

BP 1001: THE FUTURE CLONE FOR PRODUCING OUTSTANDING FINE ROBUSTA COFFEE IN INDONESIA

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Introduction

Fine Robusta is a new trend for how Robusta to be consumed because it has better cup quality compared to common Robusta. This also allows farmers to get a better price. Our breeding program successfully discovered a promising clone having special cup attribute compared to the generally Indonesian fine Robusta. Hopefully, this new clone can support fine Robusta development in Indonesia and increase its demand in the future.

Materials/Methods

The BP 1001 was obtained from the crossing of distant genetic group of BP 409 (E x R) x Q 121 (A x G) according to Merot-L'anthoene et al. (2019). The trial was done at 666 m asl in East Java, Indonesia. Cupping assessments were done based on The Uganda Coffee Development Authority. The first year sample was natural process, and the second year sample was obtained from wet process.

Conclusion/Perspectives

This study suggests that fine Robusta coffee can be developed through breeding programs. Further breeding to obtain similar or even better clones to BP 1001 is needed regarding the naturally allogamous mating system of this species for efficient production. On the other hand, different pricing systems should be applied to appreciate this kind of coffee beans in the global market which will directly contribute to the better income to Robusta farmers. Thus, sustainability for coffee in general will be more secured in the future, considering that Arabica is more vulnerable to the impact of climate change.

Fra./Arm. = Fragrance/Aroma
 Flav. = Flavor
 Aft. = Aftertaste
 Sa./Ac. = Salt/Acid
 Bit./Swe. = Bitter/Sweet
 Mou. = Mouthfeel
 Bal. = Balance
 Ove. = Overall

Total Score Natural = 84,0
 Total Score Wet process = 88,25

Comments of cup taste:
 Natural = chocolaty, caramelly, flowery
 Wet process = vanilla, caramelly, flowery, acidic

Figure 1: Cup profile of BP 1001 on two years of different processing method

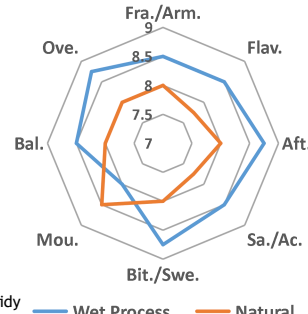


Figure 2: Green bean appearance of BP 1001 with cm ruler for the size standard

Results/Discussion

Two years of cupping assessments on differently processed samples showed that this clone had promising sensory quality to produce outstanding fine Robusta. Firstly, common Indonesian fine Robusta is characterized by chocolaty, caramelly and spicy attributes. BP 1001, on the other hand, had additionally consistently floral aromatic note which probably has never been reported in Robusta, but well known in Arabica. Secondly, less bitter, sweet, mild, and acidic taste were contributed to the final high cupping score when this coffee was wet processed. It makes this Robusta close to Arabica taste. Our experience of Indonesia finest Robusta even found some samples with truly having of specialty Arabica taste. However, this discovery is indeed a significant step to further develop high quality of fine Robusta clones in the future.

References:

- [1] Merot-L'anthoene et al. 2019. doi: 10.1111/pbi.13066
- [2] Sumirat et al. 2007. Pelita Perkebunan, 23:89-103