

**KARAKTERISTIK FISIKO KIMIA DAN ORGANOLEPTIK MINUMAN
FUNGSIONAL DARI SARI PULP BIJI KAKAO (*Theobroma cacao, L.*)
DENGAN PENAMBAHAN EKSTRAK KULIT KAYU MANIS (*Cinnamomum
burmanii*)**

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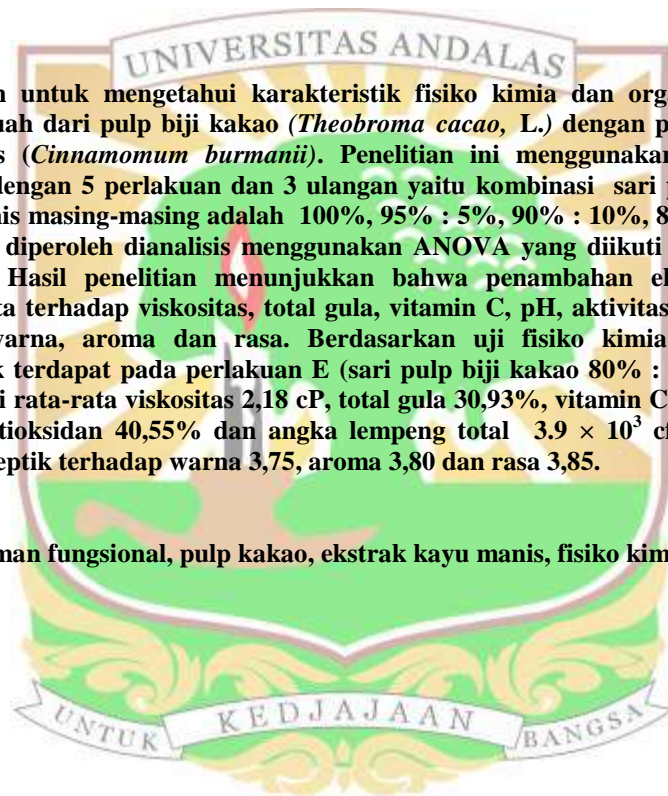
Karakteristik Fisiko Kimia dan Organoleptik Minuman Fungsional dari Pulp Biji Kakao (*Theobroma cacao, L.*) dengan Penambahan Ekstrak Kulit Kayu Manis (*Cinnamomum burmanii*)

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ABSTRAK

Tujuan penelitian untuk mengetahui karakteristik fisiko kimia dan organoleptik minuman fungsional sari buah dari pulp biji kakao (*Theobroma cacao, L.*) dengan penambahan ekstrak kulit kayu manis (*Cinnamomum burmanii*). Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan yaitu kombinasi sari pulp biji kakao dan ekstrak kayu manis masing-masing adalah 100%, 95% : 5%, 90% : 10%, 85% : 15% dan 80% : 20%. Data yang diperoleh dianalisis menggunakan ANOVA yang diikuti dengan uji Duncan pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan ekstrak kayu manis berpengaruh nyata terhadap viskositas, total gula, vitamin C, pH, aktivitas antioksidan, angka lempeng total, warna, aroma dan rasa. Berdasarkan uji fisiko kimia dan organoleptik, perlakuan terbaik terdapat pada perlakuan E (sari pulp biji kakao 80% : ekstrak kayu manis 20%) dengan nilai rata-rata viskositas 2,18 cP, total gula 30,93%, vitamin C 16,87 mg/100 g, pH 3,54, aktivitas antioksidan 40,55% dan angka lempeng total $3,9 \times 10^3$ cfu /g, dan rata-rata penilaian organoleptik terhadap warna 3,75, aroma 3,80 dan rasa 3,85.

Kata kunci: minuman fungsional, pulp kakao, ekstrak kayu manis, fisiko kimia, organoleptik



Physico-Chemical and Sensory Characteristic of Functional Cocoa Pulp Juice (*Theobroma cacao, L.*) with the addition of Cinnamon Extract (*Cinnamomum burmanii*)

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ABSTRACT

This study aimed to determine the physical, chemical and organoleptic characteristics of functional drink from cocoa pulp juice (*Theobroma cacao L.*) with the addition of Cinnamon (*Cinnamomum burmanii*) extract. This experimental design of this research was Completely Randomized Design (CRD) with 5 treatments and 3 replications, namely the combination cocoa pulp juice and cinnamon extract were 100%:0%, 95% : 5%, 90% : 10%, 85% : 15% and 80% : 20%. The data were analyzed using analysis of variance (ANOVA) which is followed by Duncan's New Multiple Range Test (DNMRT) at the level of 5%. The result showed that addition of cinnamon extract gave the real different effect to viscosity, the amount of total sugar, vitamin C, pH, antioxidant activity, total plate count, color, aroma, and taste. The best treatment based on physical, chemical analysis and sensory analysis was on treatment E (80% cacao pulp juice: 20% cinnamon extract) with an average value of the analysis result were viscosity 2.18 cP, the amount of total sugar 30.3%, vitamin C 16.87 mg/100 g, pH 3.54, antioxidant activity 40.55%, and total plate count 3.9×10^3 cfu /g and the average organoleptic rating of color was 3.75, aroma 3.80 and taste 3.85.

Keywords: cocoa pulp juice, cinnamon extract, functional drink, physico-chemical, sensory

