ABSTRACT

RIZKY TIRTA ADHIGUNA. The Characteristics Of The Crystallization Process For Low Caffeine Instant Ginseng Coffee. Under direction of HADI K. PURWADARIA and SRIMULATO.

In Indonesia, coffee production reached 698 thousand tons coffee bean in 2008, however the consumption was relatively low, i.e. 0.5 kg per capita per year compared to 8-11 kg per capita per year in Europe. Presently, the issue of health encouraged the manufacturing of low caffeine instant coffee. The objective of this research was to determine the characteristics of the crystallization process for low caffeine instant ginseng coffee. The result indicated that the ginseng concentration in the low caffeine coffee extract as the process input was preferred 7%, and the evaporation temperature was 70-80 °C. The process in total of 5 minutes, yielded to a 52.3 % coffee instant as the end product that had an amoleptic score of 3.67 in range of 1-5.

Keywords: coffee ginseng instant, low caffeine, crystallization, evaporation temperature, ginseng concentration.