

**PENGARUH METODE *ROASTING* TERHADAP  
KARAKTERISTIK FISIKO KIMIA DAN PROFIL ASAM  
LEMAK KOPI *BLACK HONEY* ARABIKA (*Coffea arabica*)**

**FITRIA INDAH PERMATASARI**  
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**Dosen Pembimbing:**

- 1. Dr. Ir. Rini, M.P**
- 2. Daimon Syukri, S.Si, M.Si, Ph.D**

**FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
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# Pengaruh Metode *Roasting* Terhadap Karakteristik Fisiko Kimia Dan Profil Asam Lemak Kopi *Black Honey Arabika (Coffea arabica)*

Fitria Indah Permatasari, Rini, Daimon Syukri

## ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan metode *roasting* terhadap karakteristik fisiko kimia dan profil asam lemak kopi *black honey arabika*. Perlakuan pada penelitian ini yaitu metode *roasting* yang terdiri dari *light roast*, *light to medium roast*, *medium roast*, *medium to dark roast* dan *dark roast*. Pengamatan yang dilakukan pada penelitian ini yaitu analisis warna, kadar kafein, kadar air, kadar abu, kadar protein, kadar karbohidrat, kadar lemak, analisis kandungan asam lemak dan *cupping test*. Hasil yang didapatkan pada penelitian ini yaitu perbedaan metode *roasting* memberikan pengaruh nyata terhadap warna, kadar air, kadar abu, kadar karbohidrat, kadar lemak dan tidak berpengaruh nyata terhadap kadar protein kopi *black honey arabika*. Hasil *cupping test* didapatkan perlakuan metode *roasting* terbaik yaitu *medium roast* dengan deskripsi atribut *fragrance* berbau *brown sugar* (karamel dan aroma minyak kelapa sawit), cokelat, citrus terpancang, *cassiavera* tipis; atribut aroma berbau karamel intents, *honey hutan*, herbal tipis dan *spices*; atribut *flavor* yaitu *fruity (lime)*, herbal tipis, manis; atribut *acidity* intensitas medium dengan *acid* yang kompleks. Untuk atribut *body* pada kopi yaitu medium dan tekstur halus dan *aftertaste* manis yang panjang. Asam lemak yang ditemukan pada perlakuan terbaik *cupping test* kopi *black honey arabika* yaitu asam miristat, asam palmitat dan asam elaidat.

Kata kunci : *roasting*, *black honey arabika*, karakteristik, profil asam lemak

# **Effect Of Roasting Method On Physicochemical Characteristics And Fatty Acid Profile Of Black Honey Arabica Coffee (*Coffea arabica*)**

Fitria Indah Permatasari, Rini, Daimon Syukri

## **ABSTRAK**

This study aims to determine the effect of different roasting methods on the physicochemical characteristics and fatty acid profile of black honey arabica coffee. The treatment in this research is the roasting method which consists of light roast, light to medium roast, medium roast, medium to dark roast and dark roast. Observations made in this study were color analysis, caffeine content, water content, ash content, protein content, carbohydrate content, fat content, analysis of fatty acid content and cupping test. The results obtained are that the differences in roasting methods have a significant at the 5% effect on the color, moisture content, ash content, carbohydrate content, fat content and have no significant effect on the protein content of black honey arabica coffee. The cupping test results obtained the best roasting method is medium roast with a description of the fragrance attributes of smelling of brown sugar (caramel and palm oil odor), chocolate, roasted citrus, thin cassiavera; attribute aroma smells of intense caramel, forest honey, thin herbs and spices; flavor attributes, namely fruity (lime), thin herbal, sweet; medium intensity acidity attribute with complex acid; body attributes of medium and smooth texture and a long sweet aftertaste. The fatty acids found in the best treatment of the black honey arabica cupping test were myristic acid, palmitic acid and elaidic acid.

**Keywords :** roasting, *black honey arabica*, characteristics, fatty acid profile