

Serbuk semanggi sebagai minuman herbal (creating colver powder herbal drink) / Nini Jayanti, Moses Soediro

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Abstrak

Innovation is needed to preserve local culinary clover as a culinary ingredient which becomes one of the elements of the tourist attraction. With the momentum of healthy lifestyle trend in Surabaya, a beverage product is created from local ingredient in surabaya. A clover known in Latin as Marsilea Crenata is usually used as a Pecel Semanggi. Marsilea Crenata is known as herbal medicine. It used to cure sore throat, sprue, and fever. It contains high isoflavones. The herbal drink is created by producing clover powder through the stages of drying using dehydrator. The herbal beverage is produced through experimental stages with dry mix and crystallization method. Sensory test is used to discover about the taste, aroma, color, and texture of the herbal drink. They are acceptable and 53.3% of panelists like it. Nutrition test is conducted in Balai Riset dan Standardisasi Industri Surabaya to discover the nutrition facts of the herbal drink. The herbal drink contains of 20,62% ash, 7,31% sugar, 1,16% protein, 6,15% carbohydrate, and energy 38,96 kcal/100 g. In further research other methods can be used such as vacuum drying or freeze drying so that the vitamin content is keep remain. The clover leaf utilization can be optimized by producing an instant herbal drink water clover. Thus teh Kampung Semanggi as one of tourist destinations deserves to receive more attention, particularly from the government.