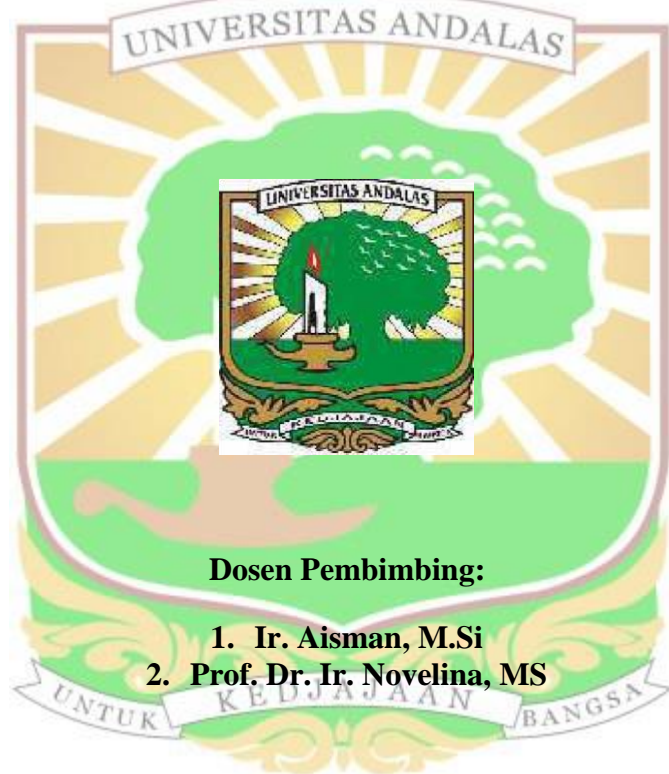


**PENGARUH TINGKAT KEMATANGAN
DAN KONSENTRASI CIRAGI
TERHADAP MUTU BUBUK KOPI ARABIKA**

OLEH :

INTAN IRMA PERMATA SARI

1211122020



Dosen Pembimbing:

- 1. Ir. Aisman, M.Si**
- 2. Prof. Dr. Ir. Novelina, MS**

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2018**

Pengaruh Tingkat Kematangan dan Konsentrasi Ciragi Terhadap Mutu Bubuk Kopi Arabika

Intan Irma Permata Sari, Aisman, Novelina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan tingkat kematangan dan konsentrasi ciragi terhadap mutu bubuk kopi arabika. Penelitian ini menggunakan rancangan acak lengkap faktorial, dengan dua faktor dan 3 ulangan. Faktor pertama adalah perbedaan tingkat kematangan buah kopi (A): A1 (Petik Merah), A2 (Petik Asalan) dan faktor kedua adalah konsentrasi ciragi (B): B1 (0%), B2 (1%), B3 (2%). Pengamatan yang dilakukan adalah analisis terhadap kopi beras dan analisis bubuk kopi. Analisis pada kopi beras meliputi: kadar air dan rendemen kopi beras. Analisis bubuk kopi meliputi: rendemen bubuk kopi, kadar air, kadar abu, sari kopi, aktivitas antioksidan, kafein, kadar lemak, kadar gula total, pH, dan ALT (Total Plate Count) dan uji citarasa atau cupping test. Hasil penelitian menunjukkan bahwa tingkat kematangan memberikan pengaruh berbeda nyata terhadap rendemen bubuk kopi, kadar air, kadar abu, sari kopi, lemak dan pH. Konsentrasi ciragi memberikan pengaruh berbeda nyata terhadap rendemen bubuk kopi, aktivitas antioksidan, dan pH. Interaksi tingkat kematangan dan konsentrasi ciragi memberikan pengaruh yang berbeda nyata terhadap rendemen bubuk kopi, dan pH, dan tidak berpengaruh nyata terhadap kadar air, kadar abu, sari kopi, aktivitas antioksidan, kafein, kadar lemak, dan total gula. Konsentrasi ciragi 1% adalah konsentrasi terbaik yang dapat digunakan dalam proses fermentasi untuk meningkatkan rasa.

Kata kunci: kopi arabika, tingkat kematangan, konsentrasi ciragi

The Effect of Maturity Levels and Ciragi Concentration to Quality of Arabica Coffee Powder

Intan Irma Permata Sari, Aisman, Novelina

ABSTRACT

This research aims to determine the effect of differences in maturity level and ciragi concentration to quality of arabica coffee powder . This study used a complete randomized design in factorial, with two factors and 3 replications. The first factor was the difference of maturity level of the coffee fruit (A): A1 (red), A2 (coffee mix of yellow red and green) and the second factor was ciragi concentration (B): B1 (0%), B2 (1%), B3 (2%). The observations were analysis of rice coffee and analysis of coffee powder. Analysis on rice coffee includes water content and coffee rice yield. Analysis on coffee powder includes coffee powder yield, water content, ash content, coffee extract, antioxidant activity, caffeine, fat content, total sugar content, pH, and ALT (Total Plate Count) and cupping test. The results showed that maturity level had significant effect on rendement of coffee powder, water content, ash content, coffee extract, fat and pH. The ciragi concentration had significant effect on the rendement of coffee powder, antioxidant activity, and pH. The interaction of maturity level and ciragi concentration had significant effect on rendement of coffee powder, and pH, and had no significant effect on water content, ash content, coffee extract, antioxidant activity, caffeine, fat content, and total sugar. The 1% ciragi concentration is the best concentration that can be used in fermentation process to improve flavor.

Keywords - arabica coffee, maturity level, ciragi concentration

