

Pengaruh Lama Waktu Fermentasi Dan Penambahan Nanas Terhadap Kualitas Kopi Robusta (*Coffea Sp*) (Effect of Fermentation Time and Addition of Pineapple on the quality of Robusta Coffee (*Coffea Sp*)) Supervisor: Dr. Elly Kurniawati, S.T.P., M.P.

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ABSTRACT

Coffee is a plant that grows a lot in Indonesia, especially in the highlands. In Indonesia, the coffee that is often consumed is Robusta coffee. The caffeine content of Robusta coffee is 1-2%. In this study, the process of reducing caffeine levels was carried out by fermenting pineapple and coffee. The purpose of this study was to determine the effect of pineapple, fermentation time and pineapple concentration on decreasing caffeine levels. The experimental design used was a Randomized Block Design (RAK). P0X1 (long fermentation time 0 hours with 50% pineapple concentration), P0X2 (fermentation time 0 hours with 80% pineapple concentration), P1X1 (9 hours fermentation time with 50% pineapple concentration), P1X2 (long fermentation time 9 hours with 80% pineapple concentration), P2X1 (fermentation time 24 hours with 50% pineapple concentration), P2X2 (24 hours fermentation time with 80% pineapple concentration), P3X1 (36 hours fermentation time with 50% pineapple concentration), P3X2 (36 hours fermentation time with pineapple concentration 80%). Chemical analysis includes caffeine content, water content, pH levels. Sensory test with hedonic test. Data analysis used Analysis Of Variance (ANOVA) and continued with the smallest significant difference (BNT) with a level of 5%. The results showed that 36 hours of fermentation time with 80% pineapple concentration resulted in a caffeine content of 0.8%, 36 hours of fermentation time with 50% pineapple concentration produced a caffeine content of 0.9%, and 24 hours of fermentation time with 80% pineapple concentration. a value of 1.1%, fermentation time of 24 hours with 50% pineapple concentration yielded a value of 1.5%, 9 hours of fermentation time 80% pineapple concentration yielded a value of 1.6%, 9 hours of fermentation time 50% pineapple concentration yielded a value of 1,7%, fermentation time 0 hours, pineapple concentration 80% produces a value of 2.3%, fermentation time 0 hours with pineapple concentration 50% produces a value of 2.3%.

Keywords: Caffeine Level, Pineapple, Robusta Coffee