

**THE EFFECT OF ROASTING LEVEL ON PHYSICAL, CHEMICAL AND
ORGANOLEPTIC CHARACTERISTICS OF
JAVA ARABICA COFFEE FULL WASH ANAEROB**

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ABSTRACT

Coffee (Coffea sp) is a plantation commodity with high economic value, so it is a source of income for coffee farmers in Indonesia. Java arabica coffee is included in the Bondowoso regional coffee products. Java arabica coffee is a single Java variety or a derivative of the typica variety. During processing and post-harvest handling of coffee beans, all aspects must be considered to maintain the quality of the coffee beans. Wet processing of coffee (full wash) can produce coffee beans with better quality compared to dry processing of coffee (dry processing). Coffee roasting is a complex heat transfer process. During the roasting process, the size, color and taste of the coffee beans change. This study aims to determine the effect of roasting level and the best treatment on the physical, chemical and organoleptic characteristics of anaerobic Java arabica coffee. This research method used a one-factor completely randomized design (CRD) with light roast, medium roast and dark roast levels with 3 replications. The results showed that the effect of roasting level had a significant effect on weight loss, kamba density, color, moisture content, ash content, pH, total acid and hedonic flavor, but had no significant effect on hedonic color, aroma, body and aftertaste. The best treatment was shown by the light roast treatment with weight loss, kamba density and color (L,a,b) respectively of 11.03%, 0.41g/ml and (28.60, 10.46, 10.09), while the water content, ash content, pH and total acid with successive values of 4.08%, 2.99%, 5.10 and 1.02%. The hedonic test for color, aroma, flavor and aftertaste yielded successive values of 3.80, 3.68, 4.10 and 3.85 which indicated a liking scale. The hedonic body produces a value of 3.43 which shows a little like scale.

Keywords: Arabica, Java Arabica, Coffee, Roasting