

PENGARUH PERBEDAAN KONSENTRASI JERUK KASTURI (*Citrus microcarpa*) TERHADAP KARAKTERISTIK DAN AKTIVITAS ANTIOKSIDAN SERBUK MINUMAN INSTAN SURUHAN (*Peperomia pelucida*)

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Pengaruh Perbedaan Konsentrasi Jeruk Kasturi (*Citrus Microcarpa*) Terhadap Karakteristik dan Aktivitas Antioksidan Serbuk Minuman Instan Suruhan (*Peperomia Pellucida*)

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ABSTRAK

Penelitian ini bertujuan untuk mempelajari karakteristik fisik, kimia dan organoleptik dari minuman instan yang dihasilkan, mengetahui pengaruh penambahan serbuk jeruk kasturi terhadap antioksidan serbuk minuman instan suruhan, dan mempelajari pengaruh penambahan serbuk jeruk kasturi terhadap organoleptik minuman instan yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu perlakuan A (tanpa penambahan serbuk jeruk kasturi), B (penambahan serbuk jeruk kasturi 5%), C (penambahan serbuk jeruk kasturi 10%), D (penambahan serbuk jeruk kasturi 15%), dan E (penambahan serbuk jeruk kasturi 20%) dengan 3 kali ulangan. Data hasil penelitian dianalisis menggunakan ANOVA dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan serbuk jeruk kasturi berpengaruh nyata terhadap waktu larut, bagian tidak larut, kadar air, aktivitas antioksidan, kadar vitamin C dan total polifenol, tetapi tidak berpengaruh nyata terhadap kadar abu dan organoleptik (warna, aroma, dan rasa). Berdasarkan uji organoleptik Serbuk Minuman Instan Suruhan dengan penambahan serbuk jeruk kasturi yang terbaik adalah pada perlakuan E (penambahan serbuk jeruk kasturi 20%).

Kata Kunci : *minuman instan, tanaman suruhan, jeruk kasturi, antioksidan*

**The Effect of Differences in The Concentration of Kasturi Lime (*Citrus Microcarpa*) on Characteristics and Antioxidant Activity of Instant Drinks
Pepper Elder (*Peperomia Pellucida*)**

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ABSTRACT

This research was aims to study the physical, chemical and organoleptic properties of the instant drink produced, to determine the effect of additional kasturi lime powder to the antioxidants of the elder pepper instant drink, and to study the effect of additional kasturi lime powder to the organoleptic properties of the resulting instant drink. This study using completely randomized design with 5 treatments, with treatment A (without the addition of kasturi lime powder), B (the addition of 5% of kasturi lime), C (the addition of 10% of kasturi lime), D (the addition of 15% of kasturi lime), and E (the addition of 20% of kasturi lime) and 3 replication. Data analysed statistically by using ANOVA and continue with *Duncan's New Multiple Range Test* (DNMRT) at 5% significant level. The results show that the addition of kasturi lime powder significantly effect on late time, insoluble part, moisture content, antioxidant activity, vitamin C content, and total polyphenol, but does not significant effect on ash content and organoleptic (color, flavor, and taste). Based on the result of organoleptic instant drink of pepper elder with additional kasturi lime powder the best in the treatment E (the addition of 20% of kasturi lime).

Keywords : *Instant drink, pepper elder, kasturi lime, antioxidant*