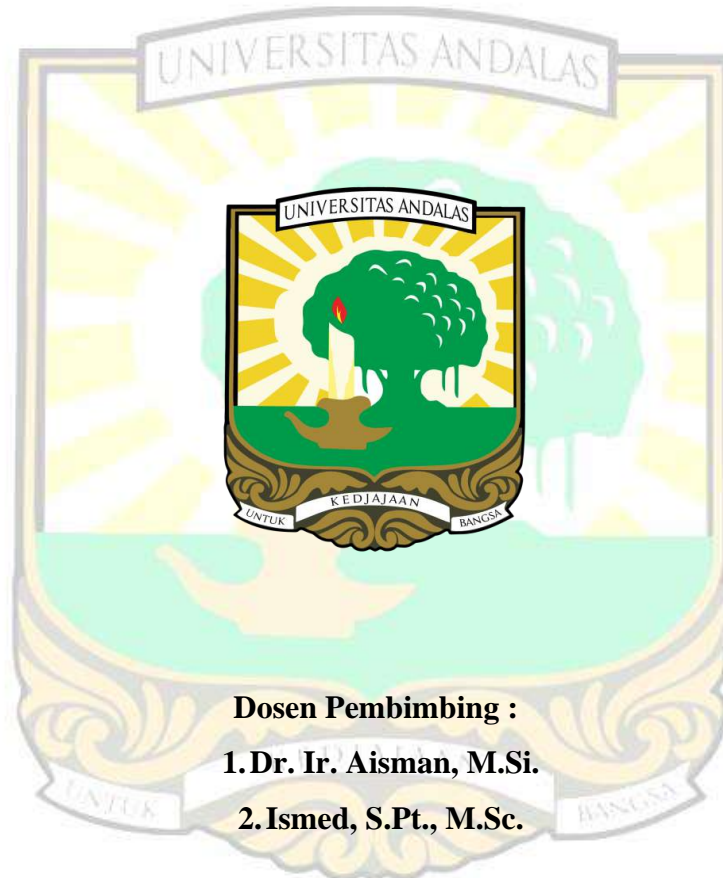


PENGARUH PENAMBAHAN BUBUK JAHE MERAH (*Zingiber officinale var. Rubrum*) TERHADAP AKTIVITAS ANTIOKSIDAN DAN ORGANOLEPTIK TEH HERBAL DAUN KELOR (*Moringa oleifera*)

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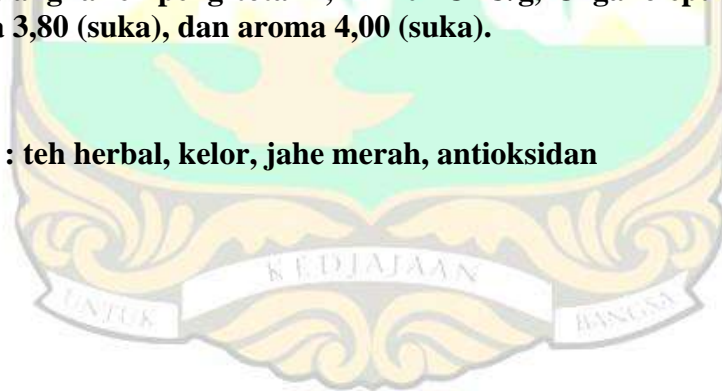
**PENGARUH PENAMBAHAN BUBUK JAHE MERAH (*Zingiber officinale*
var. Rubrum) TERHADAP AKTIVITAS ANTIOKSIDAN DAN
ORGANOLEPTIK TEH HERBAL DAUN KELOR (*Moringa oleifera*)**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui karakteristik teh herbal daun kelor dengan penambahan bubuk jahe merah. Rancangan yang digunakan dalam penelitian ini adalah rancangan acak lengkap dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah penambahan bubuk jahe merah (0%), (5%), (10%), (15%), dan (20%) pada 2 gram teh herbal daun kelor. 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 persentase penambahan bubuk jahe merah berbeda nyata terhadap aktivitas antioksidan DPPH, total polifenol, angka lempeng total, organoleptik (warna), organoleptik (rasa), organoleptik (aroma) dan berbeda tidak nyata terhadap kadar air serta kadar abu. Perlakuan terbaik berdasarkan pengamatan fisik, kimia, mikrobiologi, dan organoleptik adalah perlakuan E (penambahan bubuk jahe merah 20%) dengan kadar air 7,50%, kadar abu 8,89%, aktivitas antioksidan DPPH 59,13%, total polifenol 155,73 mg GAE/g, angka lempeng total $1,7 \times 10^5$ CFU/g, Organoleptik warna 4,35 (suka), rasa 3,80 (suka), dan aroma 4,00 (suka).

Kata kunci : teh herbal, kelor, jahe merah, antioksidan



**THE EFFECT OF ADDING RED GINGER POWDER (*Zingiber officinale*
var. Rubrum) AGAINST THE ANTIOXIDANT AND ORGANOLEPTIC
ACTIVITY OF MORINGA LEAF HERBAL TEA (*Moringa oleifera*)**

Alzimi, Aisman, Ismed

ABSTRACT

This research aims to determine the characteristics of moringa leaf herbal tea with the addition of red ginger powder. The design used in this study was a complete randomized design with 5 treatments and 3 replicates. The treatment in this study was the addition of red ginger powder (0%), (5%), (10%), (15%), and (20%) to 2 grams of moringa leaf herbal tea. The data obtained is statistically analyzed with ANOVA (*Analysis Of Variance*) and if it is significantly different, it is followed by a DNMRT (*Duncan's News Multiple Range Test*) test at the level of 5%. The results showed that the percentage of addition of red ginger powder was significantly different from the antioxidant activity of DPPH, total polyphenols, total plate number, organoleptic (color), organoleptic (taste), organoleptic (aroma) and not did differ significantly in water content and ash content. The best treatment based on physical, chemical, microbiological, and organoleptic observations was E treatment (addition of 20% red ginger powder) with 7.50% moisture content, 8,89% ash content, 59.13% DPPH antioxidant activity, total polyphenols 155.73 mg GAE/g, total plate number 1.7×10^5 CFU/g, color organoleptic 4.35 (like), taste 3.80 (like) and aroma 4.00 (like).

Keywords: herbal tea, moringa, red ginger, antioxidants

