

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Pengaruh Penambahan Bubuk Jahe Emprit (*Zingiber officinale* var. Amarum) Terhadap Karakteristik Kimia Dan Sensori Minuman Penyegar Kopi Kawa

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ABSTRAK

Produk olahan kopi kawa yang berkembang dewasa ini semakin dinikmati dengan banyak variasi, diantaranya dengan menambahkan bahan berkhasiat seperti bubuk jahe emprit (*Zingiber officinale var. Amarum)*. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk jahe emprit terhadap karakteristik kimia dan mengetahui konsentrasi penambahan bubuk jahe yang tepat pada kopi kawa berdasarkan uji sensory. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari 5 perlakuan penambahan bubuk jahe emprit (15%, 20%, 25%, 30% dan 35%) dan 3 kali ulangan. Data dianalisis secara statistik dengan menggunakan *Analysis of Varian* (ANOVA) dan dilanjutkan dengan *Duncan's New Multiple Range*Test (DNMRT) pada taraf 5%. Pengamatan terhadap bahan baku meliputi analisis kadar air, aktivitas antioksidan, total polifenol dan kadar kafein. Pengamatan pada produk meliputi analisis aktivitas antioksidan, total polifenol, kadar kafein, total padatan terlarut dan uji sensori. Hasil penelitian menunjukkan bahwa penambahan bubuk jahe emprit pada kopi kawa berpengaruh nyata terhadap aktivitas antioksidan, total polifenol dan kadar kafein dan tidak berpengaruh nyata pada total padatan terlarut. Hasil yang terbaik didapatkan pada perlakuan E yaitu dengan penambahan bubuk jahe emprit 35% dengan hasil aktivitas antioksidan (84,99%), total polifenol (815,00 mg GAE/g), kadar kafein (1,43%) dan total padatan terlarut (2,16%). Sedangkan pada uji sensori didapatkan nilai terbaik pada perlakuan A yaitu penambahan bubuk jahe emprit sebesar 15% dengan tingkat kesukaan warna (3,5) suka, aroma (3,2) biasa dan rasa sebesar (3,9) suka.

Kata kunci - jahe emprit, kopi kahwa, kopi kahwa jahe

The Effect Of Ginger Powder (*Zingiber officinale var. Amarum*) Addition Towards Chemical And Sensory Characteristics of Refreshment Drink Coffee Leaf

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ABSTRACT

Coffee leaf products is growing nowadays with many variations, such as by adding nutritious ingredients such as powdered ginger(*Zingiber officinale var. Amarum*). This study aimed to determine the effect of ginger powder against chemical characteristics and determine the concentration of the addition of ginger powder in coffee leaf through sensory tests. This study uses a completely randomized design (CRD), which consists of 5 treatments of addition of ginger powder (15%, 20%, 25%, 30% and 35%) and 3 repetitions. Data were statistically analyzed using Analysis of Variants (ANOVA) followed by Duncan's New Multiple RangeTest (DNMRT) at 5% level. Observations of the raw material including the analysis of water content, antioxidant activity, total polyphenols and caffeine content. Observations on product including analysis of antioxidant activity, total polyphenols, caffeine levels, total dissolved solids and sensory tests. The results showed that the addition of powdered ginger in coffee leaf significantly affect the antioxidant activity, total polyphenols and caffeine levels and insignificantly affect on total dissolved solids. The best results showed for treatment E with the addition of powdered ginger 35% with the results of antioxidant activity (84.99%), total polyphenols (815.00 mg GAE/g), the caffeine content (1.43%) and total dissolved solids (2.16%). Meanwhile sensory tests showed the best result for treatment A with the addition of powdered ginger at 15% with a color preference level (3.5) like, aroma preference level (3.2) regular and flavor preference level (3.9) like.

Keywords - ginger, coffee leaf, coffe kawa ginger