

DAFTAR PUSTAKA

- Abdul MS, Joko N W., Bintoro N (2012) Identifikasi Aroma Campuran (Blending) Kopi Arabika dan Robusta dengan Electronic Nose Menggunakan Sistem Pengenalan Pola. *Semin Nas Perhimpun Ahli Tek Pertan* 154–163
- Aditya IW, Nocianitri KA, Yusasrini NLA (2016) Kajian Kandungan Kafein Kopi Bubuk, Nilai Ph Dan Karakteristik Aroma Dan Rasa Seduhan Kopi Jantan (Pea Berry Coffee) Dan Betina (Flat Beans Coffee) Jenis Arabika Dan Robusta. *J Ilmu dan Teknol Pangan* 5:1–12
- Bawazeer NA, AISobahi NA (2013) International journal of medical students. *Int J Med Students* 1:104–108
- Berbis kepin (2016) Proses Dekafeinasi Menggunakan Metode Perebusan dan Pengukusan pada Berbagai Varietas Kopi.
- Boot WJ (2005) Up to speed the buzz on roasting decaf a rticle r eprint (continued). 1–7
- Clifford MN (1985) Chlorogenic Acids. *Coffee* 6:153–202. https://doi.org/10.1007/978-94-009-4948-5_5
- De Marco I, Riemma S, Iannone R (2017) Supercritical Carbon Dioxide Decaffeination Process: A Life Cycle Assessment Study. *Chem Eng Trans* 57:1699–1704. <https://doi.org/10.3303/CET1757284>
- Depaula J, Farah A (2019) Caffeine Consumption Through Coffee: Content in the Beverage, Metabolism, Health Benefits and Risks. *Beverages* 5:. <https://doi.org/10.3390/beverages5020037>
- Dewi N vallanti, Fajaryanti N, Masruriati E (2017) Perbedaan Kadar Kafein pada Ekstrak Biji , Kulit Buah dan Daun Kopi degan Metode spektrofotSmetri Uv-Vis. *J Farmasetis*, 6(2), Vol 6,:29-38.
- Direktorat Jenderal Perkebunan. (2020) *Produksi Kopi 2015-2020*. Jakarta Direktorat Jenderal Perkeb Kementrian Pertanian
- Fahmi Arwangga A, Raka Astiti Asih IA, Sudiarta IW (2016) Analisis Kandungan Kafein pada Kopi di Desa Sesaot Narmada Menggunakan Spektrofotometri Uv-Vis. *J Kim* 10:110–114. <https://doi.org/10.24843/jchem.2016.v10.i01.p15>
- Farida A, Ristanti E, Kumoro AC (2013) Penurunan Kadar Kafein dan Asam Total pada Biji Kopi Robusta Menggunakan Teknologi Fermentasi Anaerob Fakultatif dengan Mikroba Nopkor mz-15. *J Teknol Kim dan Ind* 2:70–75
- Fauzi M, Giyarto, Wulandari S (2016) Karakteristik Citarasa dan Komponen Flavor Kopi Luwak Robusta in Vitro Berdasarkan Dosis Ragi Kopi Luwak dan Lama Fermentasi. *Semin Nas Has Penelit dan Pengabd Masy* 2:51–56
- Frost SC, Ristenpart WD, Guinard JX (2019) Effect of Basket Geometry on the Sensory Quality and Consumer Acceptance of Drip Brewed Coffee. *J Food Sci* 84:2297–2312. <https://doi.org/10.1111/1750-3841.14696>

- Hartatie D, Kholilullah A (2018) Uji Tingkat Kesukaan Konsumen pada Seduhan Kopi Robusta (*coffea canephora*) Plus Madu. National Convergence Proceeding of Agriculture. Implementask IPTEK Dalam Mewujudkan Ketahanan Pangan Nasional. Natl Convergence Proceeding Agriculture Implementask IPTEK dalam Mewujudkan Ketahanan Pangan Nas
- Hastuti DS (2015) Kandungan Kafein pada Kopi dan Pengaruh Terhadap Tubuh. *Media Litbangkes* 25:185–192
- Hidayat IR, Zuhrotun A, Sopyan I (2020) Design-Expert Software Sebagai Alat Optimasi Formulasi Sediaan Farmasi. *Maj Farmasetika* 6:99–120. <https://doi.org/10.24198/mfarmasetika.v6i1.27842>
- Iyasele, J.U, David J. Idiata D. (2015) Investigation of the Relationship between Electrical Conductivity and Total Dissolved Solids for Mono-Valent, Di-Valent and Tri-Valent Metal Compounds. *Int J Eng Res Rev* 3:40–48
- Jeszka-Skowron M, Sentkowska A, Pyrzyńska K, De Peña MP (2016) Chlorogenic acids, caffeine content and antioxidant properties of green coffee extracts: influence of green coffee bean preparation. *Eur Food Res Technol* 242:1403–1409. <https://doi.org/10.1007/s00217-016-2643-y>
- Kementrian Pertanian (2017) Outlook Kopi. In: *Pus. Data dan Sist. Inf. Pertanian*. 106
- Khuri AI, Mukhopadhyay S (2010) Response Surface Methodology. *Wiley Interdiscip Rev Comput Stat* 2:128–149. <https://doi.org/10.1002/wics.73>
- Kuncoro S, Sutiarto L, Nugroho J, Masithoh RE (2018) Kinetics Reaction of Caffeine and Chlorogenic Acids Reduction of Robusta Coffee Beans by Steaming In. *J Agritect* 38:105–111
- Kusuma HTP (2018) Aplikasi Klasifikasi Tingkat Kematangan Kopi Berdasarkan Hasil Roasting Menggunakan Algoritma Fuzzy C-Means
- Mangiwa S, Maryuni AE (2019) Skrining Fitokimia dan Uji Antioksidan Ekstrak Biji Kopi Sangrai Jenis Arabika (*Coffea arabica*) Asal Wamena dan Moanemani, Papua. *J Biol Papua* 11:103–109. <https://doi.org/10.31957/jbp.925>
- Maramis RK, Citraningtyas G, Wehantouw F (2013) Analisis Kafein Dalam Kopi Bubuk Di Kota Manado Menggunakan Spektrofotometri Uv-Vis. *Pharmacon* 2:. <https://doi.org/10.35799/pha.2.2013.3100>
- Mazzafer P (2012) Which is the by-product : caffeine or decaf coffee ? *Food Energy Secur* 1(1), pp 70-77. <https://doi.org/10.1002/fes3.4>
- Mazzafera P, Baumann TW, Shimizu MM, Silvarolla MB (2009) Decaf and the Steeplechase Towards decaffito-the coffee from caffeine-free arabica plants. *Trop Plant Biol* 2:63–76. <https://doi.org/10.1007/s12042-009-9032-7>
- Mccleskey R (2011) Electrical Conductivity of Electrolytes Found In Natural Waters from (5 to 90) °C. *J Chem Eng Data* 56:. <https://doi.org/10.1021/je101012n>

- Mohammad R (2020) Profil Cita Rasa Kopi Fermentasi Menggunakan Bakteri Proteolitik Dan Selulolitik. Institut Pertanian Bogor
- Muzaifa, M., & Hasni D (2016) Exploration Study of Gayo Specialty Coffee (Coffea arabica L.): Chemical Compounds, Sensory Profile and Physical Appearance. Pakistan J Nutr 486
- Muzaifa M, Abubakar Y, Febriani F, et al (2021) Mutu Sensori Kopi Luwak Asal Dataran Tinggi Gayo. Agrotek J Teknol Ind Pertan 15:817–824. <https://doi.org/10.21107/agrotek.v15i3.9604>
- Narko T, Wibowo MS, Damayanti S, Wibowo I (2020) Effect of Kombucha Culture on Caffeine and Chlorogenic Acid Content in Fermentation of Robusta Green Coffee Beans (Coffea canephora L.). Rasayan J Chem 13:1181–1186. <https://doi.org/10.31788/RJC.2020.1325675>
- Navarra G, Moschetti M, Guarrasi V, et al (2017) Simultaneous determination of caffeine and chlorogenic acids in green coffee by UV/Vis spectroscopy. J Chem 2017:. <https://doi.org/10.1155/2017/6435086>
- Nehlig A (2018) Interindividual differences in caffeine metabolism and factors driving caffeine consumption. Pharmacol Rev 70:384–411. <https://doi.org/10.1124/pr.117.014407>
- Pietsch A (2017) Decaffeination-Process and Quality. Cr Sci Coffee 225–143. <https://doi.org/10.1016/B978-0-12-803520-7.00010-4>
- Prabudi M, Nurtama B, Purnomo EH (2018) Aplikasi Response Surface Methodology (RSM) dengan Historical Data pada Optimasi Proses Produksi Burger Application of Response Surface Methodology (RSM) Using Historical Data on Optimization Burger Production Process. J Mutu Pangan 5:109–115
- Puspitasari N (2019) Optimasi Kondisi Asetilasi Konsentrat Protein Blondo Terhadap Sifat Fungsional Asetil Protein
- Putri JMA, Nocianitri KA, Putra NK (2017) Pengaruh Penggunaan Getah Pepaya (Carica papaya L.) pada Proses Dekafeinasi Terhadap Penurunan Kadar Kafein Kopi Robusta. Media Ilm Teknol Pangan (Scientific J Food Technol 4:138–147
- Reta R, Salengke S, Muhidong J, et al (2020) Fermentation of Arabica Coffee Beans Using Ohmic Heating Technology in Producing Specialty Coffee. Pelita Perkeb (a Coffee Cocoa Res Journal) 36:226–235. <https://doi.org/10.22302/iccri.jur.pelitaperkebunan.v36i3.452>
- Rinawati R, Kiswandono AA, Juliasih NLGR, Permana FD (2019) Pemanfaatan Karbon Aktif Sekam Padi Sebagai Adsorben Phenantrena dalam Solid Phase Extraction. 6:75–80
- Roosta M, Ghaedi M, Daneshfar A, Sahraei R (2014) Experimental Design Based Response Surface Methodology Optimization of Ultrasonic Assisted Adsorption of Safaranin O by Tin Sulfide Nanoparticle Loaded On activated carbon. Spectrochim Acta - Part A Mol Biomol Spectrosc 122:223–231.

<https://doi.org/10.1016/j.saa.2013.10.116>

- Saloko satrijo, Sulastrri Yeni, Murad Rinjani, et al (2019) The Effects of Temperature and Roasting Time on The Quality of Ground Robusta Coffee (Coffea rabusta) Using Gene Café Roaster. AIP Conf Proc 2199:. <https://doi.org/10.1063/1.5141310>
- Saloko S, Handito D, Murad, Apriani N (2020a) The Effect of Addition Papaya Leaf Extract (carica papaya L.) on Reducing Caffeine Levels in Robusta Coffee. IOP Conf Ser Earth Environ Sci 515:. <https://doi.org/10.1088/1755-1315/515/1/012062>
- Saloko S, Sulastrri Y, Murad, Wahyuni S (2020b) The Application of Activated Carbon From Coconut Shell and Zeolite as Adsorbents on Coffee Decaffeination Using the Swiss Water Process (SWP). In: IOP Conference Series: Earth and Environmental Science
- Saripah, Aini AF, Manfaati R, Hariyadi T (2021) Pengaruh Suhu Lingkungan dan Waktu Fermentasi Biji Kopi Arabika Terhadap Kadar Kafein, Etanol, dan pH. Pros 12th Ind Res Work Natl Semin 4–5
- SCAA (2015) SCAA Protocols Cupping Specialty Coffee. Spec Coffee Assoc Am 1–10
- Setyaningsih Dwi AA, Sari. dan MP (2010) Analisis Sensori untuk Industri Pangan dan Argo. Ipb Press, Bogor, Bogor
- Sinaga HLR (2020) Perubahan Citarasa Kopi Robusta (Coffea canephora L.) Terdekafeinasi Melalui Proses Fermentasi Ulang. 1–189
- Sinaga HLR, Bastian F, Syarifuddin A (2021) Effect of Decaffeination and Re-fermentation on Level of Caffeine, Chlorogenic Acid and Total Acid in Green Bean Robusta Coffee. IOP Conf Ser Earth Environ Sci 807:. <https://doi.org/10.1088/1755-1315/807/2/022069>
- Singh V, Verma DK (2017) Potential Health Benefits of Coffe. <https://doi.org/10.1201/9781315194677-4>
- Sivetz M, Desrosier NW (1982) Book Reviews. C:928–930
- Sofwan R (2013) Bugar Selalu Ditempat Kerja. Bhuana Ilmu Populer, 2013, jakarta
- Sri Mulato; Edy Suharyanto (2012) Kopi, Seduhan, Kesehatan. Jember Pus. Penelit. Kopi dan Kakao Indones.
- Suliman R (2017) Response Surface Methodology and Its Application in Optimizing the Efficiency of Organic Solar Cells. South Dakota State University Open
- Sunarharum WB, Farhan M (2020) Effect of Manual Brewing Techniques on the Sensory Profiles of Arabica Coffees (Aceh Gayo wine process and Bali Kintamani honey process). IOP Conf Ser Earth Environ Sci 454:. <https://doi.org/10.1088/1755-1315/454/1/012099>

Tidore R, Pontoh JS, Wuntu AD (2012) Pemurnian Kondensat Hasil Pembuatan Gula Aren (*Arenga pinnata*) dengan Menggunakan Arang Aktif. *J MIPA* 1:33. <https://doi.org/10.35799/jm.1.1.2012.429>

Umeda U, Puyate YT (2020) “ Extraction of Caffeine From Native Kola-nut (*cola - acuminata*) Using Swiss Water Process.” *Int J Chem Chem Process* E-ISSN 2545-5265 P-ISSN 2695-1916, Vol. 6,:47-55.

Widyotomo S, Purwadaria HK, Pertanian FT (2012) Peningkatan Mutu dan Nilai Tambah Kopi Melalui Pengembangan Proses Fermentasi dan Dekafeinasi. 135–139

Widyotomo S, Sri-Mulato, Purwadaria HK, Syarief dan AM (2009) Decaffeination Process Characteristic of Robusta Coffee in Single Column Reactor Using Ethyl Acetate Solvent. *Pelita Perkeb* 25 (2):101–125

Zabot GL (2020) Decaffeination using supercritical carbon dioxide. Elsevier Inc.

LAMPIRAN

Lampiran 1. Tabel Rekapitulasi Hasil Penelitian *Cupping Test*

No.	Komponen	Kontrol	Perebusan 2 jam suhu 70°C	Perebusan 2 jam suhu 80°C	Perebusan 3,5 jam suhu 70°C
1	Kadar Kafein	2.04%	0.96%	1.04%	1.01%
2	pH	6.4	5.44	5.53	6.08
3	Total Padatan Terlarut	885	745	889	903
4	Cupping Test	84 (<i>Fine</i>)	80.25 (<i>Fine</i>)	79 (<i>Very Good</i>)	81.5 (<i>Fine</i>)

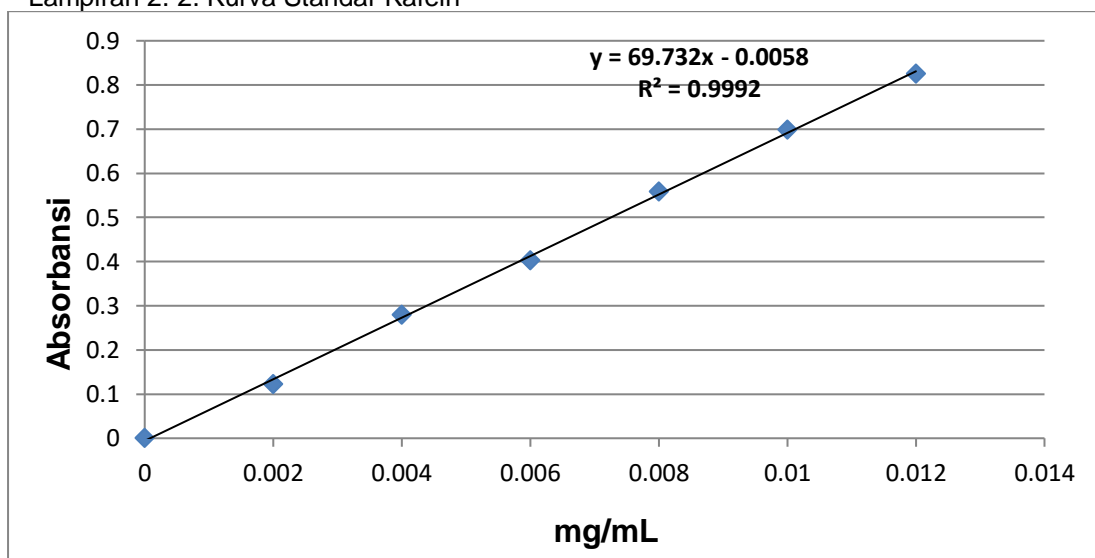
Lampiran 2. Data Hasil Pengujian Kadar Kafein pada *Green Bean* Dekafeinasi

Perlakuan	U1	U2	U3	Rata-rata kafein (%)
Perebusan 2 jam 70°C	0.91	0.81	1.15	0.96
Perebusan 2,5 jam 70°C	1.15	1.14	1.16	1.15
Perebusan 3 jam 70°C	1.17	1.13	1.13	1.14
Perebusan 3,5 jam 70°C	1.08	0.94	1.01	1.01
Perebusan 4 jam 70°C	1	1.05	1.22	1.09
Perebusan 5 jam 70°C	1.19	1.27	1.04	1.17
Perebusan 2 jam 80°C	1	1.03	1.08	1.04
Perebusan 2,5 jam 80°C	1.18	1.19	1.19	1.19
Perebusan 3 jam 80°C	1.23	1.16	1.23	1.21
Perebusan 3,5 jam 80°C	0.68	1.3	1.18	1.05
Perebusan 4 jam 80°C	1.14	1.04	1.03	1.07
Perebusan 5 jam 80°C	1.28	1.08	1.16	1.17
Perebusan 2 jam 89°C	1.02	1.35	0.94	1.10
Perebusan 2,5 jam 90°C	1.22	1.23	1.21	1.22
Perebusan 3 jam 90°C	0.98	1.21	1	1.13
Perebusan 3,5 jam 90°C	1.01	1.15	0.98	1.05
Perebusan 4 jam 90°C	1.72	0.73	0.76	1.07
Perebusan 5 jam 90°C	1.03	1.18	1.36	1.19

Lampiran 2. 1. Data Absorbansi Larutan Standar

Konsentrasi (mg/ml)	Absorbansi Kafein
0	0
0.002	0.123
0.004	0.280
0.006	0.403
0.008	0.558
0.01	0.669
0.012	0.825

Lampiran 2. 2. Kurva Standar Kafein



Lampiran 2. 3. Hasil Analisa Sidik Ragam (ANOVA) Kadar Kafein *Green Bean* yang Terdekafeinasi dengan Perlakuan Suhu dan Waktu

Suhu * Waktu

Dependent Variable: Kafein

Suhu	Waktu	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
2 jam	Suhu 70	2.040	.067	1.904	2.176
	Suhu 80	.957	.067	.820	1.093
	Suhu 90	1.037	.067	.900	1.173
2.5 jam	Suhu 70	1.103	.067	.967	1.240
	Suhu 80	2.040	.067	1.904	2.176
	Suhu 90	1.150	.067	1.014	1.286
3 jam	Suhu 70	1.187	.067	1.050	1.323
	Suhu 80	1.220	.067	1.084	1.356
	Suhu 90	2.040	.067	1.904	2.176
3.5 jam	Suhu 70	1.143	.067	1.007	1.280
	Suhu 80	1.170	.067	1.034	1.306
	Suhu 90	1.127	.067	.990	1.263
4 jam	Suhu 70	2.040	.067	1.904	2.176
	Suhu 80	1.010	.067	.874	1.146
	Suhu 90	1.053	.067	.917	1.190
5 jam	Suhu 70	1.047	.067	.910	1.183
	Suhu 80	2.040	.067	1.904	2.176
	Suhu 90	1.090	.067	.954	1.226

Lampiran 3. Data Hasil Pengujian pH pada *Green Bean* yang Terdekafeinasi dengan Perlakuan Suhu dan Waktu

Perlakuan	pH	Rata-Rata
Kontrol	6.33	6.40
Kontrol	6.39	
Kontrol	6.47	
Perebusan 2 jam suhu 70°C	5.33	5.44
Perebusan 2 jam suhu 70°C	5.55	
Perebusan 2 jam suhu 70°C	5.43	
Perebusan 2 jam suhu 80°C	5.54	5.53
Perebusan 2 jam suhu 80°C	5.4	
Perebusan 2 jam suhu 80°C	5.64	
Perebusan 3,5 jam suhu 70°C	6.09	6.08
Perebusan 3,5 jam suhu 70°C	6.02	
Perebusan 3,5 jam suhu 70°C	6.12	

Lampiran 3. 1. Hasil Analisa Sidik Ragam (ANOVA) Nilai pH *Green Bean* yang Terdekafeinasi dengan Perlakuan Suhu dan Waktu

ANOVA

pH

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1.876	3	.625	73.060	.000
Within Groups	.068	8	.009		
Total	1.944	11			

Lampiran 3. 2. Hasil Uji Lanjut Nilai pH pada *Green Bean* yang Terdekafeinasi dengan Perlakuan Suhu Dan Waktu

pH

Duncan^a

Kontrol	N	Subset for alpha = 0.05		
		1	2	3
A1	3	5.4367		
B1	3	5.5267		
C1	3		6.0767	
Kontrol	3			6.3967
Sig.		.268	1.000	1.000

Lampiran 4. Data Hasil Pengujian Total Padatan Terlarut Pada *Green Bean* yang Terdekafeinasi dengan Perlakuan Suhu dan Waktu

Perlakuan	TDS	Rata-Rata
Kontrol	848	885.67
Kontrol	917	
Kontrol	892	
Perebusan 2 jam suhu 70°C	673	745.00
Perebusan 2 jam suhu 70°C	817	
Perebusan 2 jam suhu 70°C	745	
Perebusan 2 jam suhu 80°C	883	889.67
Perebusan 2 jam suhu 80°C	897	
Perebusan 2 jam suhu 80°C	889	
Perebusan 3,5 jam suhu 70°C	901	903.00
Perebusan 3,5 jam suhu 70°C	910	
Perebusan 3,5 jam suhu 70°C	898	

Lampiran 4. 1. sil Analisa Sidik Ragam (ANOVA) Nilai Total Padatan Terlarut pada Green Bean yang Terdekafeinasi dengan Perlakuan Suhu dan Waktu

ANOVA

TDS

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	49630.333	3	16543.444	10.192	.004
Within Groups	12985.333	8	1623.167		
Total	62615.667	11			

Lampiran 4. 2. Hasil Uji Lanjut Nilai Total Padatan Terlarut pada Green Bean yang Terdekafeinasi dengan Perlakuan Suhu dan Waktu

TDS

Duncan^a

Kontrol	N	Subset for alpha = 0.05	
		1	2
A1	3	745.0000	
Kontrol	3		885.6667
B1	3		889.6667
C1	3		903.0000
Sig.		1.000	.627

Lampiran 5. Hasil *Cupping Test*/Uji Citarasa pada Green Bean yang Terdekafeinasi Dengan Perlakuan Suhu dan Waktu Terbaik


LABORATORIUM PENGUJI
(Laboratory for Testing)
PUSAT PENELITIAN KOPI DAN KAKAO INDONESIA
(Indonesia Coffee And Cocoa Research Institute)
“LP PUSLITKOKA”

LAPORAN HASIL UJI CITARASA
(Report of Cup Testing)

FR-LP. 5.10.01.02.01-C3

No. 02.22.1.0152 L: C



Nomer Contoh (Sample Number) : 02.22.1.0152

Tanggal Penerimaan Contoh (Sample received) : 01-07-2022

Tanggal Pengujian (Date of testing) : 04-07-2022 — 04-07-2022

Jenis Contoh (Kind of sample) : Biji kopi/green beans Robusta DP

Identitas Contoh : Kopi Robusta Bawakaraeng Sulawesi Selatan suhu perebusan 80 derajat celcius selama 2 jam, Dekafeinasi Proses.

Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*	Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*
Fragrance/Aroma	7.50	Uniform Cups	10.00
Flavor	7.50	Balance	7.50
Aftertaste	7.00	Clean Cups	10.00
Salt/Acid	7.50	Overall	7.00
Bitter/Sweet	7.50	Taints-Faults	0.00
Mouthfeel/Body	7.50	Final Score**	79.00

Notes: Chocolatey, Strawy, Woody, Rather Earthy.

* Keterangan skor: 6.00 - 6.75= Good; 7.00 - 7.75= Very good; 8.00 - 8.75= Excellent; 9.00 - 9.75= Outstanding (Score notation)

** Final Score notation: Nilai minimum untuk (Minimum Value for) Specialty Grade = 80

Catatan (Notes): Hasil analisis ini hanya menerangkan atribut mutu berdasarkan contoh yang diuji BUKAN menerangkan atribut nama, jenis atau asal contoh (This result explains only the attribute of the quality based on the sample tested, NOT explains attributes of name, type and origin of the sample).

Jember, 04-07-2022

Manajer Teknis


 Ariza Budi Tanjung Sari, S.TP, M.Si

Hasil analisis ini hanya berlaku selama 3 bulan (This results valid within 3 months).

Page 2 of 2

Sertifikat ini tidak diperkenankan digandakan secara tidak lengkap tanpa ijin tertulis dari LP PUSLITKOKA
 This certificate shall not be incompletely reproduced without written approval from LP PUSLITKOKA



LABORATORIUM PENGUJI
(Laboratory for Testing)
PUSAT PENELITIAN KOPI DAN KAKAO INDONESIA
(Indonesia Coffee And Cocoa Research Institute)
"LP PUSLITKOKA"

LAPORAN HASIL UJI CITARASA
(Report of Cup Testing)

No. 02.22.1.0153 - C



Nomer Contoh (Sample Number) : 02.22.1.0153

Tanggal Penerimaan Contoh (Sample received) : 01-07-2022

Tanggal Pengujian (Date of testing) : 04-07-2022 — 04-07-2022

Jenis Contoh (Kind of sample) : Biji kopi/green beans Robusta DP

Identitas Contoh: Kopi Robusta Bawakaraeng Sulawesi Selatan suhu perebusan 70 derajat celsius selama 3 jam 30 menit, Dekafeinasi Proses.

Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*	Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*
Fragrance/Aroma	7.25	Uniform Cups	10.00
Flavor	7.50	Balance	7.75
Aftertaste	7.50	Clean Cups	10.00
Salt/Acid	8.00	Overall	7.50
Bitter/Sweet	8.00	Taints-Faults	0.00
Mouthfeel/Body	8.00	Final Score**	81.50

Notes: Chocolaty, Spicy, Acidy, Rather Woody.

* Keterangan skor: 6.00 - 6.75= Good; 7.00 - 7.75= Very good; 8.00 - 8.75= Excellent; 9.00 - 9.75= Outstanding (Score notation)

** Final Score notation: Nilai minimum untuk (Minimum Value for) Specialty Grade = 80

Catatan (Notes):

Hasil analisis ini hanya menerangkan atribut mutu berdasarkan contoh yang diuji BUKAN menerangkan atribut nama, jenis atau asal contoh (This result explains only the attribute of the quality based on the sample tested, NOT explains attributes of name, type and origin of the sample).

Hasil analisis ini hanya berlaku selama 3 bulan (This results valid within 3 months).

Jember, 04-07-2022

Manajer Teknis

Arifa Budi Purjung Sari, S.TP, M.Si



LABORATORIUM PENGUJI
(Laboratory for Testing)
PUSAT PENELITIAN KOPI DAN KAKAO INDONESIA
(Indonesia Coffee And Cocoa Research Institute)
"LP PUSLITKOKA"

LAPORAN HASIL UJI CITARASA
(Report of Cup Testing)

FR-LP. 5.10.01.02.01-C3

No. 02.22.1.0151 - C



Nomer Contoh (Sample Number) : 02.22.1.0151

Tanggal Penerimaan Contoh (Sample received) : 01-07-2022

Tanggal Pengujian (Date of testing) : 04-07-2022 — 04-07-2022

Jenis Contoh (Kind of sample) : Biji kopi/green beans Robusta DP

Identitas Contoh : Kopi Robusta Bawakaraeng Sulawesi Selatan suhu perebusan 70 derajat celsius selama 2 jam, Dekafeinasi Proses.

Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*	Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*
Fragrance/Aroma	7.50	Uniform Cups	10.00
Flavor	7.50	Balance	7.50
Aftertaste	7.50	Clean Cups	10.00
Salt/Acid	7.50	Overall	7.50
Bitter/Sweet	7.50	Taints-Faults	0.00
Mouthfeel/Body	7.75	Final Score**	80.25

Notes: Chocolaty, Coffee Pulp.

* Keterangan skor: 6.00 - 6.75= Good; 7.00 - 7.75= Very good; 8.00 - 8.75= Excellent; 9.00 - 9.75= Outstanding (Score notation)

** Final Score notation: Nilai minimum untuk (Minimum Value for) Specialty Grade = 80

Jember, 04-07-2022

Catatan (Notes):

Hasil analisis ini hanya menerangkan atribut mutu berdasarkan contoh yang diuji BUKAN menerangkan atribut nama, jenis atau asal contoh (This result explains only the attribute of the quality based on the sample tested, NOT explains attributes of name, type and origin of the sample).

Hasil analisis ini hanya berlaku selama 3 bulan (This results valid within 3 months).

Manajer Teknis

Ariza Budi Utami Sari, S.TP, M.Si



LABORATORIUM PENGUJI
(Laboratory for Testing)
PUSAT PENELITIAN KOPI DAN KAKAO INDONESIA
(Indonesia Coffee And Cocoa Research Institute)
"LP PUSLITKOKA"

LAPORAN HASIL UJI CITARASA
(Report of Cup Testing)

FR-LP. 5.10.01.02.01-C3

No. 02.22.1.0150 - C



Nomer Contoh (Sample Number) : 02.22.1.0150

Tanggal Penerimaan Contoh (Sample received) : 01-07-2022

Tanggal Pengujian (Date of testing) : 04-07-2022

Jenis Contoh (Kind of sample) : Biji kopi/green beans Robusta DP

Identitas Contoh : Kopi Robusta Bawakaraeng Sulawesi Selatan
(Kontrol/Tanpa Perlakuan) Dekafeinasi Proses.

Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*	Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*
Fragrance/Aroma	8.00	Uniform Cups	10.00
Flavor	8.00	Balance	8.00
Aftertaste	8.00	Clean Cups	10.00
Salt/Acid	8.00	Overall	8.00
Bitter/Sweet	8.00	Taints-Faults	0.00
Mouthfeel/Body	8.00	Final Score**	84.00
Notes: Chocolaty, Strawy, Acidy, Vanilla, Sweet Aftertaste.			

* Keterangan skor: 6.00 - 6.75= Good; 7.00 - 7.75= Very good; 8.00 - 8.75= Excellent; 9.00 - 9.75= Outstanding (Score notation)

** Final Score notation: Nilai minimum untuk (Minimum Value for) Specialty Grade = 80

Jember, 04-07-2022

Catatan (Notes):

Hasil analisis ini hanya menerangkan atribut mutu berdasarkan contoh yang diuji BUKAN menerangkan atribut nama, jenis atau asal contoh (This result explains only the attribute of the quality based on the sample tested, NOT explains attributes of name, type and origin of the sample).

Manajer Teknis

Ariza Budi Tunjung Sari, S.TP, M.Si

Hasil analisis ini hanya berlaku selama 3 bulan (This results valid within 3 months).

Lampiran 6. Dokumentasi Penelitian







Lampiran 7. Diagram Alir

Diagram Alir Pembuatan Air Jenuh

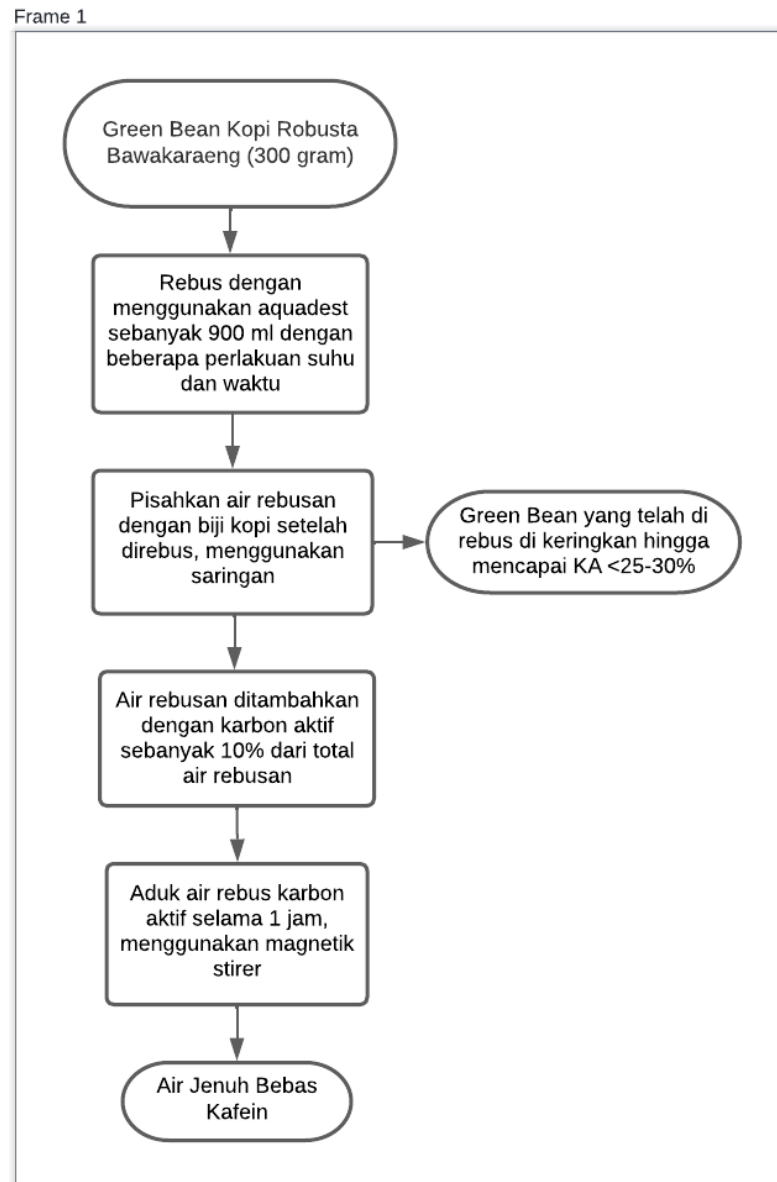


Diagram Alir Dekafeinasi

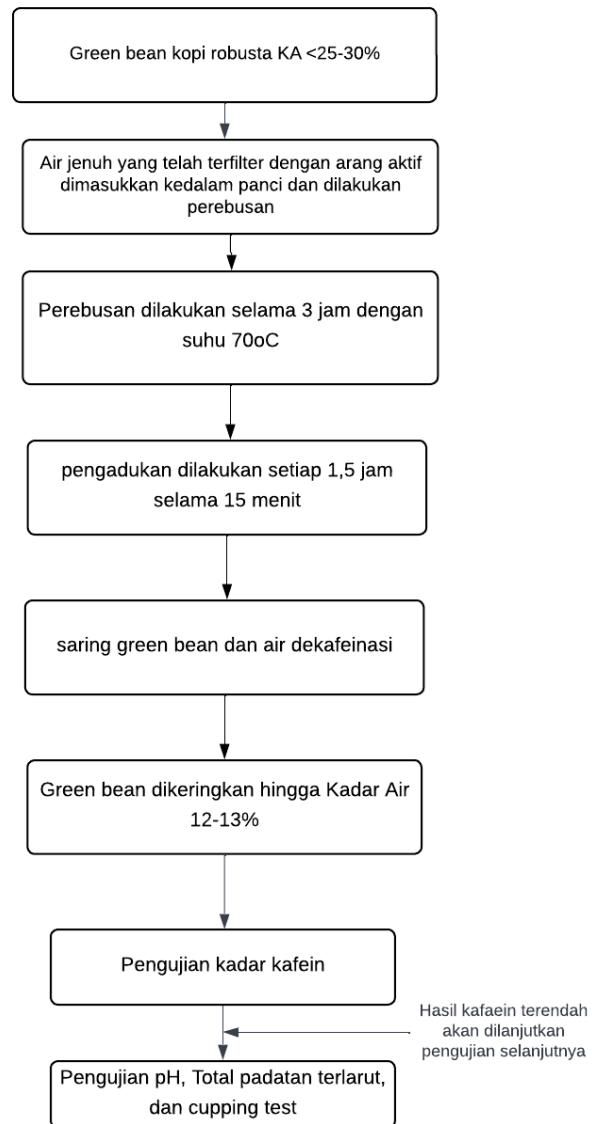


Diagram Alir Pembuatan Kopi Mix Espresso

