

**THE EFFECT OF BLENDING COMPOSITION OF ROBUSTA COFFEE
(*Coffea canephora*) AND ARABIKA COFFEE (*Coffea arabica*) AT
VARIOUS CONCENTRATIONS ON THE SENSORY
CHARACTERISTICS OF COFFEE**

Anni Nuraisyah S. TP, M. Si

Aurel Vymanda Vahreza

Cultivation of Plantation Plants Study Program
Department of Agricultural Production, Jember State Polytechnic

ABSTRACT

Coffee (coffea sp) is a drink that contains caffeine. Consuming coffee has several benefits, such as the caffeine contained in coffee can increase the body's metabolism and reduce drowsiness. The habit of drinking coffee has become an inseparable culture for Indonesian people. Robusta coffee (Coffea canephora) is known for its strong taste and higher caffeine level than arabica coffee (Coffea arabica). On the other hand, Arabica coffee is often known for its softer taste and various distinctive aromas. The unique taste and characteristics of this coffee mean that a combination of the two (blending) is carried out to obtain a taste that is suitable for various groups. The aim of this research is to determine the blending composition of Robusta Java Argopuro Jember coffee and Arabica Hyang Argopuro coffee to obtain the taste of the coffee based on the panelists' level of preference, which will be carried out from December to January 2023 at Jember coffee shops. The experimental design used for this research was a Non-Factorial Randomized Block Design with 4 treatments and 50 replications (50 panelists) with treatment: P1 = 50% Robusta Coffee: 50% Arabica Coffee; P2 = 60% Robusta Coffee: 40% Arabica Coffee; P3 = 70% Robusta Coffee: 30% Arabica Coffee; P4 = 80% Robusta coffee: 20% Arabica coffee. The results of the research that has been carried out show that blending has a significant effect on color, aroma, taste, caffeine content, water content and water content.

Key words: *Blending, robusta coffea, arabica coffee*