

**ORGANOLEPTIC TEST OF ROBUSTA CASCARA "TEA" COFFEE
SKIN (*Coffea canephora* Pierre ex A. Froehner) BASED ON DRYING AND
BREWING TIME**

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ABSTRACT

*Cascara tea is a derivative product from coffee, which is made using coffee fruit skin waste. The brew produced by cascara tea has a fruity aroma or what is usually called fruity. The experimental design that has been carried out consists of 6 treatments, this test uses Organoleptic tests which play an important role in product development with a decision making method regarding consumer acceptance. This research aims to see consumer preferences for organoleptic test results for cascara cascara rind of robusta coffee fruit (*Coffea canephora* Pierre ex A. Froehner) based on the of drying and brewing time. This research used the Randomized Group Factorial Design (RAKF) method and Chi-Square (X^2) Test using 90 panelists as replications. This treatment consists of 2 factors, the first factor is the drying time with the symbol "K" which includes K1 the drying time is 6 hours, K2 the drying time is 8 hours, the second factor is the brewing time with the symbol "S" which includes S1 the brewing time is 5 minutes, S2 brewing time is 7.5 minutes, and S3 brewing time is 10 minutes. The results of this research show that of all the treatments, the most popular among the panelists is the K2S2 treatment with a drying time of 8 hours and a brewing time of 7,5 minutes which is more preferred by consumers. This can be concluded that consumers prefer steeping cascara tea with a longer drying time. and long brewing time.*

Keywords: : Long Drying time, Long Brewing time