ABSTRACT

FORMULATION EFFECT OF RED GINGER (*Zingiber officinale* var. Rubrum) POWDER AND DRIED CHERRIES OF ROBUSTA COFFEE POWDER ON CHEMICAL CONTENT AND LEVEL OF PANELIST LIKES

By

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Dried cherries after roasting have a distinctive plant aroma that is unpleasant. Red ginger can be an alternative to cover the lack of aroma produced by red ginger cherries coffee powder product. This research was carried out to find the formulation of ground red ginger and ground robusta coffee that was preferred by the panelists and to determine its quality based on water content, ash, ash alkalinity, coffee essence and pH. Formulation of ground coffee and red ginger powder of 100%:0% (F0), 96%:4% (F1), 92%:8% (F2), 88%:12% (F3), 84%:16% (F4), 80%:20% (F5), 76%:24% (F6), and 72%:28% (F7) with a total weight of each formulation of 250 grams. Ground coffee beans are obtained from the drying process, roasting at 225^{o}C for 15 minutes, and grinding; ground red ginger is obtained from the process of slicing, drying in an oven at 50^{o}C for 14 hours, and grinding; and mixing the two ingredients according to the formulation. The most preferred formulation is observed using a hedonic test based on the parameters of color, texture (viscosity), aroma and taste as well as the best quality based on chemical content. F5 is a formulation of ground coffee and ground red ginger of 80%: 20% which is the most preferred and best based on the quality of the chemical content. The results of the hedonic test were for color 3.68 (like), viscosity 3.76 (like), aroma 3.62 (like), and taste 3.24 (bit like). The chemical content of the F5 formulation has a water content of 3.84% (w/w), ash content of 6.98% (w/w), ash alkalinity 17.63 mL N NaOH/100g, coffee essence 30.08% (w/w) and a pH value of 5.87.

***Keywords**: red ginger, water content, dried cherries coffee, hedonic test*

ABSTRAK

PENGARUH FORMULASI JAHE MERAH (*Zingiber officinale* var. Rubrum) BUBUK DAN KOPI GELONDONG ROBUSTA BUBUK TERHADAP KANDUNGAN KIMIA DAN TINGKAT KESUKAAN PANELIS

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Kopi gelondong setelah disangrai memiliki aroma khas tanaman yang tidak enak. Jahe merah dapat menjadi alternatif untuk menutupi kekurangan dari aroma yang dihasilkan kopi gelondong jahe merah. Penelitian ini dilaksanakan untuk menemukan formulasi jahe merah bubuk dan kopi gelondong robusta bubuk yang disukai oleh panelis dan mengetahui mutunya berdasarkan kadar air, abu, kealkalian abu, sari kopi, dan pH. Formulasi dari kopi gelondong dan jahe merah bubuk sebesar 100%:0% (F0), 96%:4% (F1), 92%:8% (F2), 88%:12% (F3), 84%:16% (F4), 80%:20% (F5), 76%:24% (F6), dan 72%:28% (F7) dengan total berat tiap formulasi sebesar 250 gram. Kopi gelondong bubuk didapatkan dari proses pengeringan, penyangraian suhu 225^{o}C selama 15 menit, dan penggilingan; jahe merah bubuk diperoleh dari proses pengirisan, pengeringan dengan oven suhu 50^{o}C selama 14 jam, dan penggilingan; serta pencampuran kedua bahan sesuai formulasi. Formulasi yang paling disukai diamati dengan uji hedonik berdasarkan parameter warna, tekstur (kekentalan), aroma, dan rasa serta terbaik mutunya berdasarkan kandungan kimia. F5 adalah formulasi kopi gelondong bubuk dan jahe merah bubuk sebesar 80% : 20% yang paling disukai dan terbaik berdasar mutu kandungan kimia. Hasil uji hedonik nilai warna 3,68 (suka), kekentalan 3,76 (suka), aroma 3,62 (suka), dan rasa 3,24 (agak suka). Kandungan kimia formulasi F5 memiliki kadar air 3,84 % (b/b), kadar abu 6,98% (b/b), kealkalian abu 17,63 mL N NaOH/100g, sari kopi 30,08 % (b/b) dan nilai pH 5,87.

Kata kunci: jahe merah, kadar air, kopi gelondong, uji hedonik