

**Pengaruh Suhu Dan Durasi Roasting Biji Kopi Terhadap Karakteristik Kopi
Bubuk Robusta Kaliwining**

*The Effect of Temperature and Duration of Coffee Bean Roasting on the
Characteristics of Kaliwining Robusta Ground Coffee*

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ABSTRACT

Kaliwining Robusta coffee has a strong taste, high caffeine content, and distinctive aroma, so it requires proper post-harvest treatment to maintain its quality. The roasting process plays an important role in shaping the color, aroma, and taste of coffee. Variations in temperature and roasting time affect the color intensity, earthy-nutty aroma, and bitter and sour taste of coffee. This study aims to determine the temperature and duration of coffee bean roasting. This research method used a 3×2 factorial completely randomized design (CRD). The first factor was roasting temperature (180°C, 200°C, and 215°C), and the second factor was roasting time (9 minutes and 11 minutes). Each treatment combination was repeated three times, resulting in 18 experimental units in total. The results showed that the temperature of 215°C had the highest average caffeine water content (2.84%), P1 had the highest water content (3.10%), and P3 had the highest ash content (4.13%). The results of the hedonic test of treatment P3 with a roasting duration of 9 minutes showed the highest level of liking, 44% of panelists liked the color, 52% of panelists liked the aroma and 72% of panelists liked the taste. The results of the hedonic quality test showed that treatments P1 to P3 affected the color, aroma, and taste. The results of the research that has been carried out P3 with a roasting duration of 11 minutes has the highest value resulting from the treatment of the right temperature and roasting duration so that it produces coffee with good sensory and chemical quality.

Kata Kunci : Ground Coffee, Roasting Duration, Robusta Coffee Beans