

PENGARUH PENAMBAHAN BUBUK KENCUR (*Kaempferia galanga* L.) TERHADAP KARAKTERISTIK KIMIA-SENSORI MINUMAN FUNGSIONAL DARI BUBUK KAKAO (*Theobroma cacao* L.)



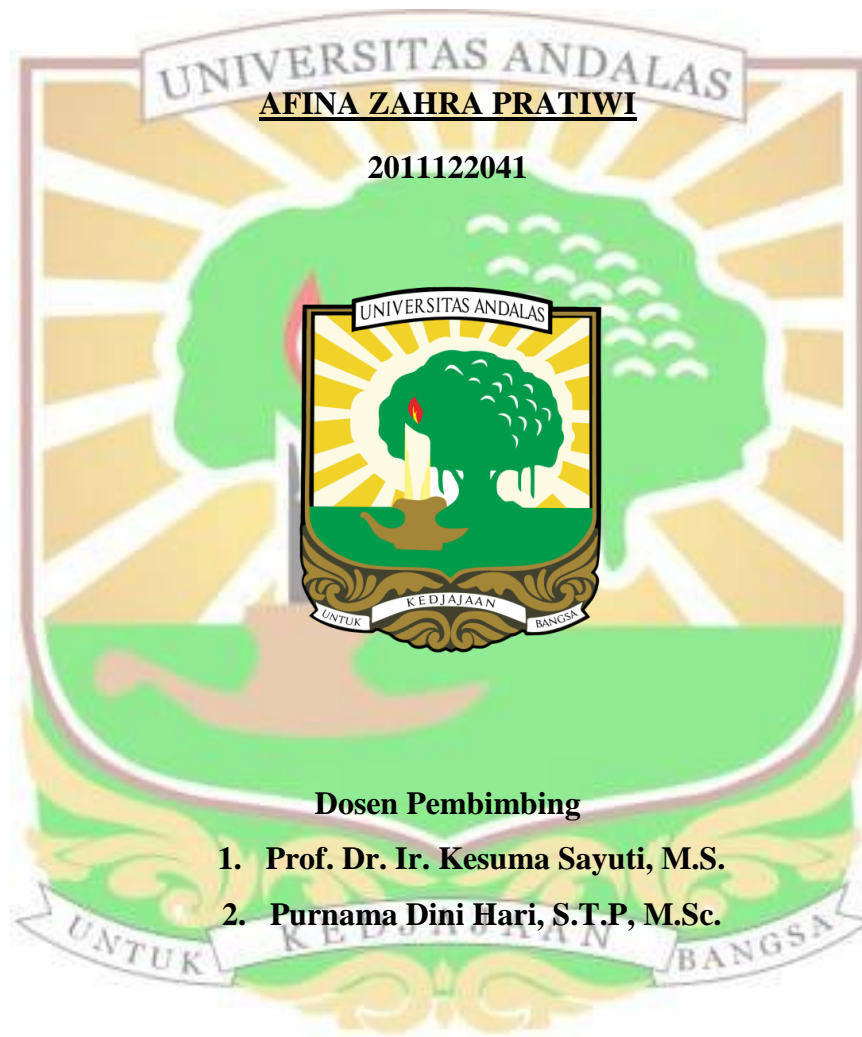
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**Pengaruh Penambahan Bubuk Kencur (*Kaempferia galanga* L.)
Terhadap Karakteristik Kimia-Sensori Minuman Fungsional
Dari Bubuk Kakao (*Theobroma cacao* L.)**

Afina Zahra Pratiwi, Kesuma Sayuti, Purnama Dini Hari



Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk kencur terhadap karakteristik kimia-sensori minuman fungsional dari bubuk kakao, serta untuk mengetahui konsentrasi terbaik dari penambahan bubuk kencur tersebut. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan pada minuman fungsional yaitu penambahan bubuk kencur sebanyak 0, 0,5, 1, 3, dan 5 g. Analisis data dilakukan dengan Analisis Ragam (ANOVA) dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Pengamatan terhadap minuman fungsional kakao kencur terdiri dari analisis waktu larut, kadar air, kadar abu, aktivitas antioksidan (IC_{50}), angka lempeng total, dan uji organoleptik. Hasil penelitian menunjukkan penambahan bubuk kencur berpengaruh nyata terhadap waktu larut, kadar air, kadar abu, aktivitas antioksidan (IC_{50}), organoleptik warna, dan organoleptik rasa minuman fungsional yang dihasilkan. Tetapi berpengaruh tidak nyata terhadap angka lempeng total, dan uji organoleptik aroma. Berdasarkan analisis fisikokimia, mikrobiologi, dan organoleptik minuman fungsional kakao kencur, perlakuan terbaik adalah perlakuan E (penambahan bubuk kencur 5 g) dengan waktu larut 32,49 detik, kadar air 3,28%, kadar abu 2,10%, aktivitas antioksidan (IC_{50}) 19,34 ppm, angka lempeng total $1,5 \times 10^3$ koloni/g, organoleptik warna 4,28 (suka), aroma 4,16 (suka), rasa 4,20 (suka) dan terdapat *aftertaste*.

Kata kunci : Antioksidan, kakao, kencur, minuman fungsional.

The effect of Galangal Powder (*Kaempferia galanga* L.) Addition on the Chemical-Sensory Characteristics of Functional Drinks from Cocoa Powder (*Theobroma cacao* L.)

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ABSTRACT

This research aims to determine the effect of adding galangal powder on the chemical-sensory characteristics of functional drinks from cocoa powder, addition and to find out the best concentration of galangal powder. This research used a Completely Randomized Design (CRD) with 5 treatments and 3 replications. The treatment for functional drinks was the addition of 0, 0,5, 1, 3, and 5 g of galangal powder. Data analysis was carried out using Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. Observations on the galangal cocoa functional drink consisted of analysis of dissolution time, water content, ash content, antioxidant activity (IC_{50}), total plate number, and organoleptic tests. The research results showed that the addition of galangal powder had a significant effect on the dissolution time, water content, ash content, antioxidant activity (IC_{50}), organoleptic color and organoleptic taste of the functional drink produced. However, it had no significant effect on the total plate number and aroma organoleptic tests. Based on the physicochemical, microbiological and organoleptic analysis of the functional galangal cocoa drink, the best treatment was treatment E (addition of 5 g galangal powder) with a dissolving time of 32,49 seconds, water content 3,28%, ash content 2,10%, antioxidant activity (IC_{50}) 19,34 ppm, figure plate total $1,5 \times 10^3$ colonies/g, organoleptic color 4,28 (like), aroma 4,16 (like), taste 4,20 (like) and there is an aftertaste.

Keyword : Antioxidant, cocoa, functional drink, galangal