

## **PENENTUAN PARAMETER MUTU FISIK DAN BIOKIMIA KOPI ARABIKA SARONGGE SEBAGAI INDIKATOR CITARASA KONSUMEN**

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### **ABSTRAK**

Peningkatan konsumsi kopi selama beberapa tahun terakhir merupakan peluang untuk mengembangkan kopi lokal Indonesia, salah satunya Kopi Arabika Sarongge yang berasal dari Cianjur, Jawa Barat. Tujuan penelitian ini yaitu menentukan karakteristik Kopi Sarongge berdasarkan parameter mutu fisik dan biokimia, serta citarasa dari sudut pandang panelis terlatih dan konsumen, dan menentukan indikator citarasa berdasarkan parameter mutu fisik dan biokimia tersebut. Pengambilan sampel dilakukan dengan metode *stratified sampling* pada ketinggian 1.000-1.500 mdpl dan 1.500-1.750 mdpl. Pada masing-masing ketinggian, dipilih 30 pohon kopi dengan metode *simple random sampling*. Sampel *green bean* diperoleh dari buah kopi yang diolah dengan proses basah. Data karakteristik mutu fisik (bobot dan kadar air), biokimia (kafein, trigonelin, asam klorogenat/CGA, sukrosa, dan lemak), dan citarasa (*aroma, flavor, aftertaste, acidity, body, balance, uniformity, sweetness, clean cup, dan overall*) dianalisis menggunakan *two-way ANOVA* dengan peubah daerah asal dan ketinggian lahan. *Importance-Performance Analysis* digunakan untuk menganalisis citarasa kopi berdasarkan penilaian konsumen. *Partial Least Square* digunakan untuk menentukan indikator citarasa kopi berdasarkan parameter mutu fisik dan biokimia. Hasil penelitian menunjukkan bahwa Kopi Sarongge memiliki karakteristik mutu fisik dan biokimia, diantaranya bobot, kandungan trigonelin, CGA, dan sukrosa, yang lebih rendah dibandingkan Kopi Java Preanger, salah satu kopi bereputasi di Jawa Barat. Namun, perbedaan mutu fisik dan biokimia tersebut tidak menyebabkan perbedaan mutu citarasa yang signifikan. Dengan mempertimbangkan adanya korelasi yang signifikan, beberapa komponen biokimia dapat digunakan sebagai indikator citarasa kopi. Lemak dapat digunakan sebagai indikator *aroma, flavor, dan body*, sementara CGA sebagai indikator *acidity*, dan kafein sebagai indikator *aftertaste*.

Kata kunci: biokimia, citarasa, kopi, mutu fisik

## **DETERMINATION OF PHYSICAL AND BIOCHEMICAL QUALITY PARAMETERS, A CONSUMER BASED SENSORY INDICATORS FOR SARONGGE ARABICA COFFEE**

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### **ABSTRACT**

The increase in coffee consumption over the past few years gives an opportunity to develop local Indonesian coffee, one of which is Sarongge Arabica Coffee from Cianjur, West Java. The aims of this study were to determine the quality characteristics of Sarongge Coffee based on physical and biochemical parameters, and sensory parameters from the viewpoint of trained panelists and consumers. Furthermore, the study also aimed to determine indicators for those sensory parameters, which were based on the physical and biochemical quality parameters. Sampling was conducted with a stratified sampling method at an altitude of 1,000-1,500 masl and 1,500-1,750 masl. Thirty coffee trees at each altitude were selected using a simple random sampling method. The samples of coffee green bean were obtained from coffee cherries which were processed with a wet process. Characteristics of physical (weight and moisture content), biochemical (caffeine, trigonelline, chlorogenic acid/CGA, sucrose, and lipid), and sensory (aroma, flavor, aftertaste, acidity, body, balance, uniformity, sweetness, clean cup, and overall) qualities were analyzed using two-way ANOVA with independent variables of origin and altitude. Importance-Performance Analysis was used to analyze coffee sensory based on consumer assessment. Partial Least Square was used to determine coffee sensory indicators based on physical and biochemical quality parameters. The results showed that Sarongge Coffee, compared to Java Preanger Coffee, a reputed coffee in West Java, had a lower physical and biochemical quality parameters, i.e. weight, trigonelline, CGA, and sucrose content. However, the difference in physical and biochemical qualities did not cause a significant difference in its sensory quality. By considering the observed significant correlation, lipid can be used as an indicator of aroma, flavor, and body. Meanwhile, CGA and caffeine can be used as an indicator of acidity and aftertaste, respectively.

**Keywords:** biochemical, coffee, physical quality, sensory