

***Characteristics of Blending Results of Arabica Coffee (Coffea Arabica L.) Natural Process with Fullwash Process Based on Blending Ratio***

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**ABSTRACT**

*Differences in post-harvest processing cause differences in the taste of coffee. The different flavors resulting from coffee processing cause consumers to want to get a different taste of coffee and get the advantages of both types of coffee blended. Blending aims to create a specific flavor from the coffee profile that produces a unique taste and is tailored to the coffee processing method that cannot be found from the origin of the coffee. The purpose of this study was to determine the effect of blending and the best blending ratio of natural process arabica coffee with fullwash process arabica coffee on the parameters of liking level, total soluble solids, pH, and water content. This research was conducted in June 2024 at the Agricultural Product Processing Laboratory and Bioscience Laboratory of Jember State Polytechnic. The main ingredients used were natural process and fullwash process arabica coffee roastbean from Ijen, Bondowoso roasted with medium roasting level by Juniar Coffee. This study used a completely randomized design with 6 arabica coffee blending treatments with ratios (P1: 80% natural, 20% fullwash; P2: 70% natural, 30% fullwash; P3: 60% natural, 40% fullwash; P4: 40% natural, 60% fullwash; P5: 30% natural, 70% fullwash; P6: 20% natural, 80% fullwash). Each treatment was repeated 4 times for the parameters of total soluble solids, pH, and moisture content. For the parameter of level of liking, it was tested using the sign test. The results showed that the blending ratio had a very significant effect on the parameters of total soluble solids, pH, and no significant effect on water content. Panelists preferred the treatment with a ratio of 20% natural arabika coffee to 80% fullwash on the parameters of aroma, color, taste, acidity, and overall.*

**Keywords:** *arabica, blending, fullwash process, natural process, roastbean*