PENGARUH DERAJAT PENYANGRAIAN TERHADAP SENYAWA FITOKIMIA, AKTIVITAS ANTIOKSIDAN, DAN SIFAT SENSORIS MINUMAN BIJI SALAK (*Salacca zalacca* (Gaertn.) Voss)

INTISARI

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Jumlah persentase limbah yang dihasilkan dari buah salak (*Salacca zalacca* (Gaertn.) Voss) sebesar 35-44% dari total berat keseluruhan buah salak, sebesar 25-30% dihasilkan dari bijinya sehingga perlu pemanfaatan lebih lanjut salah satunya menjadi minuman alternatif pengganti kopi yang terbuat dari biji salak. Penyangraian merupakan salah satu faktor penting dalam pembentukan komponen rasa dan aroma pada biji salak. Penelitian ini bertujuan untuk mengetahui pengaruh variasi derajat penyangraian terhadap senyawa fitokimia dan aktivitas antioksidan serta penambahan pemanis rendah rendah kalori stevia *(Stevia rebaudiana)* terhadap sifat sensoris minuman bubuk biji salak. Penelitian ini dilakukan analisis kandungan fenolik, flavonoid, kafein, aktivitas antioksidan DPPH, uji sensoris dan analisis proksimat dengan variasi suhu penyangraian 230, 235, 245, dan 250°C selama masing-masing 12, 13, 15, dan 17 menit. Hasil penelitian menunjukkan bahwa derajat penyangraian memberikan pengaruh secara nyata ($p<0,05$) terhadap kandungan total fenolik, flavonoid, kafein, vitamin C dan aktivitas antioksidan. Pengaruh derajat penyangraian dengan penambahan pemanis stevia tidak berpengaruh secara nyata ($p>0,05$) terhadap penerimaan sensoris panelis. Hasil analisis proksimat bubuk biji salak yang terpilih meliputi kadar air sebesar 6,1%; kadar abu 1,91%; kadar lemak 0,74% dan kadar protein 4,02%.

Kata kunci: *antioksidan, biji salak, fitokimia, penyangraian, penerimaan sensoris.*

EFFECT OF ROASTING DEGREE ON THE PHYTOCHEMICAL CONTENT, ANTIOXIDANT ACTIVITY, AND SENSORY EVALUATION OF SALACCA SEEDS DRINKS (*Salacca zalacca* (Gaertn.) Voss)

ABSTRACT

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The total amount of waste from salak fruit *(Salacca zalacca (Gaertn.) Voss)* is 35-44% from the total weight of the whole fruit, 25-30% of which is the seed. So, it indicates potential waste utilization, for example further processing of the salak seed into substitute for coffee beverage. Roasting is one of the important factors in the formation of flavor and aroma compound of salak seeds before it is processed into a beverage. This study aims to determine the effect of varying degrees of roasting on phytochemical compounds and antioxidant activity also the addition of low-calorie sweetener stevia *(Stevia rebaudiana)* on the sensory properties of salak seed powder drink. This study analyzed phenolic content, flavonoids, caffeine, DPPH antioxidant activity, sensory test, and proximate analysis with roasting temperature variations of 230, 235, 245, and 250°C for 12, 13, 15, and 17 minutes, respectively. The results showed that the temperature of roasting had a significant effect ($p<0.05$) on the total phenolic content, flavonoids, caffeine, vitamin C and antioxidant activity. The effect of roasting temperatures with the addition of stevia sweetener had no significant effect ($p>0.05$) on the sensory acceptance of panelists. The results of proximate analysis of the selected salak seed powder includes moisture content of 6.1%; ash content of 1.91%; fat content of 0.74% and protein content of 4.02%.

Keywords: *antioxidant, snake fruit seed, phytochemical, roasting, acceptance*