IV. KESIMPULAN

4.1. Kesimpulan

Kopi *cold brew* mengacu pada kopi yang diekstraksi pada suhu ruang atau pada suhu yang lebih rendah dari suhu ruang. Terdapat beberapa metode yang dapat digunakan untuk preparasi kopi *cold brew,* yaitu metode imersi/konvensional, metode *cold drip,* metode siklus vakum dan metode *Ultra High Pressure*. Kopi *cold brew* menghasilkan seduhan kopi dengan warna yang lebih merah, viskositas, kadar kafein, total asam, total padatan terlarut, total fenol dan aktivitas antioksidan yang lebih rendah, nilai pH yang lebih tinggi, intensitas rasa *nutty,* pahit dan sensasi sepat yang lebih rendah dibandingkan dengan kopi *hot brew*. Beberapa mikroorganisme yang umumnya dapat mencemari kopi *cold brew,* yaitu khamir, bakteri asam laktat dan bakteri asam asetat. Jumlah mikroorganisme tersebut dapat direduksi hingga $< 1{,}0 \times 10^0$ CFU/mL melalui pasteurisasi HTST seduhan kopi *cold brew*. *Flavor* yang lebih manis dan *fruity,* serta berkurangnya *flavor* pahit dan sensasi sepat dibandingkan kopi *hot brew* menunjang popularitas kopi yang diseduh dengan metode *cold brew.*

4.2. Saran

Terdapat beberapa parameter fisikokimia yang belum diteliti pada kopi *cold brew* secara umum, serta banyak parameter yang belum diteliti secara khusus untuk tiap metode *cold brewing* yang membuka peluang penelitian tentang kopi *cold brew*.

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