

**PENGARUH SUHU PENYANGRAIAN TERHADAP KARAKTERISTIK
BUBUK KOPI ARABIKA ASAL DESA JERNIH JAYA DAN
APLIKASINYA DALAM PRODUK PANGAN**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh suhu penyangraian terhadap rendemen dan karakteristik kimia bubuk kopi arabika, tingkat kesukaan panelis secara organoleptik terhadap air seduhan bubuk kopi arabika, suhu penyangraian terbaik berdasarkan organoleptik air seduhan bubuk kopi arabika, nilai *Break Even Point* (BEP) bubuk kopi arabika dan nilai kesukaan terhadap Es krim yang ditambahkan bubuk kopi Arabika asal Desa Jernih Jaya. Penelitian ini dilaksanakan pada bulan Juni sampai dengan Juli 2023, di Laboratorium Analisis Sifat Bahan dan Produk Agroindustri Pertanian, Laboratorium Teknologi Pengolahan Pangan, Teknologi Industri Pertanian, Universitas Dharma Andalas, Laboratorium Vahana Scientific Padang dan Laboratorium Balai Besar Industri Agro Bogor. Rancangan Penelitian yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan perbedaan suhu penyangraian yaitu : 180°C, 190°C, 200°C, 210°C dan 220°C dengan 3 kali ulangan. Jika Berbeda nyata dari pengujian ANOVA maka dilanjutkan menggunakan uji lanjut DMNRT pada taraf 5%. Hasil pengujian terhadap karakteristik bubuk kopi arabika Asal desa Jernih Jaya didapatkan Rendemen 69,97% - 83,57% ; Kadar Air 2,69 % - 4,64 % ; Kadar abu 3,64 % - 4,49 % ; Kadar Kafein 0,28% – 0,58% ; Aktivitas antioksidan 31,02% - 33,70% ; Total asam 0,89% - 2,22% dan Cemaran Logam 0,034 mg/kg. Uji Organoleptik terhadap air seduhan bubuk kopi Arabika dengan nilai tertinggi pada warna adalah 3,08 (biasa); Aroma 3,56 (suka) dan rasa 1,88 (tidak suka). Organoleptik Eskrim Kopi dengan nilai warna 3,16 (biasa) ; aroma 2,72 (biasa) dan rasa 3,76 (suka). Hasil Perhitungan *Break Even Point* (BEP) Usaha kopi atas dasar unit 14.502 unit dan *Break even point* (BEP) atas dasar Rupiah Rp 461.683.333.

Kata Kunci : Desa Jernih Jaya, Kopi Arabika, Suhu Penyangraian.

**THE EFFECT OF ROASTING TEMPERATURE ON THE
CHARACTERISTICS OF ARABICA COFFEE POWDER FROM JERNIH
JAYA VILLAGE AND ITS APPLICATION IN FOOD PRODUCTS**

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ABSTRACT

This research aims to determine the effect of roasting temperature on the yield and chemical characteristics of Arabica coffee powder, the organoleptic level of panelists' preference for Arabica coffee powder brewing water, the best roasting temperature based on organoleptics of Arabica coffee powder brewing water, the Break Even Point (BEP) value of Arabica coffee powder and the preference value for ice cream added with Arabica coffee powder from Jernih Jaya Village. This research was carried out from June to July 2023, at the Laboratory for Analysis of the Properties of Agricultural Agro-Industrial Materials and Products, the Laboratory for Food Processing Technology, Agricultural Industrial Technology, Dharma Andalas University, the Vahana Scientific Laboratory in Padang and the Laboratory of the Bogor Agro-Industry Center. The research design used in this research was a completely randomized design (CRD) with different roasting temperatures, namely: 180°C, 190°C, 200°C, 210°C and 220°C with 3 replications. If it is significantly different from the ANOVA test then continue using the DMNRT further test at the 5% level. Test results on the characteristics of Arabica coffee powder from Jernih Jaya village showed a yield of 69.97% - 83.57%; Water Content 2.69% - 4.64%; Ash content 3.64% - 4.49%; Caffeine levels 0.28% – 0.58%; Antioxidant activity 31.02% - 33.70% ; Total acid 0.89% - 2.22% and metal contamination 0.034 mg/kg. Organoleptic test of Arabica coffee ground brewing water with the highest value for color was 3.08 (ordinary); Aroma 3.56 (like) and taste 1.88 (dislike). Organoleptics of Coffee Ice Cream with a color value of 3.16 (normal); aroma 2.72 (usual) and taste 3.76 (like). Result of Break Even Point (BEP) Calculation for coffee business on a unit basis of 14,502 units and Break even point (BEP) on a Rupiah basis IDR 461,683,333.

Keywords: Jernih Jaya Village, Arabica Coffee, Roasting Temperature