Organoleptic Test of Cascara Tea from Robusta Coffee (Coffea canephora L.*) Skin Based on Drying Time*

Ir. Titien Fatimah., MP

Rosalinda Agustin
Study Programe of Plantation Crop Cultivation
Department of Agricultural Production

ABSTRACT

Robusta coffee (Coffea canephora L.*) is a type of coffee that is widely grown in Indonesia and is a plantation crop that has high economic value. Coffee is traded in the form of beans obtained through a number of stages of bean processing. High coffee production results in a high non-bean part as well, the non-coffee bean part, namely the skin of the coffee fruit. At present many do not know how to process coffee husk waste into a product that has high economic value, which is used as cascara tea. Cascara tea from robusta coffee pods is a brew that has high economic value and contains good health benefits if processed properly. . Drying time is a process to determine the color, aroma, taste of cascara tea. This research was conducted at the Agricultural Product Processing Laboratory, Jember State Polytechnic and was carried out in June 2023. The design used was a Non-Factorial Randomized Block Design (RBD) which consisted of 3 treatments, namely P1 (6 hours), P2 (8 hours), P3 (10 hours) and the parameters observed were moisture content, yield, and organoleptic tests consisting of aroma, taste, color, taste, after taste, thickness. Analysis of data obtained from observations with analysis of variance (Anova) tare 5% with the F table test. If there is a significant difference between the treatments, a 5% BNT follow-up test is performed. The results showed that the difference in the length of drying time had a very significant effect on consumer preference for the parameters of color, aroma, taste and after taste.*

Keywords: Robusta Coffee, Robusta Coffee Fruit Peel, Drying Time, Consumer Preference.