

INTISARI

Tujuan dari penelitian ini adalah untuk mengetahui perbandingan stroberi dengan ekstrak jahe dan konsentrasi pektin terhadap karakteristik minuman fungsional stroberi jahe yang dihasilkan.

Rancangan percobaan yang digunakan pada penelitian ini adalah pola faktorial (3x3) dalam Rancangan Acak Kelompok (RAK) dengan 3 kali ulangan. Rancangan perlakuan yang akan dilakukan pada penelitian ini terdiri dari dua faktor yaitu faktor perbandingan stroberi dengan ekstrak jahe (A) yang terdiri dari 3 taraf yaitu a_1 (49,89% : 49,89%), a_2 (66,53 : 33,26%) dan a_3 (74,84 : 24,95%) dan konsentrasi penstabil pektin (B) yang terdiri dari 3 taraf yaitu b_1 (0,1%), b_2 (0,15%), dan b_3 (0,20%). Sehingga diperoleh 27 satuan percobaan ulangan. Variabel respon organoleptik meliputi rasa aroma, warna dan tekstur. Analisis kimia yang dilakukan adalah kadar vitamin C, dan antioksidan serta Analisis fisik yang dilakukan adalah viskositas.

Hasil penelitian menunjukkan bahwa produk minuman fungsional stroberi jahe yang terpilih adalah perlakuan a_2b_2 (perbandingan stroberi 66,49% dan ekstrak jahe 33,25%) yang dilakukan berdasarkan respon panelis pada uji organoleptik dengan kadar vitamin C 15,09 mg/100g, antioksidan 6484,915 ppm, dan viskositas 290 m.Pas.

ABSTRACT

This study was aimed to find out the comparison among strawberry extract; ginger extract and pectin extract toward the functional characteristic of strawberry and ginger that has been produced.

The experiment plan that has been used in this study was the pattern of factorial (3x3) in disorderd group plan by three times of repetition. The treatment plan that has been done in this research consisted of two factors, those are the ratio factor of strawberry and ginger extract (A) which composed of three levels: as (4,9,89% : 49,89%)a₂ (66,53 : 33,26%) and a₃ (74,84 : 24,95%) and pectin stabilizing concentrate (B) which consisted of three levels b₁ (0,1%), b₂ (0,15%), and b₃ (0,20%). Thus, 27 units of repetition of the experiment have been resulted. The variable responses of organoleptic consisted of taste aroma; color and tekstur.

The chemistry analysis that has been done was conducted toward the amount of vitamine C; anti-oxide and also the physical analysis, and it has been done through the viscosity.

The result of the study showed that the product of strawberry and ginger beverage that have been chosen was the result that conducted by the treatment of a₂b₂ (the ratio of 66,49% of strawberry and 33,25% of ginger extract) and it has also been done based on the respond of the panelist of organoleptic experiment with the amount of 15,90 mg/100 g of vitamine C , 6484,915 ppm of anti-oxide and 290 m.Pas of the viscosity.