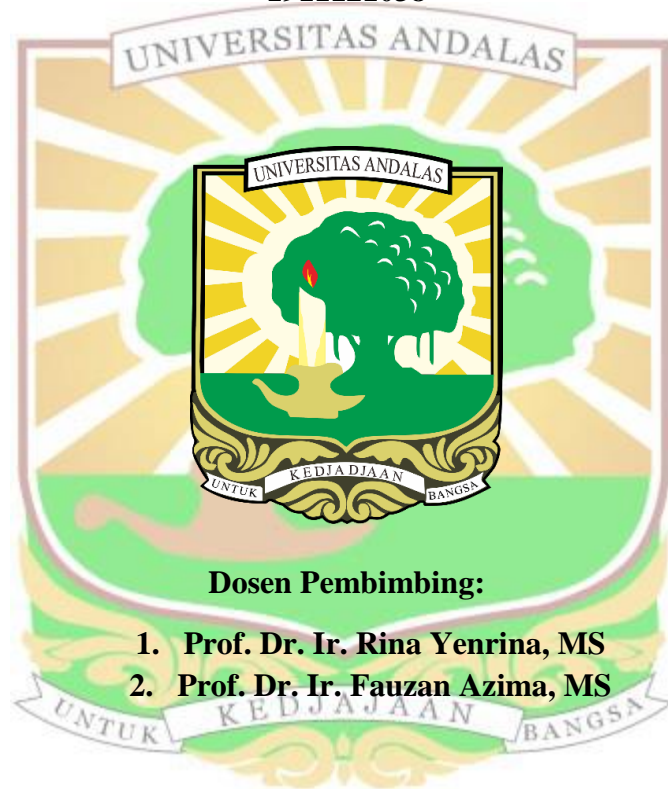


“KARAKTERISTIK TEH CELUP HERBAL DAUN TIN (*Ficus Carica L*) DENGAN PENAMBAHAN BUBUK KULIT LEMON (*Citrus Lemoni L*)”

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**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2023**

“Karakteristik Teh Celup Herbal Daun Tin (*Ficus Carica L*) Dengan Penambahan Bubuk Kulit Lemon (*Citrus Lemoni L*)”.

Rania Nabila Fitri, Rina Yenrina, Fauzan Azima

ABSTRAK

Penelitian ini bertujuan mengetahui pengaruh penambahan bubuk kulit lemon (*Citrus Lemoni L*) terhadap karakteristik teh celup herbal daun tin yang dihasilkan dan tingkat penambahan bubuk kulit lemon yang tepat pada tingkat penerimaan panelis terhadap karakteristik teh celup herbal daun tin. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini yaitu perlakuan A (tanpa penambahan bubuk kulit lemon), B (penambahan bubuk kulit lemon 2%), C (penambahan bubuk kulit lemon 4%), D (penambahan bubuk kulit lemon 6%), dan E (penambahan bubuk kulit lemon 8%). Pengamatan yang dilakukan yaitu kadar air, kadar abu, pH, uji aktivitas antioksidan, total polifenol, total bahan larut air, Antioksidan IC₅₀, Angka lempeng Total dan Organoleptik (warna, aroma, rasa). Hasil penelitian menunjukkan bahwa penambahan bubuk kulit lemon pada teh celup herbal daun tin berpengaruh nyata terhadap pH, aktivitas antioksidan, total polifenol, total bahan larut air, angka lempeng total dan organoleptik. Tapi memberikan pengaruh berbeda tidak nyata pada kadar air dan kadar abu. Berdasarkan analisis terbaik adalah perlakuan E (Penambahan bubuk kulit lemon 8%) dengan nilai kesukaan panelis terhadap warna 4,24; aroma (3,68), dan rasa (3,72), kadar air (6,55), kadar abu (2,70), pH (6,52), aktivitas antioksidan (36,83 %), total polifenol (75,70 mg GAE/gr), total bahan larut air (18,67), antioksidan IC₅₀ (95,49 ppm) dan angka lempeng total ($5,1 \times 10^2$ CFU/g)

Kata kunci : Teh celup herbal, daun tin, bubuk kulit lemon, Antioksidan

“Characteristics of Fig Leaf (*Ficus Carica* L) Herbal Tea Bags with the Addition of Lemon Peel Powder (*Citrus Lemoni* L)”

Rania Nabila Fitri, Rina Yenrina, Fauzan Azima

ABSTRAK

This research aims to determine the effect of adding lemon peel powder (*Citrus Lemoni* L) on the characteristics of the fig leaf herbal teabags produced and the appropriate level of addition of lemon peel powder on the level of panelist acceptance of the characteristics of fig herbal teabags. This research used a Completely Randomized Design (CRD) with 5 treatments and 3 replications. Treatment in this research are; A (without the addition of lemon peel powder), B (2% lemon peel powder addition), C (4% lemon peel powder addition), D (6% lemon peel powder addition), and E (adding 8% lemon peel powder addition). Observations made were water content, ash content, pH, antioxidant activity test, total polyphenols, total water soluble materials, Antioxidant IC₅₀, Total plate number and Organoleptics (color, aroma, taste). The results showed that the addition of lemon peel powder to fig leaf herbal tea bags had a significant effect on pH, antioxidant activity, total polyphenols, total water soluble ingredients, total plate number and organoleptics. But it has an insignificant different effect on water content and ash content. Based on the analysis, the best was treatment E (Addition of 8% lemon peel powder) with a value of panelists' preference for color of (4.24), aroma (3.68), and taste (3.72), water content (6.55), ash content (2.70), pH (6.52), antioxidant activity (36.83), total ophenols (75.70 mg GAE/g), total water soluble ingredients (18.67), antioxidant IC₅₀ (95.49 ppm) and total plate count (5.1 x 10² CFU/g).

Keywords: Herbal tea bags, fig leaf , lemon peel powder, Antioxidant