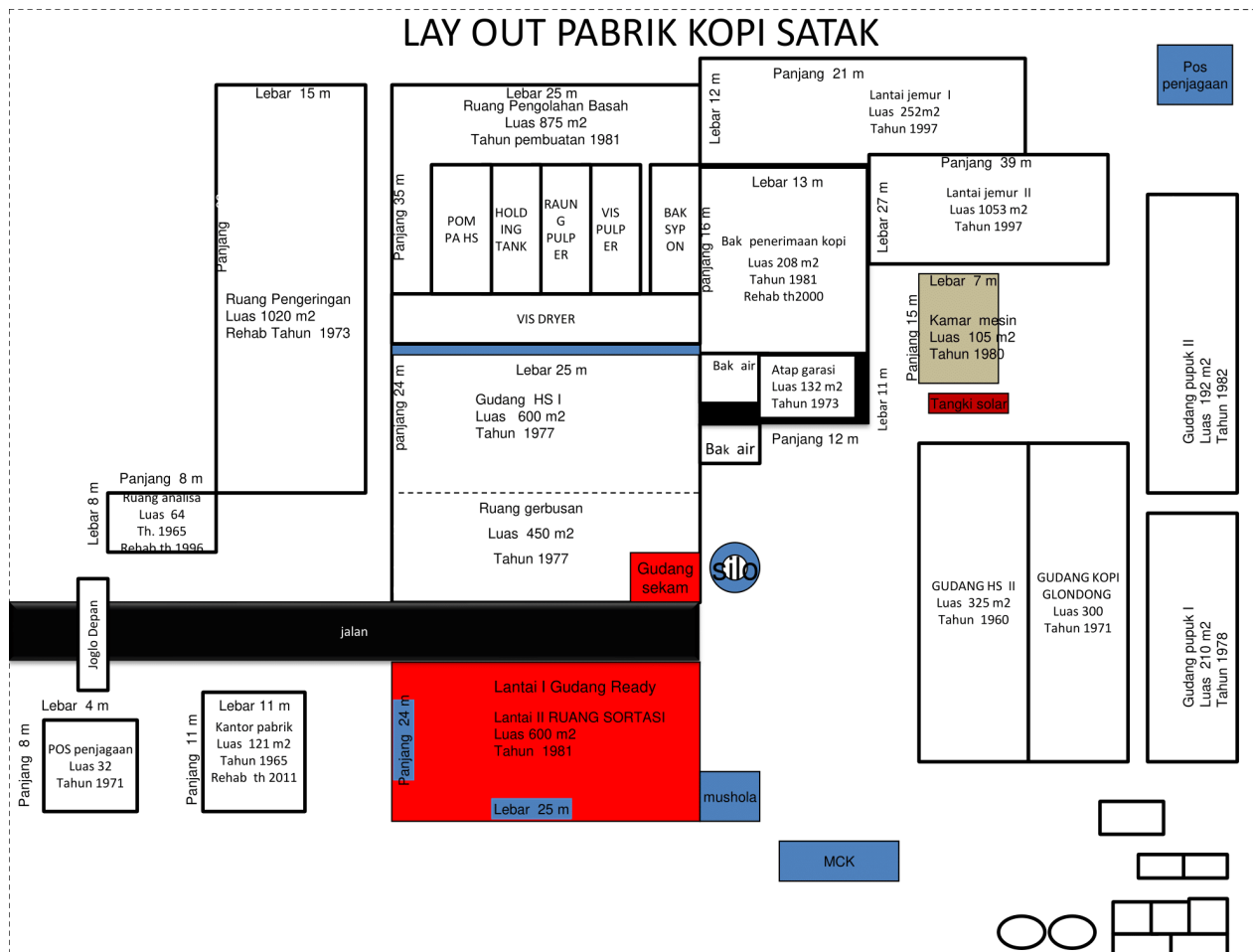
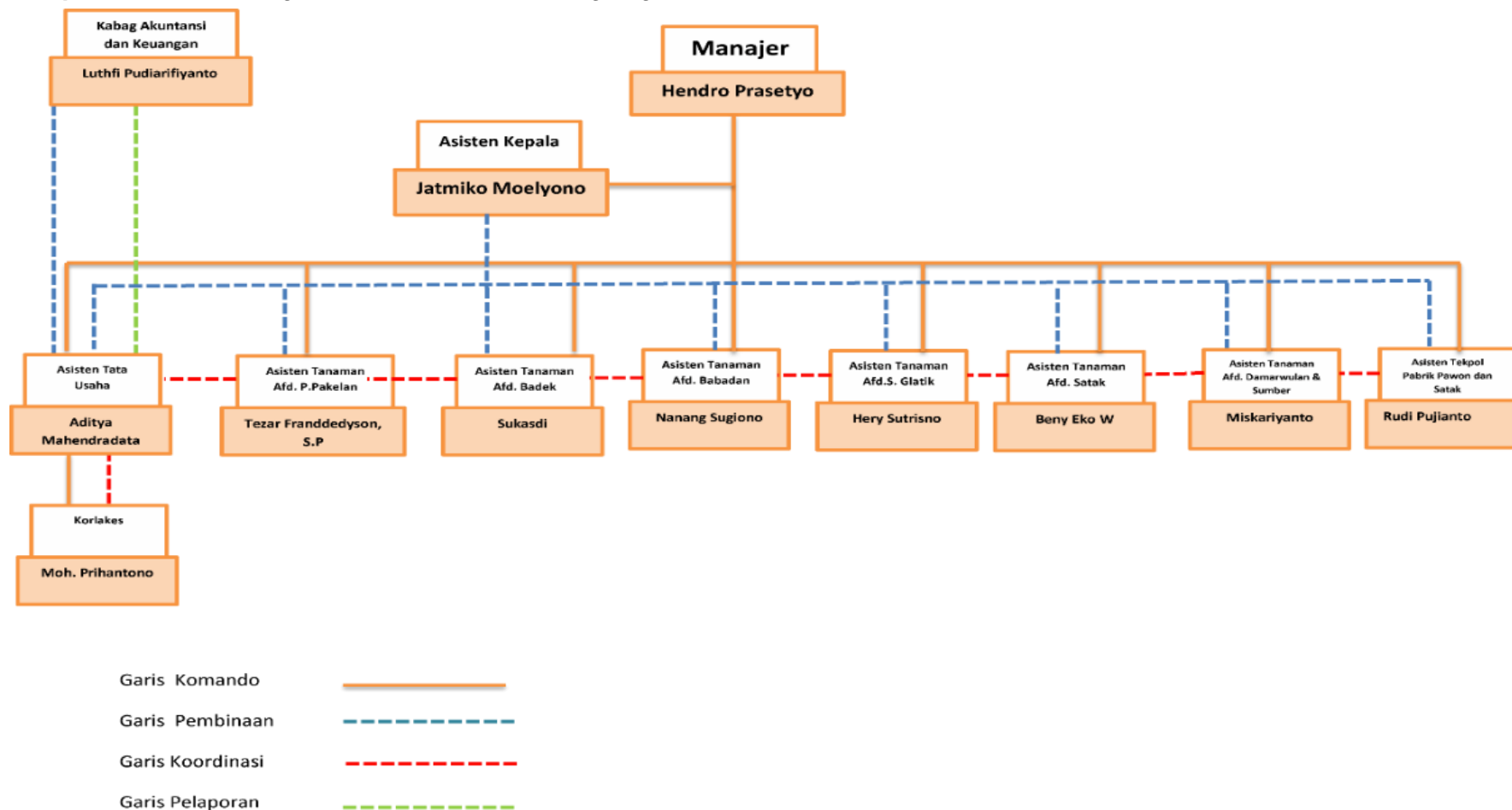


Lampiran 2. Layout Pabrik Satak



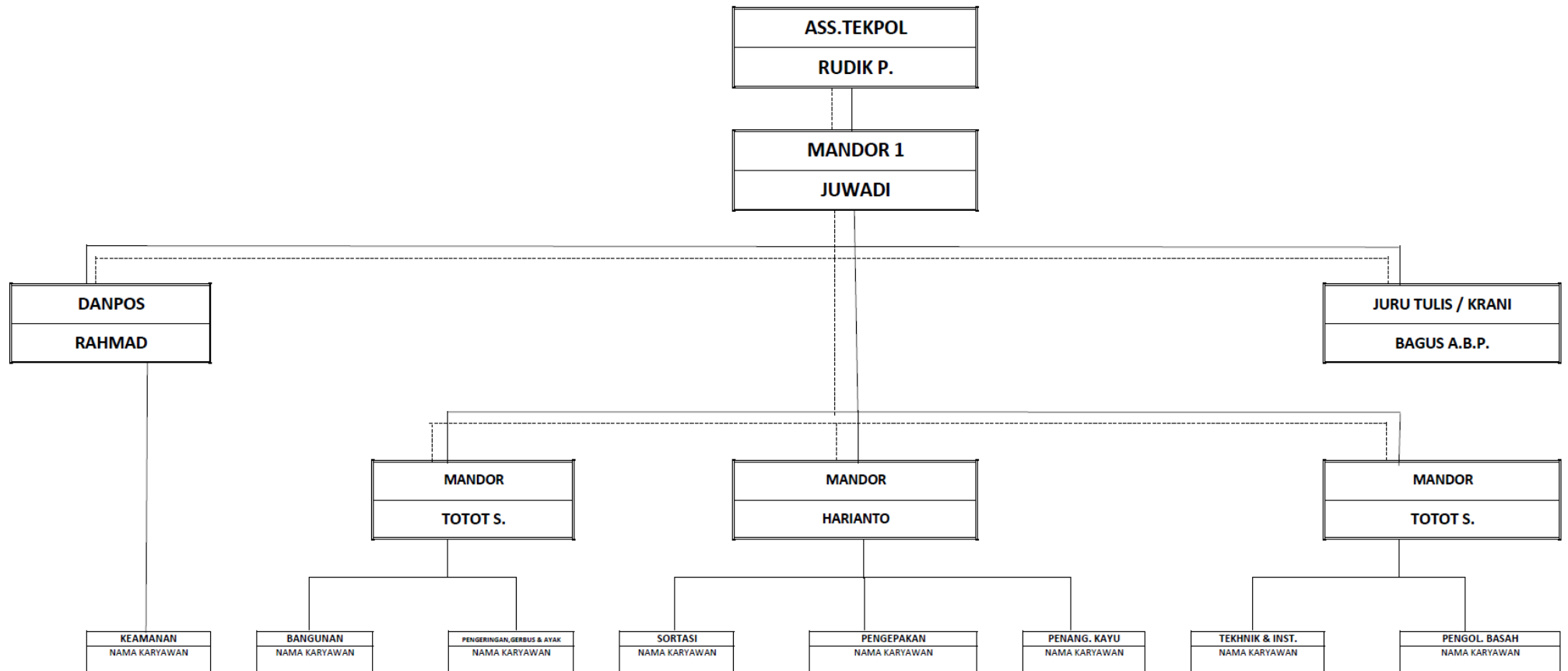
Sumber: PT Perkebunan Nusantara XII Kebun Ngrangkah Pawon, Pabrik Satak (2022)

Lampiran 3. Struktur Organisasi PTPN XII Kebun Ngrangkah Pawon



Sumber: PT Perkebunan Nusantara XII Kebun Ngrangkah Pawon, Pabrik Satak (2022)

Lampiran 4. Struktur Organisasi PTPN XII Kebun Ngrangkah Pawon, Pabrik Satak



Sumber: PT Perkebunan Nusantara XII Kebun Ngrangkah Pawon, Pabrik Satak (2022)

Lampiran 5. Data Hasil Laporan Pengujian Mutu Kopi Ekspor Siap Kirim Bulan Desember 2021

NUSANTARA XII
KEBUN NGRANGKAH PAWON
LAPORAN PENGUJIAN MUTU KOPI EKSPOR SIAP KIRIM

Kebun : Ngrangkah Pawon
 Jenis kopi : Robusta
 Asal Contoh : 1 M
 Berat Netto Total : 2400 Kg
 Tanggal Pengemasan : 31 Desember 2021
 Tanggal Pengujian : 31 Desember 2021
 Metode Pengujian : Pedoman sesuai standard mutu SE Dir. No.23/SE/175/1999
 Nama Penguji : 1. Rudik P. 2. Juwadi 3. Totot S. 4. Hariyanto
 Dikontrol oleh : 1. Manager 2. Ass. Kep. 3. Ass. Tekpol
 Hasil Pengujian : R/WP. 1 M
 No. Kavling 7 Tahun Panen 2021
 No. Karung 301 - 340

Nomor	Uraian	Penilaian	Standard PTPN XII
1	Kadar Air (Daluarsa cera tester Maret 2022)	10,8	Max 12% (WP) / 13% (DP)
2	Kotoran (ranting , batu , tanah dan benda - benda asing lainnya	Tidak ada / Ada	Tidak ada
3	Biji berbau busuk, kapang & asap	Tidak ada / Ada	Tidak ada
4	Serangga hidup	Tidak ada / Ada	Tidak ada
5	nilai cacat = Biji Hitam = Biji Hitam Sebagian = Biji Hitam Pecah = Biji Coklat / Terbakar = Biji Pecah = Biji Muda = Biji Berlubang Satu = Biji Berlubang > Satu = Biji Bertutul - tutul = Lain2 (Bila ada sebutkan masing2)	6 4 0,8	Ketentuan Nilai Cacat Mutu 1 = max. 11 Mutu 4 = + 70
	Jumlah	10,8	
6	Lolos Ayak = L (lolos ayakan 7,5 mm) = M (lolos ayakan 6,5 mm) = S (lolos ayakan 5,5 mm)	- 2,8 -	Max. 5% Max. 5% Max. 5% Untuk Arabika ukuran biji tidak dipersyaratkan

Nomor	Uraian	Penilaian
1	Acidity	Little / Little To Medium / Medium / Full
2	Body	Little / Little To Medium / Medium / Full
3	Aroma / Flavour	Normal / Abnormal
4	Lain - lain	Slip / Fermented / Greenish / Earthy / Duggy / Oily

Appearance : Normal / Abnormal (Tidak rata, pudar, Pucat *)
 simpulan :
 Kavling tersebut masuk mutu R/WP.1M
 Dinyatakan ~~ada~~ / tidak ada cacat mutu *)
 Dapat / ~~tidak dapat~~ diekspor dan perlu / tidak perlu perlakuan khusus *)

Mengetahui / Menyetujui
 Manager
 Hendro Prasetyo

Kebun Ngrangkah Pawon, 31 Desember 2021
 Ass. Tek-Pol
 Rudik Pujianto

Sumber: PT Perkebunan Nusantara XII Kebun Ngrangkah Pawon, Pabrik Satak
(2022)

Lampiran 6. Penilaian Citarasa Kopi menurut *Specialty Coffee Association of America* (SCAA)



Specialty Coffee Association of America Coffee Cupping Form

Name: _____

Date: _____

Quality scale:			
6.00 - Good	7.00 - Very Good	8.00 - Excellent	9.00 - Outstanding
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample #	Roast Level of sample	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Total Score
		Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall		
		Dry	Qualities: _____	Break	Aftertaste	Intensity	High	Level	Heavy	
						Low		Thin		
								Balance	Sweetness	Defects (subtract)
										Taint=2 # cups Intensity
										Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>
Notes:										Final Score

Sample #	Roast Level of sample	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Total Score
		Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall		
		Dry	Qualities: _____	Break	Aftertaste	Intensity	High	Level	Heavy	
						Low		Thin		
								Balance	Sweetness	Defects (subtract)
										Taint=2 # cups Intensity
										Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>
Notes:										Final Score

Sample #	Roast Level of sample	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Total Score
		Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall		
		Dry	Qualities: _____	Break	Aftertaste	Intensity	High	Level	Heavy	
						Low		Thin		
								Balance	Sweetness	Defects (subtract)
										Taint=2 # cups Intensity
										Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>
Notes:										Final Score

Sample #	Roast Level of sample	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Score: _____	Total Score
		Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall		
		Dry	Qualities: _____	Break	Aftertaste	Intensity	High	Level	Heavy	
						Low		Thin		
								Balance	Sweetness	Defects (subtract)
										Taint=2 # cups Intensity
										Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>
Notes:										Final Score

Sumber: *Specialty Coffee Association of America* (SCAA) (2015)