Original Research Article

CHARACTERISTICS OF GREEN TEA MOCCA SEAWEED TOPPINGS WITH TEA FLAVORS AND MOCCA

Comment [Aikh1]: Fat and protein composition and consumer acceptability of modified Thai ice tea (Che-yen)

ABSTRACT

Aims: Thai tea is known as Thai ice or "Cha-yen". Apart from Cha Yen or Ceylon other ing ingredients that may be added to Thai tea are linden water, star anise, sour seeds or red a and yellow food coloring and sometimes there are also those who add spices. The purpose purpose of this study is to design a green tea mocca flavor variant that consumers like and and combine the green tea mocca flavor variant with seaweed toppings and to find out the the proximates and food safety aspects (dyes) of contemporary ice drinks, namely green te tea mocca. The study was processed descriptively where data was taken from 2 different different cafes and then asked to make a taste whose composition and volume comparison comparison had been determined by the researcher.

Place and Duration of Study: This research was carried out at the Makassar Health Labo

Study design: This research was analyzed at the Makassar Health Laboratory Center from from January to February 2023. Research parameters are color and nutritional value (proxi (proximate protein and fat) with treatment A1 : hot tea : sweetened condensed milk : Mocca Mocca = 50 ml : 12 ml : 15 grams, A2 : hot tea : sweetened condensed milk = 50 ml : 18 m ml : 15 grams and A3 = hot tea : sweetened condensed milk : Mocca = 50 ml : 24 ml : 15 g grams.

Results: The study on the addition of various different foods were seen descriptively the a average protein and fat content was the A1 treatment = fat content 0.35% and protein cont content 0.70%, treatment A2 = fat content 0.36% and protein content 0.80% while A3 = fat fat content 0.36% and protein content 0.87%. The range of protein content is below 1% du due to the addition of ice and water whose ratio is 1: 10 (25 ml of fruit flavor: 250 ml of wat water).

Conclusion: The color combination of the two cafes that compose or design colors is very

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Keyword: *Green Tea, Mocca, Seaweed, Thai Tea*

1. INTRODUCTION

Thai tea is known as Thai ice or "Cha-yen". Apart from Cha Yen or Ceylon other ingredients that may be added to Thai tea are linden water, star anise, sour seeds or red and yellow food coloring and sometimes there are also those who add spices.

Thai tea also has ingredients that can make the body healthy. A source of carbohydrates, as there is sugar and sweetened condensed milk used in the concoction of this drink. Rich in Isoflavones have antioxidant, protein and calcium properties that are excellent for the body as well as and fat levels of sugar and milk.

Thai tea is a contemporary drink that is widely sold and is increasingly felt by the needs and benefits by the community because in addition to giving the impression of cheap, easy to get and delicious taste and suitable for the tastes of most people also has a shape, number and variety that develops so wide that it nourishes the growth of snack food vendors everywhere including café cafes. Although snack foods have these advantages, it turns out that snack foods are still a risk to health due to concerns about the use of coloring additives.(reference needed here)

In order for the public to avoid food and drinks that can endanger health, the government has set standards and requirements so that food and beverages are suitable and safe for consumption by the public in this case stated in Law Number 23 of 1992 concerning health article 21 paragraph 1: "Food and beverage security is organized to protect the public and food and beverages that do not meet health requirements"(BPOM RI 2010).

The objectives of this study are: Designing green tea mocca flavor variants that consumers like and analyzing the chemical composition (proximate) of fat and protein levels as well as color additives of green tea mocca topping seaweed pudding.

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2. MATERIAL AND METHODS

MATERIALS AND TOOLS

The raw materials or samples used in this study were green tea, mocca coffee sachet, sweetened condensed milk.Chemical Analysis MaterialsTechnical concentrated H2SO4 and p.a., HCl 0.1 N, NaOH 32%, borax acid 3%, Methyl red indicator, pp indicator, Alcohol 70%, CaCO3,, oxalic acid, concentrated HCl. K2SO4. $Na_2S_2O_3$ solution BCG-MR indicator.Ethylmethylketone.Acetone.

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Comment [Aikh12]: borax acid or boric acid

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METHOD

Ingredients:
- 1/2 cup hot tea (50 ml) of (5 tea sachets : 500 ml of hot water)
- 3 tbsp (15 g)creamer powder
- 2 tbsp (10 g) granulated sugar
- 2 tbsp (12 ml) white sweetened condensed milk
- Ice cubes
- Technical Sea Rumpul Flour

Stir greentea powder and granulated sugar into hot water then add sweetened condensed milk and Moccapowder (as per the research treatment) taste test add ice cubes. Add seaweed toppings from Technical Seaweed Meal Pudding.

Research Treatment

A1 = hot tea : condensed milk : Mocca = 50 ml : 12 ml : 15 grams
A2 = hot tea : sweetened condensed milk : Mocca = 50 ml : 18 ml : 15 grams
A3 = hot tea : condensed milk : Mocca = 50 ml : 24 ml : 15 grams

2.3 EXPERIMENTAL DESIGN

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The experimental design used in this study was to use an independent t-test (independent t-test).

2.4 ANALYSIS DATA

The research data were analyzed using analysis of variance using SPSS version?

3. RESULTS AND DISCUSSION

3.1Beverage Profile

Comment [Aikh15]: which beverage profile?

The sale of ice drinks in the Makassar (Antang) area, many are individual businesses and some are managed by café agents around the Antang area of Makassar city began to scatter along the main road of the Antang axis. The sales price of contemporary drinks with different types is Rp. 10,000 – Rp. 15,000.

Comment [Aikh16]: indicate dollar equivalent

Sanitation from traders, serving tools and the environment of selling on contemporary ice drinks are regulated in the Ministry of Health Regulation Number 942 of 2003 concerning Guidelines for Sanitary Hygiene Requirements for Snack Food.The results of comparison with Government Regulations, state that some are in accordance with the Permenkes, from all articles and paragraphs, some are not. The profile of the drinks can be designed by the bartender very attractive to café customers. Of the 10 respondents interviewed spongily about desin or how to

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arrange the color of thaitea mocca drinks topped with seaweed, all gave satisfactory scores (4-5) of the design or liking for the color arrangement of the appearance of the drinks made. Give me a model of thai tea drink model layer over mocca cofee. The usual ones are sold in café cafes

Figure 1. Bartender Design Beverage Profile

3.2Proximate Analysis and Coloring of Green Tea Mocca Drink

The analysis carried out is a proximate analysis, namely protein and fat levels. Food safety analysis includes qualitative dye analysis.

Table 1. Research Results of Proximate and Dye Green Tea Mocca topping Seaweed

Beverage profile (Design Bartender			
Treatment	A1 : hot tea : sweetened condensed milk : Mocca = 50 ml : 12 ml : 15 grams	A2 : hot tea: sweetened condensed milk = 50 ml : 18 ml : 15 grams	A3 = hot tea : sweetened condensed milk : Mocca = 50 ml : 24 ml : 15 grams
Proximate levels	Fat : 0.35 % Protein : 0.70 %	Fat : 0,36 % Protein : 0,80%	Fat : 0,36 % Protein : 0,87%
Dye	Negative	Negative	Negative

The average value of protein content in greentea mocca topping seaweed ranges from 0.70% for A1 treatment. A2 0.80% and A3 = 0.87%. The effect of different additions of different foodstuffs on the protein content of greentea mocca ice drink topping seaweed can be seen in table 1.

The results obtained protein levels of foodstuffs that were put into the main muniman contents (greentea that had been dissolved in hot water, condensed chocolate milk, and mocca cafee flour) coated with seaweed toppings. Liquid condensed chocolate milk ultimately has a higher protein influence as in A3 treatment than A2 treatment and A1 treatment, because it is from sweetened condensed milk. According to Santoso et al.(1999) the protein content of sweetened condensed milk is 8.1%. The combination of antra coffee and milk as well, gives a preferred taste sensation. In terms of nutrition, milk has a high content of carbohydrates, proteins and vitamins and minerals while coffee contains more caffeine, elkanitrin, amino acids. In terms of the benefits of milk as a source of energy and recovery, coffee stimulates energy. Coffee is considered to be able to help fat metabolism become a source of energy.

The combination of tea (greentea) and real milk is not good in terms of nutrition because the content of tannins and polyphenols in tea can interfere with the absorption process of protein i, because polyphenols and tannin acids can bind proteins in the intestine even though protein is needed for growth and development. The nutritional content of tea protein 0 grams.

According to Zakiah, 2020, the content of a cup of milk (243 ml) contains 74 calories, 3.2 grams of fat, 9.8 mg of cholesterol, 42 mg of sodium, 159 mg of potassium, 8.4 g of carbohydrates, and 3.1 grams of protein, 11 percent calcium and 3 percent of vitamin A.While the content of coffee, instant with sugar, taste of moka powder contains 459.9 calories, 64% carbohydrates, 31% fat and 5% protein (IDN Medis, 2020).
The average fat content value in greentea mocca ice drink topping seaweed pudding is influenced by the addition of different foodstuffs ranging from 0.35% A1, A2 = 0.36% and A3 = 0.36. The effect of different additions of different foodstuffs on the fat content of ice drinks can be seen in Table 1.
The results state that all drinks give the same value in their fat content, which is caused by the same components of foodstuffs, namely a mixture of milk, coffee and tea. It is known that SKM milk (sweetened condensed milk) contains a total fat of 30% protein 3% and 67% carbohydrates (Batubara S et al., 2023)
The use of dyes and artificial sweeteners has been regulated by the government through the Regulation of the Minister of Health of the Republic of Indonesia No. 239 / MENKES / PER / V / 1985 concerning the use of coloring agents, concerning food additives and SNI 01-2895-1992 concerning the use of additives.
Identification of synthetic dyes by qualitative methods is usually done as a preliminary identification (Mudjajnto, 2005). The results of qualitative dye analysis state that the synthetic dye used is negitive (qualitative analysis).

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4. CONCLUSION

The contemporary ice drink greentea mocca topping seaweed pudding is made with an attractive color design by the bartender at the café café.The addition of various types of foodstuffs gives the result of increasing protein levels in the contemporary ice drink greentea mocca topping seaweed pudding with an increase in milk volume according to the treatment, namely A1 = 0.70%, A2 = 0.80% and A3 = 0.87%. Meanwhile, fat content is seen to remain at a level of 0.36%. Meanwhile, the results of qualitative dye analysis state that the synthetic dyes used are negitive (qualitative analysis).

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