

**PENGARUH LAMA FERMENTASI TERHADAP
KARAKTERISTIK BUBUK KOPI ARABIKA (*Coffea arabica*)
VARIETAS SIGARAR UTANG DENGAN METODE *FULL
WASH***

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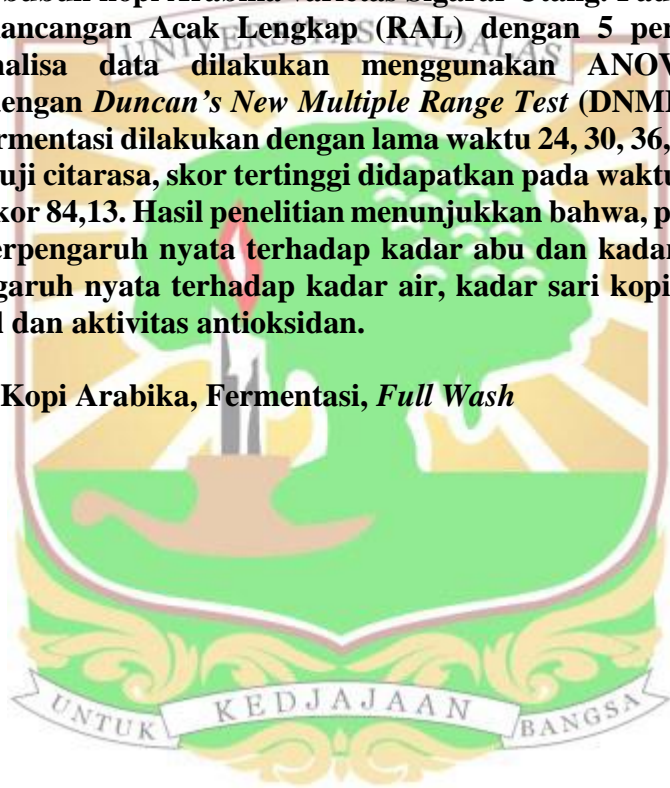
Pengaruh Lama Fermentasi terhadap Karakteristik Bubuk Kopi Arabika (*Coffea arabica*) Varietas Sigarar Utang dengan Metode *Full Wash*

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ABSTRAK

Pengaruh lama fermentasi terhadap karakteristik bubuk kopi Arabika varietas Sigarar Utang menggunakan metode *full wash* telah dipelajari. Penelitian ini bertujuan untuk mengetahui pengaruh lama fermentasi terhadap karakteristik bubuk kopi Arabika varietas Sigarar Utang yang dihasilkan serta mengetahui waktu fermentasi yang optimum terhadap karakteristik bubuk kopi Arabika varietas Sigarar Utang. Pada penelitian ini digunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisa data dilakukan menggunakan ANOVA kemudian dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Fermentasi dilakukan dengan lama waktu 24, 30, 36, 42 dan 48 jam. Berdasarkan uji citarasa, skor tertinggi didapatkan pada waktu fermentasi 42 jam dengan skor 84,13. Hasil penelitian menunjukkan bahwa, perbedaan lama fermentasi berpengaruh nyata terhadap kadar abu dan kadar kafein, tetapi tidak berpengaruh nyata terhadap kadar air, kadar sari kopi, kadar lemak, total polifenol dan aktivitas antioksidan.

Kata Kunci : Kopi Arabika, Fermentasi, *Full Wash*



Effect of Fermentation Time on Characteristics of Arabica Coffee Powder (Coffea arabica) Sigarar Utang Variety with Full Wash Method

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ABSTRACT

The effect of fermentation time on the characteristics of Arabica coffee powder in the Sigarar Utang variety using the full wash method was studied. This study aims to determine the effect of fermentation time on the characteristics of Arabica coffee powder produced by Sigarar Utang Variety and to find out the optimum fermentation time for the characteristics of Arabica coffee powder of the Sigarar Utang variety. In this study a Completely Randomized Design (CRD) with 5 treatments and 3 replications was carried out. Data analysis was performed using ANOVA then continued with Duncan's New Multiple Range Test (DNMRT) at a 5% real level. Fermentation is carried out by 24, 30, 36, 42 and 48 hours. Based on taste test, the highest score was obtained at 42 hours fermentation with a score of 84.25. The difference in duration of fermentation significantly effect the ash content and caffeine, but it has no significant effect on water content, coffee extract content, fat content, total polyphenols and antioxidant activity.

Keywords: Arabica Coffee, Fermentation, Full Wash

