HEDONIC TEST OF DRY ROSELA CALXIC SYRUP WITH ADDITION OF STEVIA SUGAR

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ABSTRACT

Rosella (Hibiscus sabdariffa L.) is a tropical plant that is widely grown in Indonesia. Rosella flowers can grow optimally in areas that have tropical and subtropical climates. Rosella flower calyx contains flavonoids. Stevia is a shrub that has long been used as a non-sugarcane sweetener, whose sweetness is 200-300 times that of sugar cane. This hedonic test research was conducted to determine the level of consumer preference for rosella calyx syrup with the addition of stevia sugar. This research was conducted from July to September 2020 at the Jember State Polytechnic. The experimental design used was a non-factorial randomized block design where (P) was the added level of stevia sugar. P1 stevia sugar 20 grams/l, P2 stevia sugar 50 grams/l, P3 stevia sugar 80 grams/l, P4 stevia sugar 110 grams/l, and P5 stevia sugar 140 grams/l. The observational data obtained were tested using the F test (Anova) and if the results were significantly different, then the BNJ test was carried out at the 5% level. The results showed that the addition of stevia sugar to rosella calyx syrup had no significant effect on the aroma, color, and viscosity parameters and significantly different in the taste parameters. The best treatment was the addition of stevia sugar 140 grams/l.

Keyword : Rosella, syrup, stevia sugar