ABSTRAK:

Nanas kaya kandungan gizi & memiliki senyawa fungsional. Pengolahan nanas menjadi sari buah adalah salah satu upaya untuk memanfaatkan nanas dan meningkatkan nilai guna nanas. Sari nanas dapat ditambahkan sari rempah seperti kencur untuk memperkaya kandungan senyawa fungsional. Tujuan penelitian ini untuk mengetahui apakah ada pengaruh perbandingan sari nanas dan kencur serta konsentrasi CMC. Penelitian menggunakan Rancangan Acak Lengkap Faktorial (RALF) dengan 2 faktor yaitu faktor A (perbandingan sari nanas dan sari kencur) dengan 3 taraf A1 (90:10), A2 (80:20), dan A3 (70:30), serta faktor B (konsentrasi CMC) dengan 3 taraf B1 (0,05%), B2 (0,1%), dan B3 (0,15%) yang dilakukan 2 kali pengulangan. Mutu fisik yang diuji viskositas, stabilitas, dan total padatan terlarut. Mutu kimia yang diuji uji pH, dan uji total asam. Mutu organoleptik yaitu hedonik dan mutu hedonik. Teknik analisis yang digunakan analisis varian, bila terdapat pengaruh nyata pada perlakuan, dilanjutkan uji Duncan. Hasil penelitian menunjukkan perbandingan sari nanas dan sari kencur memberikan pengaruh nyata (α=0,05) pada viskositas, stabilitas, TPT, pH, dan total asam. Konsentrasi CMC memberikan pengaruh nyata (α=0,05) pada viskositas, stabilitas, dan pH. Ada interaksi kedua faktor terhadap stabilitas. Minuman sari nanas kencur perbandingan sari nanas dan sari kencur 90:10 serta konsentrasi CMC 0,15% merupakan perlakuan terbaik dengan nilai viskositas 27,75 cP, stabilitas 89%, total padatan terlarut 17,70oBrix, pH 4,69, total asam 0,78%. Dengan nilai mutu warna kuning pucat, aroma agak bau kencur, terasa nanas, dan kekentalan agak kental.

Kata Kunci: minuman, sari nanas, sari kencur, CMC

ABSTRACT: Pinneapple are rich in nutrional content & functional compounds. Processing pinneapple into fruit juice is one effort to utilize pinneapple and increase the use value of pinneapple. Pinneapple juice can be added spices such as galangal to enrich the functional compound content. The purpose of this study to determine the effect of ratio pineapple juice and galanga juice as well concentration CMC. The research design used a Completely Randomized Design Factorial with 2 factor and 2 repetitions that is factor ratio juice pineapple and juice galanga with 3 levels 90:10, 80:20, and 70:30, and factor concentration CMC with 3 levels 0,05%, 0,1%, and 0,15%. The physical qualities tested that is viscosity, stability, and total dissolved solids. The chemical qualities that are included pH, total acid. The organoleptic qualities tested that is hedonic and qualities hedonic. The data analysis technique used ANOVA, if there was a significant difference between treatments, it was continued with Duncan's test. The results showed that the different ratio of pineapple juice and galangal juice had a significant effect (α=0,05) on viscosity, stability, total dissolved solids, pH, and total acid. The results showed that the difference concentration of CMC had a significant effect on viscosity, stability, and pH. There is an interaction between the two factors on stability. The galanga pineapple juice drink with a 90:10 pineapple and galanga juice ratio and a CMC concentration of 0,15% is the best treatment with a viscosity 27,75 cP, stability 89%, total dissolved solids 17,70oBrix, pH 4,69, total acid 0,78%, antioxidant activity 49,87 ppm with a pale-yellow color, slightly galanga aroma, pinneapple taste, and slightly thick viscosity.

Keywords: Beverage, pineapple juice, galanga juice, CMC