

## **ABSTRAK**

Dewi Ayu Tianasari

Antioksidan merupakan suatu senyawa yang dapat menyerap atau menetralkan radikal bebas sehingga mampu mencegah penyakit degeneratif dan meningkatkan sistem imunitas tubuh. Senyawa antioksidan dapat diperoleh dari minuman fungsional yang berbahan dasar tanaman rimpang, oleh karena itu dapat dilakukan pemanfaatan dengan pengolahan bahan dasar dari produk olahan minuman fungsional bir pletok menjadi lebih menarik seperti permen jelly. Penelitian ini bertujuan mengetahui kadar aktivitas antioksidan, kadar air, karakteristik organoleptik dan daya terima masyarakat terhadap permen jelly bir pletok. Metode yang digunakan adalah Rancangan Acak Lengkap (RAL). Adapun 3 perlakuan yaitu 10%, 15%, 25% air rebusan bir pletok. Penggantian air rebusan bir pletok dihitung dari air perebusan air rebusan bir pletok sebanyak 1000 L. Hasil uji aktivitas antioksidan pada permen jelly bir pletok yang paling tinggi yaitu perlakuan penggunaan air rebusan bir pletok sebanyak 25% sebesar 154.56 ppm. Hasil kadar air berada di atas batas maksimal SNI yaitu 20%. Hasil nilai rata-rata skor organoleptik paling tinggi untuk warna 2,34, aroma 3,11, rasa 3,97, dan tekstur 3,23. Terdapat perbedaan signifikan permen jelly bir pletok terhadap warna dan rasa. Daya terima pada permen jelly bir pletok memiliki kriteria suka. Kesimpulannya adalah permen jelly bir pletok ini dapat diterima oleh masyarakat dan memiliki aktivitas antioksidan sedang.

**Kata kunci :** permen jelly, bir pletok, aktivitas antioksidan

## **ABSTRACT**

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*Antioxidants are compounds that can absorb or neutralize free radicals so that they can prevent degenerative diseases and increase the body's immune system. Antioxidant compounds can be obtained from functional drinks made from rhizome plants, therefore it can be utilized by processing the basic ingredients of functional beverage products made of beer pletok to be more attractive such as jelly candy. This study aims to determine the levels of antioxidant activity, moisture content, organoleptic characteristics and public acceptance of pletok beer jelly candy. The method used was a completely randomized design (CRD). The 3 treatments were 10%, 15%, 25% water pletok beer. Replacement of pletok beer boiled water is calculated from the water boiled water pletok beer as much as 1000 L. The result of the test of antioxidant activity on pletok beer jelly candy is the treatment of using water pletok beer boiled as much as 25% at 154.56 ppm. The results of the water content are above the SNI maximum limit of 20%. The highest average organoleptic score results for color 2.34, aroma 3.11, taste 3.97, and texture 3.23. There are significant differences in the color and taste of the pletok beer jelly candy. Acceptance of the pletok beer jelly candy has the criteria of liking. The conclusion is that pletok beer jelly candy can be accepted by the public and has moderate antioxidant activity*

**Key words:** *jelly candy, pletok beer, antioxidant activity*