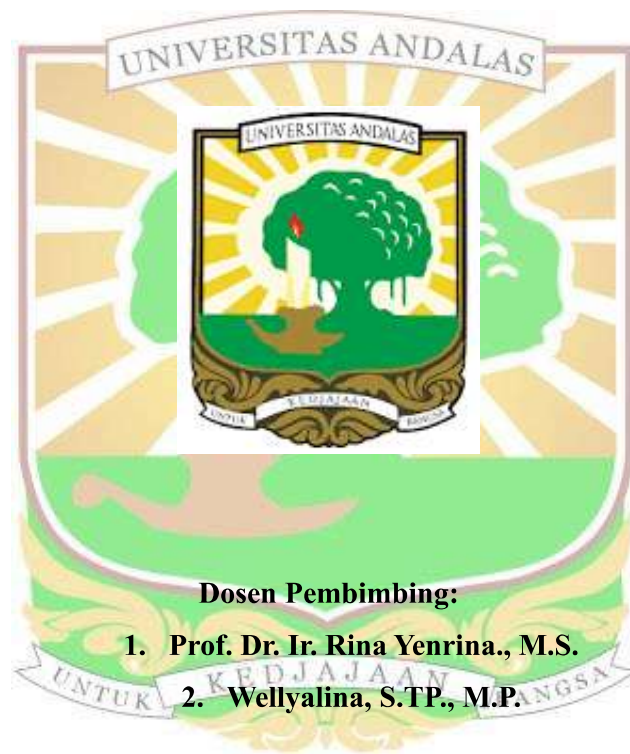


PENGARUH PENAMBAHAN BUBUK DAUN STEVIA (*Stevia rebaudiana* B.) TERHADAP KARAKTERISTIK KOPI CELUP JAHE MERAH (*Zingiber officinale* var. *Rubrum*)

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PADANG

2024

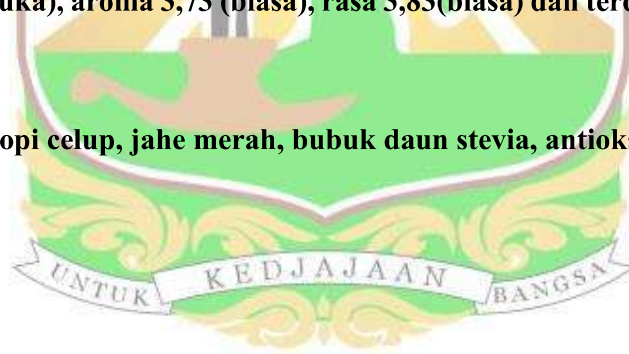
**PENGARUH PENAMBAHAN BUBUK DAUN STEVIA (*Stevia rebaudiana*
B.) TERHADAP KARAKTERISTIK KOPI CELUP JAHE MERAH
(*Zingiber officinale var. Rubrum*)**

Ratih Anggraini, Rina Yenrina, Wellyalina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui karakteristik kopi celup jahe merah dengan penambahan bubuk daun stevia. Rancangan yang digunakan dalam penelitian ini adalah rancangan acak lengkap dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah penambahan bubuk daun stevia (0%), (3%), (6%), (9%) dan (12%). Data yang diperoleh, dianalisis secara statistika dengan ANOVA (*Analysis Of Variance*) dan jika berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's News Multiple Range Test*) pada taraf 5%. Hasil penelitian menunjukkan tingkat penambahan bubuk daun stevia berpengaruh nyata terhadap kadar air, kadar abu, aktivitas antioksidan, total polifenol, pH, organoleptik (warna), organoleptik (rasa) dan tidak berbeda nyata terhadap kadar kafein, organoleptik (aroma) dan *aftertaste*. Perlakuan terbaik berdasarkan pengamatan fisik, kimia, dan organoleptik adalah perlakuan E (penambahan bubuk daun stevia 12%) dengan kadar air 6,56 %, kadar abu 5,00%, aktivitas antioksidan 60,21%, total polifenol 168,23 mg GAE/g, kadar kafein 0,40%, pH 5,6, organoleptik warna 4,17 (suka), aroma 3,73 (biasa), rasa 3,83(biasa) dan terdapat *aftertaste*.

Kata kunci: kopi celup, jahe merah, bubuk daun stevia, antioksidan



**EFFECT OF ADDITION OF STEVIA LEAF (*Stevia rebaudiana* B.)
POWDER ON THE CHARACTERISTICS OF RED GINGER DIP COFFEE
(*Zingiber officinale* var. *Rubrum*)**

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ABSTRACT

This study aims to determine the characteristics of red ginger dipped coffee with the addition of stevia leaf powder. The design used in this study was a complete randomized design with 5 treatments and 3 replicates. The treatments in this study were the addition of stevia leaf powder (0%), (3%), (6%), (9%) and (12%). The data obtained were analyzed statistically with ANOVA (Analysis Of Variance) and if significantly different, it was continued with DNMRT (Duncan's News Multiple Range Test) test at 5% level. The results showed that the level of stevia leaf powder addition had a significant effect on moisture content, ash content, antioxidant activity, total polyphenols, pH, organoleptic (color), organoleptic (taste) and not significantly different from organoleptic (flavor), total caffeine and aftertaste. The best treatment based on physical, chemical, and organoleptic observations is treatment E (addition of 12% stevia leaf powder) with a moisture content of 6.56%, ash content of 5.00%, antioxidant activity of 60.21%, total polyphenols 168.23 mg GAE/g, total caffeine of 0.40%, pH 5.6, organoleptic color 4.17 (like), aroma 3.73 (normal), taste 3.83 (normal) and there is an aftertaste.

Keywords: dip coffee, red ginger, stevia leaf powder, antioxidant

