

## **ABSTRACT**

### **THE EFFECT OF CLOVE (*Syzygium aromaticum*) ADDITION ON THE SENSORY PROPERTIES AND VALUE-ADDED ANALYSIS OF COCOA PULP KOMBUCHA**

**By**

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This study aims to determine the effect of adding clove powder to cocoa pulp kombucha drinks on sensory properties, optimal treatment, and the potential for product development based on added production value. The research was conducted using a Complete Randomized Block Design (RAKL) with the addition of clove powder consisting of 6 levels, namely 0% (C0), 0,1% (C2), 0,2% (C2), 0,3% (C3), 0,4% (C4) and 0,5% (C5). Cocoa pulp kombucha is made from ingredients containing high phenolic compounds (cocoa pulp), then fermented for 7 days with the addition of a symbiotic starter of yeast bacteria. The parameters observed were pH, total acid, total dissolved solids, and a scoring test consisting of clove aroma, sour aroma, color, honey taste, and aftertaste. The data was analyzed using variance to determine whether there was an effect between treatments. If it has an effect, the data is tested further with the BNJ test at a significance level of 5%. Next, the liking test data from the two selected samples were analyzed using the T-Test at a significance level of 5%. The research results showed that the addition of clove powder had a significant effect on the characteristics and scoring of the cocoa pulp kombucha drink. The treatment with the addition of 0.2% – 0,3% clove powder was the best treatment because it was liked by the panelists for the attributes of aroma, color, taste and overall acceptability. Based on the treatment of adding the best clove powder, an added value of Rp64.949/liter was obtained with a value added ratio of 72,17%.

**Keywords:** cocoa pulp kombucha, clove powder, value-added

## **ABSTRAK**

### **PENGARUH PENAMBAHAN CENGKEH (*Syzygium aromaticum*) TERHADAP SIFAT SENSORI DAN ANALISIS NILAI TAMBAH MINUMAN KOMBUCHA PULPA KAKAO**

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Penelitian ini bertujuan untuk mengetahui efek penambahan serbuk cengkeh pada minuman kombucha pulpa kakao terhadap sifat sensori, perlakuan yang optimal, dan potensi pengembangan produk berdasarkan nilai tambah produksi. Penelitian dilakukan dengan Rancangan Acak Kelompok Lengkap (RAKL) dengan penambahan serbuk cengkeh yang terdiri dari 6 taraf yaitu 0% (C0), 0,1% (C1), 0,2% (C2), 0,3% (C3), 0,4% (C4) dan 0,5% (C5). Kombucha pulpa kakao dibuat dari bahan yang mengandung senyawa fenolik tinggi (pulpa kakao), kemudian difermentasi selama 7 hari dengan penambahan starter simbiosis bakteri khamir. Parameter yang diamati yaitu pH, total asam, total padatan terlarut, dan uji skoring yang terdiri dari aroma cengkeh, aroma asam, warna, rasa madu, dan aftertaste. Data dianalisis dengan sidik ragam untuk mengetahui ada atau tidaknya pengaruh antar perlakuan. Bila berpengaruh maka data diuji lanjut dengan uji BNJ pada taraf nyata 5%. Selanjutnya data uji kesukaan dari dua sampel terpilih dianalisis menggunakan uji T-Test pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan serbuk cengkeh berpengaruh nyata terhadap karakteristik dan skoring minuman kombucha pulpa kakao. Perlakuan penambahan serbuk cengkeh 0,2% – 0,3% merupakan perlakuan terbaik karena disukai panelis dari atribut aroma, warna, rasa, dan penerimaan keseluruhan. Berdasarkan perlakuan penambahan serbuk cengkeh terbaik, diperoleh nilai tambah sebesar Rp 64.949/liter dengan rasio nilai tambah sebesar 72,17%.

Kata kunci: kombucha pulpa kakao, serbuk cengkeh, nilai tambah