

## Antioxidant activities, physicochemical properties and sensory characteristics of kecombrang tea (*Etlingera elatior*) as functional drink

<b>Publons ID</b>	(not set)
<b>Wos ID</b>	WOS:000687196500129
<b>Doi</b>	10.1088/1755-1315/653/1/012129
<b>Title</b>	Antioxidant activities, physicochemical properties and sensory characteristics of kecombrang tea ( <i>Etlingera elatior</i> ) as functional drink
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<b>Publish Date</b>	2021
<b>Journal Name</b>	2ND INTERNATIONAL CONFERENCE ON SUSTAINABLE AGRICULTURE FOR RURAL DEVELOPMENT 2020
<b>Citation</b>	3
<b>Abstract</b>	Kecombrang is one of the plants in Zingiberaceae group which has antioxidant properties and potential to be processed as raw material for functional drinks including herbal teas. The addition of sugar and tamarind can alter the characteristics of kecombrang tea. The purpose of this study was to determine the effect of adding various types of sugar and tamarind to kecombrang flower powder on physicochemical properties, antioxidant activity and sensory characteristics of kecombrang tea. This study used an experimental method with a randomized block design (RBD) consisted of 6 treatment combinations with 4 replications to obtain 24 experimental units. The factors tested were kecombrang plant parts (flowers and fruit); tamarind addition (without and added with acid); and crystal coconut sugar addition (without and added with coconut sugar). The results showed that the best treatment combination based on the effectiveness index method was kecombrang flowers with the addition of tamarind and coconut sugar. This product has a total phenol of 5.96 mg TAE (Tannic Acid Equivalent)/gram bk, water content of 1.32%, ash content of 3.54%, pH of 4.5, and antioxidant activity of 85.93%, red color, a quite strong distinctive aroma of kecombrang, and a bit sour taste.
<b>Publish Type</b>	Book in series
<b>Publish Year</b>	2021
<b>Page Begin</b>	(not set)
<b>Page End</b>	(not set)
<b>Issn</b>	1755-1307
<b>Eissn</b>	
<b>Url</b>	<a href="https://www.webofscience.com/wos/woscc/full-record/WOS:000687196500129">https://www.webofscience.com/wos/woscc/full-record/WOS:000687196500129</a>
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