

ABSTRACT

APRILIA PRATAMI. B.1810593. Chemical and Sensory Characteristics of Centella Stick with Various Concentration of Centella Leaf (*Centella asiatica*). Thesis. Supervised by Distya Riski Hapsari and Siti Nurhalimah.

Centella sticks are snacks with an elongated shape, then the centella leaves paste is added in the dough, and then fried. *Centella asiatica* leaves contain many active compounds, such as various types of phenols which are beneficial for human body when consumed. This study aims to determine the total phenolic content, antioxidant activity, water content and sensory characteristics of centella sticks. The research design used was a Completely Randomized Design with one factor concentration of centella leaves paste 10%, 15%, and 20%. Furthermore, this study also aims to select the selected centella sticks based on the total phenolic content, antioxidant activity, water content and sensory characteristics (sensory quality and hedonic), to be analyze the proximate test results (moisture content, ash content, protein content, fat content, carbohydrate content) and crude fiber content test results. The selected centella sticks is a sample of 10% addition of centella leaves paste based on the best sensory quality and hedonic test results. Centella sticks with the addition of 10% centella leaves paste had a significant effect on the total phenolic content of centella sticks, with a total phenolic content of 3532,49 ppm, but had very weak antioxidant activity. The moisture content of centella sticks is 1,08% and had the best sensory test results among the other two samples.

Key words : centella stick, centella leaf paste, total phenolic, sensory quality, hedonic

ABSTRAK

APRILIA PRATAMI. B.1810593. Karakteristik Kimia dan Sensori Stik Pegagan dengan Berbagai Konsentrasi Daun Pegagan (*Centella asiatica*). Skripsi. Di bawah bimbingan Distya Riski Hapsari dan Siti Nurhalimah.

Stik pegagan merupakan makanan ringan berbentuk memanjang yang ditambahkan pasta daun pegagan pada adonannya yang kemudian digoreng. Daun pegagan mengandung banyak sekali senyawa aktif, seperti berbagai jenis fenol yang bermanfaat bagi tubuh manusia jika dikonsumsi. Penelitian ini bertujuan untuk mengetahui kandungan total fenol, aktivitas antioksidan, kadar air serta karakteristik sensori pada stik pegagan. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap satu faktor konsentrasi pasta daun pegagan 10%, 15%, dan 20%. Selain itu, penelitian ini juga bertujuan untuk memilih stik pegagan terpilih berdasarkan kandungan total fenol, aktivitas antioksidan, kadar air serta karakteristik sensori (mutu sensori dan hedonik), untuk menganalisis hasil uji proksimat (kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat) dan hasil uji kadar serat kasar. Didapatkan stik pegagan terpilih pada sampel 10% penambahan pasta daun pegagan berdasarkan nilai hasil uji mutu sensori dan hedonik terbaik. Stik pegagan dengan penambahan 10% pasta daun pegagan berpengaruh nyata terhadap kandungan total fenol stik pegagan dengan kandungan total fenol 3532,49 ppm, namun memiliki aktivitas antioksidan sangat lemah. Kadar air stik pegagan sebesar 1,08% dan memiliki hasil uji sensori terbaik diantara dua sampel lainnya.

Kata kunci : stik pegagan, pasta daun pegagan, total fenol, mutu sensori, hedonik