

***QUALITY CHARACTERISTICS OF ROBUSTA COFFEE POWDER AT DIFFERENT  
ROASTING LEVELS***

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***ABSTRACT***

*This study was conducted to determine the quality characteristics of robusta coffee powder at the roast level of light roast, medium roast, medium dark roast and dark roast. In the research, measurement of defect value and measurement of color agron value were carried out to determine the physical characteristics of coffee beans. Testing of water content, pH, ash content was carried out to determine the quality of ground coffee. The results of research on the characteristics of coffee beans and the quality of robusta coffee powder quality at various roasting levels are known that: the defect value of robusta coffee tested is 26 which is classified into quality 3. The results of color agron measurements on roasted beans are 72.2 for light roast; 56.4 for medium roast; 48.3 for medium dark roast; 33.9 for dark roast. The moisture content values at the light, medium, medium dark, dark roast levels were 3.18%; 2.75%; 2.53%; 2.31%, respectively. The pH values at the light, medium, medium dark, dark roast levels were 5.87; 5.98; 6.18; 6.34, respectively. The ash content values at roasted light, medium, medium dark, dark levels were 4.33%; 4.54%; 4.96%; 5.26%, respectively. The value of water content, pH, ash content at each roast level except the dark roast level is in accordance with SNI 01-3542-2004.*

*Keywords: Roast level, Roasted coffee, Moisture content, pH, Ash content.*