

**PENGARUH VARIASI METODE PENGERINGAN  
TERHADAP KADAR AIR, KADAR LEMAK DAN CITARASA  
BUBUK KOPI ARABIKA (*COFFEA ARABICA*)**

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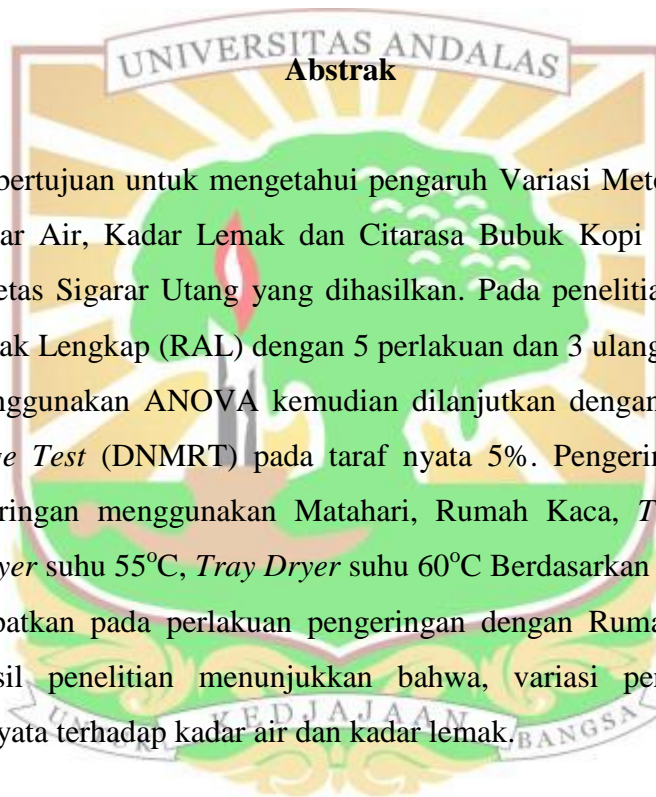
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**Abstrak**

Penelitian ini bertujuan untuk mengetahui pengaruh Variasi Metode Pengeringan Terhadap Kadar Air, Kadar Lemak dan Citarasa Bubuk Kopi Arabika (*Coffea Arabica*) Varietas Sigarar Utang yang dihasilkan. Pada penelitian ini digunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisa data dilakukan menggunakan ANOVA kemudian dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Pengeringan dilakukan dengan pengeringan menggunakan Matahari, Rumah Kaca, *Tray Dryer* suhu 50°C, *Tray Dryer* suhu 55°C, *Tray Dryer* suhu 60°C Berdasarkan uji citarasa, skor tertinggi didapatkan pada perlakuan pengeringan dengan Rumah Kaca dengan skor 83. Hasil penelitian menunjukkan bahwa, variasi pengeringan tidak berpengaruh nyata terhadap kadar air dan kadar lemak.

Kata kunci: Kopi Arabika (*Coffea Arabica*), Proses *Honey*, Varietas Sigarar Utang

# **The Effect of Variations in Drying Methods on the Moisture Content, Fat Content and Taste of Arabica Coffee (*Coffea Arabica*)**

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## **ABSTRACT**

This study aims to determine the effect of Variations in Drying Methods on the Moisture Content, Fat Content and Taste of Arabica Coffee (*Coffea Arabica*) Beans of the Sigarar Utang Varieties produced. In this study, a completely randomized design (CRD) was used with 5 treatments and 3 replications. Data analysis was carried out using ANOVA and then continued with Duncan's New Multiple Range Test (DNMRT) at a 5% significance level. Drying is done by drying using the Sun, Greenhouse, Tray dryer temperature 50°C, Tray dryer temperature 55°C, Tray dryer temperature 60°C. Based on the taste test, the highest score was obtained by the drying treatment with Greenhouse with a score of 83. The results showed that drying variation had no significant effect on water content and fat content.

Keywords: Arabica Coffee (*Coffea Arabica*), Honey Process, Variety of Sigarar Utang