

**PENGARUH PENAMBAHAN FILTRAT BUNGA ROSELLA
(*Hibiscus sabdariffa*, L) TERHADAP KARAKTERISTIK FISIK
DAN KIMIA SIRUP AIR KELAPA (*Cocos nucifera*, L)**

Skripsi

*Sebagai Salah Satu Syarat untuk Memperoleh
Gelara Sarjana Teknologi Pertanian*



Dosen Pembimbing :

1. Ir. Sahadi Didi Ismanto, M.Si
2. Dr. Ir. Gunarif Taib, M.Si

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2018**

Pengaruh Penambahan Filtrat Bunga Rosella (*Hibiscus sabdariffa*, L) terhadap Karakteristik Fisik dan Kimia Sirup Air Kelapa (*Cocos nucifera*, L)

Suci Ramadhani, Sahadi Didi Ismanto, Gunarif Taib

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan filtrat bunga rosella terhadap karakteristik fisik dan kimia sirup air kelapa serta mengetahui konsentrasi filtrat bunga rosella yang terbaik. Penelitian ini menggunakan rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik menggunakan ANOVA dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Perlakuan dalam penelitian ini adalah penambahan filtrat bunga rosella 10%, 20%, 30%, 40% dan 50% dari berat air kelapa. Hasil penelitian menunjukkan bahwa penambahan filtrat bunga rosella berpengaruh nyata terhadap kadar abu, pH, total gula, total asam tertitrasi, kadar vitamin C, kadar antosianin, aktivitas antioksidan, analisa warna, total padatan terlarut, viskositas, warna, aroma dan rasa sirup air kelapa. Berdasarkan karakteristik fisik, kimia dan sensori terhadap penerimaan produk sirup, produk terbaik adalah sirup air kelapa dengan penambahan filtrat bunga rosella 50% dari berat air kelapa dengan karakteristik kadar abu 0,283%, pH 5,467, total gula 65,650%, total asam tertitrasi 1,400%, kadar vitamin C 3,960 mg/100g, kadar antosianin 3,062 mg/g, aktivitas antioksidan 3,530%, analisis warna 45,667° hue, total padatan terlarut 50,667° Brix, viskositas 214,000 cP, serta analisis sensori warna 4,240 (suka), aroma 4,140 (suka) dan rasa 4,080 (suka).

Kata kunci : air kelapa, filtrat bunga rosella, karakteristik, sirup

**Effect of Addition Rosella Flower Filtrate (*Hibiscus sabdariffa*, L)
on Physical and Chemical Characteristic of Coconut Water
(*Cocos nucifera*, L) Syrup**

Suci Ramadhani, Sahadi Didi Ismanto, Gunarif Taib

ABSTRACT

This research aims to determine the effect of rosella flower filtrate to the physical and chemical characteristics of coconut water syrup and to determine the best concentration of rosella flower filtrate. This research used a complete randomized design (CRD) with 5 treatments and 3 replications. Data were analyzed statistically using ANOVA and were continued by *Duncan's New Multiple Range Test* (DNMRT) at 5% level. The treatment in this research is the addition of 10%, 20%, 30%, 40% and 50% rosella flower filtrate from the weight of coconut water. The result showed the difference addition of flower rosella filtrate influenced the ash content, pH, total sugar, titrated total acid, vitamin C content, anthocyanin content, antioxidant activity, color analysis, total dissolved solids, viscosity, color, aroma and taste of coconut water syrup. Based on the physical, chemical and sensory characteristics on the receipt of the syrup product, the best product which is the coconut water syrup with 50% rosella flower filtrate from the weight of coconut water that contain 0.283% ash content, 5.467 pH, 65.650% total sugar, 1.400% titrated total acid, 3.960 mg/100g vitamin C content, 3.062 mg/g anthocyanin content, 3.530% antioxidant activity, 45.667° hue color analysis, 50.667° Brix total dissolved solids, 214.000 cP viscosity and the mean values of sensory analysis are 4.240 (like) color, 4.140 (like) aroma and 4.080 (like) taste.

Keywords : coconut water, flower rosella filtrate, characteristics, syrup