

COMPARISON OF THE PHYSICAL PROPERTIES OF ROASTED ROBUSTA COFFEE WITH DIFFERENT TEMPERATURE CHANGE RATE

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ABSTRACT

The roasting process is the process of forming taste and aroma in coffee beans. If the coffee beans have uniformity in size, texture, moisture content and chemical structure, then the roasting process will be relatively easier to control. Roasting activities it aims to determine how roast temprature change rate on the yield, moisture content and color during the roasting process. This activity done in the Lab. Processing of Plantation Crops and Lab. Food Analysis Jember State Polytechnic using descriptive test method with parameters 1) Yield, 2) Moisture Content; 3) Color, 4) Densitas, 5) First Crack, 6) Turning Point. Penyangraian treatment used is the initial temperature of the coffee beans into the roasting machine that is 130oC with a temperature change rate of 8C -10C° dan 10C°-12C°. The results obtained from this roasting activity is P1 rate of change temperature 8C - 10c rendemen 87,46 % moisture content ; 1,84 % value; Agron Number 79,27, densitas 0,436 gram/cc, first crack 13 menit 11 detik, turning point 1 menit 15 detik. P2 rate of change temperature 10C°-12C° rendemen 88,28 % moisture content ; 1,78 % value; Agron Number 77,27, densitas 0,441 gram/cc, firsr crack 10 menit 56 detik, turning point 1 menit 11 detik . The best results were obtained at P1 with a temperature change rate of 8C-10 C.

Keywords: *Roasting, Temperature, Yield, Moisture Content, Color, Density, First Crack, Turning Point*