PENGARUH SUHU DAN WAKTU PENYANGRAIAN KOPI EXSELSA TERHADAP SIFAT FISIKOKIMIA DAN SENSORI KOPI BUBUK

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ABSTRAK

Penelitian ini bertujuan untuk mendapatkan kombinasi suhu dan waktu penyangraian terbaik dalam mengolah biji kopi ekselsa terhadap kualitas bubuk kopi yang dihasilkan. Rancanganpenelitian menggunakan RAK yang disusun secara faktorial dua faktor, yaitu suhu sangrai 190°C, 200°C, 210°Cdan waktu sangrai 10, 15, 20 menit, sehingga diperoleh 9 kombinasi perlakuan, 3 kali ulangan. Data hasil dianalisis secara statistik dengan uji ANOVA, dilanjutkan dengan uji BNJ, kualitas bubuk kopi terbaik dihasilkan pada suhu dan waktu 210°C 15 menit yaitu rendemen 84,70%, kadar air 1,85%, kadar abu 3,95%, kadar kafein 6,88%, karakteristik sifat organoleptik yaitu aroma 3,97 (kuat), keasaman (*acidity*) 3,43 (agak asam), *Body/ mouthfeel* 3,70 (kental), warna 3,97 (hitam), dan kesukaan 3,70 (suka).

KataKunci: Biji Kopi Exselsa, Bubuk Kopi.

THE EFFECT OF EXSELSA COFFEE ROATING TEMPERATURE AND TIME ON THE PHYSICOCHEMICAL AND SENSORY PROPERTIES OF COFFEE POWDER

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ABSTRACT

This study aims to obtain the best combination of temperature and roasting time in processing excelsa coffee beans on the quality of the coffee powder produced. The research design used RAK which was arranged by factorial two factors, namely roasting temperatures of 190°C, 200°C, 210°C and roasting times of 10, 15, 20 minutes, so that 9 treatment combinations were obtained, 3 replications. The result data were analyzed statistically with the ANOVA test, followed by the BNJ test, the best quality coffee powder was produced at a temperature and time of 210°C 15 minutes, namely yield 84.70%, water content 1.85%, ash content 3.95%, caffeine content 6,88%, organoleptic characteristics, aroma 3.97 (strong), acidity (acidity) 3.43 (slightly sour), Body/mouthfeel 3.70 (thick), color 3.97 (black), and liking 3.70 (like).

Keywords : *Exselsa Coffee Beans, Coffee Powder.*