

**PENGEMBANGAN MINUMAN FORMULA SERBUK KACANG HIJAU  
(*Vigna radiata* (L.) W) DENGAN PENAMBAHAN BERAS KETAN HITAM  
(*Oryza sativa* var. *glutinosa*) SEBAGAI SUMBER ANTIOKSIDAN**

**ABSTRAK**

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Pada penelitian minuman sari kacang hijau *ready to drink* sebelumnya, dijumpai beberapa kelemahan sehingga membuka peluang untuk dikembangkan menjadi minuman serbuk. Seiring perkembangan zaman dan kemajuan pendidikan, saat ini semakin meningkat kesadaran masyarakat akan kesehatan sehingga dalam penelitian ini akan dikembangkan formula minuman serbuk kacang hijau dengan penambahan beras ketan hitam sebagai sumber antioksidan.

Pada penelitian ini dilakukan penambahan beras ketan hitam dengan konsentrasi 0% (kontrol), 10%, 20%, 30%, 40%, dan 50%. Masing-masing formula dianalisis sifat fisik (warna, pH, viskositas, total padatan terlarut, WHC, waktu larut) dan sifat sensoris (uji hedonik dan uji penerimaan kuantitatif). Berdasarkan hasil analisis sifat sensoris diketahui formula terbaik, yaitu formula dengan penambahan beras ketan hitam 40% yang mengandung kadar air (4,52%), kadar abu (0,83%), kadar lemak (0,68%), kadar protein (9,28%), kadar karbohidrat (89,17%), dan kadar antioksidan (64,73%).

**Kata kunci :** Kacang hijau, minuman serbuk, beras ketan hitam, antioksidan.

**THE DEVELOPMENT MUNG BEAN (*Vigna radiata* (L.) W) BASED  
FORMULA POWDER DRINK WITH ADDITION OF BLACK  
GLUTINOUS RICE (*Oryza sativa* var. *glutinosa*)  
AS ANTIOXIDANT SOURCE**

**ABSTRACT**

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In the previous research, it was reported that mung bean ‘ready to drink’ have several weakness and it is the reason to develop mung bean powder drink. It is good chance to develop the formula by adding antioxidant compound because people nowadays are more health-conscious due to the increasing of education. Source of antioxidant compound such as black glutinous rice that contain anthocyanin.

This research was carried out with variations in the concentration of adding black glutinous rice 0% (control), 10%, 20%, 30%, 40%, and 50%. Each formulation was analyzed for physical properties (color, pH, viscosity, total dissolved solids, WHC, and dissolution time) and sensory analysis (hedonic and quantitative acceptance test). Based on the result of sensory analysis, the selected formula is adding 40% black glutinous rice to mung bean powder drink that contain water (4,52%), ash (0,83%), fat (0,68%), protein (9,28%), carbohydrate (89,17%), and antioxidants (64,73%).

**Keywords:** Mung beans, powder drink, black sticky rice, antioxidants.