

INTISARI

YULIATI TUTIK, 2019, PENGARUH KONSENTRASI JAHE (*Zingiber officinale rocs*) TERHADAP MUTU FISIK SIRUP DAUN KELOR (*Moringa Oleiveralamk*), KARYA TULIS ILMIAH, FAKULTAS FARMASI, UNIVERSITAS SETIA BUDI, SURAKARTA

Daun kelor adalah daun dari tanaman kelor (*Moringa Oleivera Lamk*). Daun kelor mengandung banyak zat yang bermanfaat baik dari kandungan metabolik primer maupun metabolik sekundernya. Rebusan daun kelor memiliki rasa khas sedikit pahit dan bau khas sedikit langu. Sifat organoleptik dari rebusan daun kelor tersebut kemungkinan dapat ditutupi dengan mengolahnya dalam sediaan sirup dengan pemanis gula merah dan penambahan jahe ke dalam formulanya. Penelitian ini bertujuan untuk mengetahui pengaruh variasi konsentrasi jahe terhadap mutu fisik sirup daun kelor.

Sirup daun kelor dibuat dalam empat formula yang masing – masing mengandung daun kelor 7,5%. Variasi kandungan jahenya adalah formula 1: 5%, formula 2: 7,5%, formula 3 : 10%, formula 0: tanpa jahe. Keempat formula diuji mutu fisik meliputi uji organoleptik, uji pH, uji viskositas dan uji hedonik.

Hasil penelitian menunjukkan bahwa variasi konsentrasi jahe berpengaruh terhadap sifat mutu fisik sirup daun kelor. Sirup daun kelor dengan konsentrasi jahe 10% lebih disukai oleh panelis yaitu pada formula 3 dengan kandungan jahe 100gr dalam 1000ml sirup.

Kata kunci : daun kelor, jahe, sirup, mutu fisik

ABSTRAC

YULIATI TUTIK, 2019, INFLUENCE OF GINGER CONCENTRATION (*Zingiber officinale rocs*) ON THE PHYSICAL QUALITY OF KELOR LEAF SIRUP (*Moringao leifera lamk*, SCIENTIFIC PAPERS, FACULTY OF PHARMACY, SETIA BUDI UNIVERSITY, SURAKARTA.

Moringa leaves are the leaves from Moringa Oleivera Lamk. Moringa leaves contain many substances that are beneficial both from primary metabolic content and secondary metabolic content. Moringa leaves stew has a distinctive slightly bitter taste and a slightly unpleasant odor. The organoleptic nature of the moringa leaves decoction might be covered by processing it in syrup with sweetener and brown sugar and adding ginger to the formula. This study aims to determine the effect of variations in ginger concentration on the physical quality of Moringa leaf syrup.

Moringa leaves syrup is made in four formulas, each of which contains 7.5% Moringa leaves. The variation of ginger content is formula 1: 5%, formula 2: 7.5%, formula 3: 10%, formula 0: without ginger. The four formulas tested for physical quality include organoleptic tests, pH tests, viscosity tests and hedonic tests.

The results showed that variations in concentration of ginger affect the physical quality properties of Moringa leaves syrup. Moringa leaves syrup with a concentration of 10% ginger is preferred by panelists, namely in formula 3 containing 100gr of ginger in 1000ml syrup.

Keywords: Moringa leaf, ginger, syrup, physical quality