

PENGARUH UMUR DAUN DAN TINGKAT PELAYUAN TERHADAP SIFAT KIMIA, FISIK, DAN SENSORIS SEDUHAN DAUN KOPI ROBUSTA

INTISARI

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Penelitian ini dilatarbelakangi oleh permasalahan yang timbul di perkebunan kopi. Pemangkasan tunas-tunas yang mengganggu pada tanaman kopi rutin dilakukan agar produktivitas kopi optimal. Oleh karena itu, dilakukan penelitian untuk mengolah daun kopi dari tunas-tunas yang tidak terpakai menjadi teh herbal. Tujuan penelitian ini adalah mengetahui efek umur daun dan tingkat pelayuan terhadap sifat kimia, fisik, dan sensoris seduhan daun kopi serta menentukan kondisi optimum pengolahan minuman daun kopi dengan profil yang paling disukai konsumen. Sampel yang digunakan dikelompokkan menjadi dua, yaitu daun kelompok I (daun pertama-kedua) dan daun kelompok II (daun ketiga-keempat). Sementara pelayuan dilakukan dengan *cabinet dryer* hingga mencapai tingkat pelayuan 45%, 42,5%, dan 40%. Metode yang digunakan dalam pembuatan minuman daun kopi menggunakan pendekatan metode nonfermentasi. Sampel selanjutnya dianalisis kadar air, total polifenol, aktivitas antioksidan, kandungan kafein, kadar pH, analisis warna, dan analisis organoleptis. Analisis data statistik menggunakan aplikasi SPSS 17.0 dengan metode ANOVA tingkat kepercayaan 5%.

Kandungan total polifenol pada daun kelompok I dengan pelayuan 45%, 42,5%, dan 40% sebesar 192,27; 199,38; 224,31 (mg GAE/g) dan daun kelompok II sebesar 524,44; 587,30; 610,48 (mg GAE/g). Aktivitas antioksidan daun kelompok I dengan pelayuan 45%, 42,5%, 40% sebesar 84,72; 82,64; 87,96 (% RSA) sementara daun kelompok II 81,71; 80,56; 77,20 (% RSA). Kandungan kafeinnya daun kelompok I sebesar 1,09; 0,86; 0,81 (% b/b) dan daun kelompok II 0,62; 0,53; 0,53 (% b/b). Sampel seduhan daun kelompok II paling disukai panelis di antara sampel lainnya.

Kata kunci : daun kopi, seduhan daun kopi, total polifenol, kafein

THE EFFECT OF THE SEQUENCE OF LEAVES AND THE DEGREE OF WITHERING AGAINST CHEMICAL, PHYSICAL, AND SENSORY CHARACTERISTIC OF ROBUSTA COFFEE LEAVES INFUSION

ABSTRACT

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This research is motivated by problem that arises in the coffee plantation. Excision of disturbing sprouts in coffee plant is a routine activity that has been done to optimize the coffee bean production. Therefore, the researcher needs to do a research to process the unused sprouts into herbal tea. The aims of this research are for identifying the effect of the sequence of coffee leaves and the degree of leaves withering against chemical, physical, and sensory characteristic of coffee leaves infusion and also determining the optimum condition of coffee leaves infusion processing with the most preferred profile by the consumers. The sample that was used in this research is divided into two groups, namely group I (first and second leaves) and group II (third and fourth leaves). While, the withering was done by cabinet dryer until it reaches 45%, 42.5%, and 40% in withering degree. The method used in coffee leaves infusion production is approach nonfermentation method. Then, the moisture content, total polyphenol content, antioxidant activity, caffeine, pH, infusion color, and organoleptic character of the sample were analyzed. Statistical data analysis used SPSS 17.0 with ANOVA method at level of confidence 5%.

Total polyphenol content of group I which is at 45%, 42.5%, and 40% in withering degree are 197.22; 191.45; 224.31 (mg GAE/g) and group II are 524.44; 730.60; 610.48 (mg GAE/g). Antioxidant activity of group I which is at 45%, 42.5%, and 40% in withering degree are 84.72; 82.64; 87.96 (% RSA) and group II are 81.71; 80.56; 77.20 (% RSA). Caffeine content of group I which is at 45%, 42.5%, and 40% in withering degree are 1.09; 0.86; 0.81 (% w/w) and group II are 0.62; 0.53; 0.53 (% w/w). Group II is the most preferred by the consumers than the others.

Key words : coffee leaves, coffee leaves infusion, total polyphenol, caffeine