Abstract

Gotu kola leaves have a bitter taste so sweeteners need to be added so that the bitter taste in the gotu kola leaves can be completely covered in addition to powdered honey as a substitute for aspartame. So therefore this research was conducted to determine the effect of adding honey powder on the quality of the gotu kola leaf effervescent drink physically, chemically and sensoryly. There is only one variable, namely powdered honey with different concentrations (10%, 15%, 20%, 25%, 30%). The variables measured in this study were physical tests (dissolving time), chemical tests (moisture content, ash content, pH value, antioxidant activity), sensory tests (color, aroma, luster, taste). The data analysis technique used analysis of variance (ANOVA) followed by Duncan's test with = 0.05 which shows a significant difference. The results showed that the interaction between gotu kola leaf effervescent drink and honey powder had a significant effect at = 0.05 on the dissolving time of each concentration and hedonic aroma. While the concentration of powdered honey had no significant effect at = 0.05 on water content, ash content, pH, antioxidant activity, hedonic quality tests (color, luster, taste) and hedonic quality. Powdered honey with a concentration of 25% produces the best quality effervescent drink. This treatment has a solubility value of 21.84s, water content is 6.415%. ash content 0.2179%, antioxidant activity 0.7059, pH value 5.6%.

Keywords: powdered honey, effervescent, gotu kola leaf, antioxidant, different concentration