

INTISARI

Kopi seduh dingin/*cold brew* memiliki kualitas sensoris berbeda dari kopi seduh panas/*hot brew*. Penelitian ini berfokus pada peningkatan cita rasa kopi *cold brew* robusta dekafein untuk meningkatkan mutu kopi sebagai *specialty coffee*. Penelitian ini menggunakan metode dekafeinasi, *cold brew*, dan sterilisasi mempengaruhi sifat fisikokimia (warna, pH, Total Padatan Terlarut, kafein, asam klorogenat, trigonelin, dan senyawa volatil) dan sifat sensoris kopi *cold brew* robusta dekafein dan kopi *cold brew* robusta dekafein steril. Kopi robusta yang disangrai *medium* digunakan untuk membuat kopi dengan dua metode penyeduhan: metode *cold brew* dan *hot brew* sebagai kontrol. Sifat sensoris ditentukan menggunakan uji *cupping* dilakukan oleh panelis terlatih di Pusat Penelitian Kopi dan Kakao Indonesia. Panelis terlatih mengevaluasi kopi *cold brew* robusta dekafein steril menggunakan formulir *cupping fine* robusta berdasarkan metode *Specialty Coffee American Association* (SCAA) untuk menentukan profil citarasa. Apabila *final score* (>80) maka dapat dikategorikan sebagai *specialty coffee*. Analisis *Principal Component Analysis* (PCA) menunjukkan bahwa *cold brew* robusta dekafein suhu 20°C selama 8 jam (Kafein: 0,10 mg/100g, asam klorogenat: 0,01 mg/100g, dan trigonelin: 0,03 mg/100g) mencapai skor sensoris tertinggi secara keseluruhan dan kopi *cold brew* steril yang diseduh pada suhu 20°C selama 10 jam, 25°C selama 8 jam, serta 25°C selama 10 jam dapat dikategorikan sebagai *specialty coffee*. Kopi *hot brew* hanya mendapat skor 78,25 dengan *notes brown sugar*, karamel, *sweet corn*, cokelat, sereal, *peppery*, *rubbery*, dan herbal. Sterilisasi meningkatkan sifat sensoris dengan *notes brown sugar*, madu, manis, karamel, cokelat, asam, herbal, dan *high intense*.

Kata kunci: robusta, kopi dekafein, *cold brew*, sterilisasi, *specialty coffee*

ABSTRACT

Cold brew coffee has different sensory qualities from hot brew coffee. This study focuses on improving the flavor of decaffeinated robusta cold brew coffee to classify it as a specialty coffee. This study used cold brew and sterilization methods to influence the physicochemical properties (color, pH, Total Dissolved Solids, caffeine, chlorogenic acid, trigonelline, and volatile compounds) and sensory properties of decaffeinated robusta cold brew coffee and ready to drink cold brew robusta decaffeinated coffee. Medium-roasted robusta coffee was used to make coffee with two brewing methods: cold brew method and hot brew as a control. Sensory analysis using cupping tests was conducted by trained panelists at the Indonesian Coffee and Cocoa Research Institute. Trained panelists evaluated ready to drink decaffeinated robusta cold brew coffee using a fine robusta cupping form based on the Specialty Coffee American Association (SCAA) method to determine the flavor profile. If the final score (>80) can be categorized as specialty coffee. Principal Component Analysis (PCA) showed that cold brew robusta decaffeinated at 20°C for 8 h (Caffeine: 0.10 mg/100g, chlorogenic acid: 0.01 mg/100g, and trigonelline: 0.03 mg/100g) achieved the highest overall sensory score and ready to drink cold brew coffee brewed at 20°C for 10 h, 25°C for 8 h, and 25°C for 10 h can be categorized as specialty coffee. Hot brew coffee only scored 78.25 with notes of brown sugar, caramel, sweet corn, chocolate, cereal, peppery, rubbery, and herbal. Sterilization improves sensory properties with notes of brown sugar, honey, sweet, caramel, chocolate, sour, herbal, and high intensity.

Keywords: robusta, decaffeinated coffee, *cold brew*, sterilization, specialty coffee