

ABSTRACT

INVENTORY OF ORGANOLEPTIK, CAFFEINE CONTENTS, AND CHLOROGENIC ACID IN ROBUSTA GROUND COFFEE (*Coffea canephora* L.) AT TANGGAMUS REGENCY

By

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This research purpose was to get information about organoleptic, caffeine contents and chlorogenic acid of robusta coffee in Tanggamus Regency. The research consisted of 2 stages: interviewing stage and analysis in laboratory stage.

Analysis that was done included contents of chlorogenic acid, caffeine, testing of organoleptic by expert of coffee powder, and the amount of water in coffee seed.

The data were analyzed descriptively. The research result was that organoleptic testing of robusta ground coffee in Tanggamus Regency had color level score 1-3 (cinnamon – black), and bitterness 1-3 (not bitter -bitter), produced by Talang Padang Village Talang Padang Subdistrict, Muara Dua Village Ulu Belu Subdistrict and Way Harong Village Air Naningan Subdistrict. In addition, all acceptance of likeness was for coffee from Way Harong Village, Air Naningan Subdistrict. Moreover, robusta ground coffee of Tanggamus Regency had caffeine 0.08 – 2.19% which fulfilled Indonesia National Standard (SNI) 01-3542-2004 (2%), and very low level of chlorogenic acid, 0.08 - 1.31%.

Keywords: organoleptic, caffeine, chlorogenic acid, robusta ground coffee

ABSTRAK

INVENTARISASI ORGANOLEPTIK, KANDUNGAN KAFEIN, DAN ASAM KLOOROGENAT PADA KOPI BUBUK ROBUSTA (*Coffea canephora L.*) DI KABUPATEN TANGGAMUS

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Tujuan penelitian ini untuk mendapatkan informasi organoleptik, kandungan kafein, dan asam klorogenat kopi bubuk robusta di Kabupaten Tanggamus. Penelitian terdiri dari 2 tahapan yaitu tahap survei (wawancara) dan tahap analisis di Laboratorium. Pengamatan yang dilakukan meliputi kandungan asam klorogenat, kafein, kadar air pada kopi biji dan pengujian organoleptik oleh expert. Data hasil penelitian dianalisis secara deskriptif. Hasil penelitian ini yaitu uji organoleptik kopi bubuk robusta di daerah Tanggamus skor warna 1-3 (kayu manis – hitam), dan kapahitan 1-3 (tidak pahit – pahit) dihasilkan oleh Desa Talang Padang Kecamatan Talang Padang, Muara Dua Kecamatan Ulu Belu dan Way Harong Kecamatan Air Nanningan. Penerimaan keseluruhan kesukaan panelis terhadap sampel yang di sukai adalah kopi yang berasal dari Desa Talang Padang Kecamatan Talang Padang, Muara Dua Kecamatan Ulu Belu dan Way Harong Kecamatan Air Nanningan.

Kopi bubuk robusta di Daerah Kabupaten Tanggamus memiliki kandungan kafein 0,08-2,19%, memenuhi SNI 01-3542-2004 (maksimal 2%), dan kandungan asam klorogenat 0,08 - 1,31%.

Kata kunci : asam klorogenat, bubuk kopi robusta, kafein, organoleptik