

RINGKASAN

Teh bunga kecombrang merupakan produk olahan teh herbal yang dapat dibuat dari bunga kecombrang, kulit buah naga, teh hitam dan kayu manis. Bahan baku tersebut telah diketahui memiliki senyawa bioaktif seperti polifenol dan flavonoid yang termasuk senyawa penyusun antioksidan sehingga bermanfaat untuk kesehatan. Tujuan penelitian ini adalah 1) Mengetahui proporsi bunga kecombrang : kulit buah naga : teh hitam terhadap aktivitas antioksidan teh bunga kecombrang; 2) Mengetahui persentase bubuk kayu manis terhadap aktivitas antioksidan teh bunga kecombrang; 3) Mengetahui interaksi perlakuan antara proporsi bunga kecombrang : kulit buah naga : teh hitam serta persentase bubuk kayu manis terhadap aktivitas antioksidan teh bunga kecombrang.

Penelitian dilakukan di laboratorium Teknologi Pertanian. Waktu penelitian dimulai dari bulan Maret 2019 sampai Juli 2019. Rancangan percobaan yang digunakan adalah Rancangan Acak Kelompok (RAK). Faktor yang diteliti adalah proporsi bunga kecombrang : kulit buah naga : teh hitam (b/b/b) (80:15:5, 70:25:5 dan 60:35:50) serta persentase bubuk kayu manis (2%, 4% dan 6%). Dari perlakuan tersebut diulang sebanyak 3 kali ulangan sehingga diperoleh 27 unit percobaan. Variabel yang diamati meliputi aktivitas antioksidan, total flavonoid, total fenol, kadar air dan variabel sensori meliputi warna, rasa, aroma dan kesukaan.

Hasil penelitian menunjukkan bahwa proporsi bunga kecombrang : kulit buah naga : teh hitam serta persentase bubuk kayu manis berpengaruh nyata terhadap total fenol, total flavonoid, antioksidan dan sensori (warna, aroma, flavor dan kesukaan) tetapi tidak berpengaruh nyata terhadap kadar air. Perlakuan terbaik yaitu pada perlakuan proporsi bunga kecombrang 60%, kulit buah naga 35%, teh hitam 5% dan kayu manis 4% dengan aktivitas antioksidan 80,58%; total fenol 16,63 mg TAE/g; total flavonoid 2,50 mg QE/g; kadar air 5,89%; warna 1,65 (merah); flavor kecombrang 2,5 (agak kuat); aroma kecombrang 2,4 (sedikit kuat); aroma kayu manis 3,2 (agak kuat); flavor kayu manis 3,1 (agak kuat) dan kesukaan 2,9 (agak suka).

SUMMARY

Kecombrang flower tea is a processed herbal tea product that can be made from kecombrang flowers,, dragon fruit peel, black tea, and cinnamon. The raw material has been known to have bioactive compounds such as polyphenols and flavonoids which include compound antioxidant compounds that are beneficial for health. The purpose of this research is 1) Knowing the proportions of kecombrang flowers: dragon fruit peel: black tea against the antioxidant activity of kecombrang flower tea; 2) Knowing the percentage of cinnamon powder on the antioxidant activity of kecombrang flower tea; 3) Knowing the interaction of treatments between the proportion of kecombrang flowers: dragon fruit peel: black tea and the percentage of cinnamon powder on the antioxidant activity of kecombrang flower tea.

The research was conducted at the Laboratory of Agricultural. The research time starts from March 2019 to July 2019. The experimental design used is a Randomized Block Design (RBD). The factors examined are the proportion of kecombrang flowers: dragon fruit peel: black tea (w/w/w) (80: 15: 5, 70: 25: 5 and 60:35:50) and the percentage of cinnamon powder (2%, 4 % and 6%). From the treatment was repeated 3 repeat times so obtained 27 units of trial. The observed variables included antioxidant activity, total flavonoids, total phenols, moisture content and sensory variables include color, taste, aroma and preferences.

The results showed that the proportion of kecombrang flowers: dragon fruit peel: black tea and the percentage of cinnamon powder significantly affected total phenol, total flavonoids, antioxidants and sensory (color, aroma, flavour and likeness) but did not significantly affect water content. The best treatment is the treatment of 60% kecombrang flower, 35% dragon fruit peel, 5% black tea and 4% cinnamon with 80.58% antioxidant activity; total phenol 16.63 mg TAE / g; total flavonoids 2.50 mg QE / g; moisture content of 5.89%; color 1.65 (red); kecombrang flavor 2.5 (rather strong); aroma of kecombrang 2.4 (slightly strong); the aroma of cinnamon 3.2 (rather strong); cinnamon flavor 3.1 (slightly strong) and 2.9 (like a little).