RINGKASAN

Di Indonesia, seledri menjadi tumbuhan yang mudah ditemukan, salah satunya karena iklim yang sesuai untuk pertumbuhan seledri. Seledri tumbuh dengan baik di tanah lempung berpasir yang sangat lebat serta di bawah kondisi iklim yang ringan. Seledri tidak memiliki efek samping untuk tubuh kita, mudah didapat dan harganya pun terjangkau untuk semua kalangan. Tanaman Seledri merupakan tumbuhan yang memiliki khasiat sebagai bahan obat tradisional yang memiliki efek anti hipertensi, diuretik ringan dan anti septic pada saluran kemih serta anti rematik. 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. Potensi dari tanaman seledri yang dapat bermanfaat bagi kesehatan masyarakat, maka diperlukan pengembangan dari tanaman seledri itu sendiri berupa produk minuman seperti sirup. Berdasarkan uraian tersebut, maka tujuan dari penelitian ini adalah untuk membuat minuman sirup berbasis seledri yang dapat dijadikan sebagai alternative penanggulangan Hipertensi.

Penelitian ini dilaksanakan di Laboratorium THP Fakultas Pertanian UISU. Penelitian menggunakan rancangan acak lengkap (RAL) factorial dengan dua (2) ulangan. Faktor I : Jumlah Gula (A) yang terdiri atas empat taraf : G_1 (55 %), G_2 (60 %), G_3 (65 %), G_4 (70 %). Faktor II :Jumlah Perasan Jeruk Nipis (J) yang terdiri atas empat taraf : J_1 (0%), J_2 (5 %), J_3 (10 %), J_4 (15 %). Parameter yang diamat meliputi TSS, kadar vitamin C, pH, organoleptik rasa dan aroma. Hasil penelitian : TSS tertinggi 73,593 (G_4), dan 70,256 (J_4), vitamin C tertinggi 3,948 mg/100g (G_1), dan 3,189 (J_1), pH tertinggi 5,241 (G_4), dan 5,906 (J_1), aroma tertinggi 3,675 (G_3), dan 3,600 (J_3), rasa tertinggi 3,439 (G_3), dan 3,449 (J_3). Untuk memperoleh sirup seledri yang bermutu baik disarankan menggunakan jumlah gula G_3 (65 %) dan ekstak jeruk lemon J_3 (10%) karena menghasilkan sirup yang disukai panelis.

Kata Kunci : Seledri, Gula, Jeruk Lemon

SUMMARY

In Indonesia, celery is a plant that is easy to find, partly because the climate is suitable for celery growth. Celery grows well in very dense sandy loam soils and under mild climatic conditions. Celery has no side effects for our bodies, is easy to obtain and the price is affordable for all people. Celery plant is a plant that has properties as traditional medicinal ingredients that have anti-hypertensive, mild diuretic and anti-septic effects on the urinary tract and anti-rheumatism. Currently, processed celery that has been known to the public includes juices, extracts, teas, 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. The potential of the celery plant that can be beneficial for public health, it is necessary to develop the celery plant itself in the form of beverage products such as syrup. Based on this description, the purpose of this research is to make a celery-based syrup drink that can be used as an alternative to hypertension prevention.

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 (A) which consists of four levels: G1 (55%), G2 (60%), G3 (65%), G4 (70%). Factor II : The amount of lime juice (J) which consists of four levels: J1 (0%), J2 (5 %), J3 (10 %), J4 (15 %). Parameters observed included TSS, vitamin C content, pH, organoleptic taste and aroma. The results: the highest TSS was 73,593 (G4), and 70,256 (J4), the highest vitamin C was 3,948 mg/100g (G1), and 3,189 (J1), the highest pH was 5,241 (G4), and 5,906 (J1), the highest aroma was 3,675 (G3), and 3,600 (J3), the highest taste was 3,439 (G3), and 3,449 (J3). To obtain good quality celery syrup, it is recommended to use the amount of sugar G3 (65%) and lemon extract J3 (10%) because it produces a syrup that is preferred by the panelists.

Keywords: Celery, Sugar, Lime