

Abstract

Tea consumption in Indonesia is on the rise including Ready to Drink (RTD) tea. TehBotol Sosro is the one of the popular ready-to-drink (RTD) tea brand in Indonesia. Tehbotol Sosro is famously known for not having preservatives in its beverages. It only consists of water, tea, and sweetened with sugar and contains no artificial ingredients. The physicochemical properties, such as pH, brix level, color, and tannin levels are key indicators in defining the characteristics of Tehbotol Sosro and have an impact on its sensory attributes, stability, and shelf life. Monitoring these properties across various production batches allows for a comprehensive evaluation of the products consistency and adherence to quality standards. This research project aims to observe the final product of TehBotol Sosro in Tetra Pak 200 ml in different batch production in terms of Physicochemical properties such as pH, brix, tannin, and color in order to determine whether the products are consistent from batch to batch, meet the quality standards based on SNI regulations. The samples are collected per batch over the period of 10 days, one batch will consist of 7 samples. In total, there will be 70 samples that will be assessed throughout the research. The physicochemical properties of the samples consisting of pH, brix, color, and tannin will be measured using a benchtop pH meter, benchtop digital refractometer, colorimeter, and titrimetric method, respectively. Tehbotol Sosro Tetra Pak 200ml demonstrated remarkable consistency in pH, brix, tannin, and color across batches, adhering to company standards and SNI regulations. While there are minor variations in pH and Brix may exist due to several factors. This suggests potential for further optimization, overall production meets quality standards.

Keywords: *Physicochemical properties, TehBotol Sosro, Ready-to-Drink, Tea, pH, Brix, Tannin, Color, Quality standards*