RINGKASAN

Tanaman seledri merupakan tumbuhan yang memiliki khasiat sebagai bahan obat tradisional yang memiliki efek anti hipertensi dan antiseptik pada saluran kemih serta anti rematik (Nadinah, 2008). Pengobatan herbal semakin popular digunakan karena memiliki efek samping yang minimum dengan mekanisme kerja yang perlahan. Salah satu tumbuhan yang sering digunakan dalam pengobatan herbal adalah seledri, baik secara langsung dalam bentuk sayuran atau sebagai ekstrak (*Apiumgraveolens L*). Selain karena efek samping yang minimum, perkembangan penelitian yang signifikan terhadap obat herbal dari seledri diduga berkaitan dengan ketersediannya yang tinggi di alam, sehingga sangat berpotensi untuk dikembangkan sebagai alternative pengobatan yang lebih aman dan terjangkau dibandingkan terhadap obat-obat sintetik. Saat ini olahan seledri yang telah dikenal masyarakat antara lain jus, ekstrak, teh, snack, dan kapsul. Belum ada pengembangan olahan seledri dalam bentuk minuman. Dengan demikian, diperlukannya upaya pengembangan olahan seledri dalam bentuk minuman. Masyarakat cenderung lebih menyukai produk pangan yang berbentuk instan seperti minuman sirup. Daya terima akan sebuah produk dimasyarakat sangatlah penting. Uji daya terima menyangkut penilaian seseorang akan suatu sifat atau kualitas suatu bahan yang menyebabkan orang menyenangi produk tersebut.

Penelitian ini dilaksanakan di Laboratorium THP Fakultas Pertanian UISU. Penelitian menggunakan Rancangan Acak Lengkap (RAL) faktorial dengan dua (2) ulangan. Faktor I : Jumlah Gula (G) yang terdiri atas empat taraf : G1 (55%), G2 (60%), G3 (65%), G4 (70%). Faktor II : Jumlah CMC (C) yang terdiri atas empat taraf : C1 (0%), C2 (0,5%), C3 (1%), C4 (1,5%). Parameter yang diamati meliputi TSS, kadar vitamin C, tinggi endapan, organoleptik rasa dan aroma.

Hasil penelitian : TSS tertinggi 70,388 (G4) dan 67,113 (C4), vitamin C tertinggi 2,913 (G1) dan 2,515 (C1), tinggi endapan tertinggi 0,201 mm (G4) dan 0,380 mm (C1), aroma tertinggi 3,213 (G3), dan 3,085 (C4), rasa tertinggi 3,525 (G3), dan 3,182 (C4). Untuk memperoleh sirup seledri yang bermutu baik disarankan menggunakan jumlah gula G3 (65%) dan CMC C3 (1%) karena menghasilkan sirup yang disukai panelis.

Kata Kunci : seledri, gula, CMC

SUMMARY

Celery plant is a plant that has properties as traditional medicinal ingredients that have anti-hypertensive and antiseptic effects on the urinary tract and anti-rheumatism (Nadinah, 2008). Herbal remedies are increasingly being used because they have minimal side effects with a slow mechanism of action. One of the plants that is often used in herbal medicine is celery, either directly in the form of vegetables or as an extract (Apiumgraveolens L). In addition to the minimum side effects, the development of significant research on herbal medicines from celery is thought to be related to its high availability in nature, so it has the potential to be developed as an alternative treatment that is safer and more affordable than synthetic drugs. Currently processed celery that has been known to the public includes juice, extract, tea, snacks, and capsules. There has been no development of processed celery in the form of drinks. Thus, efforts are needed to develop processed celery in the form of drinks. People tend to prefer instant food products such as syrup drinks. The acceptance of a product in the community is very important. Acceptance test involves a person's assessment of a nature or quality of a material that causes people to like the product.

This research was conducted at the THP Laboratory of the UISU Faculty of Agriculture. The study used a factorial Completely Randomized Design (CRD) with two (2) replications. Factor I : Total Sugar (G) which consists of four levels : G1 (55%), G2 (60%), G3 (65%), G4 (70%). Factor II : Total CMC (C) which consists of four levels : C1 (0%), C2 (0,5%), C3 (1%), C4 (1,5%). Parameters observed included TSS, vitamin C content, high precipitate, organoleptic taste and aroma.

The results : the highest TSS was 70.388 (G4) and 67.113 (C4), the highest vitamin C was 2.913 mg/100g (G1) and 2.515 (C1), the highest sediment height was 0.201 mm (G4) and 0.380 mm (C1), aroma the highest taste was 3,213 (G3) and 3,085 (C4), the highest taste was 3,525 (G3) and 3,182 (C4). To obtain good quality celery syrup, it is recommended to use the amount of sugar G3 (65%) and CMC C3 (1%) because it produces a syrup that is preferred by the panelists.

Keywords : celery, sugar, CMC