

RINGKASAN

Minuman jahe instan berbasis gula kelapa yang diperkaya minyak sawit merah merupakan salah satu produk minuman fungsional yang baik untuk kesehatan. Guna mempertahankan kandungan bioaktif dalam produk tersebut selama penyimpanan, perlu dilakukan pengemasan yang tepat. Penelitian ini bertujuan untuk: 1) Mengetahui pengaruh jenis kemasan terhadap sifat fisikokimia dan sensori minuman jahe instan serbuk, 2) Mengetahui pengaruh lama penyimpanan terhadap sifat fisikokimia dan sensori minuman jahe instan serbuk, 3) Menentukan kombinasi perlakuan terbaik setelah penyimpanan yang dihasilkan antara jenis kemasan dan lama penyimpanan berdasarkan sifat fisikokimia dan sensori produk.

Penelitian ini dilakukan secara eksperimental dengan menggunakan Rancangan Acak Kelompok (RAK) dengan 9 kombinasi perlakuan dan diulang 3 kali sehingga menghasilkan 27 unit percobaan. Faktor yang dicoba yaitu, 1) jenis kemasan berbentuk *standing pouch* (P) yang terdiri dari aluminium foil 0,15 mm (P1), plastik polipropilen (PP) 0,15 mm (P2), dan kombinasi aluminium foil 0,1 mm dengan plastik polipropilen (PP) 0,1 mm (P3). dan 2) lama penyimpanan (L) yakni 0 bulan (L1), 1 bulan (L2), dan 2 bulan (L3). Parameter fisikokimia yang diamati berupa kadar air, kadar asam lemak bebas, total fenol, kadar gula reduksi dan kadar gula total, serta parameter sensori berupa warna, aroma, tekstur, rasa, flavor, dan kesukaan.

Hasil penelitian menunjukkan bahwa kemasan aluminium foil merupakan pengemas terbaik yang mampu mempertahankan mutu minuman jahe instan serbuk selama penyimpanan diikuti dengan kemasan kombinasi aluminium foil dengan plastik polipropilen dan plastik polipropilen. Produk yang disimpan dengan kemasan aluminium foil selama 1 bulan menghasilkan kombinasi perlakuan terbaik berdasarkan sifat fisikokimia dan sensori dengan karakteristik sebagai berikut: intensitas kecerahan 56,04 L; densitas kamba 0,5 g/ml; kadar air 2,59%bb; total fenol 8,85% mg/g; kadar asam lemak bebas 0,051%bk; kadar gula reduksi 5,60%bk; dan kadar gula total 71,15%bk. Karakteristik sensori minuman jahe instan adalah: warna kuning kecoklatan (1,67); aroma jahe kuat (2,84); tekstur halus (2,56); rasa manis (2,73); flavor enak (2,74); dan disukai (2,72).

SUMMARY

Instant ginger beverages-coconut sugar based wick enriched with red palm oil is a healthy food product. To maintain bioactive component in this product during storage, suitable packaging needed. The aims of this research were: 1) To know the effect of packaging type towards the physicochemical and sensory properties of instant ginger beverages; 2) To know the effect of storage time towards the physicochemical and sensory properties of instant ginger beverages; 3) To determine the best combination between packaging type and storage time based on the physicochemical and sensory properties product after storage.

This research was conducted by Randomized Block Design (RBD) with 9 combination treatments, repeated 3 times and obtained 27 experimental units. The factor examined were the type of standing pouch packaging (P) consists of aluminium foil 0.15 mm (P1); polipropyilene plastic (PP) 0.15 mm (P2); combination aluminum foil of 0.1 mm and polipropyilene plastic 0.1 mm (P3), and storage time (L) consists of 0 months (L1); 1 months (L2); dan 2 months (L3). Physicochemical parameter observed were water content, Free Fatty Acid, total fenol, reduced sugar dan total sugar, and sensory parameters were color, aroma, texture, sweetness, flavor, dan preference.

The research results showed that product aluminum foil packaging was the best packaging which can maintain the quality of product during storage followed by combination packaging between alumunium foil and polipropyilene plastic and polipropyilene plastic. The product was packed by alumunium foil foil with prolonged storage in a month was the best combination based on physicochemical and sensory properties and the characteristics as follows: the brightness intensity of 56.04 L; dencity kamba of 0.5 g/ml; water content of 2.59%bb; total phenolic of 8.85%mg/g; free fatty acid of 0.051%bk; reducing sugar of 5.60%bk; and total sugar of 71.15%bk. The sensory characteristic as follows: light brown color (1.67); the aroma of ginger spices is strong (2.84); the textur is smooth (2.56); the taste is sweet (2.73); the flavor is delicious (2.74) and the preference is like (2.72).