

**PENGARUH PENAMBAHAN BUBUK COKELAT
TERHADAP KARAKTERISTIK DAN
ORGANOLEPTIK MINUMAN TEH *TALUA*
INSTAN DENGAN METODE *FOAM MAT DRYING***



**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2025**

PENGARUH PENAMBAHAN BUBUK COKELAT TERHADAP KARAKTERISTIK DAN ORGANOLEPTIK MINUMAN TEH TALUA INSTAN DENGAN METODE *FOAM MAT DRYING*

Shonia Ramadhani, Tuty Anggraini, Hasbullah

ABSTRAK

Teh *talua* merupakan minuman tradisional dari Sumatera Barat yang berpotensi dikembangkan menjadi produk instan agar lebih praktis dan tahan lama. Penelitian ini dilaksanakan untuk mengetahui pengaruh penambahan bubuk cokelat terhadap karakteristik fisikokimia serta organoleptik minuman serbuk teh talua instan yang diproduksi menggunakan metode *foam mat drying*. Desain penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang diterapkan meliputi A (tanpa penambahan bubuk cokelat), B (penambahan bubuk cokelat 5%), C (penambahan bubuk cokelat 10%), D (penambahan bubuk cokelat 15%), E (penambahan bubuk cokelat 20%). Data hasil penelitian dianalisis dengan ANOVA (*Analysis of variance*) dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada tingkat signifikan 5%. Temuan penelitian mengindikasikan bahwa penambahan bubuk cokelat memberikan pengaruh yang signifikan pada waktu larut, kadar abu, protein, lemak, karbohidrat, aktivitas antioksidan, total polifenol, angka lempeng total, serta uji organoleptik dari warna, aroma, dan rasa. Namun, tidak menunjukkan pengaruh yang signifikan terhadap kadar air produk yang dihasilkan. Perlakuan terbaik diperoleh pada penambahan bubuk cokelat 20%, dengan rata-rata waktu larut (238,04 detik), kadar air (2,80%), kadar abu (2,79%), kadar protein (12,47%), kadar lemak (12,78%), kadar karbohidrat (69,15%), total polifenol (70,62 mg GAE/gr), aktivitas antioksidan (32,12%), angka lempeng total ($0,57 \times 10^3$) dan nilai organoleptik warna 3,92 (suka), aroma 4,24 (suka) dan rasa (suka)

Kata kunci : teh *talua*; minuman serbuk instan; bubuk cokelat

THE EFFECT OF ADDING COCOA POWDER ON THE CHARACTERISTICS AND ORGANOLEPTIC PROPERTIES OF INSTAN EGG TEA USING THE FOAM MAT DRYING METHOD

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ABSTRACT

Talua tea is a traditional beverage from West Sumatra that has the potential to be developed into an instant product for greater convenience and shelf life. This study was conducted to determine the effect of adding chocolate powder on the physicochemical and organoleptic characteristics of instant talua tea powder produced using the foam mat drying method. The research design used was a completely randomized design (CRD) with 5 treatments and 3 replicates. The treatments applied included A (no chocolate powder added), B (5% chocolate powder added), C (10% chocolate powder added), D (15% chocolate powder added), and E (20% chocolate powder added). The research data were analyzed using ANOVA (Analysis of variance) and followed by Duncan's New Multiple Range Test (DNMRT) at a significance level of 5%. The research findings indicate that the addition of cocoa powder has a significant effect on dissolution time, ash content, protein, fat, carbohydrates, antioxidant activity, total polyphenols, total plate count, and organoleptic tests of color, aroma, and taste. However, it does not show a significant effect on the moisture content of the product. The best treatment was obtained with the addition of 20% cocoa powder, with an average dissolution time (238.04 seconds), moisture content (2.80%), ash content (2.79%), protein content (12.47%), fat content (12.78%), carbohydrate content (69.15%), total polyphenols (70.62 mg GAE/g), antioxidant activity (32.12%), total plate count (0.57×10^3), and organoleptic values for color (3.92, liked), aroma (4.24, liked), and taste (liked).

Keywords : teh *talua*; instant powdered drink; chocolate powder