

PENGARUH KONSENTRASI EKSTRAK BUNGA ROSELLA TERHADAP AKTIVITAS ANTIOKSIDAN DAN SENSORIS KUE TRADISIONAL BARONGKO

[The Effect of Rosella Extract Concentration on Antioxidant Activity and Sensory Characteristics of Barongko]

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ABSTRACT

This study aimed to determine the effect of the concentration of rosella petals extract on antioxidant activity and sensory characteristics of barongko. The method used in this study was the experimental methods conducted in the laboratory and designed using completely randomized design (CRD) with one factor was the effect of adding rosella petals extract consisting of 6 different concentration levels, namely 0%, 5%, 10%, 15%, 20% and 25%. Each treatment was repeated 3 times to obtain 18 experimental units. Data from observations were analyzed diversity (Analysis of Variance) with a real level of 5% using CoStat software. If there was a real difference, further tests with Polynomial Orthogonal and Honestly Significant Difference (HSD). The parameters observed included antioxidant activity, anthocyanin total, pH, color, moisture and sensories (aroma, color, flavor and texture) using hedonic test. Barongko with 15% concentration of rosella petals extract was the best treatment based on the value of antioxidant activity of 49.02%, anthocyanin total of 59.21 mg/L, pH 4.09, moisture of 60.75%, L value of 44.03 and °Hue value of 59.58% as well as its flavor, aroma, color and texture that were accepted by panelists.

Keywords: Antioxidant, anthocyanin, barongko, rosella petals.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh ekstrak bunga rosella dengan konsentrasi yang berbeda terhadap aktivitas antioksidan dan sensoris kue tradisional barongko. Penelitian ini menggunakan metode eksperimental dengan Rancangan Acak Lengkap (RAL) satu faktor yang terdiri dari 6 taraf konsentrasi berbeda yaitu 0%, 5%, 10%, 15%, 20% dan 25% ekstrak bunga rosella dengan 3 kali pengulangan. Data hasil pengamatan dianalisis keragaman (*Analysis of Variance*) dengan taraf nyata 5% menggunakan *software CoStat*. Apabila terdapat perbedaan nyata dilakukan uji lanjut *Polynomial Orthogonal* (MOP) dan Beda Nyata Jujur (BNJ). Adapun parameter yang diamati dalam penelitian ini adalah warna, kadar air, pH, total antosianin dan aktivitas antioksidan serta parameter sensoris meliputi warna, rasa, aroma dan tekstur dengan menggunakan uji hedonik. Perlakuan konsentrasi ekstrak bunga rosella 15% merupakan perlakuan yang menghasilkan mutu barongko terbaik dengan aktivitas antioksidan 49.02%, total antosianin 59.21 mg/L, pH 4.09, kadar air 60.75%, nilai L 44.03, nilai °Hue 59.58%, dan sensoris warna, rasa, aroma dan tekstur yang cenderung disukai panelis.

Kata kunci: Antioksidan, antosianin, barongko, bunga rosella.