THE EFFECT OF FULL WASH GREEN BEAN WATER CONTENT AND DENSITY WITH ROASTING MEDIUM ON THE FLAVOR OF ARABICA COFFEE CONSUMERS FAVOR

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ABSTRACT

Coffee is a plantation commodity that has been cultivated for a long time. Arabica coffee has a high taste and lowers caffeine content than Robusta coffee. Taste is a form of cooperation between the five human senses, namely taste, smell, touch, sight, and hearing. Roasting is the process of forming the aroma and taste of green beans using high and precise temperatures. The international standard for water content in green beans is 10 – 12.5% ready for roasting. After the roasting process, the water content of the roast bean becomes 6 – 6.5%. The altitude of the place affects the density or density of green beans. Density in the roasting process is very influential, because it can determine the initial temperature and also the final temperature. Therefore, this research needs to be carried out with the aim of knowing the effect of differences in water content and differences in density on the taste of coffee, as well as the interaction between water content and density on the taste of coffee. This research was conducted from June to August 2022, at the Rustic Home Coffee Roaster and the Agricultural Product Processing Laboratory, Department of Agricultural Production, Jember State Polytechnic. The qualitative data obtained was quantified and analyzed using Analysis of Variance (ANOVA). If there is a difference (significant) it is continued with the BNJ test (Tukey α 1%). The results of the analysis showed that there were significant differences in the water content and green bean density on the consumer's favorite Arabica coffee taste. The interaction between water content and density of green bean had a significant effect on the flavor components of powder color, steeping color and steeping taste, but not significantly different for the flavor components of powder aroma and steeping aroma. The density of green bean has a significant effect on the flavor component of the powder aroma.

Keywords: *Arabica Coffee, Flavor, Roasting, Moisture Content, Density.*