

**Pengaruh Lama *Resting* Terhadap Karakteristik Kimia Kopi Bubuk Robusta
Argopuro Serta Organoleptik Seduhan Tubruk**

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ABSTRAK

Rasa kopi dipengaruhi oleh berbagai faktor dari hulu hingga hilir, termasuk proses penyangraian dan masa istirahat (*resting*) biji kopi. Penelitian ini bertujuan untuk menganalisis pengaruh lama *resting* terhadap karakteristik kimia dan organoleptik seduhan tubruk kopi bubuk robusta Argopuro. Penelitian dilaksanakan di Laboratorium Pengolahan Hasil Pertanian dan Laboratorium Biosains Politeknik Negeri Jember pada Mei hingga Juni 2025, menggunakan Rancangan Acak Lengkap (RAL) non-faktorial dengan 6 perlakuan lama *resting* (0, 2, 4, 6, 8, dan 10 hari) dan 4 ulangan. Data hasil penelitian dianalisis dengan menggunakan ANOVA, kemudian dilanjutkan dengan uji lanjut Beda Nyata Jujur (BNJ) pada taraf 5%. Analisis ini dilakukan jika terdapat pengaruh yang signifikan. Hasil penelitian menunjukkan bahwa lama *resting* berpengaruh sangat nyata terhadap kadar air dan pH kopi bubuk, sedangkan kadar abu tidak berpengaruh nyata. Selain itu, lama *resting* juga berpengaruh sangat nyata terhadap organoleptik rasa dan aroma seduhan tubruk, tetapi tidak berpengaruh nyata pada warna seduhan.

Kata kunci: Karakteristik Kimia, Kopi Robusta, Organoleptik, *Resting*.

The Effect of Resting Time on the Chemical Characteristics of Argopuro Robusta Coffee Powder and the Organoleptic Properties of Brewed Coffee.
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ABSTRACT

The flavor of coffee is influenced by various factors from upstream to downstream, including the roasting process and the resting period of the coffee beans. This study aims to analyze the effect of resting time on the chemical and organoleptic characteristics of the brewed robusta coffee powder from Argopuro. The research was conducted at the Agricultural Product Processing Laboratory and the Biosciences Laboratory of Politeknik Negeri Jember from May to June 2025, using a non-factorial Completely Randomized Design (CRD) with 6 treatments of resting time (0, 2, 4, 6, 8, and 10 days) and 4 replications. The data from the study were analyzed using ANOVA, followed by the Honest Significant Difference (HSD) test at a 5% significance level. This analysis was conducted if a significant effect was found. The results showed that resting time had a very significant effect on the moisture content and pH of the coffee powder, while the ash content did not show a significant effect. Additionally, resting time also had a very significant effect on the organoleptic characteristics of flavor and aroma of the brewed coffee, but did not have a significant effect on the color of the brew.

Keyword: Chemical Characteristics, Organoleptic, Robusta Coffee, Resting.