

**ANALISIS SIFAT FISIKOKIMIA DAN SENSORI BEBERAPA  
VARIETAS KOPI ARABIKA (*Coffea arabica*, L) DATARAN  
TINGGI SOLOK DENGAN PENGOLAHAN *NATURAL*  
*PROCESS***

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# Analisis Sifat Fisikokimia dan Sensori Beberapa Varietas Kopi Arabika (*Coffea arabica*, L) Dataran Tinggi Solok dengan Pengolahan *Natural Process*

Rara Arta Kencana, Aisman, Sahadi Didi Ismanto

## ABSTRAK

Penelitian ini bertujuan untuk mengetahui perbedaan sifat fisiko kimia kopi arabika berdasarkan varietas dan ketinggian tempat tumbuh yang diolah dengan metode *natural process*. Penelitian ini menggunakan metode konklusif-deskriptif dengan penentuan lokasi sampel secara *purposive*. Mutu biji kopi arabika yang dihasilkan dari berbagai varietas dan ketinggian adalah mutu 1 dan 2. Perbedaan varietas dan ketinggian tempat tumbuh kopi arabika cenderung menghasilkan bubuk kopi dengan sifat kimia yang berbeda antara lain kadar air berkisar antara 2,87-3,40%, kadar abu berkisar antara 3,44-4,00%, kadar lemak berkisar antara 13,59-15,80%, kadar sari kopi berkisar antara 20,01-22,56%, kandungan kafein berkisar antara 1,84-2,09%, dan aktivitas antioksidan berkisar antara 45,21-56,27%. Berdasarkan hasil *cupping test*, semua bubuk kopi yang dihasilkan termasuk pada kategori *specialty coffee* karna total skor pada *cupping test*  $\geq 80$  dengan total skor berkisar antara 83,00-86,75. Varietas yang mempunyai nilai tertinggi pada *cupping test* adalah Kartika yang ditanam pada ketinggian 1.500-1.600 mdpl dengan total skor sebesar 86,75, dengan kadar air didapatkan sebesar 3,39%, kadar abu sebesar 3,88%, kafein sebesar 2,02%, kadar sari kopi sebesar 21,90%, kadar lemak sebesar 13,65%, dan aktivitas antioksidan sebesar 55,79%.

*Kata kunci* – kopi, arabika, varietas, spesialti

# **Analysis of Physical Properties of Chemistry and Sensory Several Varieties of Arabica Coffee (*Coffea arabica*, L) Solok Plateau with Natural Processing**

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## **ABSTRACT**

This study aims to determine the differences in physical chemistry characteristics of arabica coffee based on varieties and altitude of the growing place processed by natural process method. This study used a conclusive-descriptive method with purposive sample location determination. The quality of arabica coffee beans produced from various varieties and altitudes is the quality of 1 and 2. Differences of varieties and altitude where arabica coffee grow tends to produce coffee powder with different chemical properties such as water content ranging from 2.87-3.40%, ash content ranging from 3.44-4.00%, fat content ranged from 13.59-15.80%, coffee content ranges from 20.01-22.56%, caffeine content ranged between 1.84-2.09%, and activity antioxidants ranged from 45.21 to 56.27%. Based on the results of cupping test, all the coffee powder produced included in the category of specialty coffee because the total score on cupping test  $\geq 80$  with total score ranged between 83.00-86.75. Varieties that have the highest value on cupping test is Kartika planted at an altitude of 1,500-1,600 meters above sea level with a total score of 86.75, with water content obtained by 3.39%, ash content of 3.88%, caffeine by 2.02% , coffee content of 21.90%, fat content of 13.65%, and antioxidant activity of 55.79%.

Keywords - coffee, arabica, varieties, specialty