

# **Pengaruh Penambahan Bubuk *Cassia vera* pada Bubuk Kopi Robusta dengan Dua Cara Penyeduhan terhadap Karakteristik Mutu Bubuk Kopi Campuran dan Minuman Kopi**

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## **ABSTRAK**

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan bubuk *cassia vera* pada bubuk kopi robusta dengan dua cara penyeduhan pada minuman kopi terhadap karakteristik mutu dan aktivitas antioksidan pada bubuk kopi yang dihasilkan serta mempelajari pengaruh penambahan bubuk *cassia vera* pada bubuk kopi robusta dengan dua cara penyeduhan terhadap tingkat penerimaan organoleptik panelis. Penelitian ini menggunakan Rancangan Acak Kelompok (RAK) terdiri dari 5 perlakuan, 3 ulangan dan 2 kelompok yaitu metode diseduh dan direbus. Data dianalisis secara statistik dengan menggunakan ANOVA dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini yaitu penambahan bubuk *cassia vera* meliputi 5%, 7%, 9%, 11% dan 13%. Pengamatan yang dilakukan pada penambahan bubuk *cassia vera* ini adalah sifat kimia yang meliputi kadar aktivitas antioksidan, total polifenol, kadar karbohidrat, dan uji kafein sedangkan sifat fisik meliputi uji organoleptik. Hasil penelitian menunjukkan bahwa penambahan bubuk *cassia vera* yang berpengaruh nyata terhadap total polifenol sedangkan pada uji aktivitas antioksidan, kadar kafein dan uji karbohidrat tidak berpengaruh nyata. Pada minuman kopi, campuran bubuk *cassia vera* terhadap bubuk kopi berpengaruh nyata terhadap total polifenol, aktivitas antioksidan dan kadar kafein. Berdasarkan pengamatan fisika yaitu uji organoleptik, perlakuan terbaik yaitu perlakuan A (penambahan bubuk *cassia vera* 5%, direbus) dengan nilai rata-rata terhadap rasa 3,6, warna 3,87, dan aroma 3,55, dan sifat kimia yaitu aktivitas antioksidan 25,8%, total polifenol 284,5 mg/l, dan kadar kafein 0,82%, sedangkan pada minuman campuran penambahan bubuk *cassia vera* pada bubuk kopi yaitu aktivitas antioksidan diseduh 12,02% dan direbus 7,59%, total polifenol diseduh 154,6 mg/l dan direbus 87,7 mg/l dan kadar kafein direbus 2,24%.

**Kata Kunci :** Bubuk *cassia vera*, Bubuk Kopi, Minuman Kopi Campuran

# The Effect Addition *Cassia vera* Powder to Coffee Robusta Powder with Two Ways Pour Boiling Towards Characteristic of Mixing Coffee Powder and Coffee Drink Quality

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## UNIVERSITAS ABSTRACT DALAS

This research was aimed to study the effect addition of *cassia vera* powder to coffee robusta by two ways pour boiling of coffee drink to the characteristic and antioxidant activity of coffee powder quality and study the effect addition *cassia vera* powder to coffee robusta by two ways pour boiling to the panelist sensory acceptance level. The research was used a Group Randomized Design (GRD) such as 5 treatments, 3 repetitions, and 2 groups, there are pour boiled methods and boiled methods. Data were analyzed by using ANOVA and were continued *Duncan's New Multiple Range Test* (DNMRT) at 5% significant level. The treatments of research were addition *cassia vera* powder such as 5%, 7%, 9%, 11% and 13%. The observation of *cassia vera* powder were chemical analysis such as antioxidant activity, total of polyphenol, carbohydrate, and caffeine, whereas physic analysis such as sensory test. The result of research showed that addition *cassia vera* powder was significantly with total of polyphenol, whereas antioxidant activity, caffeine content, and carbohydrate content was not significant. The coffee drink, the mixing of *cassia vera* powder with coffee powder was significantly to total polyphenol, antioxidant activity, and caffeine content. Based on physic analysis such as sensory test, the best treatments was treatment A (addition *cassia vera* powder 5%, boiled) with an average by taste 3,6, by colour 3,87, and by smell 3,55, and chemical analysis such as by antioxidant activity 25,8%, total of polyphenol 284,5 mg/l, and caffeine content by 0,82%, whereas coffee drink, the mixing addition *cassia vera* to coffee powder such as antioxidant activity pour boiled by 12,02% and boiled by 7,59%, total of polyphenol by 154,6mg/l, and 87,7 mg/l and caffeine content by 2,24%.

**Keywords :** *cassiavera*, coffee robusta, coffee drink