

**PENGARUH TINGKAT PENAMBAHAN BUBUK
CASSIAVERA PADA TEH HERBAL DAUN KERSEN
TERHADAP SIFAT FISIKOKIMIA DAN SENSORIS
TEH HERBAL**



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Pengaruh Tingkat Penambahan Bubuk *Cassiavera* pada Teh Herbal Daun Kersen Terhadap Sifat Fisikokimia dan Sensori Teh Herbal

Baginda Halomoan Nasution, Netty Sri Indeswari, Fauzan Azima

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk *cassiavera* pada bubuk teh herbal kersen dengan beberapa penambahan terhadap sifat kimia dan sensoris teh herbal. Penelitian ini menggunakan rancangan acak lengkap dengan 5 perlakuan dan 3 kali ulangan. Perlakuan pada penelitian ini yaitu; perlakuan A (teh herbal tanpa penambahan *cassiavera*), B (teh herbal dengan penambahan bubuk *cassiavera* 3%), C (teh herbal dengan penambahan bubuk *cassiavera* 5%), D (teh herbal dengan penambahan bubuk *cassiavera* 7%), E (teh herbal daun kersen dengan penambahan bubuk *cassiavera* 9%). Pengamatan yang dilakukan yaitu uji kadar air, uji kadar abu, uji aktivitas antioksidan, uji total polifenol, uji kadar tanin, uji kadar alkaloid, dan uji organoleptik (rasa, aroma, warna). Hasil penelitian menunjukkan bahwa perlakuan penambahan bubuk *cassiavera* pada bubuk teh herbal daun kersen berpengaruh nyata terhadap kadar air, kadar abu, aktivitas antioksidan, total polifenol, kadar alkaloid dan berpengaruh tidak nyata pada uji organoleptik (rasa, aroma, warna). Berdasarkan hasil analisis sifat kimia dan sensoris produk teh herbal yang terbaik adalah perlakuan E yaitu teh herbal dengan penambahan bubuk *cassiavera* 9% dengan nilai kesukaan panelis terhadap warna = 3,6, aroma = 3,5 dan rasa = 3,3. Hasil analisis kimia pada bubuk teh herbal perlakuan E yaitu; kadar air 9,79%, kadar abu 6,44%, aktivitas antioksidan 33,68%, total polifenol 64,76 mgGAE/g, kadar alkaloid 4,82%, dan kadar tanin 1,23%.

Kata kunci - teh herbal, bubuk *cassiavera*, daun kersen



The Effect of Addition of *Cassia* Powder on Herbal Tea of Cherry Leaf to Chemical and Sensory Characteristics of Herbal Tea

Baginda Halomoan Nasution, Netty Sri Indeswari, Fauzan Azima

ABSTRACT

This research was aimed to know the effect addition of *cassia* powder on cherry leaf herbal tea powder with many addition on chemical and sensory characteristics of herbal tea. This research used complete randomized as design method with 5 treatments and 3 repetitions. Treatment in this research are; A (herbal tea without addition of *cassia*), B (herbal tea with the addition of *cassia* powder 3%), C (herbal tea with the addition of *cassia* powder 5%), D (herbal tea with the addition of *cassia* powder 7%), E (herbal tea with the addition of *cassia* powder 9%). The observations are moisture content, ash content, antioxidant activity, polyphenol, tannin content, alkaloid content, and sensory analysis (colour, flavor, taste). The results showed that treatment from ratio *cassia* powder with cherry leaf herbal tea powder has a significant effect on moisture content, ash content, the antioxidant activity, polyphenols, alkaloid content and has no significant effect on sensory analysis (colour, flavor, taste). The results of chemical and sensory analysis showed the best herbal tea product is treatment E (herbal tea with the addition of *cassia* powder 9%) with average value of colour 3.6, flavor 3.5 and taste 3.3. Meanwhile, the result of the chemical analysis on herbal tea powder treatment E are moisture content 9.79%, ash content 6.44%, antioxidant activity 33.68%, polyphenols 64.76 mg GAE/g, alkaloid content 4.82%, and tannin content 1.23%.

Keywords - herbal tea, *cassia* powder, cherry leaf

