

THE INFLUENCE OF *RATE OF RISE ROASTING* ON THE PHYSICAL CHARACTERISTICS AND TASTE TEST OF ROBUSTA COFFEE

Supervisor : Rizky Nirmala K., S.TP., M.Sc.

Bintang Lazuardi

l.lazuardi2002@gmail.com

Program Studi Pengelolaan Perkebunan Kopi
Jurusan Produksi Pertanian

The roasting process utilizes hot air or combustion gases through conduction between the coffee beans and the iron surface that conducts heat to expand the coffee beans, making it easier to extract during brewing. During the roasting process, the temperature of the coffee beans rises each minute, known as the Rate of Rise (RoR). To achieve the desired flavor profile from roasted coffee, a panel is used to taste and rate the brewed coffee beans. This study aims to determine the effect of RoR on the characteristics of roasted coffee beans and to assess consumer preferences for the roasted coffee beans. The study has one treatment with three levels, namely RoR 6°C, 8°C, and 10°C, which will be analyzed using a completely randomized design (CRD) method. The roasted coffee beans will undergo a sensory test using a qualitative descriptive method to evaluate consumer preference for the resulting coffee. The parameters analyzed include the characteristics of the coffee beans, such as yield, density, and color. Additionally, a taste test is conducted to determine the flavor profile of the resulting coffee. The results of the study indicate that RoR treatment during the roasting process significantly affects the analyzed parameters, including an increase in weight yield, a decrease in bean density, and a reduction in the Agtron color value of the coffee beans, while the taste test results show different flavor characteristics for each treatment.

Keyword: Coffee roast, cupping test, density, *rate of rise*, yield of mass weight