

The effect of various harvesting techniques and drying methods on the yield and quality of *Liberoid* coffee

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Abstract. The quality of green coffee beans is determined by the dominant factor in the upstream process. Harvest and post-harvest techniques play an important role up to 60% in the final determination of the physical, chemical, and taste qualities. The purpose of this study was to evaluate the effect of various harvesting techniques and drying methods on the yield and quality of *Liberoid* coffee green beans using a dry process. The research was conducted at the Agricultural Science Park, Indonesian Industrial and Beverages Crops Research Institute Sukabumi West Java, from June to August 2022. The study was conducted with a factorial randomized block design, namely *Liberica* and *Excelsa* coffee as the first factor, and various harvesting techniques (berry and rainbow fruit harvest) as the second factor, the third factor is the drying method. There were 8 treatment combinations and repeated 3 times. The results showed the highest yield was found in the berry fruit in all types of *Liberica* and *Excelsa* coffee. Furthermore, the decrease in water content and loss of weight/day is faster and more evenly distributed in the drying method with Hybrid tools compared to direct drying. The best physical quality and chemical content were obtained from a berry.

Keywords: harvest technique, drying, yield, quality, *Liberoid* coffee