

Organoleptic test of adding red ginger (*Zingiber officinale* var *Rubrum Rhizoma*) to instant tea (*Camellia sinensis* L.) to consumer preferences

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ABSTRACT

*This study aims to determine the Organoleptic Test of Adding Red Ginger (*Zingiber officinale* var *Rubrum Rhizoma*) to Instant Tea (*Camellia sinensis* L.) Against Consumer Preferences This research was carried out at the Jember State Polytechnic, East Java province and will be carried out from July 2023 to December 2023. This study was conducted using the Mark Test consisting of 5 kinds of treatments, namely, P1 = Control (ginger tea products circulating in the community), P2 = Addition of ginger 14 grams / 1000 ml Tea Solution, P3 = Addition of ginger 16 grams / 1000 ml Tea Solution, P4 = Addition of ginger 18 grams / 1000 ml Tea Solution, P5 = Addition of ginger 20 grams / 1000 ml Tea Solution. Parameter yang diamati dalam penelitian ini adalah aroma, warna, rasa, dan aftertaste. The results of this study showed that the administration of red ginger had an effect on the meter of aroma, color, taste, and aftertaste Perlakuan P2 (Addition of ginger 14 grams / 1000 ml Tea Solution) gave the highest average value on each treatment parameter.*

Keyword : Organoleptic, tea, red ginger