

**COMPARISON OF PHYSICAL CHARACTERISTICS OF  
ROBUSTA COFFEE ROASTED BEANS (*Coffea canephora* Pierra  
Ex A. Froehner) WITH VARIOUS VARIATIONS OF  
TEMPERATURE AND ROASTING TIME**

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**ABSTRACT**

Roasting coffee beans is a process that is carried out for the formation of aroma and taste in coffee beans. In the roasting process the temperature used in general is 190°C-205°C with a roasting time of 7-30 minutes. At a temperature of 190°C-195°C produces a Light roasted coffee color, 200°C-205°C produces a Medium color, while above a temperature of 205°C produces a Dark color. This research activity aims to find out the comparison of changes in temperature levels and turning point time, first crack, yield, color, density, weight per 10 grams of seeds, and weight per 100 seeds. This research was conducted in July 2022 at the Agricultural Product Technology Laboratory, Jember State Polytechnic, using a descriptive method test with observation parameters 1) Turning Point; 2) First Crack; 3) Yield; 4)Color; 5) Density; 6) Seeds per 10 grams ; 7) Weight per 100 seeds. The treatments used were temperature and roasting time, including temperatures of 195°C, 210°C, and 225°C with a roasting time of 10 minutes and 12 minutes. The results showed that variations in temperature and roasting time gave changes to the physical characteristics of robusta coffee roasted beans in each treatment.

***Keywords:*** *Variastions temperature, roasting, turning point, first crack, yield, color, density, seeds per 10 gram, and weight per 100 seeds.*