

## **ABSTRACT**

**MAHARANI KALIM. 2023. Decaffeination of Robusta Coffee (*Coffea canephora*) Enzymatic Method (Papain) With the Addition of Moringa Powder (*Moringa oleifera*) in D-MORISTA Processing as an Alternative Product for Hypertension Sufferers.**

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**Hypertension is one of the most common and most common cardiovascular diseases in society and is also the number one cause of death in the world. World Health Organization (WHO) data for 2015 shows that around 1.13 billion people in the world have hypertension, meaning that 1 out of 3 people in the world is diagnosed with hypertension (Ministry of Health, 2019). One of the risk factors for hypertension is the consumption of caffeine from coffee. Indonesian people and coffee are a cultural unit that is difficult to separate, so alternative products are needed that are safe for consumption by the public, especially people with hypertension. The purpose of this study was to analyze the effect of decaffeination of robusta coffee (*Coffea canephora*) by enzymatic method (Papain) with the addition of moringa powder (*Moringa oleifera*) in D-MORISTA processing as an alternative product for hypertension sufferers. This study used a completely randomized design (CRD) with three treatment levels and nine trials. Treatment level with the proportion of decaffeinated robusta coffee powder: moringa powder, P1 (50:50), P2 (60:40), and P3 (70:30). The results showed a decrease in caffeine content due to the enzymatic decaffeination process. The addition of Moringa powder had a significant effect on water content, color, aroma, taste and aftertaste, but had no significant effect on the thickness of D-MORISTA. Calculation of the best treatment level results at P3 (70:30).**

**Keywords : Hypertension, Decaffeinated Robusta Coffee, Moringa Powder, D-MORISTA**