

DEFI ANGGI STYOWATI NPM 18.03.3.1.1.00108. Minuman Kopi Rempah *Ready to Drink*. Di Bawah Bimbingan **Ibu Dr. Darimiyya Hidayati, S.TP., M.P** dan **Bapak Dr. Ir. Raden Faridz, M.P.**

ABSTRAK

Kopi merupakan salah satu bahan penyegar yang gemar dikonsumsi masyarakat. Konsumsi kopi di Indonesia mengalami kenaikan dari tahun ke tahun. Penambahan rempah bertujuan untuk dapat memberikan efek antioksidan dan meningkatkan konsumsi kopi Arabika Jawa. Rempah yang digunakan sebagai campuran adalah jahe, kayu manis, cengkeh, kapulaga, pala, dan jintan hitam. Penelitian ini dilakukan untuk mengetahui pengaruh perbandingan bobot kopi rempah dan konsentrasi penstabil (CMC) terhadap karakteristik kimia minuman kopi rempah *ready to drink*. Penelitian ini berguna untuk pengembangan produk olahan kopi berupa minuman kopi rempah *ready to drink* yang memiliki manfaat bagi kesehatan tubuh, serta memberikan informasi mengenai karakteristik kimia produk tersebut. Rancangan penelitian ini adalah menggunakan Rancangan acak lengkap, dengan 2 faktor yaitu perbandingan bobot dan konsentrasi penstabil CMC. Pengujian karakteristik kimia minuman kopi rempah *ready to drink* yaitu mencakup uji nilai pH, uji total asam tertitrisasi, total padatan terlarut (*Brix*), dan uji kualitatif fitokimia. Hasil penelitian menunjukkan nilai pH paling rendah yaitu pada perlakuan perbandingan bobot kopi:jahe 90:10 dan konsentrasi penstabil 0% dengan nilai 5,6. Sedangkan tertinggi yaitu pada perlakuan perbandingan bobot kopi:jahe 50:50 dan konsentrasi penstabil 1% dengan nilai 5,95. Total asam paling rendah yaitu pada perlakuan perbandingan bobot kopi:jahe 50:50 dan konsentrasi penstabil 1% dengan nilai sebesar 0,117%. Sedangkan total asam paling tinggi yaitu pada perlakuan perbandingan bobot kopi:jahe 90:10 dan konsentrasi penstabil 0% dengan nilai sebesar 0,189%. Total padatan terlarut paling rendah yaitu pada perlakuan perbandingan bobot kopi:jahe 90:10 dan konsentrasi penstabil 0% dengan nilai sebesar 9,7%. Sedangkan nilai total asam tertinggi yaitu pada perlakuan perbandingan bobot kopi:jahe 50:50 dan konsentrasi penstabil 1% dengan nilai sebesar 10,15%. Hasil uji kualitatif fitokimia menunjukkan minuman kopi rempah mengandung golongan senyawa flavonoid, tanin, saponin, alkaloid, dan steroid.

Kata Kunci : *Brix, Fitokimia, Karakteristik kimia, Kopi, pH, Rempah, Total asam.*

DEFI ANGGI STYOWATI NPM 18.03.3.1.1.00108. *Chemical Properties of Ready to Drink Spice Coffee*. Di Bawah Bimbingan **Ibu Dr. Darimiyya Hidayati, S.TP., M.P** dan **Bapak Dr. Ir. Raden Faridz, M.P.**

ABSTRACT

Coffee is one of the refreshing changes that people likes. Coffee consumption in Indonesia has increased from year to year. The addition of spices aims to provide an antioxidant effect and increase the consumption of Javanese Arabica coffee. The spices used as a mixture are ginger, cinnamon, cloves, cardamom, nutmeg, and Black Seed. This study was conducted to determine the effect of the weight ratio of spiced coffee and the concentration of stabilizer (CMC) on the chemical characteristics of ready to drink spiced coffee drinks. This research is useful for the development of processed coffee products in the form of ready to drink spiced coffee drinks that have benefits for body health, as well as providing information about the chemical characteristics of these products. The design of this study was a completely randomized design, with 2 factors, namely weight comparison and concentration of CMC stabilizer. Testing the chemical characteristics of ready to drink spiced coffee drinks includes a pH value test, a titrated total acid test, a total dissolved solids (Brix) test, and a phytochemical qualitative test. The results showed that the lowest pH value was in the treatment with a weight ratio of coffee : ginger 90:10 and a stabilizer concentration of 0% with a value of 5.6. While the highest is the weight ratio treatment of coffee : ginger 50:50 and a stabilizer concentration of 1% with a value of 5.95. The lowest total acid was in the treatment with a weight ratio of coffee: ginger 50:50 and a stabilizer concentration of 1% with a value of 0.117%. While the highest total acid was in the treatment with a weight ratio of coffee : ginger 90:10 and a stabilizer concentration of 0% with a value of 0.189%. The lowest total dissolved solids was in the treatment with a coffee : ginger weight ratio of 90:10 and a stabilizer concentration of 0% with a value of 9.7%. While the highest total acid value was in the treatment with a weight ratio of coffee : ginger 50:50 and a stabilizer concentration of 1% with a value of 10.15%. The results of the qualitative phytochemical test showed that the spiced coffee drink contained a class of flavonoid compounds, tannins, saponins, alkaloids, and steroids.

Keywords: *Brix, Phytochemicals, Chemical characteristics, Coffee, pH, Spices, Total acid.*