

ABSTRACT

Silmi Hikmatun Nurmaulida. B.1610141. Characteristic of Sensory Quality Soursop Leaf Herbal Tea with the addition of Red Ginger Using Rate All That Apply (RATA) method. Supervised by Sri Rejeki Retna Pertiwi and Rosy Hutami.

Food ingredient characteristics is very influential on the preferences and consumers interests. Soursop leaf (*Annona muricata* Linn.) herbal tea is one of the tea beverage processed that have an unpleasant smell and taste that is reduce consumer interest to consume it. This study aims to determine the best sensory profile of soursop leaf herbal tea with the addition of red ginger (*Zingiber officinale* var. *Rubrum*) powder and the suitable brewing temperature. The methods used include determining sensory attributes through FGD (Focus Group Discussion) and sensory testing by selected panelists using the RATA test (Rate-All-That-Apply). The treatments used were the ratio between soursop leaf tea and red ginger (80%:20%; 70%:30%; 60%:40%) and the brewing temperature (85°C and 100°C). The data analysis used is Friedman Test, PCA (Principal Component Analysis) and Preferences Mapping and than processed using XLSTAT 2021 software. Sensory attributes produced from the FGD are brown and yellow color, langu aroma, green aroma, ginger aroma, unpleasant langu taste, astringent taste, pungent taste and aftertaste of langu, lingering, and dry. The results of the Friedman Test show that all sensory attributes in each sample are significantly different at the 5% test level. Analysis of the Preferences Mapping data showed that the panelists (100%) gave preference value above the average for the sample with a treatment of 60% soursop leaf herbal tea with 40% red ginger and a brewing temperature of 100°C which has sensory characteristics of brown color, green aroma, unpleasant aftertaste and dry after taste. The selected treatment has steeping antioxidant activity value of 114.55 g/mL and has 5.7% water content.

Key words : Soursop leaf herbal tea, red ginger, brewing temperature, RATA.

ABSTRAK

Silmi Hikmatun Nurmaulida. B.1610141. Karakteristik Mutu Sensori Teh Herbal Daun Sirsak dengan Penambahan Jahe Merah Menggunakan *Metode Rate All That Apply* (RATA). Dibimbing Oleh Sri Rejeki Retna Pertiwi and Rosy Hutami.

Karakteristik suatu bahan pangan sangat berpengaruh terhadap preferensi dan minat konsumen. Teh herbal daun sirsak (*Annona muricata* Linn.) merupakan salah satu minuman olahan teh yang memiliki bau dan rasa langu yang kurang disukai sehingga menurunkan minat konsumen untuk mengkonsumsinya. Penelitian ini bertujuan untuk mengetahui profil sensori terbaik dari teh herbal daun sirsak dengan penambahan serbuk jahe merah (*zingiber officinale* var. Rubrum) dan suhu seduh yang tepat. Metode yang dilakukan meliputi penentuan atribut sensori melalui FGD (*Focus Group Discussion*) dan pengujian sensori melalui uji RATA (*Rate-All-That-Apply*) yang dilakukan oleh panelis terpilih. Perlakuan yang digunakan yaitu perbandingan antara teh daun sirsak dan jahe merah (80%:20%; 70%:30%; 60%:40%) serta suhu penyeduhan (85°C dan 100°C). Analisis yang digunakan adalah *Friedman Test*, PCA (*Principal Component Analysis*) dan *Preferences Mapping* kemudian diolah menggunakan perangkat lunak XLSTAT 2021. Atribut sensori yang dihasilkan dari FGD adalah warna coklat dan kuning, aroma langu, *green*, jahe, rasa langu, *astringent*, *pungent* serta memiliki *aftertaste* langu, *lingering*, dan *dry*. Hasil dari *Friedman Test* menunjukkan bahwa seluruh atribut sensori pada masing-masing sampel berbeda nyata pada taraf uji 5%. Analisis data *Preferences Mapping* menunjukkan bahwa panelis memberikan 100% kesukaan diatas rata-rata pada Sampel dengan perlakuan perbandingan teh herbal daun sirsak 60% dengan jahe merah 40% dan suhu seduh 100°C yang memiliki karakteristik sensori warna coklat, aroma *green*, *aftertaste* langu dan *dry*. Perlakuan terpilih sendiri memiliki nilai aktivitas antioksidan seduhan sebesar 114,55 µg/mL dan memiliki kadar air sebanyak 5,7 %.

Kata kunci : Teh herbal daun sirsak, jahe merah, suhu penyeduhan, RATA.