

**ORGANOLEPTIC TEST OF ROBUSTA COFFEE (*Coffea canephora* Pierre
ex A. Froehner) WITH VARIATIONS IN THE ADDITION OF
CHOCOLATE POWDER ON THE LEVEL OF CONSUMER LIKES**

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ABSTRACT

Coffee is a plantation crop that is widely planted in Indonesia, almost all regions in Indonesia produce coffee. The type of coffee that is widely planted in Indonesia is robusta coffee, robusta coffee has a more bitter taste so it is usually used as a blending ingredient for blended coffee. In addition to coffee, plantation crops that are widely favored by the public are chocolate plants. Blending coffee with cocoa powder in addition to adding flavor can also add benefits to the body. This study aims to determine the formula that is most preferred by consumers. This study used a non-factorial Randomized Block Design (RAK) and 78 panelists as replications. There were 6 treatments consisting of market product chocolate coffee (P1) and a mixture of 25% cocoa powder (P2), 30% (P3), 35% (P4), 40% (P5) and 45% (P6). Data was analyzed using the 5% Orthogonal Contrast test. The results of this study indicate that the addition of cocoa powder to robusta coffee has an effect based on color. From the overall organoleptic test, panelists liked the addition of 35% cocoa powder and 65% coffee powder.

Keywords: Blending, Cocoa Powder, Organoleptic Test, Robusta Coffee.