

***Hedonic Test and Cupping Test for Arabica Coffee (Coffea arabica L.) Rengganis Jember
Based on Differences in Post-Harvest Processes***

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ABSTRACT

Research aimed at finding out the differences between the post-harvest process of Arabica Coffee Rengganis Jember and the level of consumer preference was carried out in April to July 2023 in 2 places, Banjarsengon Coffee House as a processing place to storage and Agricultural Processing Laboratory Politeknik Negeri Jember as a hedonic test and cupping test site. The method used in this study is Non Factorial RAK which consists of 4 treatments namely coffee sangrai after harvest, wet wet dry dry dry, honey, and natural. Each sangrai coffee from each treatment is tested hedonically (60 untrained panellists) and cupping tested. (5 panelis semi terlatih). Parameters used by untrained panels include fragrance, flavour, after taste, and tasting notes based on flavours wheel. The data obtained is analyzed using multiple analysis (ANOVA). When there is a real difference, proceed with a further test of BNJ (Real Difference Honest) at the level of 5%. The hedonic analysis results showed very significant differences in flavour and after-taste parameters with values of 7,07 and 8,11 in wet-gilling coffee process and a significant difference in aroma parameter with a value of 8,70 in wet giling coffee process. The cupping test analysis results on semi-trained panels. The analysis results indicate that coffee processes of wet gilling wet (7,23) and natural (7,22) tend to be preferred because there are some positive tasting notes. As for dry-giling wet (6,94) and honey (6,82) processes, there are negative tasting notes.

Keywords: *cupping test, Arabica Coffee Rengganis, postcapanen process, hedonic test*