

A Combination of Telang Flower Extracts and Honey on Cashew Milk as a Potential Functional Drink With High Antioxidant Content

Siti Batubara

Sahid University

Objectives: This research was aimed to obtain the best combination telang flower extract and sweetener on cashew milk.

Methods: This research was an experimental study using a factorial completely randomized design method. There are two factors with 3 replications namely, telang flower concentrate (factor A) were 3%, 4%, and 5% and the type of sweetness (factor B) were honey and sugar. The variable measured in this study were physical test (Color), chemical test

(antioxidant activity and pH), sensory test (color, aroma, taste). The data analysis technique used analysis of variance (ANOVA) followed by Duncan's test with $\alpha = 0.05$ which showed a significant difference.

Results: Telang flower concentration has a significant effect at $\alpha = 0.05$ on the activity of the antioxidant, And the type of sweetness has a significant effect at $\alpha = 0.05$ on the activity on antioxidant, pH value and sensory test aroma. While the interaction between telang flower concentrations and type of sweetness has significant effect on $\alpha = 0.05$ on the antioxidant activity, and the pH value.

Conclusions: The best cashew milk obtained by produced 5% telang concentration and using honey as the sweetness, this product has a antioxidant value of 2,58 $\mu\text{g/ml}$, water content of 78,40%, ash content of 0.52%, fat content 6,42%, protein content 2,68%.

Funding Sources: