

ABSTRAK

KAJIAN PEMBUATAN MINUMAN *EFFERVESCENT* BERBASIS TEH HITAM DAN JAHE MERAH DENGAN PERBANDINGAN NATRIUM BIKARBONAT DAN ASAM SITRAT

Oleh

RAFID LEO PRATAMA

Minuman *effervescent* teh hitam dan jahe merah dapat menjadi variasi baru minuman karbonasi. Penelitian ini bertujuan mengetahui pengaruh perbandingan natrium bikarbonat dan asam sitrat, serta untuk mengetahui perbandingan terbaik natrium bikarbonat dan asam sitrat terhadap karakteristik fisik, kimia, dan sensori minuman *effervescent* jahe merah dan teh hitam yang dihasilkan. Penelitian disusun dalam rancangan acak kelompok lengkap (RAKL) dengan lima perlakuan dan lima ulangan. Perbandingan natrium bikarbonat dan asam sitrat dibagi menjadi 5 perlakuan, yaitu (F1) 60% : 40%, (F2) 55% : 45%, (F3) 50% : 50%, (F4) 45% : 55%, dan (F5) 40% : 60%. Data dianalisis menggunakan uji Barlett dan uji Tuckey, dilanjutkan dengan analisis sidik ragam (ANOVA), dan uji lanjut BNJ (Beda Nyata Jujur) pada taraf 5%. Berdasarkan hasil penelitian, minuman *effervescent* teh hitam dan jahe merah terbaik adalah perlakuan F4 (45% natrium bikarbonat : 55% asam sitrat) dengan hasil uji fisik total padatan terlarut adalah 5,7 Brix; pH 4,63; dan skor uji hedonik yang meliputi parameter warna 4,08, aroma 3,93, rasa 3,95, dan *extra sparkle* 3,86.

Kata Kunci : *Effervescent*, jahe merah, teh hitam.

ABSTRACT

STUDY ON THE PRODUCTION OF EFFERVESCENT BEVERAGES BASED ON BLACK TEA AND RED GINGER USING A COMPARISON OF SODIUM BICARBONATE AND CITRIC ACID

By

RAFID LEO PRATAMA

Red ginger and black tea effervescent drink can be considered as a new variation of carbonated drinks. This research aimed to acknowledge the effect of sodium bicarbonate and citric acid comparisons, also to acknowledge the best sodium bicarbonate and citric acid comparison on the physical, chemical, and sensory characteristics of red ginger and black tea effervescent drink. This research was designed using Randomized Block Design method with five treatments and five replications. The comparisons of sodium bicarbonate and citric acid were divided into 5 treatments, (F1) 60% : 40%, (F2) 55% : 45%, (F3) 50% : 50%, (F4) 45% : 55%, and (F5) 40% : 60%. The acquired data were analyzed using Bartlett Test and Tukey Test, followed by variance analysis (ANOVA) and 5% Honest Significantly Difference (HSD) Test. Based on the results, the best red ginger and black tea effervescent drink was F4 (45% Sodium bicarbonate : 55% Citric Acid) with physical total dissolved solid test was 5,7 *Brix*; pH 4,63; and hedonic test score with parameters, including color 4,08, aroma 3,93, taste 3,95, and extra sparkle 3,86.

Keywords: Effervescent, red ginger, black tea.