

ABSTRACT

A STUDY ON THE SENSORY CHARACTERISTICS OF ROBUSTA GROUND COFFEE FROM VARIOUS CLONES IN BULOK DISTRICT, TANGGAMUS

By

M. KAHFI KHARISMA YUDISTIRO

Different types of coffee had different taste characteristics, as evidenced by the discovery of many coffee clones from various regions in Indonesia, each with its own unique flavor. Tanggamus Regency became a coffee producer with various coffee clones, making it potential for development in the field of coffee science. This research was conducted to determine the influence of sensory characteristics of powdered robusta coffee from various clones in Bulok District, Tanggamus Regency. This research was designed using the RAL method with a sample of 6 coffee clones, namely (P1) Komari, (P2) Lancur, (P3) Tugu Sari, (P4) PS, (P5) Robinson, and (P6) Banglan. The results of this study indicated that the robusta coffee clones from Bulok-Tanggamus District produced sensory characteristics in the good category (6-6.75). However, each clone had its own distinctive characteristics that were not very different, influenced by the planting location, treatment in the garden, and the process of making ground coffee. The best treatment was obtained from the Tugu Sari clone (P3) with an aroma score of 6.75 (good), taste 6.75 (good), aftertaste 6 (good), acidity 6 (good), mouthfeel 6.67 (good), balance 6 (good), uniform cups 6.17 (good), clean cups 6.5 (good), and overall 6.75.

Keywords: antioxidants, roasted coffee, SCAA, sensory

ABSTRAK

KAJIAN KARAKTERISTIK SENSORI KOPI ROBUSTA BUBUK BERBAGAI KLON DI KECAMATAN BULOK TANGGAMUS

Oleh

M. KAHFI KHARISMA YUDISTIRO

Jenis kopi berbeda memiliki karakteristik rasa yang berbeda, dibuktikan dengan ditemukannya banyak klon kopi dari berbagai daerah di Indonesia memiliki citarasa khas masing-masing. Kabupaten Tanggamus menjadi penghasil kopi dengan berbagai macam klon kopi sehingga berpotensi untuk dikembangkan di bidang keilmuan tentang kopi. Penelitian ini dilakukan untuk mengetahui pengaruh karakteristik sensori kopi robusta bubuk berbagai klon di Kecamatan Bulok, Kabupaten Tanggamus. Penelitian ini dirancang dengan metode RAL dengan sampel 6 klon kopi yaitu (P1) Komari, (P2) Lancur, (P3) Tugu Sari, (P4) PS, (P5) Robinson, dan (P6) Banglan. Hasil penelitian ini menunjukkan bahwa klon kopi robusta dari Kecamatan Bulok-Tanggamus menghasilkan karakteristik sensori dalam kategori *good* (6-6,75). Namun, setiap klon memiliki ciri khas masing-masing yang tidak jauh berbeda, dipengaruhi oleh tempat tanam, perlakuan selama di kebun, hingga pada proses pembuatan kopi bubuk. Perlakuan terbaik yang didapatkan adalah klon Tugu Sari (P3) dengan aroma skor 6,75 (*good*), rasa 6,75 (*good*), *aftertaste* 6 (*good*), *acidity* 6 (*good*), *mouthfeel* 6,67 (*good*), *balance* 6 (*good*), *uniform cups* 6,17 (*good*), *clean cups* 6,5 (*good*), dan *overall* 6,75.

Kata kunci: antioksidan, kopi sangrai, SCAA, sensori