

## ABSTRACT

### ANALISIS PENAMBAHAN DAUN KEMANGI (*Ocimum basilicum L.*) PADA PEMBUATAN BUBUK CABAI KERITING HIJAU (*Capsicum annuum*)

BY

FIKRI ANANTO

This study aimed to determine the effect of adding basil leaves (*Ocimum basilicum L.*) on the characteristics of green curly chili powder (*Capsicum annuum L.*). The research used a *Completely Randomized Design* (CRD) with a single factor consisting of six treatment levels of basil leaf concentration (0%, 5%, 10%, 15%, 20%, and 25%) and three replications. The observed parameters included moisture content and sensory attributes (color, aroma, taste, texture, hedonic taste, and overall acceptance). Data were analyzed using analysis of variance (ANOVA) followed by *Tukey's Honestly Significant Difference* (Tukey's HSD) test at a 5% significance level. The results showed that the addition of basil leaves had a significant effect on moisture content, color, aroma, hedonic taste, and overall acceptance, but had no significant effect on texture and scoring taste. Moisture content increased with higher concentrations of basil leaves, ranging from 9.411% to 11.066%, and all treatments met the Indonesian National Standard (Less than 12%). The addition of basil leaves also improved the green color and enhanced the characteristic basil aroma. The best treatment was obtained at 15% basil leaf addition (B3), with characteristics of green color (3.467), moderately characteristic basil aroma (3.033), slightly spicy taste (3.000), fine texture (2.100), hedonic taste score (4.511 – liked), overall acceptance (3.611 – moderately liked), with moisture content of 8.8974% and Vitamin C content of 1.282 mg/g.

**Keywords** :green chili powder, basil leaves, drying, sensory properties,

## ABSTRAK

### ANALISIS PENAMBAHAN DAUN KEMANGI (*Ocimum basilicum L.*) PADA PEMBUATAN BUBUK CABAI KERITING HIJAU (*Capsicum annuum*)

OLEH

FIKRI ANANTO

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan daun kemangi (*Ocimum basilicum L.*) terhadap karakteristik bubuk cabai keriting hijau (*Capsicum annuum L.*) yang dihasilkan. Penelitian menggunakan Rancangan Acak Lengkap (RAL) faktor tunggal dengan 6 taraf perlakuan konsentrasi daun kemangi (0%, 5%, 10%, 15%, 20%, dan 25%) dan 3 kali ulangan. Parameter yang diamati meliputi kadar air, serta uji sensori (warna, aroma, rasa, tekstur, hedonik rasa, dan penerimaan keseluruhan). Data dianalisis menggunakan sidik ragam (ANOVA) dan uji lanjut BNJ pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan daun kemangi berpengaruh nyata terhadap kadar air, warna, aroma, rasa (hedonik), dan penerimaan keseluruhan, namun tidak berpengaruh nyata terhadap tekstur dan rasa (skoring). Nilai kadar air meningkat seiring dengan bertambahnya konsentrasi daun kemangi, dengan kisaran 9,411%–11,066% dan memenuhi Standar Nasional Indonesia (Kurang dari 12%). Penambahan daun kemangi juga meningkatkan skor warna menjadi lebih hijau dan memperkuat aroma khas kemangi. Perlakuan terbaik diperoleh pada penambahan daun kemangi 15% (B3) dengan karakteristik warna hijau (3,467), aroma agak khas kemangi (3,033), rasa agak pedas (3,000), tekstur halus (2,100), nilai hedonik rasa (4,511 – suka), penerimaan keseluruhan (3,611 – agak suka), dengan kadar air sebesar 8,8974% dan kandungan Vitamin C sebesar 1.282 mg/g.

**Kata kunci** : bubuk cabai hijau, daun kemangi, pengeringan, sifat sensori,