

Technology of Fermented Arabica Coffee Beans (Arabica Coffee) with Ohmic Fermentation Technology to Produce Specialty Coffee

Reta^{1*}, Salengke², Mursalim², Junaedi Muhidong², Arnida Mustafa¹, Syamsia³, Ophirtus Sumule⁴ and Zaimar¹

¹Department of Agroindustry, Pangkep State Polytechnic of Agriculture, South Sulawesi, Indonesia

²Department of Agriculture Engineering and Food Technology, Hasanuddin University, Makassar, Indonesia

³Department of Argibusiness, Muhammadiyah University Makassar, Makassar, Indonesia

⁴Department of Fisheries and Marine Science, University Hasanuddin, Indonesia.

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ABSTRACT

Coffee is an export plantation commodity because it is the most popular beverage ingredients in the world. The quality of coffee beans in Indonesia known as the “root of coffee” generally has a lower quality with more than 225 defects. Therefore, one of the techniques of processing of the coffee fruit is fermented Ohmic technology. The method is made by setting the temperature (30°C, 35°C and 40°C) and time (2, 6, 12 and 18 h) of fermentation in the fruit. The coffee has been previously flesh of the fruit is issued. Based on the research results obtained that the E12T40 and E12T35 treatment (12 h fermentation and 35°C and 40°C temperature) have a scent with the highest score of 7.88 if compared the other treatments. While sensory test results of all treatments are categorized as specialty coffee with an average score above 8:00. Meanwhile, specialty coffee or excellent category 8.00-9:00. The specialty coffee was tested by the sensory cup-test with the coffee Specialty Coffee Amerika Associaty (SCAA) method produce more than 80 flavors score.

Keywords: Fermentation, Ohmic Technology, Specialty Coffee

Corresponding author: Reta, Department of Agroindustry, Pangkep State Polytechnic of Agriculture, South Sulawesi, Indonesia, E-mail: retariskinapolitani@gmail.com

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