

**“PENGARUH METODE PENGOLAHAN BIJI KOPI TERHADAP
MUTU KOPI BUBUK ARABIKA”.**

WENDRA ZULMA PUTRA

111122029



PEMBIMBING:

1. Ir. Aisman, M.Si

2. Dr. Ir. Alfi Asben, M.Si

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2019**

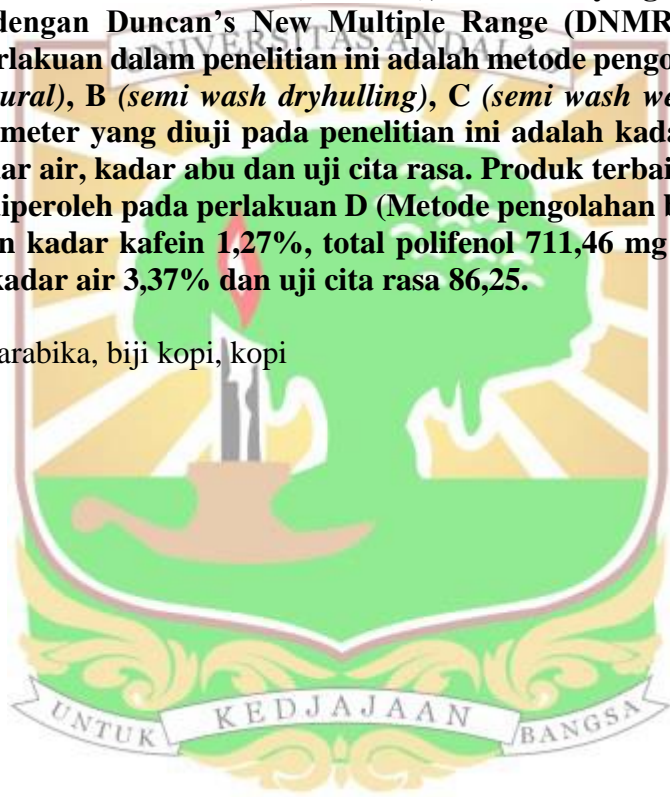
Pengaruh Metode Pengolahan Biji Kopi Terhadap Mutu Kopi Bubuk Arabika

Wendra Zulma Putra, Aisman, Alfi Asben

ABSTRAK

Penelitian ini bertujuan untuk mengetahui metode pengaruh pengolahan biji kopi terhadap mutu kopi bubuk arabika. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan 4 ulangan. Analisis data menggunakan Analisis of Varian (ANOVA), dan hasil yang berbeda nyata dilanjutkan dengan Duncan's New Multiple Range (DNMRT) pada taraf nyata 5%. Perlakuan dalam penelitian ini adalah metode pengolahan biji kopi secara A (*natural*), B (*semi wash dryhulling*), C (*semi wash wethullin*) dan D (*honey*). Parameter yang diuji pada penelitian ini adalah kadar kafein, total polifenol, kadar air, kadar abu dan uji cita rasa. Produk terbaik berdasarkan uji cita rasa diperoleh pada perlakuan D (Metode pengolahan biji kopi secara *honey*) dengan kadar kafein 1,27%, total polifenol 711,46 mg GAE/g, kadar abu 3,66% , kadar air 3,37% dan uji cita rasa 86,25.

Kata Kunci – arabika, biji kopi, kopi



The Effect of Coffee Bean Processing method on Quality of Arabica Powder Coffee

Wendra Zulma Putra, Aisman, Alfi Asben

ABSTRACT

This research was aim to know the effect of coffee bean processing method on quality of arabica powder coffee. This research used Completely Randomized Design with 4 treatments and 4 repetitions. Datas were analyzed statistically by using anova and were continued with Duncan's News Multiple Range Test (DNMRT) at 5% significance level. The treatments in this research are the method of processing coffee beans A (natural), B (semi wash dryhulling), C (semi wash wethullin) and D (honey). The parameters that is observed in this research are caffeine content, total polyphenols, ash content water content and cupping test. The best product base on cupping test was treatment D with 1,27% of caffeine content, 711,46 mg GAE/g of total polyphenols, 3,66% of ash content, 3,37% of water content and 86,25 of cupping test value.

Keyword- arabika, coffee, coffee bean

