

**PENGARUH LAMANYA PENGERINGAN DAUN KOPI
ROBUSTA (*Coffea canephora*) DENGAN OVEN *MICROWAVE*
TERHADAP KARAKTERISTIK TEH KAHWA DAUN**

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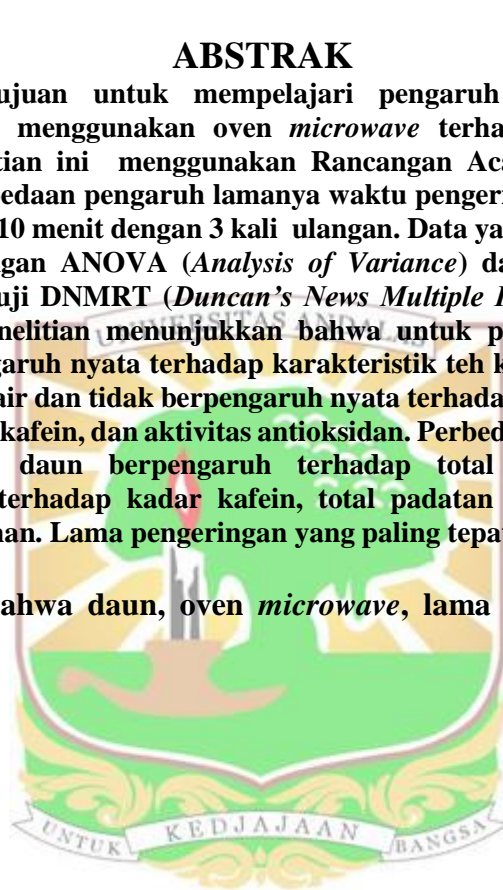
Pengaruh Lamanya Pengeringan Daun Kopi Robusta (*Coffea canephora*) dengan Oven *Microwave* Terhadap Karakteristik Teh Kahwa Daun

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ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh perbedaan lamanya pengeringan dengan menggunakan oven *microwave* terhadap karakteristik teh kahwa daun. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan yaitu perbedaan pengaruh lamanya waktu pengeringan 2 menit, 4 menit, 6 menit, 8 menit dan 10 menit dengan 3 kali ulangan. Data yang diperoleh, dianalisis secara statistika dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's News Multiple Range Test*) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa untuk perbedaan lama waktu pengeringan berpengaruh nyata terhadap karakteristik teh kahwa daun yaitu pada uji total bahan larut air dan tidak berpengaruh nyata terhadap rendemen, kadar air, total polifenol, kadar kafein, dan aktivitas antioksidan. Perbedaan pengaruh lamanya waktu pengeringan daun berpengaruh terhadap total polifenol dan tidak berpengaruh nyata terhadap kadar kafein, total padatan terlarut dan aktivitas antioksidan air seduhan. Lama pengeringan yang paling tepat 2 menit.

Kata kunci : teh kahwa daun, oven *microwave*, lama pengeringan, kafein, antioksidan



The Effect of the Drying Time of Robusta Coffee (*Coffea canephora*) Leaves Using a Microwave Oven on the Characteristics of Kahwa Leaf Tea

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ABSTRACT

This research was aimed to know the effect of differences in drying time using a microwave oven on the characteristics of kahwa leaf tea. This study used a completely randomized design with 5 treatments, namely the difference in the effect of the duration of drying time of 2 minutes, 4 minutes, 6 minutes, 8 minutes and 10 minutes with 3 replications. Data was analyzed by Analysis of Variance (ANOVA) and continued with the DNMR test (Duncan's News Multiple Range Test) at the 5% real level. The results showed that the difference in drying time had a significant effect on the characteristics of kahwa leaf tea, namely the total water soluble material test and had no significant effect on yield, water content, total polyphenols, caffeine content, and antioxidant activity. The difference in the effect of the length of time drying the leaves had an effect on total polyphenols and had no significant effect on caffeine content, total dissolved solids and the antioxidant activity of steeping water. The most appropriate drying time is 2 minutes.

Keywords : kahwa leaf tea, microwave oven, drying time, caffeine, antioxidants

