

**STUDI PEMBUATAN KOPI LIBERIKA TUNGKAL
KOMPOSIT (*Coffea liberica*) DENGAN PENAMBAHAN
KAKAO SANGRAI (*Theobroma cacao* L)**



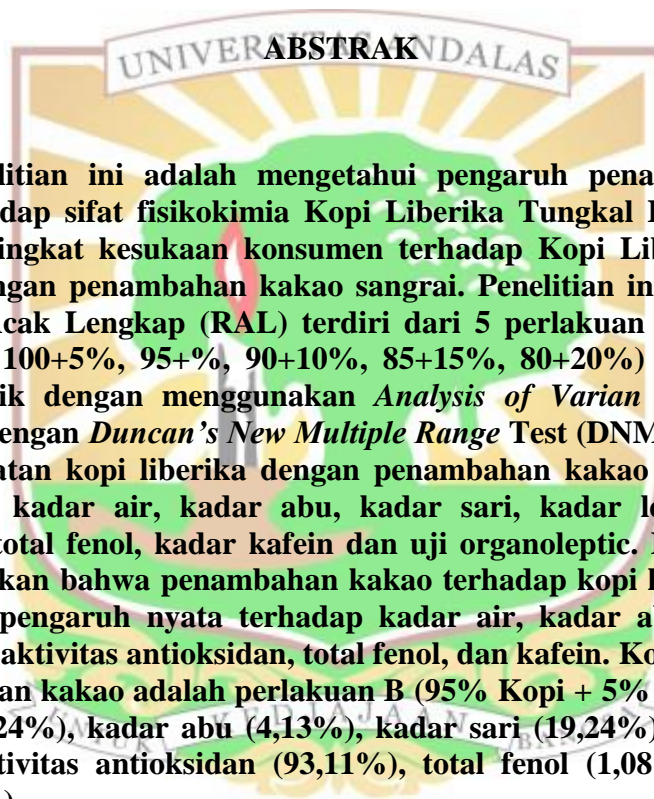
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**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2017**

Studi Pembuatan Kopi Liberika Tungkal Komposit (*Coffea liberica*) Dengan Penambahan Kakao Sangrai (*Theobroma cacao* L)

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Tujuan penelitian ini adalah mengetahui pengaruh penambahan kakao sangrai terhadap sifat fisikokimia Kopi Liberika Tungkal Komposit, serta mengetahui tingkat kesukaan konsumen terhadap Kopi Liberika Tungkal Komposit dengan penambahan kakao sangrai. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri dari 5 perlakuan komposisi kopi dan kakao (100+5%, 95+5%, 90+10%, 85+15%, 80+20%) . Data dianalisis secara statistik dengan menggunakan *Analysis of Variance* (ANOVA) dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Pengamatan kopi liberika dengan penambahan kakao adalah analisis bahan baku, kadar air, kadar abu, kadar sari, kadar lemak, aktivitas antioksidan, total fenol, kadar kafein dan uji organoleptic. Hasil penelitian ini menunjukkan bahwa penambahan kakao terhadap kopi liberika tungkal komposit berpengaruh nyata terhadap kadar air, kadar abu, kadar sari, kadar lemak, aktivitas antioksidan, total fenol, dan kafein. Komposisi terbaik antara kopi dan kakao adalah perlakuan B (95% Kopi + 5% Coklat) dengan kadar air (5,24%), kadar abu (4,13%), kadar sari (19,24%), kadar lemak (12,55%), aktivitas antioksidan (93,11%), total fenol (1,08%), dan kadar kafein (1,19%).

Kata kunci : Kopi, Kakao, liberika

Study of Making Liberica Tungkal Composit Coffee (*Coffea liberica*) with Cacao Roast (*Theobroma cacao* L) addition

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ABSTRACT

The purpose of this research is to find out the influence of addition *Coffea liberica* toward physicochemical characteristic of *Theobroma cacao*, and also to knowing the level of consumer preferences on this product. In analysing this reasearch, the writer use Complete Random Design which is consist of 5 treatment of cofee and cacao composition (100+5%, 95+5%, 90+10%, 85+15%, 80+20%). The data was analyzed statistically by using *Analysis of Varian* (ANOVA) and continued by using *Duncan's New Multiple Range Test* (DNMRT) on 5% concentration. Observation on *Coffea liberica* with cacao addition is an analysis raw material, water concentration, ash concentration, pollen levels, fat concentration, antioxidant activity, total fenol caffein level and organoleptic test. Finally, the result of the experiment shows that adding cacao on *Coffea liberica* has some effects toward water concentration, ash concentration, pollen levels, fat concentration, antioxidant activity, total fenol and caffein level. The best composition of coffe and cacao is B treatment (95% coffe + 5% cacao) with water concentration (5.24%), ash concentration (4.13%), pollen levels (19.24%), fat concentration (12.55%), antioxidant activity (93.11%), total fenol (1.08%), dan caffein level (1.19%).

Keywords: Coffee, cacao, liberica