

ABSTRACT

THE INFLUENCE OF SUCROSE AND HONEY PINEAPPLE (*Ananas comosus L*) FORMULATION ON THE SENSORY CHARACTERISTICS OF BLACK TEA KOMBUCHA DRINKS

BY

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This study was conducted to determine the effect of sucrose sugar and honey pineapple formulations on the sensory characteristics of black tea kombucha, as well as to identify the best formulation in terms of sensory qualities. Kombucha is a fermented beverage believed to offer various health benefits. In this research, kombucha was produced using different proportions of sucrose sugar and honey pineapple. The experiment was designed using a Completely Randomized Block Design (RAKL) with 5 treatments and 5 replications, consisting of 5 ratios of sucrose sugar to honey pineapple: P1 (5% : 30%), P2 (10% : 25%), P3 (15% : 20%), P4 (20% : 15%), and P5 (25% : 10%). The observed parameters included pH measurement and sensory evaluation (scoring and hedonic tests covering taste, aroma, color, and overall acceptance). The best black tea kombucha formulation was further analyzed for alcohol content, vitamin C levels, and total reducing sugar. Data were analyzed for homogeneity using Bartlett's test, , additional data using theTuckey test, analysis of variance (ANOVA), and further tested with BNT 5%. The results showed that the best treatment was P4 (20% sucrose sugar : 15% honey pineapple) with an alcohol content of 0.4%, total reducing sugar of 20%, vitamin C content of 0.5%, scoring test results for taste score 4.47, aroma score 4.14, color score 4.37, and hedonic test results for taste score 3.61, and overall acceptability score 3.71.

Keywords : kombucha, black tea, sucrose sugar, honey pineapple, sensory evaluation

ABSTRAK

PENGARUH FORMULASI GULA SUKROSA DAN BUAH NANAS MADU (*Ananas comosus L*) TERHADAP KARAKTERISTIK SENSORI MINUMAN KOMBUCHA TEH HITAM

OLEH

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Penelitian ini dilakukan untuk mengetahui pengaruh formulasi gula sukrosa dan buah nanas madu terhadap karakteristik sensori minuman kombucha teh hitam, serta mengetahui formulasi gula pasir dan buah nanas madu yang menghasilkan karakteristik sensori minuman kombucha teh hitam terbaik. Kombucha adalah minuman fermentasi yang dipercaya baik untuk kesehatan. Dalam penelitian ini, kombucha dibuat dengan berbagai formulasi gula sukrosa dan buah nanas madu yang berbeda. Penelitian disusun dengan Rancangan Acak Kelompok Lengkap (RAKL) dengan 5 kali perlakuan dan 5 kali ulangan yang terdiri dari lima taraf perbandingan gula sukrosa : buah nanas madu yaitu P1 (5% : 30%), P2 (10% : 25%), P3 (15% : 20%), P4 (20% : 15%), dan P5 (25% : 10%). Kemudian, parameter yang diamati yaitu uji pengukuran derajat keasaman, uji sensori meliputi uji skoring dan hedonik (rasa, aroma, warna, dan penerimaan keseluruhan). Kombucha teh hitam perlakuan terbaik diuji analisis kadar alkohol, kadar vitamin C, dan total gula reduksi. Data yang diperoleh dianalisis kehomogenannya menggunakan Uji Barlett, penambahan data menggunakan Uji Tuckey, dianalisis sidik ragam (ANOVA), dan Uji lanjut BNT 5%. Hasil penelitian menunjukkan bahwa perlakuan terbaik yaitu pada P4 (20% gula sukrosa : 15% buah nanas madu) dengan total kadar Alkohol 0,4%, total gula reduksi 20%, kadar vitamin C 0,5%, skor uji skoring rasa 4,47, skor aroma 4,14, warna 4,37, kemudian skor hedonik rasa 3,61, dan skor penerimaan keseluruhan 3,71.

Kata kunci : kombucha, teh hitam, gula sukrosa, buah nanas madu, uji sensori