

# PENGARUH PENAMBAHAN EKSTRAK TEMULAWAK TERHADAP AKTIVITAS ANTIOKSIDAN DAN MUTU SENSORIS PERMEN SUSU KERBAU

[Study of Additional Curcuma Extract on Antioxidant Activities and Sensorical Quality of Buffalo Milk Candy]

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## ABSTRACT

*This study aims to determine the effect of addition curcuma extract on chemical and sensory properties of buffalo milk candy. The method used in study was an experimental method with a single Completely Randomized Design that used one factor were the addition concentration of curcuma extract K<sub>0</sub>(0%), K<sub>1</sub>(15%), K<sub>2</sub>(20%), K<sub>3</sub>(25%), K<sub>4</sub>(30%), K<sub>5</sub>(35%) with three repetition. The parameters observed were antioxidant activity, moisture content, ash content, color ( L value and °Hue), and sensory properties ( taste, aroma, texture). Observation data were analyzed for diversity with a real level 5% using Co-Stat. If there were real difference, a further test Duncan for the parameters of chemical, physical, and sensory properties. The result showed that the concentration of curcuma extract had a significantly of difference effect of antioxidant activity, moisture content, ash content, color ( L value and °Hue) and sensory properties( taste, aroma, texture). The best treatment was obtained in the treatment of K<sub>3</sub> (25%) with a antioxidant activity 61%; moisture content 7.89%; ash content 0.81%; L value 50.5; °Hue 74.77; doesn't taste temulawak, aroma of temulawak not strong and had the best texture.*

**Keywords:** antioxidant, buffalo milk candy, curcuma

## ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak temulawak terhadap mutu kimia dan mutu sensoris permen susu kerbau. Metode yang digunakan dalam penelitian ini yaitu eksperimental dengan Rancangan Acak Lengkap dengan satu faktor yaitu penambahan ekstrak temulawak K<sub>0</sub>(0%), K<sub>1</sub>(15%), K<sub>2</sub>(20%), K<sub>3</sub>(25%), K<sub>4</sub>(30%), K<sub>5</sub>(35%) dengan tiga kali ulangan. Parameter yang diamati meliputi aktivitas antioksidan, kadar air, kadar abu, warna ( nilai L dan °Hue), dan mutu sensoris (rasa, aroma, tekstur). Data hasil pengamatan dianalisis keragamannya dengan taraf nyata 5% dengan menggunakan Co-Stat. Apabila terdapat perbedaan yang nyata, dilakukan Uji Lanjut Duncan untuk parameter kimia, fisik, dan organoleptik. Hasil penelitian menunjukkan konsentrasi ekstrak temulawak memberikan pengaruh yang berbeda nyata terhadap aktivitas antioksidan, kadar air, kadar abu, nilai L dan °Hue, rasa aroma dan tekstur. Perlakuan terbaik diperoleh pada perlakuan K<sub>3</sub>( 25%) dengan aktivitas antioksidan 61%; kadar air 7,89%; kadar abu 0,81%; nilai L 50,5; nilai °Hue 74,77; tidak berasa temulawak, aroma temulawak tidak kuat, dan menghasilkan tekstur terbaik.

**Kata kunci:** antioksidan, permen susu kerbau, temulawak