PHYSICOCHEMICAL CHARACTERISTICS OF ROASTED BEAN ROBUSTA COFFEE (*Coffea canephora* P.) ARGOPURO JEMBER BASED ON ROASTING LEVEL USING DRY AND SEMI WET PROCESSING METHODS

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ABSTRACT

Coffee is one of the commercial commodities as a contributor to the country's foreign exchange in the plantation subsector. However, there are still problems with the quality of the final quality produced. The final quality of coffee beans is determined by physical properties with post-harvest handling and chemistry with the roasting process. Based on these considerations, it is necessary to conduct research on "Physicochemical Characteristics of Roasted Bean of Robusta Coffee (Coffea canephora P.) Argopuro Jember Based on Roasting Level *with Dry and Semi wet Processing Methods". This research was conducted from June to September 2022 at the Agricultural Crop Processing Laboratory, Coffee Processing Test Unit of Jember State Polytechnic and Integrated Testing Unit Laboratory of Jember University, East Java. The method used was (RAL) non-factorial and descriptive quantitative consisting of 2 factors of post-harvest processing methods (P), 3 factors of roasting* level *(E) and 4 replications. The results showed that different post-harvest processing methods affect the value of density, yield, color and water content. The difference in roasting* level *affects the value of density, volume change, yield, color, and water content. However, post-harvest processing method and roasting* level *did not affect the caffeine value.*

Keywords: *Physicochemical characteristics*, robusta *coffee, level roasting, processing methods, roasted coffee bean*