QUALITY AND PHYSICAL CHARACTERISTICS OF ROBUSTA COFFEE(Coffea cannephora) GUMITIR, JEMBER DISTRICT WITH SEVERAL PROCESSING METHODS

Supersived by Anni Nuraisyah,S.TP., M.Si.

Laili Hijri
Study Program of Cultivation of Crops Plantation
Department of Agricultural Production

ABSTRACT

In general, coffee processing is divided into two, namely dry (natural process and honey process) and wet (semi-wash process and full wash process). The quality of coffee is largely determined by the processing during harvest and after harvest. This research was conducted to determine the quality and physical characteristics of robusta coffee based on several processing methods. This study used a non-factorial RAL experimental design consisting of 4 treatments and 6 replications namely K1, K2, K3 and K4. Experimental data were analyzed using ANOVA and 5% BNT follow-up test, while SNI quality and color used descriptive analysis. There are 5 parameters used, namely yield, water content, quality test based on SNI, density and color. The results of the research conducted show that coffee processing methods affect the parameters of water content and density. The yield of the best coffee processing method is the honey process method. The best quality is in the honey process method while the other 3 processing methods are in quality category 2.

Keywords: *Coffee, physical characteristics, quality of coffee*