

MAKING OF ARABIC POWDER COFFEE (*Coffea arabica* L.) USING MEDIUM ROASTING METHOD

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ABSTRACT

This study aims to determine the temperature and duration of roasting of Arabica coffee with medium roasting methods, as well as to determine the yield of Arabica ground coffee produced. This research was conducted in August 2020 at the Plantation Crop Product Processing Laboratory (PHTP), Jember State Polytechnic. This study uses the Kartika variety Arabica coffee material with 5 replications, namely, A1 (10kg), A2 (10kg), A2 (10kg), A3 (10kg), A4 (10kg), and A5 (10kg), the results of the data obtained are analyzed descriptively. The results of this study indicate that the roasting of Arabica coffee using the medium roasting method requires a temperature of 203 ° C and a roasting time of 11.07 minutes, and the yield of ground Arabica coffee produced from 10 kg of coffee logs is 15.27% or 1.53 kg.

Key words: Roasting Medium, Roast Temperature and Time, Yield.