

## **ABSTRACT**

Coffee is one of the plantation commodities that has a high economic value and plays a very important role as a source of livelihood and income for one and a half million coffee farmers in Indonesia. The quality of coffee taste is greatly influenced by the taste, as well as the way the coffee beans are processed. Differences in bean character can be seen from various factors such as bean size, quality and quantity of beans, which will affect the taste, acidity level, and viscosity. This study aimed to determine the taste and quality of good Gayo 1 Arabica coffee varieties based on altitude in Central Aceh Regency. This study was conducted in Kuteapanang, Bebesen, and Kebayakan Districts, Central Aceh Regency. Coffee processing was carried out at the Baburtayyan coffee cooperative, and the Laboratory of the Faculty of Agriculture, Universitas Malikussaleh. This study was conducted for 3 months from November 2024 to January 2025. This study used a single factor Completely Randomized Design (CRD) method with the 5 replications. The treatments were 1.200, 1.400, and 1.600 meters above sea level (masl). The results of the study show that altitude could cause differences in the flavor characteristics of Gayo I Arabica coffee brews, except for balance. Gayo I Arabica coffee grown at an altitude of 1,200 meters above sea level produced the best coffee flavor, The altitude K1 (1,200 masl) produced coffee in the specialty coffee category, while K2 (1,400 masl) produced coffee in the fine commercial coffee category, and K3 (1,600 masl) produced coffee in the off grade category.

Keywords : Taste, Hedionic test and Cupping test