

Evaluations and Experiments on Fermentation and Drying of Java Coffee

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SUMMARY

Arabica coffee (JAVA COFFEE) plantations in East Java have environmental characteristics i.e. high rainfall, high relative humidity, and low daily temperature. These conditions are considered to be an interferent in coffee processing, especially on sundrying. Condition standard for sundrying cannot be reached in such an environment. An evaluation of the existing method and an effort to optimise fermentation and drying stages are required in order to produce green coffee having good flavour.

The evaluation results of the existing processing method showed that fermentation for 36 hours followed by sundrying until it reached 30-35% moisture content and mechanical drying until 10-11% moisture content produced green coffee having acceptable flavour. Meanwhile 36 hour fermentation followed by sundrying until it reached 20-25% moisture content and mechanical drying until 10-11% moisture content as well as full mechanical drying process produced lower quality than the first. Full sundrying on unsatisfied condition such as high humidity and low daily temperature caused post fermentation to produce sourish taste. On the other hand full mechanical drying with rapid drying rate produced worse quality with highly sourish, astringent and bitter taste.

The experiment results showed that drying process had more dominant role on flavour compared to fermentation process. Full sundrying on drying table under sunny-condition as well as the combination process of sundrying until 30-35% moisture content followed by mechanical drying until 10-11% moisture content produced green coffee having better flavour than the bean which was full mechanical dried.