

The Organoleptic Test of Arabica Coffee (*Coffea arabica* L.) Based on Differences in Roasting Time

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ABSTRACT

Arabica coffee is a type of coffee widely produced in Indonesia and is a plantation plant with a distinctive aroma and taste. Roasting forms aroma and flavor in coffee beans are carried out using high temperatures. At this time, many people do not know how to process coffee and how to roast the proper process to produce quality coffee products. The lack of adjustments in the temperature and duration of the roasting process can cause overroast, and a lot still happens during the roasting process. To find out the level of consumer preference for Arabica coffee, it is necessary to carry out a roasting process based on the difference in roasting time. This research was carried out at the Agricultural Crop Processing Laboratory, Jember State Polytechnic, in June 2022. The design used was a Non-Factorial Randomized Block Design (RAK) consisting of 3 treatments, namely P1 (9 minutes), P2 (11 minutes), and P3 (13 minutes), and the parameters observed were color, aroma, taste, and residue. Analysis of the data obtained from observations using analysis of variance (ANOVA) at a 5% level by testing with the F table test. If there is a significant difference between treatments, a 5% BNT further test is carried out. The results showed that the difference in roasting time had a very significant effect on consumer preferences for color, aroma, taste, and sediment parameters.

Keywords : *arabica coffee, roasting time, consumer preferences*