

**KARAKTERISTIK MINUMAN FORMULA SERBUK KACANG HIJAU
DENGAN VARIASI KONSENTRASI KACANG HIJAU
(*Vigna radiata* (L.) W)**

ABSTRAK

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Kacang hijau merupakan salah satu komoditas di Indonesia yang memiliki tingkat ketersediaan tinggi serta prospek yang baik sebagai bahan olahan pangan. Minuman *Ready to Drink* (RTD) sari kacang hijau merupakan salah satu hasil olahan kacang hijau yang banyak dikonsumsi masyarakat. Berdasarkan penelitian sebelumnya, minuman RTD sari kacang hijau memiliki kelemahan berupa kurang effisiennya proses pengolahan serta ketidak praktisan dalam hal penyajian dan penyimpanan. Salah satu upaya mengatasi kelemahan produk tersebut adalah dengan mengembangkannya menjadi minuman serbuk.

Dalam pembuatan dan formulasi minuman serbuk kacang hijau, digunakan variasi konsentrasi serbuk kacang hijau 4-8%. Keseluruhan sampel kemudian di uji sifat fisik (WHC, waktu larut, warna bubuk dan seduhan, pH, total padatan, viskositas) dan sensorisnya. Pengujian sensoris dilakukan dengan metode hedonik serta affektif. Sampel terbaik kemudian diuji untuk mengetahui sifat kimia dan anti gizi fitat.

Variasi konsentrasi serbuk kacang hijau tidak memberikan beda nyata terhadap nilai pH; menurunkan nilai warna serbuk L dan a sedangkan nilai b tetap; menaikkan nilai warna L, a, b seduhan; menaikkan jumlah total padatan, viskositas WHC, waktu seduh (air biasa maupun air mendidih); serta memberi pengaruh terhadap kesukaan dan penerimaan panelis. Formula minuman serbuk kacang hijau terbaik ada pada konsentrasi serbuk kacang hijau 6%. Formula ini memiliki kadar air 4,71%; kadar protein 11,47%; kadar abu 1,29%; kadar lemak 0,70%; kadar karbohidrat 86,43%; serta kadar zat anti gizi fitat 0,35%.

Kata Kunci: karakteristik formula, kacang hijau, minuman serbuk

**CHARACTERISTIC OF MUNG BEAN BASED POWDER DRINK
FORMULA WITH VARIATION OF MUNG BEAN (*Vigna radiata* (L.) W)
CONCENTRATION**

ABSTRACT

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Mung bean is a commodity that has high availability in Indonesia. This make mung bean as a good potential material in food production. Ready to Drink (RTD) Mung bean milk is one example of mung bean-based product that popularly consumed. Previous research shown that RTD mung milk has low production efficiency and impracticability in presentation as well as in storage as its weakness. Further development is needed to overcome this weakness, one of the ways is by turning it into powdered drink.

This research objectivity is making mung bean powdered drink using 4-8% of mung bean powder as variation. All samples are tested to know its physical properties (WHC, solubility time, powder and steeping color, pH, total solid, viscosity) and sensory properties. Sensory test was carried out by hedonic and affective test. The best samples then conducted into further test to know its chemical properties and anti-nutrition (phytate) property.

Concentration variation of mung bean flour doesn't give significantly different in pH; Lowing L and a value while b value doesn't change in powder color; Raising L, a, b value in steeping product; rising total solid, viscosity, WHC and solubility time (both room and boiling temperatures); influencing likeness and preference of panelist. mung bean powdered drink with 6% of mung bean powdered is selected as the best formula. This selected product has moisture content 4.71% moisture content, 11.47% protein content, 1.29% ash content, 0.70% fat content, 86.43% carbohydrate content, and 0.35% phytate content.

Keywords: formula characteristic, mung bean, drink powder