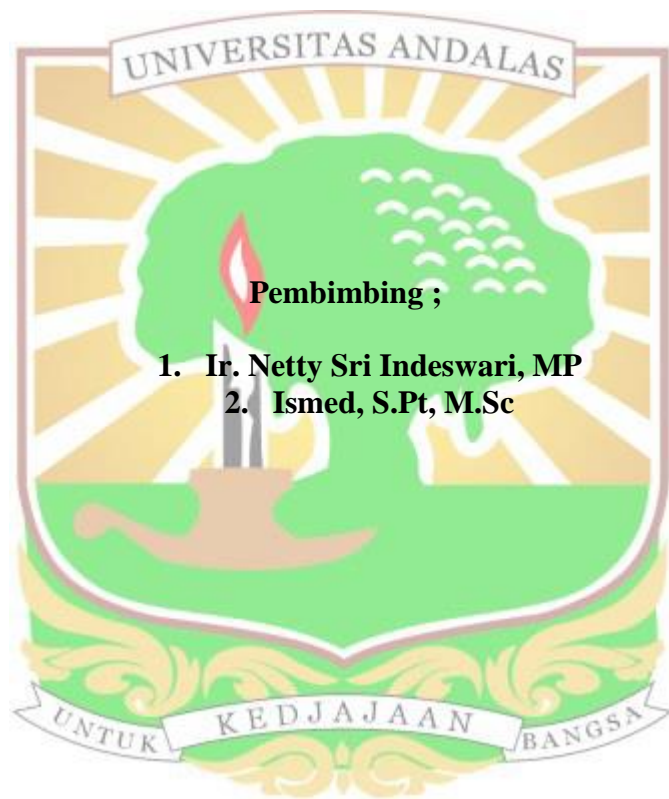


**PENGARUH PENAMBAHAN BUBUK JAHE MERAH (*Zingiber officinale*,
Roscoe.) TERHADAP SIFAT KIMIA DAN UJI SENSORI TEH DAUN
BELIMBING WULUH (*Averrhoa bilimbi*, L.)**

**YUSI DIKI AFDILA
1411122045**



**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2019**

Pengaruh Penambahan Bubuk Jahe Merah (*Zingiber officinale*, Rosc.) terhadap Sifat Kimia dan Uji Sensori Teh Daun Belimbing Wuluh (*Averrhoa bilimbi*, L.)

Yusi Diki Afdila, Netty Sri Indeswari, Ismed

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk jahe merah pada teh daun belimbing wuluh terhadap sifat kimia dan sensori teh yang dihasilkan. Penelitian menggunakan Rancangan Acak Lengkap (RAL) terdiri dari 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik menggunakan *Analysis of Variance* (ANOVA) yang diikuti dengan uji *Duncan's New Multiple Range Tes* (DNMRT) pada tingkat signifikan 5%. Perlakuan dalam penelitian ini yaitu teh daun belimbing wuluh dengan penambahan bubuk jahe merah; perlakuan A (teh tanpa penambahan bubuk jahe merah), B (penambahan 4% bubuk jahe merah), C (penambahan 6% bubuk jahe merah), D (penambahan 8% bubuk jahe merah) dan E (penambahan 10% bubuk jahe merah). Pengamatan terdiri dari kadar air, kadar abu, aktivitas antioksidan, total polifenol, senyawa saponin metode kualitatif, alkaloid, tanin dan uji sensori (warna, aroma dan rasa). Hasil penelitian menunjukkan bahwa penambahan bubuk jahe merah pada teh daun belimbing berpengaruh terhadap kadar air, kadar abu, total polifenol, uji sensori (rasa) dan tidak berpengaruh signifikan terhadap aktivitas antioksidan pada bubuk teh, kandungan alkaloid dan uji sensori (warna dan aroma). Hasil uji sensori menunjukkan bahwa penambahan 10% bubuk jahe merah terhadap teh daun belimbing wuluh sebagai produk terbaik dengan nilai rata-rata kadar air (8,67%), kadar abu (9,27%), aktivitas antioksidan bubuk teh (40,63%), total polifenol (208,53 mg/GAE/g), alkaloid (5,60%) dan tanin (7,63%), dan positif mengandung senyawa saponin. Hasil analisis kimia pada seduhan teh yaitu nilai rata-rata aktivitas antioksidan (72,12%) dan tingkat penerimaan panelis berdasarkan analisis terhadap warna (3,20), aroma (3,10) dan aroma (3,75).

Kata kunci : bubuk jahe merah, daun belimbing wuluh, sifat kimia, sifat sensori

The Effect of Addition of Red Ginger Powder (*Zingiber officinale*, Rosc.) to the Chemical and Sensory Properties of Tea of Starfruit Leaves (*Averrhoa bilimbi*, L.)

Yusi Diki Afdila, Netty Sri Indeswari, Ismed

ABSTRACT

The aim of this research was to determine the effect of addition of red ginger powder on tea of starfruit leaves to chemical and sensory properties of tea. The research using a Completely Randomized Design (CDR) consisted 5 treatments and 3 replications. Data were analyzed statistically using Analysis of Variance (ANOVA) followed by Duncan's New Multiple Range Test (DNMRT) at the 5% significant level. Treatments in this research were tea of starfruit leaves with addition red ginger powder; treatment A (tea without the addition of red ginger powder), B (addition 4% red ginger powder), C (addition 6% red ginger powder), D (addition 8% red ginger powder) and E (addition of 10% red ginger powder). Observations consisted of moisture content, ash content, antioxidant activity, total polyphenols, qualitative test of saponin compounds, alkaloids, tannins and sensory evaluation (color, aroma and taste). The results showed that the addition of red ginger powder to tea of starfruit leaves significantly affected on moisture content, ash content, total polyphenols, sensory evaluation (flavor) and did not significant effect on antioxidant activity of tea powder, alkaloids and sensory evaluation (color and aroma). The results of sensory evaluation showed that the addition of 10% red ginger powder to tea of starfruit was the best treatment with average value of moisture content (8.67%), ash content (9.27%), antioxidant activity of tea powder (40.63%), total polyphenols (208.53 mg/GAE/g), alkaloids (5.60%) and tannins (7.63%), and positively containing saponin compounds. The results of the chemical analysis on tea steeping with the average value of antioxidant activity (72.12%) and level of panelist acceptance based on sensory analysis toward colour (3.20), aroma (3.10) and flavor (3.75).

Keywords : Chemical properties, red ginger powder, sensory properties starfruit leaves