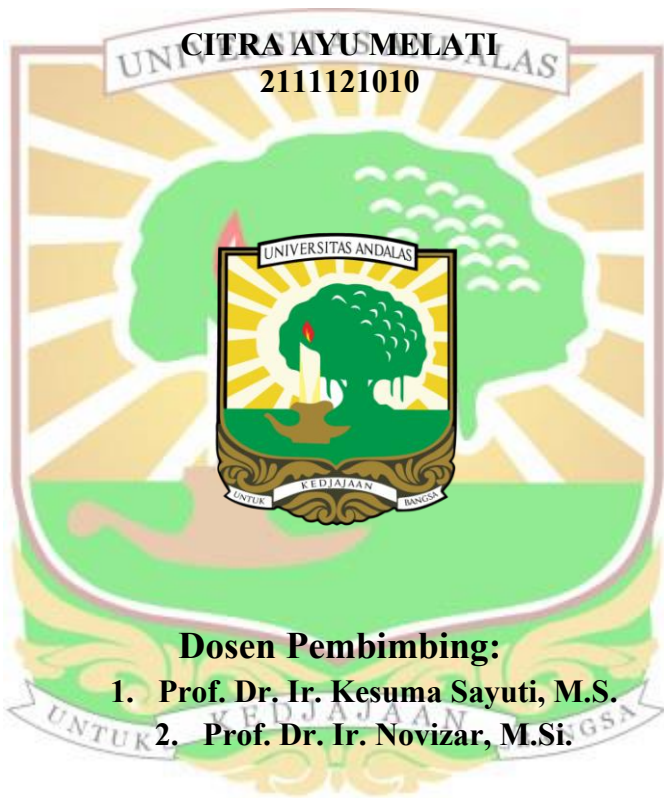


**KARAKTERISTIK MINUMAN JELLY AIR
KELAPA MUDA (*Cocos nucifera* L.) DENGAN
PENAMBAHAN EKSTRAK JAHE MERAH
(*Zingiber officinale* var. *Rubrum*) SEBAGAI PANGAN
FUNGSIONAL**



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Citra Ayu Melati, Kesuma Sayuti, Novizar

UNIVERSITAS ANDALAS ABSTRAK

Minuman jelly merupakan produk minuman semi padat berupa gel yang lunak. Penelitian ini bertujuan mengetahui pengaruh ekstrak jahe merah terhadap karakteristik minuman jelly air kelapa muda, serta mengetahui formulasi terbaik. Rancangan penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik menggunakan Duncan's New Multiple Range Test (DNMRT) pada taraf nyata 5%. Perlakuan penelitian ini konsentrasi air kelapa muda dan ekstrak jahe merah A (100g : 0g), B (95g : 5g), C (90g : 10g), D (85g : 15g) dan E (80g : 20g). Hasil penelitian menunjukkan penambahan ekstrak jahe merah berpengaruh nyata pada total padatan terlarut, kadar abu, Aw, derajat keasaman (pH), sineresis, total polifenol, aktivitas antioksidan, angka lempeng total, organoleptik (warna dan rasa) dan tidak berpengaruh nyata terhadap organoleptik (aroma, tekstur). Perlakuan terbaik dari karakteristik kimia, fisik dan organoleptik yaitu perlakuan C (90g:10g) dengan nilai total padatan terlarut 10,80 °brix, kadar abu 0,38%, Aw 0,93, pH 5,36, total polifenol 34,93 mg GAE/g, aktivitas antioksidan 40,84%, sineresis 11,07 mg/g, viskositas 1907,00 cPs, alt $1,34 \times 10^3$ dan organoleptik pada paramater warna 3,68 , aroma 3,72, tekstur 3,68 dan rasa 3,60 tergolong “suka”.

Kata kunci : antioksidan, air-kelapa-muda, fungsional, jahe-merah , polifenol.

CHARACTERISTICS OF YOUNG COCONUT WATER JELLY DRINK (*Cocos nucifera* L.) WITH THE ADDITION OF RED GINGER EXTRACT (*Zingiber officinale* var. *Rubrum*) AS A FUNCTIONAL FOOD

Citra Ayu Melati, Kesuma Sayuti, Novizar

ABSTRACT

Jelly drink is a semi-solid beverage product in the form of a soft gel. This study aims to determine the effect of red ginger extract on the characteristics of young coconut water jelly drink, and to determine the best formulation. The research design used a completely randomized design (CRD) with 5 treatments and 3 replicates. Data were analyzed statistically using Duncan's New Multiple Range Test (DNMRT) at a real level of 5%. The treatment of this study was the concentration of young coconut water and red ginger extract A (100g: 0g), B (95g: 5g), C (90g: 10g), D (85g: 15g) and E (80g: 20g). The results showed that the addition of red ginger extract had a significant effect on total soluble solids, ash content, Aw, acidity (pH), syneresis, total polyphenols, antioxidant activity, total plate number, organoleptic (color and taste) and no significant effect on organoleptic (aroma, texture). The best treatment of chemical, physical and organoleptic characteristics is treatment C (90g: 10g) with a total soluble solids value of 10.80 °brix, ash content of 0.38%, Aw 0.93, pH 5.36, total polyphenols 34.93 mg GAE/g, antioxidant activity 40.84%, sineresis 11.07 mg/g, viscosity 1907.00 cPs, alt 1.34×10^3 and organoleptic at paramater color 3.68, aroma 3.72, texture 3.68 and taste 3.60 classified as "like".

Keywords: antioxidants, functional, polyphenols, red-ginger, youn-coconut-water