

Abstract

Indonesia was one of the top Cocoa producers in 2010; however there has been a dip in value since then, despite having the advantage in agriculture compared to several countries. Many sources mention the lack of investment of cocoa suppliers and the shift towards more prominent market was the cause of the dip of Indonesia cocoa production. Cold brewing is recently gaining favor in the globe. The benefits of using Cold brew method includes the reduced risk of losing constituents in comparison to hot brewing. Also, this drinking method is aimed for younger consumers due to its ability to develop interesting flavor. In this study, the cold brew samples are made from fermented Triantocano cocoa beans which are roasted and grinded into refined cocoa nibs, each sample are brewed with different duration. Our results show that cold brew is welcomed mildly and that there were no statistical differences due to different brewing times. The conclusion of this study is that cold brew cocoa may have an opportunity to compete with other drinks, however further research needs to be done in order to increase overall acceptance.