

SKRIPSI

**PENGARUH PENAMBAHAN DAGING BUAH DURIAN (*Durio
Zibethinus Murr*) TERHADAP KARAKTERISTIK KOPI WINE
ARABIKA(*Coffea Arabica L*) GAYO**

WANDA KRISNA DINATA

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PROGRAM STUDI TEKNOLOGI HASIL PENELITIAN

FAKULTAS TEKNOLOGI PERTANIAN

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Pengaruh Penambahan Daging (*Durio Zibethinus Murr*) Buah

Durian terhadap Karakteristik Kopi

Wine Arabika (*Coffea Arabica L*) Gayo

Wanda Krisna Dinata, Novizar Nazir, Gunarif Taib

Abstrak

Pengaruh pemberian daging buah durian terhadap karakteristik mutu kopi wine Arabika Gayo dengan metode fermentasi yang telah dipelajari. Penelitian ini bertujuan untuk mengetahui pengaruh pemberian daging buah durian terhadap karakteristik kopi wine Arabika Gayo yang dihasilkan serta untuk mengetahui penambahan yang optimal untuk pengolahan kopi yang difermentasi dengan penambahan daging buah durian. Pada penelitian ini digunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisa data digunakan ANOVA kemudian dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf nyata 5% . banyak penambahan daging buah durian 0, 25, 50, 75 dan 100 gram. Berdasarkan uji cita rasa skor tertinggi didapatkan pada tanpa penambahan daging buah durian dengan skor 76,5. Hasil penelitian menunjukkan bahwa pemberian daging buah durian berpengaruh nyata terhadap kadar abu dan kadar kafein tetapi tidak berpengaruh nyata terhadap kadar air.

Kata kunci : Kopi Arabika, Daging Buah Durian, Fermentasi, Wine, Kafein



The Effect of Addition of Durian (*Durio Zibethinus Murr*) Flesh on the Characteristics of Gayo Arabica (*Coffea Arabica L*) Wine Coffee

Wanda Krisna Dinata, Novizar Nazir, Gunarif Taib

Abstract

The effect of giving durian pulp to the quality characteristics of Arabica Gayo wine coffee with the fermentation method that has been studied. This study aims to determine the effect of giving durian fruit flesh on the characteristics of Arabica Gayo wine coffee produced and to determine the optimum addition for fermented coffee processing with the addition of durian fruit flesh. This study used a randomized design of galangal (CRD) with 5 treatments and 3 replications. Data analysis used ANOVA then continued with Duncan's New Multiple range test (DMRT) at the 5% real level. Many additions of durian flesh 0, 25, 50, 75 and 100 grams. Based on the taste test, the highest score was obtained in the no addition of durian pulp with a score of 76.5. The results showed that giving durian pulp had a significant effect on ash content and caffeine content but had no real effect on water content.

Key words: Arabica Coffee, Durian Pulp, Fermentation

