

**PENGARUH SUHU DAN LAMA PENYANGRAIAN TERHADAP MUTU KOPI ARABIKA
LOKAL SEMBALUN**

(The Effect of Temperature and Roasting Time on the Quality of Sembalun Local Arabica Coffee)

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ABSTRACT

The purpose of this study was to determine the quality of Sembalun arabica coffee with the influence of temperature and roasting time. This study used a Completely Randomized Design (CRD) which consisted of 2 factors with 3 replications. The treatments included roasting temperature: roasting time, namely T₁W₁ (180°C : 15 minutes); T₁W₂ (180°C : 20 minutes); T₂W₁ (190°C : 15 minutes); T₂W₂ (190°C : 20 minutes); T₃W₁ (200°C : 15 minutes); T₃W₂ (200°C : 20 minutes). Parameters observed were physical quality (color), chemical quality (pH value, water content, antioxidant activity and caffeine content) and organoleptic quality (color, aroma and taste). Observational data were tested by analysis of variance at 5% significance level using Co-Stat software. If there is a significant difference, then it will be tested further using the Honest Significant Difference (HSD) test at the 5% level of significance. The best treatment was obtained at T₁W₁ (temperature 180°C for 15 minutes) with a color value of L roasted coffee 25.56 and ground coffee 26.26; color °Hue of roasted coffee 56.75 and ground coffee 56.37; degree of acidity (pH) 4.95; the water content of roasted coffee is 2.45% and the water content of ground coffee is 2.36%; ground coffee ash content was 5.53%, antioxidant activity was 74.54% and caffeine content was 0.84% and the hedonic organoleptic quality and scoring were accepted and liked by the panelists.*

Keywords: arabica coffee, coffee roasting, ground coffee, quality

ABSTRAK

Tujuan dari penelitian ini untuk mengetahui mutu kopi arabika Sembalun dengan pengaruh suhu dan lama penyangraian. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari 2 faktor dengan 3 ulangan. Perlakuan meliputi suhu penyangraian : waktu penyangraian, yaitu T₁W₁ (180°C : 15 menit); T₁W₂ (180°C : 20 menit); T₂W₁ (190°C : 15 menit); T₂W₂ (190°C : 20 menit); T₃W₁ (200°C : 15 menit); T₃W₂ (200°C : 20 menit). Parameter yang diamati, yaitu mutu fisik (warna), mutu kimia (nilai pH, kadar air, aktivitas antioksidan dan kadar kafein) dan mutu organoleptik (warna, aroma dan rasa). Data hasil pengamatan diuji dengan analisis keragaman pada taraf nyata 5% menggunakan *software Co-Stat*. Apabila terdapat perbedaan yang nyata, maka diuji lanjut dengan menggunakan uji Beda Nyata Jujur (BNJ) pada taraf nyata 5%. Perlakuan terbaik didapatkan pada T₁W₁ (suhu 180°C selama 15 menit) dengan nilai warna L* kopi sangrai 25,56 dan kopi bubuk 26,26; warna °Hue kopi sangrai 56,75 dan kopi bubuk 56,37; derajat keasaman (pH) 4,95; kadar air kopi sangrai 2,45% dan kadar air kopi bubuk 2,36%; kadar abu kopi bubuk 5,53%, aktivitas antioksidan 74,54% dan kadar kafein 0,84% serta mutu organoleptik secara hedonik dan skoring yang diterima dan disukai panelis.

Kata Kunci: kopi arabika, kopi bubuk, mutu, penyangraian kopi