

Uji Organoleptik Kopi Robusta Argopuro Berdasarkan Lama Waktu Fermentasi dengan Penambahan Ekstrak Kulit Jeruk Siam

Moch Sibrom Muraysi

Program Studi Pengelolaan Perkebunan Kopi
Jurusan Produksi Pertanian

ABSTRAK

Kopi robusta mempunyai rasa khas pahit dan sedikit asam. Cita rasa kopi dapat dipengaruhi jenis pengolahannya, terdapat beberapa jenis pengolahan kopi di antaranya *natural*, *semi wash*, *full wash*, dan *honey*. Kopi robusta Argopuro Jember mempunyai potensi untuk dikembangkan dari segi cita rasa. Penelitian ini bertujuan mengembangkan cita rasa kopi, dengan melakukan fermentasi *green bean* menggunakan ekstrak kulit jeruk siam. Penelitian ini menggunakan metode RAL (Rancangan Acak Lengkap) non faktorial dengan 6 perlakuan lama waktu fermentasi (12, 24, 36, 48, 60, jam) dan 4 ulangan. Data hasil penelitian dianalisa menggunakan uji kruskal-wallis (parameter organoleptik) dan uji ANOVA (parameter fisikokimia). Apabila terdapat perbedaan yang nyata maka dilakukan uji mann-whitney (parameter organoleptik) dan Uji Beda Nyata Jujur (parameter fisikokimia) dengan tingkat signifikansi 0,05. Lama waktu fermentasi *green bean* dengan penambahan ekstrak kulit jeruk siam tidak berpengaruh terhadap uji cita rasa kopi robusta Argopuro Jember, pada atribut *fragrance* (aroma kering), aroma, rasa, *mouthfeel*, *bitter*, *acidity*, *aftertaste*, dan *overall*. Pada karakteristik fisikokimia terdapat perbedaan yang nyata pada parameter densitas *green bean* P0 (0,654) berbeda nyata dengan P1 (0,638). Perubahan volume P0(32,10) berbeda nyata dengan P3 (24,43). Nilai rendemen P0 (82,38) berbeda nyata dengan P3 (86,56). kadar air *green bean* P0 (10,92) berbeda nyata dengan P3 (8,30), kadar air *roasted bean* P0 (0,56) berbeda nyata dengan P5 (2,23), kadar abu *roasted bean* P0 (7,16) berbeda nyata dengan P3 (5,17), dan pH seduhan P0 (4,85) berbeda nyata dengan P3 (4,46) akan tetapi lama waktu fermentasi P1, P2, P3, P4, dan P5 tidak berpengaruh terhadap pH seduhan kopi.

Kata Kunci: cita rasa, ekstrak kulit jeruk, fermentasi, *green bean*, karakteristik fisikokimia.

Organoleptic Characteristic of Argopuro Robusta Coffee Based on Fermentation Time with the Addition of Siam Orange Peel Extract

Moch Sibrom Muraysi

Coffee Plantation And Processing Study Program

Agricultural Production Department

ABSTRACT

Robusta coffee has a distinctive bitter and slightly sour taste. The type of processing can influence the taste of coffee. There are several types of coffee processing, including natural, semi-wash, full wash, and honey. Argopuro Jember robusta coffee has the potential to be developed in terms of taste. This study aims to develop coffee flavor by fermenting green beans using Siamese orange peel extract. This study used a non-factorial RAL (Completely Randomized Design) method with 6 treatments of fermentation time (12, 24, 36, 48, 60 hours) and 4 replications. The research data were analyzed using the Kruskal-Wallis test (organoleptic parameters) and the ANOVA test (physicochemical parameters). If there is a significant difference, the Mann-Whitney test (organoleptic parameters) and the Honestly Significant Difference Test (physicochemical parameters) are carried out with a significance level of 0.05. The length of fermentation time of green beans with the addition of Siamese orange peel extract did not affect the taste test of Argopuro Jember robusta coffee, on the attributes of fragrance (dry aroma), aroma, taste, mouthfeel, bitter, acidity, aftertaste, and overall. In the physicochemical characteristics there were significant differences in the green bean density parameter P0 (0.654) which was significantly different from P1 (0.638). The change in volume of P0 (32.10) was significantly different from P3 (24.43). The yield value of P0 (82.38) was significantly different from P3 (86.56). The water content of green beans P0 (10.92) was significantly different from P3 (8.30), the water content of roasted beans P0 (0.56) was significantly different from P5 (2.23), the ash content of roasted beans P0 (7.16) was significantly different from P3 (5.17), and the pH of the brew P0 (4.85) was significantly different from P3 (4.46), however, the fermentation time of P1, P2, P3, P4, and P5 did not affect the pH of the coffee brew.

Keywords: *fermentation, flafour, green beans, orange peel extract, physicochemical characteristics*