

**KARAKTERISTIK MUTU DAN ANALISA KADAR KAFEIN
DARI KOPI BUBUK LOKAL DI KOTA PADANG**

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Karakteristik Mutu dan Analisa Kadar Kafein dari Kopi Bubuk Lokal di Kota Padang

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui karakteristik mutu dan kadar kafein dari beberapa macam kopi bubuk lokal yang ada di Kota Padang. Hasil yang didapatkan kemudian dibandingkan dengan SNI kopi bubuk 01-3542-2004. Identifikasi kadar kafein dilakukan dengan menggunakan metode Spektrofotometri UV-Vis. Penelitian ini merupakan penelitian eksploratif yang menggunakan 7 sampel kopi bubuk dari industri yang berbeda-beda (dengan kode sampel A, B, C, D, E, F dan G). Pengamatan yang dilakukan terdiri dari analisa kadar air, kadar abu, kealkalian abu, kadar sari, kadar kafein dan uji cita rasa (*cupping test*). Berdasarkan pengamatan yang dilakukan didapatkan hasil kadar air 2,29 - 9,39 (%), kadar abu 3,48 - 4,47 (%), kealkalian abu 32,33 – 49,47 (mL N NaOH/100g), kadar sari 16,88 – 30,35 (%) kadar kafein 1,12 - 1,97 (%) dan uji cita rasa dengan total skor 50,25 – 62,75. Sampel B, sampel C, sampel E dan sampel F sudah memenuhi kriteria mutu menurut SNI kopi bubuk. Kadar sari sampel A, kealkalian abu sampel D dan kadar air sampel G belum memenuhi kriteria mutu menurut SNI kopi bubuk. Uji cita rasa seluruh sampel tergolong dalam kriteria kopi *not specialty* namun sudah tergolong dalam kualitas komersial atau kopi yang umumnya dijual dipasaran.

Kata kunci – Karakteristik mutu, kafein, kopi bubuk



The Quality Characteristics and Analysis of Caffeine Content from Local Coffee Powder in Padang City

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ABSTRACT

This research aimed to know the quality characteristics and the caffeine content from local coffee powder in Padang City. The results were obtained and compared by coffee powder on SNI 01-3542-2004. The Identification of the caffeine content used UV-Vis spectrophotometry. This research was exploratory that used 7 samples of coffee powder from different industries (with code samples A, B, C, D, E, F and G). The observations consisted of moisture content, ash content, alkaline ash, pollen levels, caffeine content and cupping test. The result showed the moisture content was 2,29 to 9,39 (%), ash content was 3,48 to 4,47 (%), alkaline ash was 32,33 to 49,47 (mL N NaOH / 100g) , pollen levels was 16,88 to 30,35 (%), caffeine content was 1,12 to 1,97 (%) and cupping test with total score was 50,25 to 62,75. Sample B, sample C, sample E and sample F have fulfilled criteria of quality characteristics based on SNI of powder coffee. Pollen levels of sample A, alkaline ash of sample D and moisture content of sample G have not fulfilled criteria of quality yet based on SNI of powder coffee. Cupping test on all samples belonging to the criteria were not specialty coffee but these coffee have classified in commercial quality or coffee was generally sold in the market.

Keywords - quality characteristics, caffeine, coffee powder

