

**Kajian Jenis Kopi Dan Tingkat Kematangan Terhadap Sifat Sensorik
Dan Kimia Cascara**

*Study of Coffee Types and Maturity Levels on Sensory and Chemical Properties of
Cascara*

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ABSTRACT

Cascara is coffee skin that has been dried and drunk like tea. The purpose of this study was to determine the effect of the type of coffee on the sensory and chemical properties of cascara and the effect of the degree of maturity of the coffee cherries on the sensory and chemical properties of cascara. The method used was a 2-factor Completely Randomized Design (CRD), factor A was the type of coffee (Arabica and Robusta) factor B was the maturity level of the coffee cherries (raw, half-ripe and ripe). The data obtained were analyzed using ANOVA (Analysis Of Variance) and if there was a difference in the results at the 5% level, it was continued with the LSD (Lessest Significant Difference) test. The results showed that the type of coffee, level of maturity, and interaction between the two had a significant effect on cascara parameters, namely antioxidant activity, water content, tannin content, aroma, taste, color, hedonic and hedonic quality, while tannin content at maturity level had no significant effect. Arabica coffee produced the best cascara with antioxidant activity value of 69.92%, water content of 8.10%, tannin content of 2.34%, hedonic quality, aroma quite unpleasant smell (3.30), taste quite astringent (3.55), the steeping color is yellowish brown (3.30), and the hedonic results are ordinary aroma (3.8), ordinary taste (3.05), ordinary steeping color (3.4). Ripe coffee cherries produce the best cascara with the criteria of antioxidant activity (69.62%), water content (8.57%), tannin content (2.54%), hedonic quality, slightly unpleasant odor (4.20), taste not astringent (5.95), steeping color reddish brown (5.94), and hedonic results really like aroma (5.95), like taste (4.1) regular steeping color (3.5).

Keywords : *Type of coffee, degree of maturity, cascara*