

INTISARI

Daun kersen belum dimanfaatkan secara maksimal oleh masyarakat Indonesia, saat ini pohon kersen hanya dimanfaatkan sebagai tanaman peneduh pinggir jalan karena daunnya yang rindang. Salah satu olahan pangan yang dapat dibuat menggunakan daun kersen adalah minuman celup daun kersen namun minuman celup daun kersen selama ini belum diminati karena rasanya yang masih pahit. Minuman celup yang rasanya pahit dapat ditambahkan dengan daun stevia karena daun stevia merupakan pemanis alami. Tujuan penelitian ini adalah menghasilkan minuman celup dengan penambahan daun stevia terhadap daun kersen-min yang tinggi antioksidan dan disukai oleh panelis.

Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola faktorial dengan dua faktor yaitu variasi penambahan daun stevia (33,33 g; 43,33 g; 53,33 g) terhadap daun kersen (13,33 g; 23,33 g; 33,33 g) dan daun min (33,34 g). Analisis mutu minuman celup yang dilakukan meliputi sifat kimia (flavonoid total dan aktivitas antioksidan), fisik (warna) dan tingkat kesukaan. Data yang diperoleh kemudian dianalisis secara statistik menggunakan *General Linier Model Univariat* dan *One Way Analysis of Variance* dari software SPSS dengan tingkat kepercayaan 95%.

Hasil penelitian menunjukkan bahwa minuman celup campuran daun kersen-min dengan penambahan daun stevia pada penggunaan daun stevia sebesar 33,33 dan daun kersen 23,33 g merupakan variasi terbaik yang dapat disukai oleh panelis dan memiliki aktivitas antioksidan yang tinggi. Variasi dengan penambahan daun stevia sebesar 33,33 g dan daun kersen 23,33 g tersebut menghasilkan minuman celup dengan flavonoid total sebesar 1,269 mg QE/g sampel, aktivitas antioksidan 71,31% RSA, dan tingkat kecerahan 27,44.

Kata kunci: daun kersen, daun stevia, minuman celup, antioksidan.

**THE EFFECT OF ADDITIONAL STEVIA LEAVES ON THE CHEMICAL
AND PHYSICAL PROPERTIES, AND PREFERENCES LEVEL OF
KERSEN-MINT LEAVES DRINK**

ABSTRACT

Cherry leaves have not been used optimally by the people of Indonesia, currently cherry trees are only used as roadside shade plants because of their shady leaves. One of the processed foods that can be made using cherry leaves is cherry leaf dipped drink, but cherry leaf dipped drinks so far have not been in demand because the taste is still bitter. Dip drinks that taste bitter can be added with stevia leaves because stevia leaves are a natural sweetener. The purpose of this study was to produce a dipped drink with the addition of stevia leaves to cherry-min leaves which are high in antioxidants and favored by panelists.

This study used a completely randomized design (CRD) with a factorial pattern with two factors, namely variations in the addition of stevia leaves (33.33 g; 43.33 g; 53.33 g) to cherry leaves (13.33 g; 23.33 g; 33.33 g) and mint leaves (33.34 g). The analysis of the quality of the dyed drinks included chemical properties (total flavonoids and antioxidant activity), physical properties (color) and level of preferences. The data obtained were then analyzed statistically using the Univariate General Linear Model and One Way Analysis of Variance from SPSS software with a 95% confidence level.

The results showed that the mixed drink of cherry-min leaves with the addition of stevia leaves on the use of stevia leaves was 33.33 and cherry leaves 23.33 g was the best variation that the panelists liked and had high antioxidant activity. Variations with the addition of 33.33 g of stevia leaves and 23.33 g of cherry leaves resulted in a dip with a total flavonoid of 1.269 mg QE/g sample, antioxidant activity of 71.31% RSA, and a brightness level of 27.44.

Keywords: cherry leaf, stevia leaf, dip, antioxidant.