OPTIMALISASI PROSES SANGRAI UNTUK MENINGKATKAN KUALITAS SENSORIS DAN SIFAT FISIKOKIMIA KOPI BAJAWA

INTISARI

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Kopi Bajawa yang berasal Pulau Flores, Nusa Tenggara Timur merupakan salah satu jenis kopi *specialty* yang memiliki karakteristik unik dan kualitas yang baik. Namun, produksi kopi *specialty*, khususnya kopi Bajawa, terhalang oleh kurangnya pemahaman produsen kopi lokal mengenai proses penyangraian yang optimal, sehingga menyebabkan kualitas kopi menjadi kurang konsisten. Oleh karena itu, penelitian ini bertujuan untuk mengetahui pengaruh variasi tingkat sangrai terhadap kualitas sensoris dan sifat fisikokimia kopi Bajawa. Pada penelitian ini, kopi Bajawa disangrai dengan 5 tingkat sangrai berbeda, yaitu *light roast* (230°C; 12 menit), *light medium roast* (235°C; 13 menit), *medium roast* (240°C; 14 menit), *medium dark roast* (250°C; 19 menit), dan *dark roast* (250°C; 21 menit) dengan menggunakan Gene Café Roaster CBR-101, lalu dianalisis secara fisik (warna dan densitas kamba), kimiawi (kadar air, kadar abu, kafein, asam klorogenat, dan *total titratable acidity*), dan sensoris. Hasil uji fisik dan kimiawi menunjukkan jika kadar air, densitas kamba, asam klorogenat, dan *total titratable acidity* semakin menurun seiring dengan tingkat sangrai yang semakin gelap, sedangkan kadar abu dan kafein menunjukkan kenaikan. Sementara itu, hasil uji sensoris menunjukkan jika kopi *light roast* dan *light medium roast* tergolong ke dalam kopi *specialty*. Secara keseluruhan, *light roast* merupakan tingkat sangrai paling optimal dengan kadar air (3,65±0,03%), kadar abu (4,24±0,05%), densitas kamba (0,44±0,00 g/mL), kafein (9,64±0,09 mg/g), asam klorogenat (26,92±0,21 mg/g), *total titratable acidity* (2,70±0,10 mL NaOH/40 mL sampel), dan sensoris (84,65 poin) terbaik melalui metode *multiple attribute*.

Kata kunci: kopi *specialty*, kopi Bajawa, penyangraian, sifat fisikokimia, kualitas sensoris

OPTIMIZATION OF ROASTING CONDITIONS ACCORDING TO SENSORY QUALITY AND PHYSICOCHEMICAL PROPERTIES IN BAJAWA COFFEE

ABSTRACT

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Bajawa coffee, originating from Flores Island, East Nusa Tenggara (NTT), is a type of specialty coffee known for its unique characteristics and high quality. However, the production of specialty coffee, especially Bajawa coffee, faces challenges due to local coffee producers' limited knowledge of the optimal roasting process, resulting in inconsistent quality. Therefore, this study aims to determine the effect of different roasting levels on the sensory quality and physicochemical properties of Bajawa coffee. In this study, Bajawa coffee was roasted at five different levels: light roast (230°C; 12 minutes), light medium roast (235°C; 13 minutes), medium roast (240°C; 14 minutes), medium dark roast (250°C; 19 minutes), and dark roast (250°C; 21 minutes) using a Gene Café Roaster CBR-101. The samples were then analyzed for physical properties (color and bulk density), chemical properties (moisture content, ash content, caffeine, chlorogenic acid, and total titratable acidity), and sensory attributes. The physical and chemical analysis results indicated that moisture content, bulk density, chlorogenic acid, and total titratable acidity decreased with darker roasting levels, while ash content and caffeine increased. Meanwhile, sensory evaluation showed that light roast and light medium roast met the criteria for specialty coffee. Overall, light roast was identified as the optimal roasting level, with the best results in moisture content (3,65±0,03%), ash content (4,24±0,05%), bulk density (0,44±0,00 g/mL) caffeine (9,64±0,09 mg/g), chlorogenic acid (26,92±0,21 mg/g), total titratable acidity (2,70±0,10 mL NaOH/40 mL sample), and sensory score (84,65 points) based on the multiple attribute method.

Keywords: specialty coffee, Bajawa coffee, roasting, physicochemical properties, sensory quality