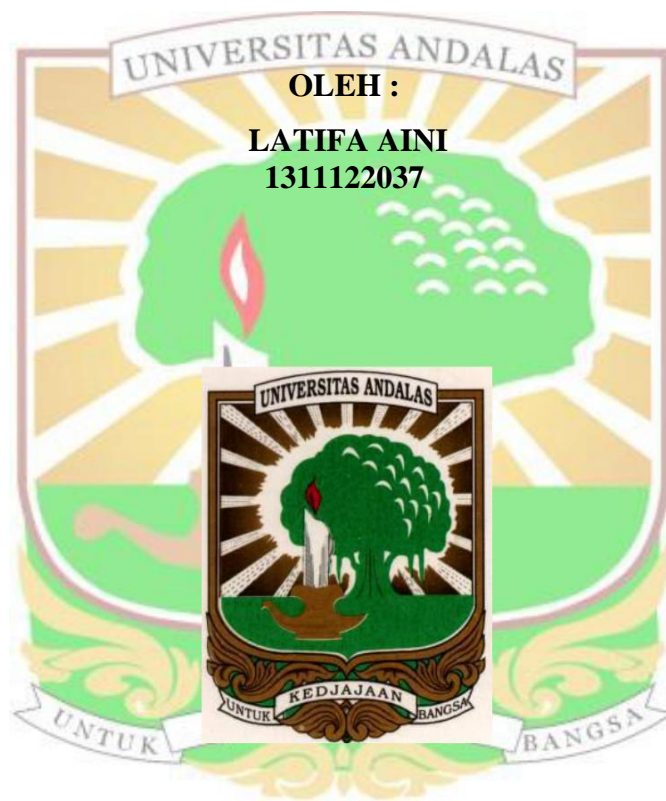


**PERBEDAAN METODE PENGOLAHAN TERHADAP  
MUTU MINUMAN TEH HERBAL DAUN KELOR**



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# The Different of Processing Method Against Moringa Leaf Herbal Tea Quality

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## ABSTRACT

This study aims to determine the relationship of different tea processing methods against the chemical components and panelist level on moringa leaf tea and to get the processing method with the best moringa leaf herbal tea characteristics. The study was conducted based on 4 types of tea processing methods including black tea, green tea, oolong tea and fragrant tea with 3 replications and data were processed statistically on average. The results obtained from this study showed that the tea processing method gives a difference to the chemical components and tea characteristics produced. The longer the enzymatic oxidation process in tea takes place, the antioxidant content and the polyphenols in tea will also be lower. The results of the processed moringa leaf tea with different tea processing methods showed that the moringa leaf tea water content ranged from 6.36% to 7.31%, the ash content ranged from 7.88% to 10.10%, the polyphenol content ranged from 1.14% to 2.43%, antioxidant activity ranged from 32.77% to 71.78%, total plate number in moringa leaf tea ranged from  $1.8 \times 10^3$  CFU/g to  $3.2 \times 10^5$  CFU/g. The method of processing fragrant tea is herbal tea product with the best characteristic. The value of moisture content moringa fragrant tea 6.36%, ash content 7.88%, total polyphenol 2.43%, antioxidant activity 71.58%, total plate number  $1,8 \times 10^3$  CFU/g, and has the sensory properties of color moringa leaf tea beverage on scale 4.13 (like), sensory properties of aroma moringa leaf tea beverage on scale 4.13 (like), and sensory properties of taste moringa leaf tea beverage is on a scale of 3.2 (regular). In addition, moringa fragrant tea contains protein 26.48%, calcium 1815 mg/100g, iron 39.45 mg/100g, carotene 101.11 mg/100g, ascorbic acid 101.17 mg/100g and positive contains alkaloids.

**Keywords :** Moringa (*Moringa oleifera*), oxidation process, polyphenols, antioxidant, tea

# Perbedaan Metode Pengolahan Terhadap Mutu Minuman Teh Herbal Daun Kelor

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## ABSTRAK

Penelitian ini bertujuan untuk mengetahui hubungan perbedaan metode pengolahan daun kelor terhadap komponen kimia dan tingkat kesukaan teh herbal daun kelor serta untuk mendapatkan metode pengolahan teh dengan karakteristik teh herbal daun kelor terbaik. Penelitian dilakukan berdasarkan 4 jenis metode pengolahan teh yaitu teh hitam, teh hijau, teh oolong dan teh wangi dengan 3 kali ulangan dan data diolah secara statistik rata-rata. Hasil yang diperoleh dari penelitian ini menunjukkan bahwa metode pengolahan teh memberikan perbedaan pada komponen kimia dan karakteristik teh herbal daun kelor yang dihasilkan. Semakin lama proses oksidasi enzimatis dalam proses pembuatan teh herbal daun kelor berlangsung, kandungan antioksidan dan polifenol dalam teh herbal daun kelor juga akan lebih rendah. Produk teh herbal daun kelor dengan metode pengolahan teh yang berbeda menunjukkan bahwa kadar air teh herbal daun kelor berkisar antara 6,36% sampai 7,31%, kadar abu berkisar antara 7,88% sampai 10,10%, kandungan polifenol berkisar antara 1,14% sampai 2,43% , aktivitas antioksidan berkisar antara 32,77% sampai 71,78%, jumlah angka lempeng total dalam teh herbal daun kelor berkisar antara  $1,8 \times 10^3$  CFU/g sampai  $3,2 \times 10^5$  CFU/g. Metode pengolahan teh wangi merupakan produk teh herbal daun kelor dengan karakteristik terbaik dengan kadar air 6,36%, kadar abu 7,88%, total polifenol 2,43%, aktivitas antioksidan 71,58%, angka lempeng total  $1,8 \times 10^3$  CFU/g, dan memiliki nilai organoleptik warna seduhan teh wangi daun kelor berada pada skala 4,13 (suka), nilai organoleptik aroma seduhan teh wangi daun kelor berada pada skala 4,13 (suka), dan nilai organoleptik rasa seduhan teh wangi daun kelor berada pada skala 3,2 (biasa). Teh wangi daun kelor mengandung protein 26,48%, kalsium 1815 mg/100g, besi 39,45 mg/100g, karoten 101,11 mg/100g, asam askorbat 101,17 mg/100g dan positif mengandung alkaloid.

**Kata kunci:** Kelor (*Moringa oleifera*), proses oksidasi, polifenol, antioksidan, teh