

INTISARI

PENGARUH PENAMBAHAN SERBUK BUNGA MELATI TERHADAP AKTIVITAS ANTIOKSIDAN DAN KARAKTERISTIK SENSORIS TEH RUMPUT LAUT *Sargassum cristaefolium*

Teh rumput laut merupakan produk minuman yang mengandung banyak manfaat untuk kesehatan tubuh. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan serbuk bunga melati terhadap aktivitas antioksidan dan karakteristik sensoris teh rumput laut *Sargassum cristaefolium*. Pada penelitian ini, perlakuan yang diberikan yaitu penambahan serbuk bunga melati sebanyak 10% (20 gram), 20% (40 gram), 30% (60 gram), dan 40% (80 gram). Pengujian yang dilakukan adalah uji kadar air, uji kadar total fenol, uji aktivitas antioksidan metode DPPH dan FRAP, uji hedonik (warna, aroma, rasa, dan keseluruhan), dan uji QDA (*Quantitative Descriptive Analysis*). Hasil penelitian ini menunjukkan bahwa penambahan serbuk bunga melati berpengaruh pada aktivitas antioksidan dan karakteristik sensoris teh rumput laut *Sargassum cristaefolium*. Perlakuan terbaik yaitu penambahan serbuk bunga melati sebanyak 40% dengan nilai kadar total fenol sebesar $11,54 \pm 0,74$ mg GAE/g, aktivitas antioksidan metode DPPH sebesar $70,9 \pm 0,54\%$, aktivitas antioksidan metode FRAP sebesar $414,23 \pm 12,72$ mM/g, dan karakteristik sensoris teh rumput laut *Sargassum cristaefolium* dengan uji hedonik parameter warna, aroma, rasa, dan keseluruhan berturut-turut sebesar $4,30 \pm 0,77$; $4,53 \pm 0,75$; $4,11 \pm 1,01$; dan $4,30 \pm 0,21$ serta pada uji QDA menunjukkan bahwa aroma melati dapat menghilangkan persepsi aroma amis yang dapat menyebabkan yang tidak disukai pada teh rumput laut *Sargassum cristaefolium* dengan nilai aroma melati sebesar 13,10; aroma gosong sebesar 0,90; dan aroma amis sebesar 0,47.

Kata kunci: antioksidan, melati, sensoris, *Sargassum cristaefolium*, teh rumput laut

ABSTRACT

THE EFFECT OF ADDITION OF JASMINE POWDER ON ANTIOXIDANT ACTIVITY AND SENSORY CHARACTERISTICS OF Sargassum cristaefolium SEAWEED TEA

Seaweed tea is a beverage product that contains many benefits for health of the human body. This study aims to determine the effect of adding jasmine flower powder on antioxidant activity and sensory characteristics Sargassum cristaefolium seaweed tea. In this study, the treatment given was the addition of jasmine powder as much as 10% (20 grams), 20% (40 grams), 30% (60 grams), and 40% (80 grams). Tests were carried out: water content, total phenolic content, antioxidants activity DPPH and FRAP methods, hedonic test (color, aroma, taste, and overall), and QDA (Quantitative Descriptive Analysis). This study's result indicate that adding jasmine flower powder affects the antioxidant activity and sensory characteristics of Sargassum cristaefolium seaweed tea. The best treatment was the addition of 40% jasmine flower powder with a total phenolic content value was $11,54 \pm 0,74$ mg GAE/g, the antioxidant activity of DPPH method was $70,9 \pm 0,54\%$, the antioxidant activity of FRAP was $414,23 \pm 12,72$ mM/g, and the sensory characteristics of Sargassum cristaefolium seaweed tea with hedonic tests for color, aroma, taste, and overall parameters were $4,30 \pm 0,77$; $4,53 \pm 0,75$; $4,11 \pm 1,01$; dan $4,30 \pm 0,21$, the QDA test showed that aroma of the jasmine can eliminate the perception of the aroma of fishy which can cause an off-flavor to the Sargassum cristaefolium seaweed tea with a value of jasmine aroma was 13,10; burn aroma was 0,90; and fishy aroma was 0,47.

Keywords: antioxidant, jasmine, sensory, Sargassum cristaefolium, seaweed tea