

**PENGARUH PENCAMPURAN BUBUK JAGUNG
(*Zea mays*) DAN BUBUK KOPI ROBUSTA (*Coffea
canephora*) TERHADAP KARAKTERISTIK DAN
CITA RASA KOPI SEDUHAN**

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ABSTRAK

Penelitian ini bertujuan untuk menganalisis pengaruh penambahan bubuk jagung terhadap karakteristik kimia dan sensori kopi robusta seduhan, serta untuk menentukan formulasi terbaik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan perbandingan bubuk kopi robusta dan bubuk jagung: 100%:0% (A), 95%:5% (B), 90%:10% (C), 85%:15% (D), dan 80%:20% (E), dengan tiga kali ulangan. Parameter yang diuji meliputi kadar air, kadar abu, kadar protein, kadar kafein, dan uji sensori (cupping test) menggunakan standar SCAA yang dilakukan oleh Q-grader semi profesional. Hasil penelitian menunjukkan bahwa penambahan bubuk jagung berpengaruh signifikan terhadap karakteristik kimia kopi seduhan. Seiring dengan meningkatnya konsentrasi bubuk jagung, kadar air (2,83% menjadi 2,98%) dan kadar protein (10,88% menjadi 14,41% pada perlakuan C) mengalami peningkatan. Sebaliknya, kadar abu (4,55% menjadi 4,20%) dan kadar kafein (1,72% menjadi 1,45% pada perlakuan C) menunjukkan penurunan. Hasil uji sensori menunjukkan bahwa seluruh sampel terkategori sebagai kopi *Non-Specialty* (skor < 80). Meskipun demikian, pada perlakuan C (90% kopi : 10% jagung) memperoleh skor *cupping test* tertinggi sebesar 73,7 dan menjadi formula yang paling disukai oleh panelis, dengan deskripsi rasa *dark chocolate* dan *caramel*. Disimpulkan bahwa penambahan 10% bubuk jagung terhadap kopi robusta merupakan perlakuan terbaik untuk meningkatkan profil rasa dan gizi kopi robusta.

Kata kunci : Bubuk jagung, *cupping test*, Kopi robusta, Sensori

THE EFFECT OF MIXING CORN POWDER (*Zea mays*) AND ROBUSTA COFFEE POWDER (*Coffea canephora*) IN THE CHARACTERISTICS AND SENSORY PROFILE OF BREWED COFFEE

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ABSTRACT

This study aims to analyze the effect of adding corn powder on the chemical and sensory characteristics of brewed robusta coffee, as well as to determine the best formulation. This study used a completely randomized design (CRD) with five treatments comparing robusta coffee powder and corn powder: 100%:0% (A), 95%:5% (B), 90%:10% (C), 85%:15% (D), and 80%:20% (E), with three replications. The parameters tested included moisture content, ash content, protein content, caffeine content, and sensory testing (cupping test) using SCAA standards conducted by semi-professional Q-graders. The results of the study showed that the addition of corn powder significantly affected the chemical characteristics of brewed coffee. As the concentration of corn flour increased, moisture content (2.83% to 2.98%) and protein content (10.88% to 14.41% in treatment C) increased. Conversely, ash content (4.55% to 4.20%) and caffeine content (1.72% to 1.45% in treatment C) decreased. Sensory test results showed that all samples were categorized as Non-Specialty coffee (score < 80). However, treatment C (90% coffee : 10% corn) achieved the highest cupping test score of 73.7 and was the most preferred formula by the panelists, with a taste description of dark chocolate and caramel. It was concluded that adding 10% corn flour to Robusta coffee is the best treatment to enhance the taste and nutritional profile of Robusta coffee.

Keyword : Corn powder, *cupping test*, Robusta coffe, Sensory