

KARAKTERISTIK MUTU KOMBUCHA DAUN KOPI ROBUSTA (*Coffea canephora*) PADA LAMA INKUBASI DAN KONSENTRASI STARTER BERBEDA

[Characteristics Of Robusta Coffee Leaf (Coffea Canephora) Kombucha at Different Incubation Time and Starter's Concentration]

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ABSTRACT

Robusta coffee leaf Kombucha is a fermented drink made from robusta coffee leaf added with sugar using a SCOBY (Symbiotic Culture of Bacteria and Yeast). This research was aimed to determine the effect of incubation time and starter's concentration on Total Plate Count (TPC), total yeast, pH level, total phenol, and organoleptic (color, aroma, and taste) property of robusta coffee leaf kombucha. This study used a Randomized Block Design (RBD) with two factors which is the difference of incubation time namely 5, 7, and 9 days and starter's concentration namely 5%, 10%, 15%, and 20% that repeated 3 times in order to obtain 36 experimental units. The observational data was analyzed with analysis of variance at 5% significant level using the SPSS application. If there was a significant difference, further testing was carried out with the Duncan's Multiple Range Test (DMRT). The results showed that the incubation time and starter's concentration had a significant effect on TPC, total yeast, pH, total phenol and organoleptic quality including taste (scoring) and color (scoring and hedonik). The treatment that acceptable by the panelists from the taste was the 7 days of incubation and 5% concentration of starter with Total Plate Count 6.21 log CFU/mL, total yeast 7.35 log CFU/mL, pH level 3,99, total phenol 10,30±0,18 mGAE/g with organoleptic color "yellowish brown", aroma "slightly smell coffee" and taste "slightly sweet".

Keywords: Coffee Leaf Tea, Incubation, Kombucha, SCOBY, Starter's Concentration.

ABSTRAK

Kombucha daun kopi robusta merupakan minuman fermentasi dari teh daun kopi robusta dengan penambahan gula dan starter SCOBY (*Symbiotic Culture of Bacteria and Yeast*). Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi starter dan lama inkubasi terhadap total bakteri, total khamir, nilai pH, total fenol, dan organoleptik (warna, aroma dan rasa) kombucha daun kopi robusta. Penelitian ini menggunakan Rancangan Acak Kelompok (RAK) dengan dua faktor yaitu perbedaan konsentrasi starter dan lama inkubasi dengan perlakuan penambahan starter sebesar 5%, 10%, 15%, dan 20% dengan waktu fermentasi selama 5, 7, dan 9 hari, serta ulangan sebanyak 3 kali sehingga diperoleh 36 unit percobaan. Data hasil pengamatan dianalisis keragaman dengan taraf nyata 5% dengan menggunakan aplikasi SPSS. Apabila terdapat beda nyata, dilakukan uji lanjut dengan uji *Duncan's Multiple Range Test* (DMRT). Hasil penelitian menunjukkan konsentrasi starter memberikan pengaruh nyata terhadap total mikroba, total khamir, nilai pH, total fenol dan mutu organoleptik meliputi rasa (skoring) dan warna (skoring dan hedonik). Perlakuan yang dapat diterima oleh panelis dari organoleptik rasa adalah perlakuan lama inkubasi 7 hari dengan konsentrasi starter 5% dengan total mikroba 6,21 log CFU/mL, total khamir 7,35 log CFU/mL, nilai pH 3,99, total fenol 10,30±0,18 mGAE/g dengan organoleptik warna "cokelat kekuningan", aroma "agak beraroma kopi" dan rasa "agak manis".

Kata kunci: Inkubasi, Kombucha, Konsentrasi Starter, SCOBY, Teh Daun Kopi.