

ABSTRACT

Luthfia Ulfah. B.1810578. *Chemical And Sensoric Characteristics Of Saga Leaf (Abrus precatorius L.) Instant Powder Drinks With Variation Of Sucrose And Maltodextrin Concentrations. Essay. Under the Guidance of Titi Rohmayanti and Raden Siti Nurlaela.*

Instant saga leaf powder drink with a ratio of sucrose and maltodextrin concentrations is a form of utilizing the saga leaf plant as an ingredient for making instant powder drinks. This research aims to study the effect of the comparison of sucrose and maltodextrin concentrations. The research was conducted using a Completely Randomized Design (CRD) with 1 factor, namely the influence of sucrose concentration: maltodextrin concentration with 4 treatment levels A1 (100%: 0%), A2 (85%: 15%), A3 (65%: 35%), A4 (50%:50%) and 2 repetitions. The data analysis used was ANOVA with Duncan's Advanced Test ($\alpha=0.05$). Product analysis includes tests for water content, ash content, sucrose content, reducing sugar, solubility, total dissolved solids and organoleptics including color, aroma, taste1, taste2, viscosity and overall parameters. Determination of selected products is based on chemical tests according to SNI and organoleptic (sensory and hedonic). The research results showed that the selected product for instant saga leaf powder drink was A2 treatment with a sucrose and maltodextrin concentration ratio of 85%:15% and antioxidant analysis was carried out. The chemical analysis produced by the selected product was found to have a water content of 2.09%, ash content of 0.62%, sucrose content of 37.84%, reagent sugar of 4.93%, solubility of 97%, total dissolved solids of 19.15°Brix and antioxidant IC_{50} 118.11 ppm in the medium category.

Keywords: *Antioxidant, Maltodextrin, Powder Drink, Saga Leaf, Sucrose,*

ABSTRAK

Luthfia Ulfah. B.1810578. Karakteristik Kimia Dan Sensori Minuman Serbuk Instan Daun Saga (*Abrus precatorius* L.) Dengan Variasi Konsentrasi Sukrosa Dan Maltodekstrin. Skripsi. Di bawah Bimbingan Titi Rohmayanti dan Raden Siti Nurlaela.

Minuman serbuk instan daun saga dengan perbandingan konsentrasi sukrosa dan maltodekstrin merupakan bentuk pemanfaatan tanaman daun saga sebagai bahan untuk membuat minuman serbuk instan. Penelitian ini memiliki tujuan untuk mempelajari pengaruh perbandingan konsentrasi sukrosa dan maltodekstrin. Penelitian yang dilakukan menggunakan Rancangan Acak Lengkap (RAL) 1 faktor yaitu pengaruh konsentrasi sukrosa:konsentrasi maltodekstrin dengan 4 taraf perlakuan A1(100%:0%), A2 (85%:15%) , A3 (65%:35%), A4 (50%:50%) dan 2 kali ulangan. Analisis data yang dipakai adalah ANOVA dengan Uji Lanjut Duncan ($\alpha=0,05$). Analisis produk yaitu meliputi uji kadar air, kadar abu, kadar sukrosa, gula pereduksi, kelarutan, total padatan terlarut dan organoleptik meliputi parameter warna, aroma, rasa1, rasa2, kekentalan dan *overall*. Pemilihan produk terpilih tergantung pada evaluasi yang dilakukan melalui uji kimia sesuai SNI dan organoleptik (sensori dan hedonik). Hasil penelitian menunjukkan bahwa produk terpilih minuman serbuk instan daun saga yaitu perlakuan A2 dengan perbandingan konsentrasi sukrosa dan maltodekstrin 85%:15% dan dilakukan analisis antioksidan. Analisis kimia yang dihasilkan oleh produk terpilih yaitu didapatkan kadar air 2,09%, kadar abu 0,62%, kadar sukrosa 37,84%, gula peresuksi 4,93%, kelarutan 97%, total padatan terlarut 19,15°Brix dan antioksidan IC₅₀ 118,11 ppm dengan kategori sedang.

Kata kunci: Antioksidan, Daun Saga, Minuman Serbuk, Maltodekstrin, Sukrosa.