

**PHYSICAL CHARACTERISTICS AND GREEN BEAN QUALITY
ROBUSTA ARGOPURO COFFEE (COFFEA CANEPHORA P.)
WITH DRY PROCESS AND FULL WASH PROCESS
METHODS**

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ABSTRACT

This study aims to determine each coffee processing method in order to obtain the best quality greenbeans. The coffee cherries are picked directly from the people's plantations in Pakis Village, Panti District, Jember Regency, East Java Province and are processed using two processing methods, namely the *dry Process* and the *full wash Process*. Each processing uses a wet *pulper*, dry *pulper*, *huller* machine, *washer* machine, *grader* machine, digimost, sieve, scales, digital scales, buckets, dippers, large plastic bins and ATK. This research was conducted from June 25 to July 29, 2022 at the Agricultural Plant Product Processing Laboratory and Coffee Processing Test Unit, Jember State Polytechnic, East Java. The method used was non-factorial and descriptive (RAL) Each treatment was repeated 9 times. This research is dedicated to obtaining information about the physical characteristics and quality of robusta coffee *green beans*. From several coffee cherries processing, there are many differences that can affect the quality of greenbeans. However, there are still a number of parameters that can be improved and researched so that this research can be carried out to obtain the quality and color that consumers are interested in.

Keywords: Physical characteristics and quality, Post Harvest, Processing, Argopuro robusta coffee beans