

***Sensory Profile of Argopuro Robusta Coffee at Various Roasting Levels Using
Brewing Techniques***

Supervised by Hatmiyarni Tri Handayani S.T.P., M.Sc.

Putri Dewi Anggraeni

*Study Program of Coffee Plantation Management
Majoring of Agriculture Production*

ABSTRACT

This research aims to determine the differences in the roasting level of Argopuro robusta coffee on the level of consumer preference and sensory profile which was carried out from April to June 2024 at the Jember State Polytechnic Agricultural Products Processing Laboratory. The method used in this research is NonFactorial RAL which consists of 3 roasting level treatments (light, medium, dark) then each treatment is analyzed 75 times. The panelists used in the research were untrained panelists for the hedonic test and semi-trained panelists for the cupping test or description test. Parameters used for untrained panelists include aroma, taste, aftertaste and overall. Meanwhile, semi-trained panelists used the parameters fragrance, flavor, aftertaste, acidity, bitter/sweet, mouthfeel, balance and overall. The data obtained from the hedonic test analysis shows that the dark roast level of Argopuro robusta coffee is preferred by consumers. Meanwhile, light and medium roast levels for Argopuro robusta coffee are less popular with consumers. Likewise, the results of the descriptive test with cupping carried out by semi-trained panelists, obtained the same results, namely that Argopuro robusta coffee at the dark roast level had a higher average value than the light and medium roast levels. However, the acidity parameter in the cupping test shows that the medium roast level has the highest average value, as well as the mouthfeel and overall parameters which have the highest average value at the light roast level.

Keywords: *Argopuro robusta coffee, roast level, hedonic test, description test, cupping*