

ABSTRAK: Minuman herbal celup daun kenikir berpotensi kaya akan kandungan aktivitas antioksidan karena kandungan senyawa aktif fenolik yang terkandung di dalamnya. Namun, minuman herbal celup daun kenikir memiliki kekurangan berupa bau langu dan rasa sepat, sehingga perlu adanya penambahan jahe emprit untuk meningkatkan daya terima. Penelitian ini bertujuan untuk mengetahui mutu minuman herbal celup daun kenikir dengan menguji karakteristik fisik meliputi uji intensitas warna; uji kimia meliputi uji kadar air, uji kadar abu, uji nilai pH, dan uji aktivitas antioksidan; dan uji organoleptik meliputi uji kesukaan dan uji mutu produk. Rancangan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan satu faktor dan lima taraf serta tiga kali ulangan. Data yang diperoleh dianalisis dengan ANAVA dengan $\alpha < 0,05$. Konsentrasi jahe emprit yang digunakan adalah 0%, 5%, 10%, 15%, dan 20%. Hasil analisis ANAVA berbeda nyata ($\alpha = 0,05$) terhadap tingkat kecerahan (L^*), tingkat kekuningan (b^*), kadar air, kadar abu, nilai pH, aktivitas antioksidan, mutu aroma, kesukaan rasa, dan mutu rasa. Mutu terbaik dihasilkan pada mutu minuman herbal celup daun kenikir dengan penambahan bubuk jahe emprit 20% dengan hasil akhir nilai kecerahan 5,71, nilai kemerahan 2,38, nilai kekuningan 2,54, kadar air 7,72%, kadar abu 7,84%, nilai pH 7,47, dan aktivitas antioksidan 36,60 $\mu\text{g}/\text{mL}$. Tingkat kesukaan warna 3,704 (suka), kesukaan aroma 3,714 (suka), dan kesukaan rasa 3,723 (suka). Sedangkan mutu pada atribut warna 3,719 (kuning kehijauan), mutu pada atribut aroma 3,693 (tidak langu), dan mutu pada atribut rasa 3,742 (tidak pahit).

Kata kunci: daun kenikir, *Cosmos caudatus* Kunth., jahe emprit, *Zingiber officinale* var. *Amarum*

ABSTRACT: Kenikir leaf herbal drink has the potential to be rich in antioxidant activity. However, kenikir leaf herbal drink has disadvantages in the form of unpleasant smell and astringent taste, so it is necessary to add emprit ginger to increase acceptability. This study aims to determine the quality of kenikir leaf herbal drink by testing physical characteristics including color intensity test; chemical test including moisture content, ash content, pH, and antioxidant activity; and organoleptic tests including preference tests and product quality tests. The design used was Rancangan Acak Lengkap (RAL) with one factor, five levels, and three replications. The data obtained were analyzed by ANOVA with $\alpha < 0.05$. Emprit ginger concentrations used were 0%, 5%, 10%, 15%, and 20%. The results of ANOVA analysis were significantly different ($\alpha = 0.05$) on the level of brightness (L^*), level of yellowness (b^*), moisture content, ash content, pH value, antioxidant activity, aroma quality, taste preference, and taste quality. The best quality was obtained from kenikir leaf herbal drink with the addition of 20% emprit ginger powder with the final result being a brightness value of 5.71, a reddish value of 2.38, a yellowness value of 2.54, a moisture content of 7.72%, an ash content of 7.84%, a pH value of 7.47, and an antioxidant activity of 36.60 $\mu\text{g}/\text{mL}$. Color preference level 3,704 (like), aroma preference 3,714 (like), and taste preference 3,723 (like). Meanwhile the quality of the color attribute is 3,719 (greenish yellow), the quality of the aroma attribute is 3.693 (not unpleasant), and the quality of the taste attribute is 3.742 (not bitter).