

**PENGARUH KOMBINASI SUHU DAN LAMA PENYANGRAIAN
TERHADAP KUALITAS KOPI ARABIKA CIGALONTANG
(*Coffea arabica*)**

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ABSTRAK

Kopi arabika Cigalontang masih belum banyak diketahui oleh banyak orang. Terutama informasi tentang kualitas kopi arabika Cigalontang, salah satu proses pasca panen pada biji kopi adalah penyangraian, oleh karena itu penelitian ini dilakukan untuk mengetahui pengaruh kombinasi suhu dan lama penyangraian terhadap kualitas kopi arabika Cigalontang. Penelitian ini dilakukan di Desa Cigalontang, Kecamatan Cigalontang, Kabupaten Tasikmalaya, Jawa Barat pada bulan Desember 2022 sampai Januari 2023. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari 9 kombinasi dan diulang sebanyak 3 kali, sehingga terdapat 27 satuan percobaan dengan sampel P1 (170°C + 6 menit), P2 (170°C + 8 menit) P3 (170°C + 10 menit), P4 (190°C + 6 menit), P5 (190°C + 8 menit), P6 (190°C + 10 menit), P7 (210°C + 6 menit), P8 (210°C + 8 menit), P9 (210°C + 10 menit). Data dianalisis dengan menggunakan sidik ragam dengan Uji F dan dilanjutkan dengan Uji Jarak Berganda Duncan pada taraf 5 %, dan untuk hasil uji organoleptik menggunakan Uji Kruskal Wallis dan uji lanjut menggunakan Mann-Whitney. Hasil penelitian ini menunjukkan suhu dan lama waktu penyangraian berbeda nyata terhadap rendemen, keasaman, kadar air dan kafein. Untuk uji organoleptik kopi arabika Cigalontang semakin lama suhu dan lama penyangraian semakin berbeda tingkat warna, aroma, rasa dan kesukaan. Dari uji organoleptik keseluruhan para panelis semi terlatih memilih sampel P5 sebagai yang terbaik.

Kata kunci: Kopi Arabika, Penyangraian, Suhu dan Waktu.

**THE EFFECT OF COMBINATION TEMPERATURE AND ROASTING
TIME ON THE QUALITY OF CIGALONTANG ARABICA COFFEE
(*Coffea arabica*)**

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ABSTRACT

Cigalontang arabica coffee is still not widely known by many people. Especially information about the quality of Cigalontang Arabica coffee, one of the post-harvest processes in coffee beans is roasting, therefore this research was conducted to find out the combination of temperature and roasting time has an effect on the quality of Cigalontang Arabica coffee. This research was conducted in Cigalontang Village, Cigalontang District, Tasikmalaya Regency, West Java from December 2022 to January 2023. This study used a Completely Randomized Design which consisted of 9 combinations and was repeated 3 times, so there were 27 experimental units with samples P1 (170°C + 6 minutes), P2 (170°C + 8 minutes) P3 (170°C + 10 minutes), P4 (190°C + 6 minutes), P5 (190°C + 8 minutes), P6 (190°C + 10 minutes), P7 (210°C + 6 minutes), P8 (210°C + 8 minutes), P9 (210°C + 10 minutes). Data were analyzed using variance with the F test and continued with Duncan's Multiple Range Test at 5% level, and for organoleptic test results using the Kruskal Wallis test and further tests using Mann-Whitney. The results of this research show that the temperature and length of roasting time have significant differences in yield, acidity, water content and caffeine. For the organoplastic test of Cigalontang Arabica coffee, the longer the temperature and roasting time, the more different the levels of color, aroma, taste and preference. From the overall organoleptic test, the semi-trained panelists chose sample P5 as the best.

Keywords: Arabica Coffee, Roasting, Temperature and Time.