

**THE INFLUENCE OF ARGOPURO ROBUSTA COFFEE PROCESSING  
METHODS (*Coffea canephora* P.) USING THE SEMI WET PROCESS  
METHOD AND HONEY PROCESS ON CHARACTERISTICS  
PHYSICAL AND QUALITY OF GREEN BEAN**

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**ABSTRACT**

The physical characteristics and quality of green bean robusta coffee affect the quality and taste of the coffee produced. Different processing can produce different green coffee beans. It is hoped that this research can provide information and references about the physical properties and quality of green beans from Robusta Argopuro coffee with processing methods, namely the semi-wet process and honey process. Jember Country. This study used a non-factorial and descriptive completely randomized design (CRD) consisting of 2 treatments, namely the first treatment with semi-wet processing method and the second treatment with honey process. Each treatment was repeated 9 times to obtain 18 units. The semi-wet process and honey process processing methods have a significant effect on the physical characteristics of the green bean robusta argopuro coffee on the yield and density observation parameters. The results of the observation of the color parameters showed that the green beans produced in the semi-wet process processing method had a green color, whereas in the honey process processing method the green beans had a yellowish green color. However, this did not affect the parameters of the observed water content. effect on the green bean quality of Robusta Argopuro coffee, on the green bean quality method produced according to SNI 01-2907-2008. The two processing methods, semi-wet process and honey process, are included in quality category 1.

Keywords: *Green bean, Honey Process, Semi Wet Process*