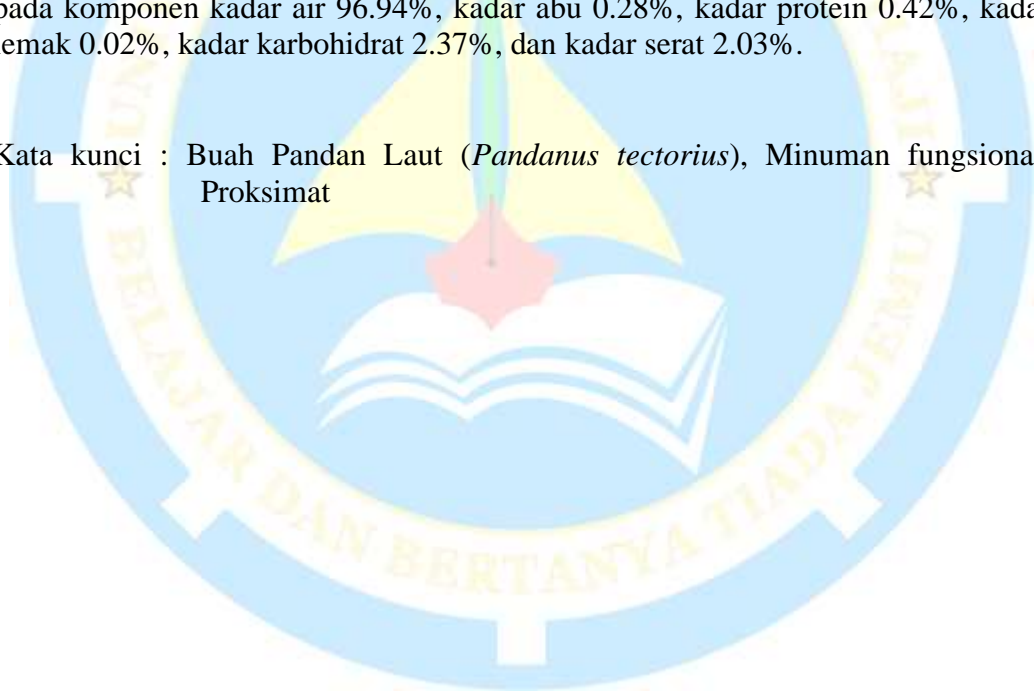


## RINGKASAN

HERMAN SIAGIAN. Pemanfaatan Buah Pandan Laut (*Pandanus tectorius*) Sebagai Minuman Fungsional. Dibimbing oleh R. MARWITA SARI PUTRI dan SRI NOVALINA A.

Buah pandan laut (*Pandanus tectorius*) atau pandan tikar adalah tumbuhan liar dipesisir pantai yang memiliki potensi untuk diolah sebagai minuman fungsional karena mengandung kandungan air, karbohidrat, serat. Berdasarkan penelusuran literatur buah pandan laut (*Pandanus tectorius*) belum pernah diolah sebagai minuman fungsional. Penelitian ini bertujuan untuk mengetahui kandungan minuman fungsional buah pandan laut (*Pandanus tectorius*) seperti kandungan proksimat, serat. Penelitian ini dilakukan dalam beberapa tahapan, antara lain pembuatan formulasi minuman fungsional, uji hedonik, uji proksimat, uji kadar serat. Penjelasan deskriptif analisis kualitatif dan kuantitatif digunakan dalam analisis data. Hasil dari penelitian dapat disimpulkan bahwa formulasi minuman fungsional buah pandan laut terbaik berdasarkan uji organoleptik adalah formulasi MP 3 dengan konsentrasi 80% sari buah pandan laut, 10% jeruk kalamansi (*Citrus microcarpa*) 10% tepung alginat. Hasil analisis proksimat minuman fungsional pada komponen kadar air 96.94%, kadar abu 0.28%, kadar protein 0.42%, kadar lemak 0.02%, kadar karbohidrat 2.37%, dan kadar serat 2.03%.

Kata kunci : Buah Pandan Laut (*Pandanus tectorius*), Minuman fungsional, Proksimat



## SUMMARY

HERMAN SIAGIAN. Utilization of Pandan Laut Fruit (*Pandanus tectorius*) As a Functional Drink. Supervised by R. MARWITA SARI PUTRI and SRI NOVALINA A.

*Pandanus tectorius* or pandan mat is a wild plant on the coast which has the potential to be processed as a functional drink because it contains water, carbohydrates, fiber. Based on a literature search, sea pandanus fruit (*Pandanus tectorius*) has never been processed as a functional drink. This study aims to determine the content of sea pandanus (*Pandanus tectorius*) functional drinks such as proximate, fiber and antioxidant content. This research was conducted in several stages, including making functional drink formulations, organoleptic tests, proximate tests, fiber content tests, antioxidant activity tests. Descriptive explanations of qualitative and quantitative analysis are used in data analysis. The results of the study concluded that the best sea pandan fruit functional drink formulation based on the organoleptic test was the MP 3 formulation with a concentration of 80% sea pandan juice, 10% calamansi orange (*Citrus microcarpa*) 10% alginate flour. The results of the proximate analysis of functional drinks on the components of water content 96.94%, ash content 0.28%, protein content 0.42%, fat content 0.02%, carbohydrate content 2.37%, and fiber content 2.03%.

Keywords: *Pandanus tectorius*, Functional drink, Proximate

