ABSTRACT

Coffee is one of the most popular drinks by the public. According to data from the International Coffee Organization in 2021, the number of coffee producers in Indonesia increased by about 4.40% compared to the previous period. In coffee there is a caffeine consumption is 150 mg/day, and if consumed in excess it will cause many health problems. A report states that regular consumption of caffeine causes 14% of deaths caused by coronary heart disease. And 20% of deaths are caused by stroke. Therefore, the purpose of this study was to replace coffee beans into date beans as an alternative to non-caffeinated coffee. Date palm seeds contain antioxidants that can ward off free radicals so that they become a substitute for coffee beans that contain caffeine, consuming dates is also a sunnah for Muslims. This research also developed innovations by using dipping bags as coffee containers to reduce coffee deposits when brewed. That way people can easily consume healthy non-caffeinated coffee and live the sunnah of the Prophet Muhammad SAW. Also researchers have conducted experiments in producing coffee from dates seeds, from these studies obtained 3.31 result from taste, scent, color, packaging, from these result are included in the good category.

Keywords: caffeine, coffee, dates.

INTRODUCTION

Coffee is one of the people’s favorite drinks until today. According to Indonesia’s statistical report in 2022, Indonesia produces 774.60 thousand tons of coffee and it has increased than before. But, the caffeine inside coffee has an effect on blood pressure, (Tri Wahyuni, 2013). Date seeds can reduce pain and to tread high blood pressure, and it has been proven by the high potassium content on it (Ali-Mohamed & Khamis, 2004). Dates seeds also can be made into coffee that is content of natural antioxidants and carbohydrates that does not contain caffeine (Warnasih et al., 2019). That is the reason why the researchers are innovated coffee by using date seeds as a substitute for coffee beans. the process of making coffee from date seeds into healthy coffee without caffeine including separation of seeds from fruit, drying with oven, smoothing, sifting, and packaging. Respondents’ responses to coffee innovation from decaffeinated date seeds as a whole got 3.31 results and were included in the good category.

MATERIALS AND METHODOLOGY

Materials and Tools
The tools that the researchers use in this research are blender, cooking stove, oven, bowl, wok, spatula, and dip bags. For the materials, the researchers use a half kilogram of Tunisian dates seed, 500 ml of water, and sugar.

**Methodology**
Separate the seeds of the date palm from its fruit. Clean the seeds then peel off the epidermis of the dates until it’s cleaned. Dry the seeds under the sunlight for 12 hours. But when the weather doesn’t fit, may use oven for about 10 minutes. After that, roast the seeds with over high heat until its color is blackish. Then roast the seeds with low heat so its inside can get ripened. Mash the seeds by using a blender and make sure it’s completely crushed. Don’t forget while mashing the seeds, do it step by step to get the result perfectly. Sift the powder so it can be separated between the rough and the smooth. Mash the roogside more that will be utilized. The last, fill the powder into a dip bag.

**RESULTS AND DISCUSSION**

**Making DASCO (Date Seeds Coffee)**
This research produces date seed coffee products. The time used for this study was 3 months, from February to April 2022. In February it was used for stripping the skin of date palm seeds, drying in stages, and roasting. Then in March used for the process of refining and sifting. In April, it is used for the coffee powder packaging process. The innovation used in this research is to use a dip bag to separate the sediment in the coffee when it is brewed.

**Hedonic Test**
The hedonic test was carried out to test the respondents' preferences for coffee innovation with dates. The hedonic test was made by distributing questionnaires to 20 respondents. There were four indicators, namely taste, aroma, color, and packaging. The ratings were 1 (poor), 2 (good enough), 3 (good), and 4 (very good). Then they are summed and averaged to produce the following data.

![HEDONIC TEST RESULT](image)

*Figure 2. Hedonic test result*

Based on figure 1, in terms of taste gets a value of 3 in good category, in terms of scent gets a value of 3 in good category, in terms of colour gets a value of 3 in good category, and in terms of Packaging gets a value of 4 in excellent category.
CONCLUSION
The process of making this coffee has been carried out according to existing procedures and produces coffee products with good taste, good scent and excellent packaging. Date palm seeds can be processed into healthy decaffeinated coffee with a hedonic test result of 3.31 and it is included in the good category.

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