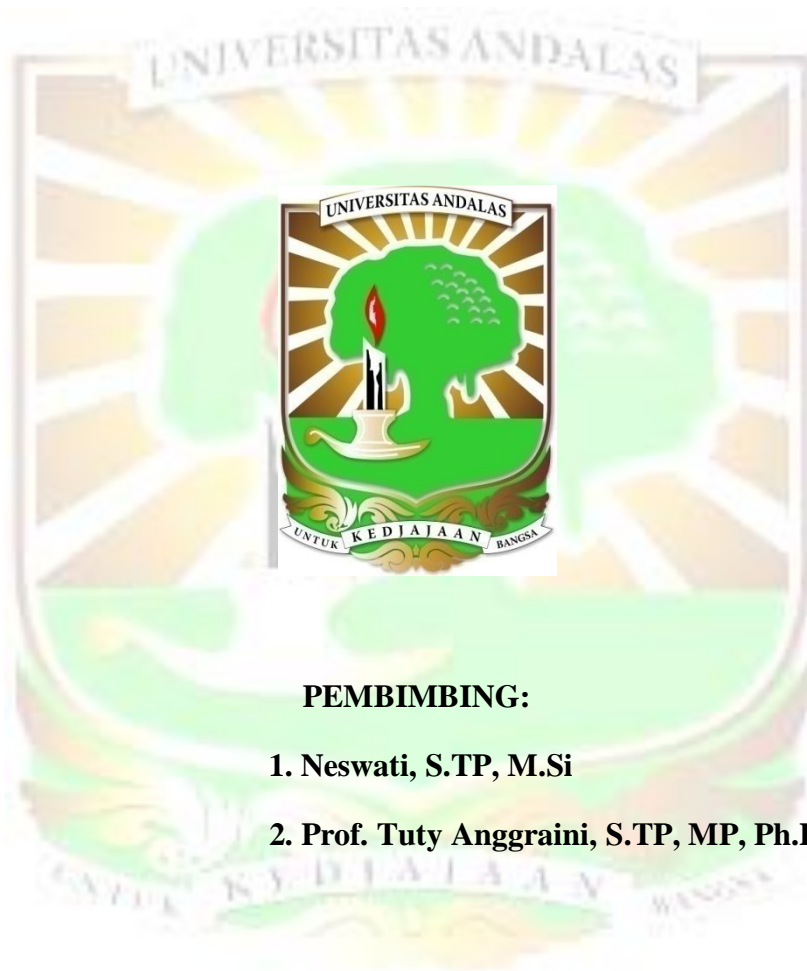


**PENGARUH PENAMBAHAN SARI BUAH MARKISA UNGU  
(*Passiflora edulis* Var Sim) TERHADAP KARAKTERISTIK  
MINUMAN TEH HITAM (*Camelia sinensis*)**

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**FAKULTAS TEKNOLOGI PERTANIAN  
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PADANG  
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**Pengaruh Penambahan Sari Buah Markisa Ungu (*Passiflora edulis* Var Sim) Terhadap Karakteristik Minuman Teh Hitam (*Camelia sinensis*)**

**Pindo Trio Vanda<sup>1</sup>, Neswati<sup>2</sup>, Tuty Angraini<sup>2</sup>**

**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari buah markisa ungu terhadap karakteristik minuman teh hitam mutu rendah. Penelitian ini menggunakan rancangan acak lengkap (RAL) yang terdiri dari 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik menggunakan ANOVA diikuti oleh Uji Range Berganda Baru (DNMRT) Duncan pada level 5%. Perbandingan air seduhan teh hitam dengan sari buah markisa ungu yaitu 6%, 8%, 10%, 12%, 14%. Penelitian ini menunjukkan adanya pengaruh perbandingan sari buah markisa ungu terhadap air seduhan teh hitam mutu rendah terhadap antioksidan, polifenol, antosianin, saponin, dan analisis sensori (warna, aroma, dan rasa). Produk terbaik adalah produk dengan perlakuan E (Penambahan sari markisa ungu 14%) dengan rata-rata nilai antioksidan 61,12%, polifenol 536,67 mg GAE/g, vitamin C 24,05 mg/100g, pH 4,63, alkaloid (+), tannin (+), flavonoid (+), saponin (+), warna 3,80, aroma 3,72, rasa 4,00.

**Kata Kunci:** antioksidan, markisa ungu, total polifenol, sari, teh hitam

**Effect of Addition of Purple Passion Fruit Juice (*Passiflora edulis*  
*Var Sim*) on the Characteristics of Black Tea Drinks**

**(*Camelia sinensis*)**

**Pindo Trio Vanda<sup>1</sup>, Neswati<sup>2</sup>, Tuty Anggraini<sup>2</sup>**

**ABSTRACT**

This study aims to determine the effect of adding purple passion fruit juice to the characteristics of low quality black tea drinks. This study uses a completely randomized design (CRD) consisting of 5 treatments and 3 replications. Data were analyzed statistically using ANOVA followed by Duncan's New Multiple Range Test (DNMRT) at the 5% level. The ratio of black tea brewing water to passion fruit juice is 6%, 8%, 10%, 12%, 14%. This study shows the influence of the ratio of purple passion fruit juice to low quality black tea brewed water against antioxidants, polyphenols, anthocyanins, saponins, and sensory analysis (color, aroma, and taste). The best products are products with treatment E (addition of purple passion fruit extract 14%) with an average antioxidant value of 61.12%, polyphenols 536.67 mg GAE / g, vitamin C 24.05 mg / 100g, pH 4.63, alkaloids (+), tannin (+), flavonoids (+), saponins (+), color 3.80, aroma 3.72, taste 4.00.

**Keywords:** antioxidants, purple passion fruit, total polyphenols, extract, black tea