

KARAKTERISTIK KIMIA *GREEN BEAN* ARABIKA DAN ROBUSTA PRODUKSI LOKAL KAWASAN RINJANI-LOMBOK

(*ARABICA AND ROBUSTA GREEN BEAN CHEMICAL CHARACTERISTICS LOCAL PRODUCTION AREA RINJANI-LOMBOK*)

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ABSTRACT

Lombok distinctive coffee is one types of local coffee originated from Rinjani-Lombok area. Different processes of harvest and postharvest result in different coffee characteristics, particularly in relation to its chemical composition. This study aims to determine the chemical characteristics of Lombok Arabica and Robusta green beans from several growing locations of local green beans in Rinjani-Lombok area. The method used in this study was a Randomized Block Design (RBD) with the combination treatment of coffee variety and planting locations. There were 5 combination treatments including green beans Arabica from Sajang villages, green beans Arabica from Sapit, green beans Robusta from Rempek, green beans Robusta from Seelos dan green beans Robusta from Ganggelang. Each treatment was repeated 4 times so that it was obtained 20 experimental units. The data observed from the trial were analyzed by analysis of variance (ANOVA) at a significance level of 5% using Co-Stat software, and when significantly different, they were further analysed using the real difference honestly test. The results showed that the Arabica green beans from Sajang villages had the characteristic that closer to coffee quality standards compared to the Arabica green beans from Sapit, with the pH 5.454, the water content 8.933%, the fat content 0.156 %, the ash content 4.507 %, the protein content 12.021%, the carbohydrate content (by difference) 74.226%, the total soluble solids 7.45%, the acid content 0.201%, and the caffeine content 1.273%. While green bean Robusta which was closest to the coffee quality standards was the Robusta green bean Ganggelang with the pH 5.595, the water content 8.470%, the fat content 0.147%, the ash content 4.828%, the protein content 13.545%, the carbohydrate content (by difference) 72.405%, the total soluble solids 6.35%, the acid content 0.23%, and the caffeine content 1.801%.

Keywords: green bean Arabika, green bean Robusta, Lombok coffee, quality

ABSTRAK

Kopi khas Lombok adalah salah satu kopi lokal yang berasal dari kawasan Rinjani-Lombok. Perbedaan pada proses panen dan pascapanen menghasilkan karakteristik kopi yang berbeda terutama terkait dengan komposisi kimia kopi. Penelitian ini bertujuan untuk mengetahui karakteristik kimia *green bean* Arabika dan Robusta dari beberapa lokasi petani yang memproduksi *green bean* lokal di kawasan Rinjani-Lombok. Rancangan penelitian menggunakan Rancangan Acak Kelompok dengan lima perlakuan kombinasi jenis dan lokasi penanaman kopei. Terdapat 5 kombinasi perlakuan yaitu *green bean* Arabika dari desa Sajang *green bean* Arabika dari Sapit, *green bean* Robusta dari desa Rempek, *green bean* Robusta dari desa Seelos dan *green bean* Robusta dari desa Ganggelang. Masing-masing perlakuan diulang sebanyak 4 kali sehingga diperoleh 20 unit percobaan. Data hasil pengamatan dianalisis dengan analisis keragaman (*Analysis of Variance*) pada taraf nyata 5 % dan jika berbeda nyata maka diuji lanjut dengan Uji Beda Nyata Jujur. Hasil penelitian menunjukkan *green bean* Arabika yang mendekati standar mutu terbaik, yaitu Arabika Sajang dengan derajat keasaman (pH) 5,454, kadar air 8,933 %, kadar lemak 0,156 %, kadar abu 4,507 %, kadar protein 12,021 %, kadar karbohidrat (*by difference*) 74,226 %, total padatan terlarut 7,45 %, kadar asam 0,201 %, dan kadar kafein 1,273 %. Sedangkan *green bean* Robusta yang mendekati standar mutu terbaik, yaitu Robusta Ganggelang dengan derajat keasaman (pH) 5,595, kadar air 8,470 %, kadar lemak 0,147 %, kadar abu 4,828 %, kadar protein 13,545 %, kadar karbohidrat (*by difference*) 72,405 %, total padatan terlarut 6,35 %, kadar asam 0,23 %, dan kadar kafein 1,801 %.

Kata Kunci : *green bean* Arabika, *green bean* Robusta, Kopi Lombok, mutu