

ABSTRACT

ORGANOLEPTIC ANALYSIS OF LOCAL COFFEE POWDER IN BANDAR LAMPUNG

by

Asep Darmawanto

The Purpose of this research was to get the colour and the flavor score and also the consumers preference of local coffee powder in Bandar Lampung. This research was conducted 2 steps: The first was the deciding of sample of coffee powder in Bandar Lampung, and the second was the organoleptic test by giving questioner to the consumers. The sample of coffee powder coffee product was decided by using the Eastman Kodak formula it was $\sqrt{2N}$, and the sample of panelis was decided by using Slovin formula. Data obtained was analyzed of variance. If there was a difference, the analysist would be continued by DMRT test with level is 5 %.

The results showed that the sample of coffee powder had been observated had a significant difference. The Anak Jempol sample had black colour and rather distinctive of coffe flavor. The Sinar Dunia sample had black-brown colour and rather distinctive of coffee flavour. Both sample, Anak Jempol and Sinar Dunia had Overall acceptance is like. The sample Bola Dunia had brown-black colour and netral flavor. The JP sample had brown-black and rather mix distinctive of coffee powder. Both sample, Bola Dunia and JP had ocerall acceptance is somewhat like. And the Siger coffee sample had brown colour, rather mixed of coffee flavour, and overall acceptance is dislike. Then sample of local coffee product with the most preferred coffee powder is Sinar Dunia sample.

Key words: Analysis of the consumer, Organoleptic, Coffee powder