

**ANALISIS SIFAT KIMIA DAN UJI CITARASA BUBUK KOPI
ARABIKA (*Coffea arabica*) VARIETAS SIGARAR UTANG
DENGAN VARIASI TEKNIK *HONEY-PROCESS***

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Analysis Chemical and Sensorie Test of Arabica Coffee Powder (Coffea arabica) of Sigarar Utang Variety with Honey-process

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ABSTRACT

This research was implemented from September until Desember 2017 in the Laboratory of Chemistry and Biochemistry at Agriculture Product and Laboratory of Technologies and Process Engineering Agricultural Faculty of Agricultural Technology Andalas University, Padang. This research aimed to discovered the chemical analysis and organoleptic test of Arabica coffee powder of sigarar utang variety with *honey-process* methods and to know the best Arabica coffee powder with *honey-process* method based on maturity level of fruits. This research uses a conclusive descriptive methods. The Arabica coffee fruit of sigarar utang variety were picked up based on maturity level of fruit. They are *yellow*, *red*, and *black* and then it was processed with *honey-process* method. The result showed that the best maturity level is *black* with highest score 86,75%.

Keywords : arabica coffee, honey-process method, sigarar utang variety



Analisis Sifat Kimia dan Uji Citarasa Bubuk Kopi Arabika (*Coffea arabica*) Varietas Sigarar Utang dengan Variasi Teknik *Honey-process*

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ABSTRAK

Penelitian ini bertujuan mengetahui sifat kimia dan citarasa bubuk kopi Arabika varietas sigarar utang menggunakan variasi teknik *honey-process* serta mengetahui bubuk kopi Arabika varietas sigarar utang terbaik yang diolah dengan teknik *honey-process* berdasarkan tingkat kematangan buah. Penelitian ini menggunakan metode deskriptif kongklusif, dimana buah kopi Arabika varietas sigarar utang dipetik berdasarkan tingkat kematangan buah diantaranya *yellow*, *red* dan *black* lalu diolah menggunakan teknik *honey-process* sampai menjadi kopi bubuk. Hasil penelitian menunjukkan bahwa kopi Arabika varietas sigarar utang terbaik yang sesuai dengan teknik *honey-process* terdapat pada *black* dengan skor citarasa tertinggi 86,75%.

Kata kunci: Kopi Arabika (*Coffea arabica*), metode proses *honey*, varietas sigarar utang

