

## ABSTRAK

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Program Studi : 14330032  
Judul : Pengaruh Fermentasi Spontan Terhadap Kadar Polifenol  
Total Kulit Buah Kopi Robusta (*Coffea canephora* Pierre  
ex A. Froehner)

Pada pengolahan kopi secara basah terdapat proses fermentasi spontan dengan tujuan memisahkan kulit dengan bijinya, limbah kulit buah kopi yang dihasilkan sekitar 40-45% dari berat kopi yang diolah. Kulit buah kopi mengandung senyawa polifenol. Tujuan penelitian ini adalah menganalisa pengaruh fermentasi spontan terhadap kadar polifenol total kulit buah kopi dengan perbedaan hari, selama 6 hari. Sampel yang digunakan adalah buah kopi robusta (*Coffea canephora* Pierre ex A. Froehner) yang difermentasi lalu serbuk kulit buah kopi diekstraksi dengan etanol 96%. Yield ekstrak tertinggi pada kulit buah kopi tanpa fermentasi  $1.62 \text{ g} \pm 0.1$ , kadar asam fenolat total tertinggi pada kulit buah kopi tanpa fermentasi sebesar 904.17 mgGAE/g, kadar asam fenolat mengalami penurunan secara signifikan setelah difermentasi dan kadar flavonoid total tertinggi terdapat pada fermentasi hari keenam sebesar 335.86 mgRE/g ekstrak.

Kata Kunci :  
Polifenol, kulit buah kopi, fermentasi spontan.

## ABSTRACT

Name :Nelda Dyah Ashari  
Study Program :Pharmacy  
Title :The Influence Spontaneous Fermentation on The Levels  
of Polyphenols Total in Robusta Coffee Pulp (*Coffea  
canephora* Pierre ex A. Froehner)

In processing wet coffee there is a spontaneous fermentation process with the aim of separating the skin from the seeds, the coffee pulp waste produced is about 40-45% of the weight of the coffee processed. Coffee pulp contains polyphenol compounds. The purpose of this study was to analyze the effect of spontaneous fermentation on levels of total polyphenols in coffee pulp with different days, for 6 days. The sample used was robusta coffee fruit (*Coffea canephora* Pierre ex A. Froehner) which was fermented and coffee pulp powder extracted with ethanol 96%. The highest extract yield in unfermented coffee pulp  $1.62 \text{ g} \pm 0.1$ , the highest total phenolic acid level in unfermented coffee pulp at  $904.17 \text{ mgGAE / g}$ , phenolic acid levels significantly decreased after fermentation and the highest total flavonoid content was found on sixth day fermentation  $335.86 \text{ mgRE/g}$  extract.

Keywords:

Polyphenols, coffee pulp, spontaneous fermentation.