Organoleptic Tests Of Consumer Facilities On Roasting Results Of Robusta Coffee (Coffea canephora L) At Various Initial Temperature And Additional Time After "First Crack"

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ABSTRACT

Robusta coffee is lighter than Arabica coffee (0.4 gram per coffee bean). Robusta coffee has a more bitter taste because it has almost twice the caffeine content compared to Arabica coffee. The experimental design that will be carried out is to use 3 samples consisting of 6 treatments, this test uses an organoleptic test which plays an important role in product development with a method of making decisions about consumer acceptance. This study aims to look at consumer preferences for robusta coffee (Coffea canephora L.) organoleptic tests at various initial temperatures and additional time after the "first crack". This study used a factorial randomized block design (RAKF) and 80-90 panelists as a repeat. This treatment consists of 2 factors, the first factor is temperature with the symbol "P" which includes P1 initial temperature 140°C, P2 initial temperature 150°C, P3 initial temperature 160°C, the second factor is time with the symbol "T" which includes T1 an additional 1 minute 30 seconds after the first crack, and T2 an additional 2 minutes 30 seconds after the first crack. The results showed that the results of all parameters that P3 with a roasting temperature of 160°C and T2 with an additional time of 2 minutes 30 seconds after First Crack were preferred by consumers, it can be concluded that consumers prefer steeping coffee powder with additional temperature and high time.

Keywords: Initial roasting temperature, additional time after first crack