

PENGARUH LAMA PELAYUAN DENGAN METODE *STEAMING* DAN UMUR DAUN TERHADAP KARAKTERISTIK TEH HIJAU DAUN KOPI

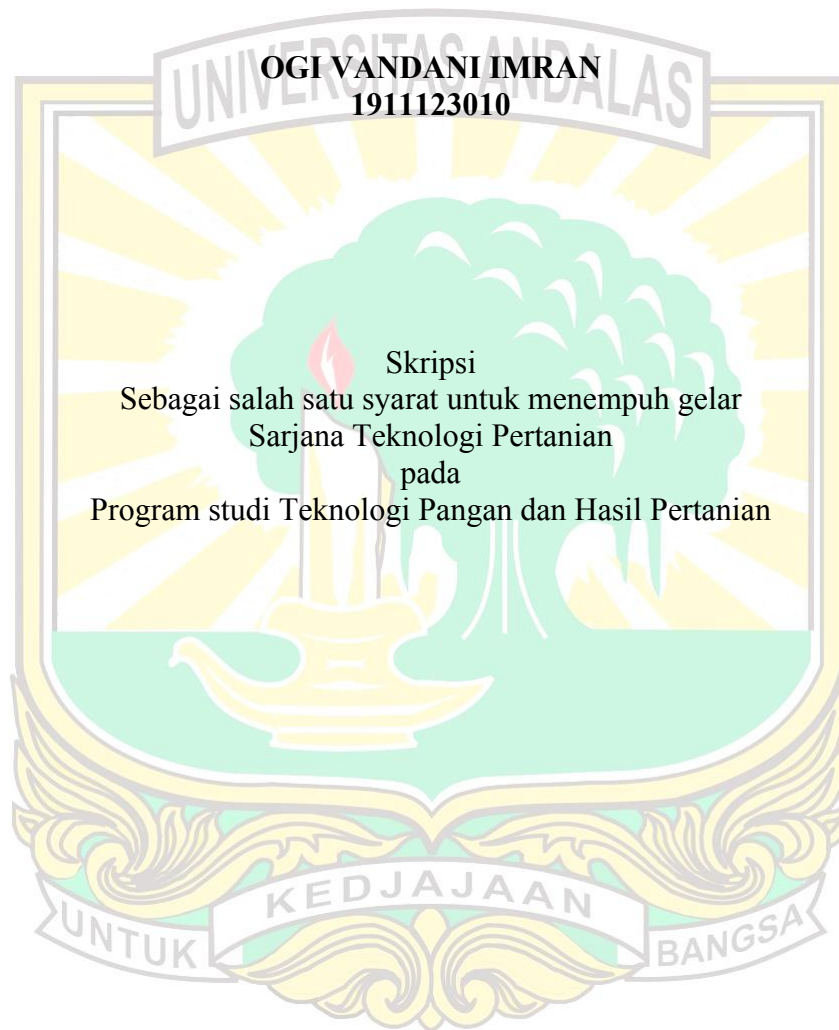
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Ogi Vandani Imran, Hasbullah, Ismed

ABSTRAK

Penelitian ini bertujuan mengetahui pengaruh lama pelayuan dan umur daun kopi terhadap karakteristik teh hijau daun kopi, serta interaksi keduanya. Menggunakan Rancangan Acak Lengkap (RAL) faktorial dengan dua faktor: lama pelayuan (2, 3, dan 4 menit) dan umur daun (muda dan tua), data dianalisis menggunakan ANOVA dan Uji Beda Nyata Terkecil (BNT) pada taraf 5%. Hasil menunjukkan bahwa lama pelayuan berpengaruh nyata terhadap kadar air, kadar abu, aktivitas antioksidan, total fenol, warna seduhan, serta aspek organoleptik seperti warna, rasa, dan kejernihan pada uji deskriptif dan rangking. Umur daun kopi juga berpengaruh nyata terhadap hampir seluruh parameter, termasuk kesukaan konsumen terhadap warna, rasa, aroma, dan kejernihan, serta penilaian deskriptif dan rangking. Namun, interaksi antara kedua faktor tidak menunjukkan pengaruh signifikan. Perlakuan terbaik adalah A2B2 (pelayuan 4 menit dan daun tua), dengan kadar air 6,00%, abu 7,17%, antioksidan DPPH 53,31%, total fenol 114,07 mg GAE/g, dan warna 131,53° Hue. Hasil organoleptik menunjukkan skor kesukaan cukup tinggi: warna (4,28), rasa (3,72), aroma (3,84), dan kejernihan (4,00). Secara deskriptif, teh menunjukkan warna kuning kehijauan, rasa tidak pahit, aroma agak khas daun kopi, dan kejernihan baik. Skor rangking untuk semua atribut berkisar antara 0,72–0,92.

Kata kunci: daun kopi, lama pelayuan, *steaming*, teh hijau.



EFFECT OF WILTING TIME BY *STEAMING* METHOD AND LEAF AGE ON THE CHARACTERISTICS OF GREEN TEA COFFEE LEAVES

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ABSTRACT

This study aimed to determine the effects of withering duration and coffee leaf maturity on the characteristics of green tea made from coffee leaves, as well as the interaction between these two factors. A factorial completely randomized design (CRD) was used, involving two factors: withering duration (2, 3, and 4 minutes) and leaf maturity (young and mature). Data were analyzed using ANOVA, followed by the Least Significant Difference (LSD) test at a 5% significance level. Results showed that withering duration significantly affected moisture content, ash content, antioxidant activity, total phenols, infusion color, and organoleptic attributes such as color, taste, and clarity in both descriptive and ranking tests. Leaf maturity also had a significant effect on nearly all parameters, including consumer preferences for color, taste, aroma, and clarity, as well as descriptive and ranking evaluations. However, there was no significant interaction effect between the two factors on any parameter. The best treatment was A2B2 (4-minute withering and mature leaves), which resulted in 6.00% moisture content, 7.17% ash content, 53.31% DPPH antioxidant activity, 114.07 mg GAE/g total phenols, and 131.53° Hue color. Organoleptic results showed relatively high preference scores: color (4.28), taste (3.72), aroma (3.84), and clarity (4.00). Descriptively, the tea had a yellowish-green color, mild bitterness, a slightly characteristic coffee leaf aroma, and good clarity. Ranking scores for all attributes ranged from 0.72 to 0.92.

Keywords: *coffee leaves, green tea, long wilting, steaming*

