

PENGARUH TINGKAT PENYANGRAIAN KOPI DAN PENAMBAHAN BUBUK SERAI TERHADAP WARNA, AKTIVITAS ANTIOKSIDAN, DAN TINGKAT KESUKAAN KOPI CELUP

INTISARI

Konsumsi kopi di Indonesia cenderung mengalami peningkatan setiap tahun. Kopi bubuk merupakan kopi yang cukup populer di masyarakat, namun memiliki kekurangan yaitu meninggalkan ampas. Inovasi yang dapat dilakukan untuk mengurangi ampas seduhan kopi bubuk adalah dengan membuat produk kopi celup. Selain itu, penambahan rempah pada kopi dapat meningkatkan nilai produk dan memberikan dampak bagi kesehatan. Salah satu rempah yang dapat ditambahkan pada kopi yaitu serai. Serai dikenal sebagai tanaman yang memiliki antioksidan tinggi. Penelitian ini bertujuan untuk mengetahui pengaruh tingkat penyangraian kopi dan konsentrasi penambahan bubuk serai terhadap warna, aktivitas antioksidan, dan tingkat kesukaan kopi serai celup.

Prosedur penelitian meliputi pembuatan kopi serai celup dengan variasi tingkat penyangraian kopi dan konsentrasi penambahan bubuk serai. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 2 faktor yaitu tingkat penyangraian kopi (*light*, *medium*, dan *dark roast*) dan konsentrasi bubuk serai (2%, 4%, dan 6%). Kopi serai yang dihasilkan dianalisis warna, aktivitas antioksidan, dan uji tingkat kesukaan. Data yang diperoleh berdasarkan hasil pengujian diolah dan dianalisis menggunakan ANOVA, apabila terdapat perbedaan nyata dilanjutkan uji DMRT (*Duncan Multiple Range Test*).

Hasil penelitian menunjukkan bahwa bahwa tingkat penyangraian kopi dan penambahan bubuk serai berpengaruh nyata terhadap warna, aktivitas antioksidan, dan tingkat kesukaan kopi serai celup. Kopi serai celup dengan tingkat penyangraian *medium* dan penambahan bubuk serai sebanyak 6% merupakan perlakuan yang disukai. Kopi serai celup dengan perlakuan tersebut memiliki *lightness* (L*) 37,74; *redness* (a*) 5,44; *yellowness* (b*) 21,92; dan aktivitas antioksidan 60,40% RSA.

Kata kunci: kopi celup, serai, tingkat penyangraian

THE EFFECT OF COFFEE ROASTING LEVELS AND LEMONGRASS POWDER ADDITION ON COLOUR, ANTIOXIDANT ACTIVITY, AND PREFERENCE LEVEL OF COFFEE-BAG

ABSTRACT

Coffee consumption in Indonesia tends to increase every year. Coffee powder is popular in the community, however, it has a disadvantage that leaves behind the dregs. An innovation that can be done to reduce it is by making coffee-bag. Moreover, the addition of herbs in coffee can increase the product value and its impact on health. One of the herbs that can be added to the coffee is lemongrass. It is known as a plant with high antioxidants. This research aims to determine the effect of variations in the level of coffee roasting and the addition of lemongrass powder concentration to the colour, antioxidant activity, and the level of preference of lemongrass coffee-bag.

The research procedure included the making of lemongrass coffee-bags with variations of coffee roasting level and the additions of lemongrass powder concentration. The experimental design used was a Completely Randomized Design (CRD) with two factors, namely the level of roasting (light, medium, and dark roast) and the lemongrass powder concentration (2%, 4%, and 6%). The resulting lemongrass coffee-bag then was analyzed for their colour, antioxidant activity, and preference level. The Data obtained based on the test results were processed and analyzed using ANOVA, if there was a real difference, it was continued with the DMRT (Duncan Multiple Range Test).

The results showed that the level of coffee roasting and the addition of powdered lemongrass significantly affect the colour, antioxidant activity, and level of preference of the lemongrass coffee-bag. Lemongrass coffee-bag with a medium level of roasting and addition of 6% lemongrass powder is the preferred treatment. The lemongrass coffee bags with this treatment has lightness (L^*) 37,74; redness (a^*) 5,44; yellowness (b^*) 21,92; and the antioxidant activity of 60,40% RSA.

Keywords: coffee bag, lemongrass, level of roasting