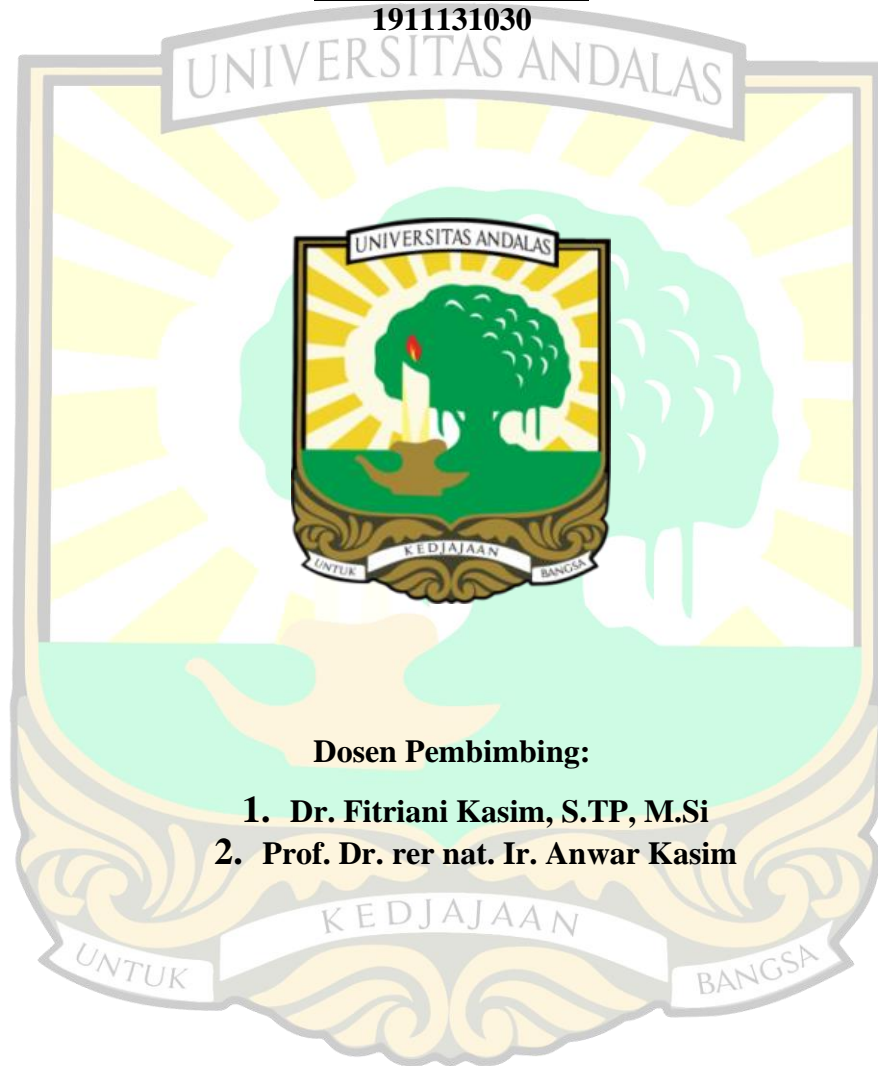


**PRODUKSI TEH KOMBUCHA DAUN GAMBIR (*Uncaria gambir*, Roxb)
DARI TALANG MAUR KABUPATEN LIMA PULUH KOTA SUMATERA
BARAT SEBAGAI MINUMAN FUNGSIONAL**

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**FAKULTAS TEKNOLOGI PERTANIAN
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PRODUKSI TEH KOMBUCHA DAUN GAMBIR (*Uncaria gambir, Roxb*) DARI TALANG MAUR KABUPATEN LIMA PULUH KOTA SUMATERA BARAT SEBAGAI MINUMAN FUNGSIONAL

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ABSTRAK

Teh Kombucha merupakan produk minuman tradisional hasil fermentasi larutan teh dan gula dengan menggunakan starter mikroba kombucha (*Acetobacter xylinum* dan beberapa jenis khamir, seperti *Saccharomyces cerevisiae*) yang difermentasi selama 7-12 hari. Penelitian ini bertujuan untuk mengetahui karakteristik teh kombucha daun gambir (*Uncaria gambir Roxb*) dan mengetahui persentase gula dan starter yang tepat dalam fermentasi teh kombucha daun gambir. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) faktorial dengan 2 faktor dan 2 kali ulangan. Data hasil pengamatan dianalisis menggunakan DNMRT pada taraf nyata 5%. Perlakuan pada penelitian ini adalah persentase gula dan starter yang tepat dalam fermentasi teh kombucha daun gambir (A1 = 8%, A2 = 10%, A3 = 12%, B1 = 2%, B2 = 4%, B3 = 6%). Hasil penelitian menunjukkan bahwa persentase gula dan starter yang tepat dalam pembuatan teh kombucha daun gambir berpengaruh sangat nyata terhadap pH, total asam, antioksidan, dan polifenol. Berdasarkan hasil uji organoleptik terhadap kombucha teh daun gambir menunjukkan perlakuan yang terpilih adalah pada perlakuan A3B1 (A=12% : B=2%) dengan karakteristik nilai antioksidan (46,15%), polifenol (948,01 mgGAE/g), total asam (1,260%) dan pH (2,99).

Kata kunci : Daun gambir, teh kombucha, gula dan state

**PRODUCTION OF GAMBIR LEAF KOMBUCHA TEA (*Uncaria gambir, Roxb*)
FROM TALANG MAUR FIFTY CITY DISTRICT, WEST SUMATRA AS A
FUNCTIONAL BEVERAGE**

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ABSTRACT

Kombucha tea is a traditional beverage product resulting from the fermentation of a solution of tea and sugar using a kombucha microbial starter (*Acetobacter xylinum* and several types of yeast, such as *Saccharomyces cerevisiae*) which is fermented for 7-12 days. This research aims to determine the characteristics of gambier leaf kombucha tea (*Uncaria gambir Roxb*) and determine the appropriate percentage of sugar and starter in fermenting gambier leaf kombucha tea. This research used a factorial Completely Randomized Design (CRD) with 2 factors and 2 replications. Observation data were analyzed using DNMRT at a significance level of 5%. The treatment in this study was the correct percentage of sugar and starter in the fermentation of gambier leaf kombucha tea (A1 = 8%, A2 = 10%, A3 = 12%, B1 = 2%, B2 = 4%, B3 = 6%). The research results showed that the right percentage of sugar and starter in making gambier leaf kombucha tea had a very significant effect on pH, total acids, antioxidants and polyphenols. Based on the results of organoleptic tests on gambier leaf tea kombucha, it shows that the treatment chosen was treatment A3B1 (A=12% : B=2%) with characteristics of antioxidant value (46.15%), polyphenols (948.01 mgGAE/g), total acid (1.260%) and pH (2.99).

Keywords: Gambir leaves, kombucha tea, sugar and state