

## **ABSTRACT**

HENGGAR RINENGGANI, NIM B32120714, Food Industrial Technology Study Department of Agricultural Technology, State Politeknik Negeri Jember, Effect Type and Year Harvest Against Luwak Civet Coffee Flavors . Komisi pembimbing, Ketua : Drs. Syaiful Bachri, Sekretaris: Dr.Yossi Wibisono, STp, MP, Anggota: Ir. M.Idrial.

Luwak coffee is the best coffee berries that ripen optimal and undergo natural fermentation that takes place in the stomach mongoose. Based on the production process, civet coffee is composed of two kinds of civet coffee natural (wild civet coffee) and civet coffee cultivation cages (cage civet coffee). The quality of the beans is determined by the type of production. But apart from that in the sale of civet coffee, the beans are harvested experiencing storage until the beans are needed. This was one factor in the decline in civet coffee flavor. This study aimed to determine the effect of the type of civet civet coffee flavors and influences crop year against civet coffee flavor. The method used in this study using Honestly Significant Difference (HSD) with 2 treatment, treatment type and treatment mongoose harvest year and performed 5 repetitions. The results showed that the type of mongoose and the harvest is very significant effect on the value of physical disability BJI civet coffee, water content and taste of civet coffee civet coffee.

Keywords: the beans, the type of mongoose, the year of harvest, taste of civet coffee.