

PERBANDINGAN ANALISIS NILAI TAMBAH KOPI ARABIKA DENGAN METODE PROSES PENGOLAHAN KERING DAN BASAH

(Studi Kasus Pada Malabar Mountain Coffee PT. Sinar Mayang Lestari, Kabupaten Bandung)

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ABSTRACT

Coffee processing done in 2 methods ie wet and dry processing method. To produce highly quality and taste coffees need applied SOP coffees recommendation. The study was conducted in PT. Sinar Mayang Lestari, Margamulya Village, District Pangalengan District, Bandung Regency. PT. Sinar Mayang Lestari perform processing of dry and wet coffee from coffee. This study aims to determine the process of procurement of raw materials processing coffee, knowing SOP coffee processing applied by the company and comparison with standard SOP, knowing the processing dry and wet of coffee which is conducted, as well as knowing the analysis of value-added and income received by the Company. Research design used is descriptive qualitative design with case studies techniques. Data analysis consisted of the analysis of value-added, revenue analysis and descriptive analysis with quantitative and qualitative data. The results of the study shows that in the procurement of raw materials, PT. Sinar Mayang Lestari use the harvest from the plantation itself for dry processing and accept the harvest from the plantation around West Java for wet processing, there are 3 provisions of SOP coffee processing company that does not comply with the SOP standard, knowing post-harvest methods conducted by PT. Sinar Mayang Lestari namely dry and wet processing, and from the dry processing of the results obtained added value of 72.3% while the added value obtained from wet processing of 28.69% and corporate earnings in the period of Rp 978 599 032.

Keyword(s) : *dry processing of coffee, wet processing of coffee, SOP coffee processing, value-added, revenue*

ABSTRAK

Pengolahan kopi dilakukan dengan 2 cara yaitu pengolahan basah dan kering. Untuk menghasilkan olahan kopi yang menghasilkan cita rasa yang tinggi memerlukan pemenuhan SOP yang sudah ditetapkan. Penelitian dilakukan di PT. Sinar Mayang Lestari, Desa Margamulya, Kecamatan Pangalengan, Kabupaten Bandung. PT. Sinar Mayang Lestari melakukan pengolahan kopi secara kering dan basah dari kopi ceri. Penelitian ini bertujuan untuk mengetahui proses pengadaan bahan baku pengolahan kopi, mengetahui SOP pengolahan kopi yang diterapkan perusahaan dan perbandingannya dengan SOP baku, serta mengetahui nilai tambah dan pendapatan yang diterima perusahaan. Desain penelitian yang