PENGARUH PENAMBAHAN BUBUK KAYU MANIS DALAM PROSES PENYANGRAIAN TERHADAP KARAKTERISTIK KOPI ROBUSTA ASAL KABUPATEN SOLOK SELATAN

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ABSTRAK

Penelitian ini bertujuan untuk: mengetahui pengaruh penambahan bubuk kayu manis dalam proses penyangraian terhadap karakteristik sifat kimia (kadar air, abu, padatan terlarut) kopi Robusta, mengetahui perlakuan paling disukai berdasarkan hasil uji organoleptik, mengetahui karakteristik kopi Robusta hasil penyangraian memenuhi persyaratan SNI serta menentukan analisis ekonomi pada proses penyangraian dengan penambahan bubuk kayu manis. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 taraf konsentrasi kayu manis (0%, 1%, 2%, 3%, dan 4%) dan masing-masing perlakuan diulang sebanyak 3 kali. Proses penyangraian dilakukan pada suhu 210°C selama 14 menit, dengan penambahan kayu manis dilakukan pada menit ke-11. Parameter yang diamati meliputi kadar air, kadar abu, total padatan terlarut, kadar kafein, aktivitas antioksidan, uji organoleptik, serta analisis kelayakan ekonomi. Hasil penelitian menunjukkan bahwa penambahan kayu manis berpengaruh nyata terhadap kadar air, sedangkan kadar abu dan total padatan terlarut memenuhi persyaratan SNI 8964:2021. Perlakuan E (4% bubuk kayu manis) merupakan perlakuan paling disukai panelis. Kadar kafein sebesar 0,86% belum memenuhi syarat SNI 8964:2021 namun memenuhi SNI 013542:2004, dan sinamaldehid tidak teridentifikasi. Analisis kelayakan ekonomi menunjukkan bahwa titik impas dapat dicapai dengan penjualan sebanyak 37 unit produk, dengan nilai penjualan sebesar Rp 1.848.182.

Kata kunci: Kopi Robusta, kayu manis, penyangraian, karakteristik fisikokimia, uji organoleptik.

THE EFFECT OF ADDING CINNAMON POWDER IN THE ROASTING PROCESS ON THE CHARACTERISTICS OF ROBUSTA COFFEE FROM SOUTH SOLOK REGENCY

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ABSTRACT

This study aimed to: determine the effect of adding cinnamon powder during the roasting process on the chemical characteristics, including moisture content, ash content, and total soluble solids, of Robusta coffee, determine the most preferred treatment based on organoleptic evaluation, determine whether the characteristics of roasted Robusta coffee meet the requirements of the Indonesian National Standard (SNI) and analyze the economic feasibility of the roasting process with the addition of cinnamon powder. The study employed a Completely Randomized Design (CRD) with five levels of cinnamon powder concentration, namely 0%, 1%, 2%, 3%, and 4%, with each treatment replicated three times. The roasting process was carried out at 210°C for 14 minutes, with cinnamon powder added at the 11th minute. The parameters observed included moisture content, ash content, total soluble solids, caffeine content, antioxidant activity, organoleptic properties, and economic feasibility. The results showed that the addition of cinnamon powder had a significant effect on the moisture content, while the ash content and total soluble solids met the requirements of SNI 8964:2021. Treatment E, with 4% cinnamon powder, was the most preferred by the panelists. The caffeine content was 0.86%, which did not meet the requirements of SNI 8964:2021 but complied with SNI 01-3542-2004. Cinnamaldehyde was not detected in the roasted coffee samples. The economic feasibility analysis indicated that the break-even point could be achieved by selling 37 units of the product, with total sales revenue of IDR 1.848.182.

Keywords: Robusta coffee, cinnamon, roasting, physicochemical characteristics, organoleptic evaluation.