SENSORY ATTRIBUTES PROFILING OF DAMPIT ROBUSTA COFFEE LEAF TEA (*Coffea canephora*)

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ABSTRACT
Abundant leaf waste resulted from the maintenance of coffee plants can alternatively be made into coffee leaf tea. The results of this study indicate that old Robusta coffee leaf significantly have increasing total phenol, pH and color, but decreasing the level of caffeine. The fermentation process can significantly reduce total phenol, caffeine content, pH and color. Meanwhile, the brewing temperature only gives a real effect on the color of steeping tea. Based on the method of Rate-All-that-Apply (RATA), coffee leaf tea powder has aroma characteristics (green, wood, floral, earth and sweet), while the steeping tea has characteristics of having green aroma and flavor as well as bitter taste and astringent in mouth. The most dominant profile of aromatic compounds of coffee leaf tea with GCMS HS-SPME method is green which might be attributed by 2-heptanol (CAS), 2-hexen-1-ol, 1-furfuryl-2-formyl pyrrole, safranal, beta-cyclocitral, 4-heptanal,(Z)-(CAS), hexanal (CAS), nonanal, benzeneacetaldehyde, benzaldehyde, 2-heptanone (CAS).