

## ABSTRAK

### **Maikel Tri Putra Lumban Tobing, NIM 4171220011 (2024). Pengaruh Kadar Gula Dan Lama Fermentasi Terhadap Kandungan Gizi Minuman Cascara Fermentasi.**

Penelitian ini bertujuan untuk mengetahui pengaruh kadar gula terhadap kandungan gizi minuman Cascara fermentasi, pengaruh lama fermentasi terhadap kandungan gizi minuman cascara fermentasi, dan mengetahui kadar gula dan lama fermentasi terhadap kandungan gizi minuman cascara fermentasi. Sampel kulit kopi di ambil dari kebun yang terletak di Desa Pakpahan, Kec. Pangaribuan, Kabupaten Tapanuli Utara, Sumatera Utara. kemudian di olah menjadi minuman cascara fermentasi setelah itu, analisis kadar gizi dilakukan di laboratorium Balai Riset Standardisasi Industri Medan Jalan Sisingamangaraja No. 24, Medan 20217. Penelitian di rancang secara acak lengkap (RAL) factorial terdiri atas 2 faktor dan 2 ulangan. Faktor pertama ialah kadar gula (G1= 200gr, G2= 400gr, G3= 600gr) dan factor kedua ialah lama Fermentasi (H1= 2hari, H2= 4hari, H3= 6hari). Kemudian pembuatan Cascara dilakukan dengan pengabungan 2 faktor tersebut (3x3). Kadar gizi yang dianalisis meliputi Protein, Serat Kasar, Karbohidrat, Lemak Total. Pada hasil analisis Kadar gula G3H3 ( 600gr gula dan fermentasi 6 hari ) memiliki hasil gizi yang lebih baik untuk digunakan pada minuman cascara fermentasi.

Kata Kunci: Cascara, Kulit Kopi, Limbah, Fermentasi, Pengaruh, *Coffe Sp*,



## ABSTRACT

**Maikel Tri Putra Lumban Tobing, NIM 4171220011 (2024). Influence of sugar content and fermentation time on the nutritional content of fermented cascara drinks.**

This research aims to determine the effect of sugar content on the nutritional content of fermented cascara drinks, the effect of fermentation time on the nutritional content of fermented cascara drinks, and to determine the sugar content and fermentation time on the nutritional content of fermented cascara drinks. Coffee skin samples were taken from gardens located in Pakpahan Village, Kec. Pangaribuan, North Tapanuli Regency, North Sumatra. then processed into a fermented cascara drink. After that, nutritional content analysis was carried out in the laboratory of the Medan Industrial Research and Standardization Center, Jalan Sisingamangaraja No. 24, Medan 20217. The research was designed in a completely randomized (CRD) factorial manner consisting of 2 factors and 2 replications. The first factor is sugar content (G1= 200gr, G2= 400gr, G3= 600gr) and the second factor is fermentation time (H1= 2 days, H2= 4 days, H3= 6 days). Then Cascara is made by combining these 2 factors (3x3). The nutritional levels explained include Protein, Crude Fiber, Carbohydrates, Total Fat. In the analysis results, the sugar content of 200 grams, 400 grams, 600 grams has a real influence on the nutritional content of fermented cascara drinks, then the fermentation time of 2 days, 4 days, 6 days has a real influence on the nutritional content of fermented cascara drinks, and the interaction of sugar content with fermentation time gives real influence on the nutritional content of fermented Cascara drinks.

**Keywords:** Cascara, Coffee Skin, Waste, Fermentation, Influence, Coffee Sp,

