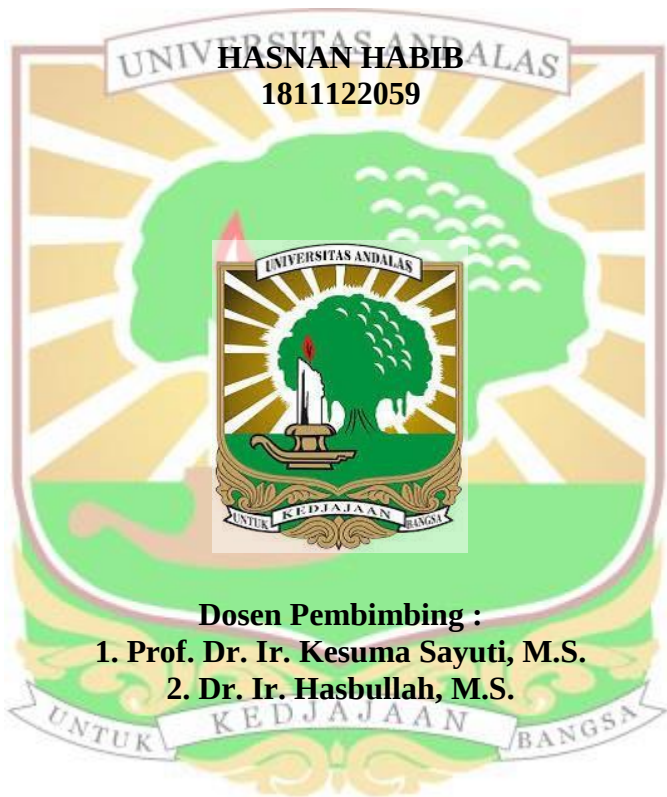


**PENGARUH PENAMBAHAN SARI JERUK NIPIS
(*Citrus aurantifolia* S.) TERHADAP
KARAKTERISTIK MINUMAN FUNGSIONAL
EKSTRAK BUNGA TELANG (*Clitoria ternatea* L.)**



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**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Penambahan Sari Jeruk Nipis (*Citrus aurantifolia* S.) Terhadap Karakteristik Minuman Fungsional Ekstrak Bunga Telang (*Clitoria ternatea* L.)

Hasnan Habib, Kesuma Sayuti, dan Hasbullah

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari jeruk nipis terhadap karakteristik kimia dan organoleptik minuman fungsional ekstrak bunga telang. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan sari jeruk nipis (0%, 1,5%, 3%, 4,5%, dan 6%) dan tiga kali ulangan. Data dianalisis secara statistik menggunakan ANOVA dan jika berpengaruh nyata dilanjutkan dengan Uji DNMRT pada taraf 5%. Parameter yang diamati meliputi uji pH, uji kadar vitamin C, uji aktivitas antioksidan, uji kadar antosianin, dan uji organoleptik (warna, aroma, dan rasa). Hasil penelitian menunjukkan bahwa penambahan sari jeruk nipis berpengaruh nyata terhadap seluruh parameter kimia serta organoleptik aroma dan rasa, namun tidak berpengaruh nyata terhadap warna. Perlakuan terbaik diperoleh pada penambahan sari jeruk nipis sebanyak 6%, dengan nilai pH 2,97, kadar vitamin C 0,81 mg/100 g, aktivitas antioksidan 29,53%, dan kadar antosianin 3,56 mg/L, serta hasil uji organoleptik warna 3,92 (biasa), aroma 3,64 (biasa), dan rasa 4,00 (suka).

Kata kunci: antioksidan; antosianin; bunga telang; minuman fungsional; sari jeruk nipis.

The Effect of Lime Juice (*Citrus aurantifolia* S.) Addition on The Characteristics of Functional Drink from Butterfly Pea Flower Extract (*Clitoria ternatea* L.)

Hasnan Habib, Kesuma Sayuti, and Hasbullah

ABSTRACT

This study aimed to determine the effect of lime juice addition on the physicochemical and organoleptic characteristics of functional beverages made from butterfly pea flower extract. This study used a completely randomized design (CRD) with five levels of lime juice concentrations (0%, 1.5%, 3%, 4.5%, and 6%) and three replications.. The research data were statistically analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The observed parameters included pH, vitamin C content, antioxidant activity, anthocyanin content, and organoleptic tests (color, aroma, and taste). The results showed that lime juice addition significantly affected all physicochemical parameters and organoleptic attributes of aroma and taste, but not color. The best treatment was the addition of 6% lime juice, with pH 2.97, vitamin C 0.81 mg/100 g, antioxidant activity 29.53%, and anthocyanin content 3.56 mg/L, with organoleptic of color 3,92 (neutral), aroma 3,64 (neutral), taste 4,00 (liked).

Keywords: antioxidant; anthocyanin; butterfly pea flower; functional beverage; lime juice.