PENGARUH JENIS JERUK, KOMBINASI KURMA DENGAN LAMA PEREDAMAN TERHADAP SIFAT FISIK, KIMIA DAN TINGKAT KESUKAAN *INFUSED WATER*

INTISARI

Buah jeruk banyak mengandung vitamin C. *Infused water* merupakan salah satu dari pengolahan buah jeruk. Pengolahan buah jeruk menjadi *infused water* dilakukan dengan penambahan kurma dan perendaman di dalam air putih. Penambahan kurma dan perendaman diduga berpengaruh terhadap sifat fisik, kimia dan tingkat kesukaan *infused water.*

Penelitian ini bertujuan untuk mengetahui kadar vitamin C, kadar antioksidan, pH, tingkat kekeruhan dan tingkat kesukaan *infused water.* Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan dua faktor. Faktor yang pertama yaitu formulasi *infused water* jeruk (lemon, nipis dan limau) dengan tambahan kurma dan tanpa tambahan kurma, faktor yang kedua yaitu lama perendaman (2 jam, 4 jam dan 6 jam).

Hasil penelitian menunjukan minuman *infused water* perlakuan formulasi jeruk lemon dengan tambahan kurma dengan lama perendaman 6 jam merupakan minuman *infused water* yang disukai. Karakteristik dari *infused water* ini yaitu; kadar vitamin C 22, 88 mg /100 g, kadar antioksidan 20,39 % RSA, pH 4,73, kekeruhan 86,50 FTU, hedonik warna 5,00, rasa 5,15, aroma 5,20 dan keseluruhan 4, 95. Formulasi variasi jeruk dengan kurma dan tanpa kurma serta lama perendaman berpengaruh terhadap kadar vitamin C, kadar antioksidan, nilai pH, tingkat kekeruhan dan tingkat kesukaan warna, rasa, aroma dan keseluruhan *infused water.*

Kata kunci: *infused water,* lemon, nipis, limau, kurma.

THE EFFECT OF ADDITION CITRUS TYPE, DATE FRUIT AND IMMERSION TIME ON PHYSICAL,CHEMICAL PROPERTIES AND PREFERENCE LEVEL OF INFUSED WATER

ABSTRACT

Citrus contain lots of vitamin C. Infused water is one of processing citrus fruits. The processing of citrus fruits into infused water is done by adding dates and soaking them in water. The addition of dates and soaking is thought to have an effect on the physical, chemical properties and level of preference for *infused water*.

This study aims to determine the level of vitamin C, antioxidant levels, pH, turbidity level and the level of preference for infused water. This study used a completely randomized design (CRD) with two factors. The first factor is the formulation of *infused water* (lemon, lime and lime) with the addition of dates and no additional dates, the second factor is the soaking time (2 hours, 4 hours and 6 hours).

The results showed that the *infused water* drink with the formulation of lemon with the addition of dates with 6 hours of a soaking time was the preferred infused water drink. The characteristics of this infused water are; levels of vitamin C 22, 88 mg / 100 g, antioxidant levels 20.39% RSA, pH 4.73, turbidity 86.50 FTU, hedonic color 5.00, taste 5.15, aroma 5, 20 and overall 4, 95 The formulation of variations of oranges with dates and without dates and soaking time affected the levels of vitamin C, antioxidant levels, pH values, turbidity levels and preference levels of color, flavor, aroma and overall of *infused water*.

Key words: *infused water,* lemon, lime, lime, dates.