

PENGARUH RASIO BUNGA ROSELLA DAN DAUN STEVIA TERHADAP MUTU KIMIA DAN ORGANOLEPTIK TEH ROSELLA-STEVIA

[THE EFFECT OF THE RATIO OF ROSELLA FLOWER AND STEVIA LEAF ON THE CHEMICAL AND ORGANOLEPTIC QUALITY OF ROSELLA-STEVIA TEA]

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ABSTRACT

*This study was to determine the effect of the ratio of rosella flowers and stevia leaves on the quality of rosella-stevia tea. This study used a Completely Randomized Design (CRD) with 5 treatments, namely ratio of rosella flowers to stevia leave S0 (100%:0%), S1 (85%:15%), S2 (75%:25%), S3 (65%:35%) and S4 (55%:45%). These were repeated 3 times to obtain 15 trials. The observed parameters were antioxidant activity, pH value, moisture content, ash content, color (colorimeter) and organoleptic (aroma, taste and color). Observations were analyzed using analysis of variance at the 5% level using the Co-Stat application. If there was a significant difference, further tests were carried out using the Honestly Significant Difference test. The results showed that the ratio of rosella flowers and stevia leaves had a significantly different effect on antioxidant activity, pH value, moisture content, ash content, °Hue color, *L value, aroma (scoring), taste (hedonic and scoring) and color (hedonic and scoring) but not significantly different on the hedonic scent test. The best rosella-stevia tea treatment was S3 ratio of rosella flowers and stevia leaves (65%:35%) with antioxidant activity of 87,41%; pH 3,41; moisture 7,69%; ash 7,67%; L* 58,76 and °Hue 6,78 was red purple in color, have a slightly unpleasant flavor, taste sweet, were somewhat favored by panelists and in there were accordance with SNI 3836 of 2013 concerning the quality of packaged dry tea.*

Keywords : Antioxidant, rosella flower, stevia leaf, tea.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh rasio bunga rosella dan daun stevia terhadap mutu dari teh rosella-stevia. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu rasio bunga rosella dengan daun stevia S0 (100%:0%), S1 (85%:15%), S2 (75%:25%), S3 (65%:35%) dan S4 (55%:45%) yang diulang sebanyak 3 kali sehingga memperoleh 15 kali percobaan. Parameter yang diamati adalah aktivitas antioksidan, nilai pH, kadar air, kadar abu, warna (*colorimeter*) dan organoleptik (aroma, rasa, dan warna). Hasil pengamatan dianalisis dengan menggunakan analisis keragaman (*Analysis of Variance*) pada taraf 5% menggunakan aplikasi Co-Stat. Apabila terdapat beda nyata, dilakukan uji lanjut menggunakan uji Beda Nyata Jujur (BNJ). Hasil penelitian menunjukkan perlakuan rasio bunga rosella dan daun stevia memberikan pengaruh berbeda nyata terhadap aktivitas antioksidan, nilai pH, kadar air, kadar abu, warna °Hue, nilai *L, aroma (skor), rasa (hedonik dan skor) dan warna (hedonik dan skor) namun tidak berbeda nyata terhadap uji aroma secara hedonik. Perlakuan terbaik teh rosella-stevia yaitu S3 rasio bunga rosella dengan daun stevia (65%:35%) dengan aktivitas antioksidan sebesar 87,61%; nilai pH 3,41; kadar air 7,69%; kadar abu 7,67%; nilai L* 58,76 dan nilai °Hue 6,78 berwarna merah keunguan, beraroma langu, berasa manis, disukai oleh panelis serta sesuai dengan SNI 3836 tahun 2013 tentang mutu teh kering dalam kemasan.

Kata kunci : Antioksidan, bunga rosella, daun stevia, teh