

UJI FISIKOKIMIAWI DAN HEDONIK *GREEN BEAN COFFEE* DAN BEBERAPA SIMPLISIA UNTUK BAHAN MINUMAN FUNGSIONAL

Renny Putri, Jumeri Mangun Wikarta, Guntarti Tatik Mulyati.

INTISARI

Kesadaran masyarakat tentang gaya hidup sehat memang sedang *trend* saat ini. Mencampur kopi dengan herba menghasilkan minuman yang fungsional. Indonesia memiliki keanekaragaman tanaman herbal seperti daun insulin (*Smallanthus sonchifolius*), akar purwoceng (*Pimpinella pruatjan*), buah mengkudu (*Morinda citrifolia*), akar tanaman akar wangi (*Chrysopogon zizanioides*), dan kapulaga (*Amomum compactum*).

Tujuan penelitian ini adalah untuk mengetahui karakteristik fisikokimia kopi hijau Robusta dan simplisia sesuai dengan persyaratan SNI (Standar Nasional Indonesia) yaitu SNI 01-3542-2004 tentang kopi bubuk dan SNI 01-3709-1995 tentang rempah-rempah bubuk, dan mendapatkan kombinasi terbaik kopi robusta hijau dan simplisia yang dapat diterima secara organoleptik. Parameter yang diamati adalah: warna, aroma, rasa, keasaman, kekentalan, *aftertaste*, dan keseluruhan. Penelitian dilakukan dengan menggunakan Rancangan Acak Lengkap (RAL) dengan faktor tunggal dan dua ulangan. Terdapat 6 perbandingan perlakuan pencampuran kopi bubuk robusta dan simplisia bubuk (100% : 0% (kontrol), 90% : 10%, 80% : 20%, 70% : 30%, 60% : 40%, 50% : 50%). Analisis data menggunakan uji Kruskal Wallis dan dilanjutkan dengan uji Mann Whitney pada taraf 5%.

Hasil penelitian menunjukkan bahwa aroma, rasa, warna, kadar air, sari kopi, Cu, dan angka lempeng total kopi hijau bubuk sesuai SNI tetapi kadar abu dan kafein tidak sesuai SNI. Bau, rasa, kadar air, Cu, dan angka lempeng total daun insulin bubuk, bubuk kapulaga, bubuk mengkudu, dan purwaceng bubuk sesuai SNI tetapi kadar abu, abu tidak larut asam tidak sesuai. Bau, rasa, kadar air, kadar abu, Cu, dan jumlah plat total akar akar wangi sesuai SNI tetapi abu tidak larut asam tidak sesuai. Hasil uji hedonik penerimaan keseluruhan kopi hijau dicampur daun insulin, kapulaga, mengkudu, purwaceng, dan akar wangi masing-masing adalah 1,85 (90% : 10%), 3,33 (60% : 40%), 3,15 (70% : 30%), 3,33 (70% : 30% dan 60% : 40%), dan 2,83 (90% : 10%).

Kata kunci: Fisikokimiawi, *green bean coffee*, kopi robusta, uji hedonik

PHYSICOCHEMICAL AND HEDONIC TEST OF GREEN BEAN COFFEE AND SOME SIMPLISIA FOR FUNCTIONAL DRINKING INGREDIENTS

Renny Putri, Jumeri Mangun Wikarta, Guntarti Tatik Mulyati.

ABSTRACT

Public awareness about healthy lifestyles is trendy these days. Mixing coffee with herbs makes a functional drink. Indonesia has a variety of herbal plants such as insulin leaves (*Smallanthus sonchifolius*), purwoceng roots (*Pimpinella pruatjan*), noni fruit (*Morinda citrifolia*), vetiver plant roots (*Chrysopogon zizanioides*), and cardamom (*Amomum compactum*).

The purpose of this study was to know the physicochemical characteristics of Robusta green coffee and simplicia according to the (Standar Nasional Indonesia) SNI requirements, SNI 01-3542-2004 on ground coffee and SNI 01-3709-1995 on ground spices, and obtaining the best combination of robusta green coffee and simplicia that can be accepted organoleptically. The observed parameters were: color, aroma, flavor, acidity, thickness, aftertaste, and overall. The research was conducted by using a completely random design with a single factor and two replications. There are 6 comparison treatments blending ratio of robusta ground coffee and powder simplicia (100%:0% (control), 90%:10%, 80%:20%, 70%:30%, 60%:40%, 50%:50%). The data were analyzed using the Kruskal Wallis test and continued with the Mann Whitney test on the 5% level.

The results showed that the aroma, flavor, color, moisture content, coffee extract, Cu, and total plate count of ground green coffee, according to SNI but ash and caffeine content does not match SNI. The odor, flavor, moisture content, Cu, and total plate number of powdered insulin leaves, powdered cardamom, powdered noni, and powdered purwaceng according to SNI but ash content, acid insoluble ash does not. The odor, flavor, moisture content, ash content, Cu, and total plate number of powdered vetiver root according to SNI but acid insoluble ash does not. The hedonic test results on the overall acceptance of green coffee mixed with insulin leaves, cardamom, noni, purwaceng, and vetiver are respectively 1.85 (90% : 10%), 3.33 (60% : 40%), 3.15 (70% : 30%), 3.33 (70% : 30% and 60% : 40%), and 2.83 (90% : 10%).

Keywords: Green bean coffee, hedonic test, physicochemical, robusta coffee