

Eka Nuraisyah. NPM 200331100007. Pengaruh Jenis Jahe (*Zingiber Officinale* Roscoe) Dan Lama Perebusan Terhadap Sifat Sensoris Dan pH Minuman Pokak. Dibawah Bimbingan **Dr. Askur Rahman, S.TP., MP.** dan **Dr. Darimiyya Hidayati, S.TP., M.P**

ABSTRAK

Minuman pokak merupakan minuman tradisional berbahan dasar jahe dan rempah-rempah yang memiliki potensi sebagai minuman fungsional karena dipercaya dapat membantu menjaga kesehatan tubuh. Jenis jahe dan lama perebusan dapat memengaruhi karakteristik kimia maupun sensoris minuman pokak yang dihasilkan. Perbedaan kandungan senyawa bioaktif pada setiap jenis jahe serta proses perebusan dapat memengaruhi sifat sensoris dan nilai pH. Penelitian ini bertujuan untuk mengetahui pengaruh jenis jahe dan lama perebusan terhadap sifat sensoris dan nilai pH minuman. Jenis jahe yang digunakan yaitu jahe merah, jahe gajah dan jahe emprit dengan lama perebusan 10 menit, 20 menit dan 30 menit. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) faktorial. Hasil penelitian menunjukkan bahwa jenis jahe, lama perebusan dan interaksi keduanya berpengaruh pada nilai pH minuman pokak. Jahe merah lama perebusan 20 menit menghasilkan nilai pH tertinggi ($7,97 \pm 0,02$) yang menunjukkan minuman pokak berada pada kategori netral. Jenis jahe dan lama perebusan berpengaruh terhadap rasa dan aroma minuman pokak, tetapi tidak berpengaruh terhadap warna dan tingkat kesukaan secara keseluruhan. Berdasarkan hasil uji sensoris minuman pokak yang paling disukai panelis adalah perlakuan jahe merah dengan lama perebusan 30 menit. Hasil penelitian ini diharapkan dapat meningkatkan nilai ekonomi tanaman jahe serta menjadi dasar dalam pengembangan produk minuman pokak

Kata Kunci : *Minuman Pokak, Jahe, Lama perebusan, pH, Sensoris*

Eka Nuraisyah. NPM 200331100007. *The Effect of Ginger Type Jahe (Zingiber Officinale Roscoe) and Boiling Time on the Sensory Characteristics and pH of Pokak Beverage. Under the supervision of Dr. Askur Rahman, S.TP., MP. and Dr. Darimiyya Hidayati, S.TP., M.P*

ABSTRACT

Pokak beverage is a traditional drink made from ginger and various spices that has the potential to be a functional beverage because it is believed to help maintain body health. The type of ginger and boiling time can affect the chemical and sensory characteristics of the resulting pokak beverage. Differences in bioactive compound content in each type of ginger as well as the boiling process may influence the sensory properties and pH value of the beverage. This study aimed to determine the effect of ginger type and boiling time on the sensory characteristics and pH value of pokak beverage. The types of ginger used were red ginger, elepHant ginger, and emprit ginger with boiling times of 10 minutes, 20 minutes, and 30 minutes. This study used a factorial Completely Randomized Design (CRD). The results showed that the type of ginger, boiling time, and their interaction significantly affected the pH value of pokak beverage. Red ginger with a boiling time of 20 minutes produced the highest pH value (7.97 ± 0.02), indicating that the beverage was in the neutral category. Ginger type and boiling time also affected the taste and aroma of pokak beverage, but had no significant effect on color and overall preference. Based on the sensory test results, the most preferred pokak beverage by the panelists was the treatment using red ginger with a boiling time of 30 minutes. The results of this study are expected to increase the economic value of ginger and serve as a basis for the development of pokak beverage products.

Keywords: Pokak Beverage, Ginger, Boiling Time, pH, Sensory.