

ABSTRAK

Minuman sari kacang merah memiliki kandungan protein nabati yang berpotensi, sekaligus sumber energi yang tergolong tinggi. Kacang merah juga mengandung karbohidrat yang tinggi. Namun memiliki sensori yang kurang baik seperti bau langu, sehingga diperlukan adanya penambahan jahe merah. Penelitian tersebut bertujuan untuk mengkaji pengaruh konsentrasi sari jahe terhadap minuman sari kacang merah yang ditinjau dari karakteristik fisik meliputi viskositas, kimia meliputi kadar air, kadar abu, kadar protein, kadar lemak, nilai pH, total padatan terlarut (TPT), dan aktivitas antioksidan, dan organoleptic meliputi hedonic dan mutu hedonik. Penelitian tersebut menggunakan metode penelitian eskperimental dengan desain penelitian Rancangan Acak Lengkap (RAL) faktor tunggal dengan tiga kali ulangan. Data yang diperoleh dianalisa engan ANAVA dengan $\alpha < 0,05$. Hasil penelitian menunjukkan bahwa semakin banyak penambahan konsentrasi sari jahe merah pada minuman sari kacang merah menyebabkan peningkatan nilai kadar air, kadar abu, kadar protein, kadar lemak, nilai pH, total padatan terlarut dan aktivitas antioksidan. Hasil penelitian juga menunjukkan perlakuan terbaik dengan nilai terbaik viskositas 218,17 Cps pada konsentrasi 5%, kadar air 85,81%, kadar abu 0,63%, kadar protein 2,39%, kadar lemak 0,51%, nilai pH 6,28%, aktivitas antioksidan 45,12 ppm pada konsentrasi 6%, dan total padatan terlarut 12,00 °Brix pad konsentrasi 3%, nilai uji organoleptic uji hedonik berada pada rentang nilai 4,00 (suka) dan nilai uji mutu hedonik pada parameter aroma 4,09 (tidak bau langu), rasa 4,12 (khas jahe), tekstur 4,06 (tidak kental), warna 4,09 (coklat muda kekuningan).

Kata Kunci : Jahe merah, kacang merah,

ABSTRACT

Red bean drinks have a potentially vegetable protein content, as well as a relatively high source of energy. Red beans also contain high carbohydrates. But has poor sensory odors like langu smell, so it is necessary to have red ginger addition. The study aims to examine the effect of concentration of ginger juice to red bean drinks reviewed from physical characteristics including viscosity, chemistry includes water levels, ash levels, protein levels, fat levels, pH, total dissolved solids (TPT), and antioxidant activities, and organoleptic include hedonic and quality hedonik. The research uses eskperimental research methods with the Completely Random Design (RAL) research design of a single factor with three replications. The data obtained was analyzed by ANAVA with $\alpha < 0.05$. The results show that the more addition of red ginger concentration in red peanut drinks causes increased value

of water levels, ash levels, protein levels, fat content, pH value, total dissolved solids and antioxidant activities. The results of the study also showed the best treatment with the best value of viscosity 218.17 Cps at a concentration of 5%, 85.81% water levels, ash content 0.63%, 2.39% protein content, 0.51% fat content, pH value 6.28%, antioxidant activity 45.12 ppm at a concentration of 6%, and total solids 12.00°Brix pad a concentration of 3%, the value of the organoleptic test hedonik is in the range of 4,00 (likes) and the value of the hedonik quality test in the aroma parameters of 4.09 (not langu), a sense of 4.12 (typical ginger), texture of 4.06 (not thick), 4.09 (yellowish chocolate).

Keyword : red ginger, ginger bean