ABSTRAK

PENGARUH PENAMBAHAN DAUN MINT (*Mentha piperita* L.) DAN DAUN STEVIA (*Stevia rebaudiana*) TERHADAP KARAKTERISTIK SENSORI TEH CELUP DAUN KELOR (*Moringa oleifera*)

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Penelitian ini bertujuan untuk mengetahui pengaruh penambahan konsentrasi daun mint dan daun stevia serta interaksi keduanya terhadap sifat sensori minuman teh celup daun kelor. Penelitian ini disusun dalam rancangan acak kelompok lengkap (RAKL) dengan dua faktor dalam 2 kali ulangan. Faktor pertama konsentrasi daun mint pada penelitian ini yaitu 0%, 2%, 4% dan 6%. Faktor kedua yaitu konsentrasi daun stevia 0%, 2%, 4% dan 6%. Data yang diperoleh dianalisis ragam dan dianalisis lebih lanjut dengan uji lanjut *Orthogonal Polynomial* pada taraf 5%. Daun kelor, daun mint dan daun stevia dikeringkan pada suhu 50°C selama 20 jam ketiga bahan tersebut dihaluskan dengan blender, diayak, dicampurkan sesuai perlakuan dan dimasukan kedalam kantong teh sebanyak 2 gram. Hasil penelitian terbaik diperoleh pada kombinasi perlakuan daun mint 4% dan daun stevia 4% dengan nilai rasa 4,028, aroma 3,983 (suka), warna 4,000 (suka) dan skor penerimaan keseluruhan 4,133 (suka) dengan kadar air sebesar 6,475 dan kadar abu sebesar 7,246%.

Kata kunci: teh celup, *moringa oleifera*, *mentha piperita*, *stevia rebaudiana*

THE EFFECT OF ADDITION OF MINT LEAF *(Mentha piperita* **L.) AND STEVIA LEAF** *(Stevia rebaudiana)* **ON THE SENSORY CHARACTERISTICS OF** *Moringa oleifera* **TEA**

Abstract

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This study aims to determine the effect of the addition of mint leaves and stevia leaves and their interactions on the sensory characteristics of Moringa leaf tea bags. This study was arranged in a complete randomized block design (CRBD) with two factors in 2 replications. The first factor was the concentration of mint leaves in this study, namely 0%, 2%, 4% and 6%. The second factor is the concentration of stevia leaves 0%, 2%, 4% and 6%. The data obtained were analyzed for variance and further analyzed with the Orthogonal Polynomial test at the 5% level. Moringa leaves, mint leaves and stevia leaves were dried at 50 for 20 hours. The three ingredients were ground in a blender, sieved, mixed according to treatment and put in 2 grams of tea bags. The best research results were obtained in the combination of 4% mint leaves and 4% stevia leaves with a taste value of 4.028, flavor of 3.983 (likes), color 4.000 (likes) and an overall acceptance score of 4.133 (likes) with a moisture content of 6.475% and an ash content of 7.246%.

Keywords: tea bag, *moringa oleifera*, *mentha piperita*, *stevia rebaudiana*