

## ABSTRACT

**Mochamad Feisal. B.1611036.** Characteristics of Sensory and Antioxidant Activity Drink Tea Cascara With an Increase Mangic Skin (*Garcinia Mangostana L.*). Supervised by Aminullah and Titi Rohmayanti.

Cascara tea with the addition of mangosteen skin is an herbal spice tea drink. This study aims to studying the effect of comparative concentration of coffee fruit skin and dry mangosteen skin on antioxidant and sensory quality. This research uses a complete random design (RAL) one factor, by four levels of treatment, the ratio of cascara tea and mangic skin of A1 (100: 0), A2 (90: 10), A3 (80: 20 ), and A4 (70: 30). The product analysis in this study covers chemical water levels and antioxidant activity. Then there was a sensory and hedonic quality test. Then the sensory and hedonic test is performed. After which continued the test of the effectiveness of the de garmo method to determine the selected product. Results of research show that more and more mangosteen skin additions are added, give a tendency in increasing the value of antioxidant activity, sensory qualities of flavour; taste and hedonic qualities of flavour, taste and overall. Selected product is on A4 treatment (70: 30 ). The selected product has an antioxidant activity value (IC50) of 79.24  $\mu\text{g/mL}$  and has a characteristic flavour sensory quality of mangosteen cascara tea; not bitter taste; as well as have a hedonic assessment of taste on all the parameters of the flavor, taste, and overall.

**Keywords:** Coffee skin, cascara tea, drink tea, the skin mangosteen

## ABSTRAK

**Mochamad Feisal. B.1611036.** Karakteristik Sensori dan Aktivitas Antioksidan Minuman Teh Cascara Dengan Penambahan Kulit Manggis (*Garcinia Mangostana* L). Skripsi. Dibawah Bimbingan Aminullah and Titi Rohmayanti.

Teh cascara dengan penambahan kulit manggis merupakan minuman teh celup herbal. Penelitian ini bertujuan untuk mempelajari pengaruh konsentrasi perbandingan dari kulit buah kopi dan kulit buah manggis kering terhadap mutu antioksidan dan sensori. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor, dengan empat taraf perlakuan yaitu perbandingan teh cascara dan kulit manggis A1 (100:0), A2 (90:10), A3 (80:20), dan A4 (70:30). Analisis produk dalam penelitian ini meliputi uji kimia kadar air dan aktivitas antioksidan, serta uji mutu sensori dan hedonik. Setelah itu dilanjut uji efektifitas metode De Garmo untuk menentukan produk terpilih. Hasil penelitian menunjukkan bahwa semakin banyak penambahan kulit manggis yang ditambahkan dapat meningkatkan nilai aktivitas antioksidan, mutu sensori berupa aroma dan rasa serta mutu hedonik berupa aroma, rasa, dan overall. Produk terpilih ada pada perlakuan A4 (70:30). Produk terpilih memiliki nilai aktifitas antioksidan (IC50) sebesar 79,24  $\mu\text{g/mL}$  dan memiliki mutu sensori aroma khas teh cascara kulit manggis; rasa tidak pahit; serta memiliki penilaian hedonik kearah suka pada semua parameter aroma, rasa, dan overall.

**Kata Kunci :** Kulit kopi, teh cascara, minuman teh, kulit manggis.