

## **PENGARUH LAMA PENGERINGAN TERHADAP AKTIVITAS ANTIOKSIDAN DAN SIFAT ORGANOLEPTIK TEH DAUN SIRSAK (*Annona muricata* Linn)**

*[The Effect Of Drying Time On Antioxidant Activity And Organoleptic Properties Of Soursop Leaf Tea (*Annona muricata* Linn)]*

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### **ABSTRACT**

*This study was to determine the effect of drying time on antioxidant activity and organoleptic properties of soursop leaf tea (*Annona muricata* Linn.) Including moisture content, ash content, antioxidant activity and organoleptic activity (taste, aroma and color). This study was designed using a Completely Randomized Design (CRD) with 6 levels of treatment and 3 replications. The results of the analysis were analyzed using Analysis of Variance at a real level of 5%. The treatment consisted of one factor, namely drying time (60, 80, 100, 120, 140 and 160) minutes at a temperature of 60 ° C. The results showed that the drying time of soursop leaf tea had a significantly different effect on moisture content, ash content, antioxidant activity and organoleptic properties (taste, aroma and color) in hedonic and scoring parameters. The results showed that the treatment with 120 minutes drying time produced the best soursop leaf tea, namely 7.75% moisture content, 5.23% ash content and 71.75% antioxidant activity with taste (H) rather like and (S) somewhat leafy flavor soursop, aroma (H) rather like and (S) somewhat flavorful with soursop leaves and color (H) likes and (S) golden yellow.*

**Keywords :** *soursop leaves, drying, tea.*

### **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh lama pengeringan terhadap aktivitas antioksidan dan sifat organoleptik teh daun sirsak (*Annona muricata* Linn.) meliputi kadar air, kadar abu, aktivitas antioksidan dan organoleptik (rasa, aroma dan warna). Penelitian ini dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 6 taraf perlakuan dan 3 kali ulangan. Hasil pengamatan dianalisis menggunakan analisis keragaman (*Analysis of Variance*) pada taraf nyata 5%. Perlakuan terdiri dari satu faktor yaitu lama pengeringan (60, 80, 100, 120, 140 dan 160) menit dengan suhu 60°C. Hasil penelitian menunjukkan bahwa lama pengeringan dalam pembuatan teh daun sirsak memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, aktivitas antioksidan dan sifat organoleptik (rasa, aroma dan warna) pada parameter hedonik dan scoring. Hasil penelitian menunjukkan bahwa perlakuan dengan lama pengeringan 120 menit menghasilkan teh daun sirsak terbaik yaitu kadar air 7,75%, kadar abu 5,23% dan aktivitas antioksidan 71,75% dengan rasa (H) agak suka dan (S) agak berasa daun sirsak, aroma (H) agak suka dan (S) agak beraroma daun sirsak dan warna (H) suka dan (S) kuning keemasan.

**Kata kunci :** daun sirsak, pengeringan, teh