

ABSTRACT

Name : Kahfi Ramadhana

Study Program : Food Technology

Title : The Effects of *Saccharomyces Cerevisae* and *Lactobacillus Bulgaricus* Inoculation on
Coffee Fermentation to The Final Sensory Profile

Thesis Advisor : Gilang Stuantu M.Sc.)

The study regarding the development of coffee flavor and aroma during fermentation process is not yet to be explored. Therefore, in this study, coffee beans from Manglayang , Bandung were fermented using 2 different microorganism; *Saccharomyces cervisiae* & Lactic acid bacteria, and its effects toward the final sensory profile was observed. The coffee product was analyzed using descriptive sensory analysis to six professional coffee panelists. Corresponding analysis showed significant flavor profile difference among different group sample. Such flavor profile include cocoa and berry; citrus, fruity, and nutty; and sweet and less acid for group one, group two, and group three respectively.

Keywords: Coffee, Fermentation, Yeast, Lactic acid bacteria