

**PENGARUH PENAMBAHAN SERBUK INSTAN JERUK
KASTURI (*Citrus microcarpa* B.) TERHADAP
KARAKTERISTIK MINUMAN FUNGSIONAL SERBUK
INSTAN KUNYIT (*Curcuma domestica* Val.)**

**VERANIA ANANDA
2011122034**



**Pembimbing 1 : Prof. Dr. Ir. Rina Yenrina, M.S.
Pembimbing 2 : Dr. Ir. Hasbullah, M.S.**

**DEPARTEMEN TEKNOLOGI PANGAN DAN HASIL PERTANIAN
FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Penambahan Serbuk Instan Jeruk Kasturi (*Citrus Microcarpa B.*) terhadap Karakteristik Minuman Fungsional Serbuk Instan Kunyit (*Curcuma domestica Val.*)

Verania Ananda, Rina Yenrina, Hasbullah

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan serbuk instan jeruk kasturi terhadap karakteristik minuman serbuk instan kunyit. Rancangan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Pada penelitian ini ditambahkan serbuk instan jeruk kasturi dengan perlakuan A (0%), B (10%), C (20%), D (30%), dan E (40%). Hasil penelitian setiap parameter dianalisis secara statistik menggunakan *Analysis of Variance* (ANOVA) dan apabila hasil analisis menunjukkan berbeda nyata maka dilanjutkan dengan analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan serbuk instan jeruk kasturi berpengaruh nyata terhadap nilai warna, waktu larut, kadar air, pH, Vitamin C, Total asam tertitrasi, aktivitas antioksidan, Angka lempeng total (ALT), dan Organoleptik (warna dan aroma). Namun tidak terdapat perbedaan nyata pada analisis kadar abu, dan organoleptik rasa. Berdasarkan sifat organoleptik, perlakuan terbaik terdapat pada perlakuan D (penambahan serbuk instan jeruk kasturi 30%) yang memiliki waktu larut 65,20 detik, analisis warna 89,03 (kuning kemerahan), kadar air 3,98%, kadar abu 0,78%, vitamin C 0,23%, total asam tertitrasi 1,58%, pH 3,42, aktivitas antioksidan 38,93%, kadar kurkumin 1,271%, organoleptik warna 3,83 (suka), rasa 3,60 (suka), aroma 3,60 (suka) dan angka lempeng total $9,36 \times 10^2$.

Kata kunci : fungsional, jeruk kasturi, karakteristik, kunyit.



The Effect of Addition of Kasturi Orange Instant Powder (*Citrus microcarpa* B.) On The Characteristics of Functional Drinks of Turmeric Instant Powder (*Curcuma domestica* Val.)

Verania Ananda, Rina Yenrina, Hasbullah

ABSTRACT

This research was conducted to know the effect of the addition of kasturi orange instant powder on the characteristics of turmeric instant powder drink. The design used in this study is a completely randomized design (CRD) with 5 treatments and 3 replicates. In this study, instant powder of kasturi orange was added with treatments A (0%), B (10%), C (20%), D (30%), and E (40%). The results of each parameter were statistically analyzed using Analysis of Variance (ANOVA) and if the results of the analysis showed significantly different then continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the addition of kasturi orange instant powder had a significant effect on the value of color, dissolving time, water content, pH, Vitamin C, total titratable acid, antioxidant activity, total plate number (ALT), and organoleptic (color and aroma). However, there is no significant difference in the analysis of ash content, and organoleptic flavor. Based on organoleptic properties, the best treatment was treatment D (addition of 30% kasturi orange instant powder) which had a dissolving time of 65,20 seconds, color analysis of 89,03 (reddish yellow), moisture content of 3,98%, ash content 0,78%, vitamin C 0,23%, total titratable acid 1,58%, pH 3,42, antioxidant activity 38,93%, curcumin content 1,271%, organoleptic color 3,83 (like), taste 3,60 (like), aroma 3,60 (like) and total plate number $9,36 \times 10^2$.

Keywords : characteristics, functional, kasturi orange, turmeric

