Utilization of Robusta Coffee Grounds Flour (Coffea canephora l.) as a Substitute for Wheat Flour in Making Steamed Brownies

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ABSTRACT

Indonesia is known as one of the largest coffee producers in the world, with robusta as one of the leading varieties. Based on data from the Central Bureau of Statistics (2023), Indonesia's coffee exports in 2023 reached US$915.92 million with a volume of 276,280.8 tons. Increasing coffee consumption causes more coffee grounds to be produced. Several studies have shown that coffee grounds have high fiber content and good antioxidant potential. Coffee grounds can also be utilized as a substitute in the manufacture of food products, especially bakery products. The research was conducted in October 2024 at the PHP Laboratory of Jember State Polytechnic. The research used the non-factorial RAL (Completely Randomized Design) method. If there is a significant difference in treatment, then the Honest Real Difference Test (BNJ) will be conducted with a significant level of 5%. The parameters of this study are based on taste, aroma, texture, appearance, and overall. The assessment in this study used the Likert scale method (1-5) with a total of 32 panelists. The results of the organoleptic test that have been analyzed, namely the H1 Hypothesis is accepted in the treatment of taste parameters that are much liked, namely the O2 treatment of 4.38, the highest aroma parameter is the O1 treatment of 4.06, the highest texture parameter is O1 of 4.31, the color parameter that is much liked is the O2 treatment with an average score of 4.06 and the overall parameter with the highest average score is the O2 treatment with an average of 4,03 because coffee grounds flour has a very real effect on brownies.

Keywords: *robusta coffee grounds, wheat flour, coffee grounds flour, organoleptic test*