

**ABSTRAK:** Minuman fungsional okra memiliki berbagai senyawa yang bermanfaat bagi kesehatan, namun memiliki nilai sensori yang kurang baik sehingga diperlukan adanya penambahan sukralosa dan ekstrak kayu manis. Penelitian bertujuan untuk mengkaji karakteristik minuman fungsional okra dengan penambahan konsentrasi sukralosa dan ekstrak kayu manis yang berbeda. Mutu minuman fungsional ditinjau dari karakteristik fisik, kimia, mikrobiologi, dan organoleptik. Rancangan penelitian yang digunakan yaitu Rancangan Acak Lengkap (RAL Faktorial) dengan dua faktor yaitu konsentrasi sukralosa (0,01%, 0,02%, 0,03%) dan faktor konsentrasi ekstrak kayu manis (10%, 15%, 20%) dengan tiga kali ulangan. Data yang diperoleh dianalisis dengan ANOVA dengan  $\alpha < 0,05$  dan uji lanjut DMRT jika perlakuan berbeda nyata. Hasil terbaik penelitian berdasarkan organoleptik dengan penambahan konsentrasi sukralosa 0,03% dan ekstrak kayu manis 20%. Karakteristik produk yaitu, kadar TPT 3,20°Brix, kadar pH 5,42, kadar keasaman 0,65261%, kadar aktivitas antioksidan IC50 37 ppm (sangat kuat), nilai uji hedonik pada parameter warna dengan rata-rata 4 (suka), aroma 4 (suka), rasa 4 (suka) serta pada pengujian logam berat Pb, Cd, Sn, Hg dan As bernilai di bawah ambang batas, kadar cemaran bakteri *Escherichia coli* <3 APM/ml.

**Kata kunci:** Antioksidan, Fungsional, Kayu manis, Okra, Sukralosa

**ABSTRACT:** Okra functional drinks have various compounds that are beneficial to health but have poor sensory values, so it is necessary to add sucralose and cinnamon extract. The aim of this study was to examine the characteristics of okra functional drinks with the addition of different concentrations of sucralose and cinnamon extract, assessing functional beverage quality in terms of physical, chemical, microbiological, and organoleptic characteristics. The research design used was a Completely Randomized Design (CRD) with two factors: sucralose concentration (0.01%, 0.02%, 0.03%) and cinnamon extract concentration (10%, 15%, 20%), with three repetitions. The data obtained were analyzed by ANOVA with  $\alpha < 0.05$  and Duncan's further test if the treatment was significantly different. The best results were based on organoleptic levels with the addition of 0.03% sucralose and 20% cinnamon extract. Product characteristics were TPT level 3.20°Brix, pH level 5.42, and acidity level is 0.65261%, IC50 antioxidant activity level is 37 ppm (very strong). The hedonic test values for color parameters have an average of 4 (likes), while aroma, taste, and overall ratings are also 4 (likes). Heavy metal tests for Pb, Cd, Sn, Hg, and As were below the threshold and *Escherichia coli* bacteria contamination was <3 APM/ml.

**Keywords:** Antioxidant, Functional, Cinnamon, Okra, Sucralose.