

ORGANOLEPTIC TESTS OF THE USE OF COFFEE FRUIT SKIN IN MANUFACTURING STEAMED BROWNIES

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ABSTRACT

Coffee plantations are one of the plantation crops that earn the most foreign exchange in the world, one of which is in Indonesia. The process of processing coffee cherries using the wet method produces 40-45% fresh coffee berries and produces around 50-60% dry coffee skin waste. The skin of the coffee fruit also contains several secondary metabolic compounds, namely caffeine and polyphenols. The use of coffee fruit skins is still quite limited only as animal feed or organic fertilizer, so there is a need for newer uses of coffee skin waste. This research will use additional materials from coffee husk waste which is processed and then made into coffee husk flour. This flour can later be used for food, one of which is steamed brownies. This research aims to determine the results of the physical characteristics of brownies with the addition of coffee fruit skin flour. This study used a non-factorial randomized block design with treatments P1 (control), P2 (addition of 10% coffee husk flour), P3 (addition of 20% coffee husk flour), P4 (addition of 30% coffee husk flour), P4 (addition of 40% coffee husk flour). Data were analyzed using the BNJ test at 5% level. The research results show that the addition of coffee fruit skin flour influences consumer preferences for aroma and texture parameter.

Keywords: *Brownies, coffee fruit skin, flour*