

Innovation Product For Processed Coffee in Kampung Kopi Pelita, Bondowoso

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Abstract

Bondowoso, a City on the island of East Java, has been known as a city of *tape*. This district also has the potential for coffee plantations and has produced so many products that it is now known as the Republic of Coffee. The purpose of this Real Work Course activity is to increase public knowledge about various kinds of processed coffee, increasing the products value, and attract consumers to visit the region. The method used in this research is trial and error and utilizes the University of Jember Real Lecture Program where the target area is the Sub-District Tamansari, Bondowoso District, Bondowoso Regency. The results show an emergence of innovations in coffee products such as: coffee dawet, coffee marrow porridge, Cilok Kopi, coffee fried rice and coffee ladrang. Such innovations are quite interesting for the community because they show the ability to make various kinds of processed foods from coffee. However, more intensive training is needed so that these processed products can support Bondowoso tourism.

Keywords: product innovation, coffee, community economy.

I. INTRODUCTION

Bondowoso, besides being known as the city of *tape* (*Tape is atraditional snack from fermented cassava*) is also known as Republic of Coffee.¹ This term is pinned because Bondowoso is surrounded by the North Kendeng mountains with the summit of Raung Mountain and Mount Ijen in the east. Because of this location fact, Bondowoso can produce a good quality of Arabica Coffee. Arabica coffee of Bondowoso is said to have received international recognition.²

Tamansari Village, a Sub-District in the Bondowoso District, is famous for its coffee village called Pelita Coffee Village. Pelita Coffee Village is located along Pelita Street, Tamansari Village, Bondowoso Regency.³ Pelita Coffee Village was inaugurated by Regent Bondowoso on December 31, 2017. The coffee village consists of 30 cafes lined up along Jalan Pelita. The future hope of the establishment of Pelita Coffee Village is that later it can be used as one of the new tourist destinations in Bondowoso. The heterogeneous condition of the community in terms of ethnicity and religion consists of 7 hamlets and 24 neighbourhoods, with a population of 6,313 people, consisting of 3,071 male, 3,242 female, with 1,850 households from the Javanese and Madurese cultures. The majority of the population are Muslims, but there are also people who embrace

¹ "Bondowoso, Republik Kopi Yang Mendunia", online: <<http://rri.co.id/>>

² Kompas Cyber Media, "Bondowoso dan Cerita Produksi Kopi Arabica Java Ijen Raung Halaman all", online: *KOMPAS.com* <<https://ekonomi.kompas.com/>>

³ Memo. 2017. Jelang Pergantian Tahun, Yuk Ke Kampung Kopi Pelita. <http://memoindonesia.com>

Christianity and Catholicism. The community of Tamansari Village has cultural characteristics that highly uphold mutual cooperation, so that in carrying out an activity of mutual interest, the community will do it by means of mutual cooperation and community service. The Tamansari Village community also conducts deliberations to resolve common problems.

The problem that occurs in Pelita Coffee Village is that there is a lack of innovation in coffee products sold, so there is less interest in the community to come to visit. An example of this can be seen in what happened with the production of dragon fruit in Banyuwangi which are still minimally processed.⁴ Coffee is still enjoyed as a drink that is generally served in cups. There are no innovations in food products that use coffee ingredients. Throughout the Coffee Village they offer the same product, coffee drinks. Of course, this seems monotonous and less attractive to the public. To overcome these problems, it is necessary to innovate coffee processed products.

Processed coffee product innovation is needed in addition to increasing public knowledge about various kinds of processed coffee; The Processed Coffee is also expected to be able to provide value added to products, increase customer satisfaction, and create loyalty in consumers to come back.⁵ This means that, with the innovation of processed coffee products sold, the innovation will attract consumers to come to visit this region. Consumer interest in coming and consuming products sold in Pelita Coffee Village will increase the region's income and the economy, as well as the welfare of the community in Tamansari Village. In addition, Pelita Coffee Village is also increasingly famous and can be used as a tourist destination in the Bondowoso Regency.

Food processing innovations have been pursued in various regions. Sumarni et al. conducted a study of innovations in processed foods from cassava in Central Sulawesi.⁶ Raw materials for cassava are processed into modified rice (*beras mutiara* and *beras oyek*).⁷ The study succeeded in concluding that the processing of local materials was able to increase the knowledge of the community and was able to become a family meal, even though it had not been able to reduce people's consumption of rice.⁸ Innovations for other food items are also carried out in the South Coast of Kenagarian Barung-Barung, West Sumatra, for durian fruit.⁹ Various products produced are durian cakes and durian wingko (wingko is javanese pancake from coconut) which are expected to encourage community entrepreneurship.¹⁰

⁴ Al Khanif, dkk, 2018, Penguatan Industri Rumah Tangga Dodol Buah Naga Sebagai Bentuk Pemenuhan Hak Ekonomi Masyarakat di Desa Temurejo Kecamatan Bangorejo, Kabupaten Banyuwangi, *Jurnal Warta Pengabdian*, 12 (1): 222.

⁵ Isnaeni, M. A. 2016. Pengaruh Inovasi Produk terhadap Loyalitas Pelanggan dengan Kepuasan Konsumen sebagai Variabel Intervening. *Jurnal Ilmu Manajemen*, 4(2):129-138.

⁶ Mardiana Dewi, "Persepsi KWT Terhadap Introduksi Inovasi Olahan Pangan Berbahan Baku Ubikayu Di Sulawesi Tengah" Pros Semin Has Penelit Tanam Aneka Kacang Dan Umbi 8 at 788.

⁷ *Ibid* at 789-790.

⁸ *Ibid* at 794.

⁹ Waryono Waryono, "Inovasi Olahan Durian" (2018) 18 INVOTEK J Inov Vokasional Dan Teknol 35 at 36.

¹⁰ *Ibid* at 38.

Based on the background of the above problems and based on innovation experience in other regions, this Real work course program were socializing the innovation of processed products made from coffee.

II.METHODOLOGY

The method of this activity was first, trial and error. Second, there was counseling and training. The first method sought to find the right type and composition of innovative processed coffee products with references from internet media and accompanied by the women of PKK Tamansari Village.¹¹ The next method used began after the innovation of processed coffee products were found. The actors involved in this activity were students of the Thematic (SDG's)¹² Real Work Course (KKN) and the community.

III. THE RESULT AND DISCUSSION

A. *The Product Innovation of Processed Coffee*

The Coffee Processed Product Innovation work program activity is held on Friday, January 26, 2018 at 09.00-12.00 WIB¹³ and takes place at the Tamansari Village Hall. This activity is held in conjunction with the agenda of the Plenary Meeting of the PKK Ladies and Gentlemen at the Tamansari Village. This program is intended to motivate PKK ladies, in the Tamansari Village, to explore the knowledge and the creativity related to the innovation of coffee processed products together. The purpose of this activity is to synergize the community of Tamansari Village in developing Pelita Coffee Village with various innovations in processed coffee products. The target of this activity is the PKK ladies in Tamansari Village, because the PKK ladies in Tamansari Village were active groups and were representatives of each neighborhood in Tamansari Village, so it was hoped that PKK Tamansari Villages could channel the knowledge gained during the innovation process of the coffee products to all the people of Tamansari Village.

The activity of Coffee Processed Product Innovation work program begins with an explanation related to the commodity of coffee along with its benefits. The benefits of coffee include antioxidants, enhancing adrenaline that can increase enthusiasm, improve mood and much more.¹⁴ Coffee is not only good for adults, it is also good for children.¹⁵ After that, the activities continued with the aim of holding a Coffee Processed Product Innovation work program and the future prospects in doing

¹¹ PKK is a family welfare empowerment organization through empowers women to participate in indonesia's development. This organization is exist in all neighborhood in Indonesia. In this organization they give training and knowledge that will help the economic increse in each family.

¹² Adapun kelompok mahasiswa yang terlibat adalah Wahyu Feby Wicaksono, Robert Setia Gunawan, Enis Fitria Yonata, Pranita Dian Vernanda, Dian Permata Sari, Fachri Yugo Prasetyo, Saiful Haris, Hilda Meita Siswati, Halimatus Sakdiyah

¹³ WIB is Western Indonesia Time. It is 7 hours ahead of Coordinated Unicersal Time.

¹⁴ Dewi Septiningtyas H, "Kandungan Kafein Pada Kopi Dan Pengaruh Terhadap Tubuh" (2018) at 1.

¹⁵ *Ibid* at 2.

business with coffee-based processed products. This activity was then followed by the practice or demo of making Coffee Processed Product Innovations such as Cilok Coffee, Coffee Fried Rice, Coffee Dawet, Coffee Marrow Porridge, and Coffee Ladrang¹⁶. The following is a picture of innovative processed coffee products that are practiced by PKK ladies in Tamansari Village.



Figure 01. Coffee Innovation Products

The recipes used in making Coffee Processed Product Innovations come from several pages on the internet, cooking guidebooks by the Indonesian Job Training Center, and the results of discussions with PKK Ibu Tamansari Village members. The recipes is using the Indonesian specific ingredients. Recipes for Processed Coffee Product Innovations are as follows:

1. *Dawet Kopi*

- a. The ingredients used are divided into three, namely: (1) Material for dawet: rice flour as much as 5 tbsp, tapioca flour as much as 2 ½ tbsp, salt as much as ½ tsp, water as much as 250 cc, coffee as much as 3 tbsp. (2) Ingredients for kinca: ½ pringkil brown sugar, enough white sugar, vanilla and pandan leaves to taste, water as much as 100 cc, and maizena flour as much as t tsp. (3) Ingredients for coconut milk: coconut milk as much as 2 tablespoons, enough salt, and 70 cc of water.

- b. How to make coffee dawet is divided into several steps, namely:

How to make the *dawet*:

- 1) Prepare the pan, then add rice flour, tapioca flour, salt, water, and coffee water solution.
- 2) Cook over low heat and stir until thickened and bursting.
- 3) Turn off the heat and wait for it to cool, then print using a dawet filter.

How to make kinca:

- 1) Cook the water until boiling, then add sugar, pandan leaves and vanilla.
- 2) Stir until all ingredients are mixed, then add the maizena flour little by little so that the resulting sugar becomes thick.

How to make coconut milk:

- 1) Cook the water until boiling, then add the coconut milk and give a little salt.
- 2) Turn off the heat when the coconut milk has boiled.

Serving method:

- 1) Prepare a serving glass.
- 2) Add the dawet, then give the kinca and brown sugar.

¹⁶ Cilok is a starch ball, dawet is jelly from rice flour, ladrang is a fried flour stick.

- 3) Add ice cubes
- 4) Coffee ice dawet is ready to be served.

2. *Bubur Sumsum Kopi*

- a. The ingredients used in making coffee marrow slurry are divided into two: (1) porridge ingredients: 250 grams of rice flour, 1 tsp salt, 1/2 liter of dilute coconut milk, 1/2 liter of thick coconut milk, and 2 tbsp. (2) sugar ingredients: 1 ounce of sugar, 1 sheet of pandan leaves, enough sugar, and 100 ml of water.
- b. How to make coffee marrow porridge is divided into two, namely:
How to make porridge:
 - 1) Add flour, salt, coconut milk and coffee solution in the basin, then stir evenly.
 - 2) Boil ingredients that have been mixed using low heat while stirring evenly until thickened and exploded.
 - 3) Turn off the heat, then cool the porridgeHow to make sugar:
 - 1) Mix all sugar ingredients
 - 2) Bring to a boil over low heat, then lift.
 - 3) Strain the sauce to remove the crumbs.
 - 4) Serve the porridge with a sauce of sugar.

3. *Cilok Kopi*

- a. The ingredients used in making cilok coffee are divided into two, namely: (1) Cilok ingredients: as much as 5 tbsp flour, 10 tbsp tapioca flour, 3 cloves garlic, 1/2 tsp salt, flavoring to taste, 150 ml hot water and 2 tablespoons of coffee. (2) Peanut sauce ingredients: 10 cayenne pepper, 5 red chili seeds, 2 cloves shallots, 2 cloves garlic, 2 handful fried peanuts, 2 tbsp cooking oil, 1 1/2 pack of sweet soy sauce small, sufficient sugar.
- b. The way to make cilok coffee is as follows:
 - 1) Combine flour and tapioca flour, then give the finely garlic and salt and flavoring to taste.
 - 2) Flush with hot water a solution of coffee water little by little while stirring with a spatula, stirring until smooth.
 - 3) Form the cilok mixture, then round the mixture then boil in boiling water. (Give cooking oil when boiling so that it is not sticky with each other)
 - 4) When the cilok mixture has floated when boiled the cilok sign is cooked, remove and drain.
 - 5) For peanut sauce, puree all ingredients. Then heat the oil and saute the peanut sauce, salt, sugar and soy sauce. Then correct the taste
 - 6) Cilok is ready to be served.

4. *Coffee Fried Rice*

- a. The ingredients used in making fried rice are 3 shallots, garlic 2 cloves, 2 cayenne pepper, 1 tomato, 1 tsp salt, 2 tsp sugar, 1/2 tsp ground coffee, oyster sauce as many as 1/2 pack, pepper as much as a pin, soy sauce according to taste, sauce according to taste, 1 serving of white rice, and 2 eggs.
- b. The way to make coffee fried rice is as follows:
 - 1) Blend spices, such as: onion, garlic, cayenne pepper and tomatoes.

- 2) Heat the oil, saute all the mashed spices then put the egg and mix it all together.
- 3) Then add white rice, add oyster sauce, tomato sauce, soy sauce and ground coffee, then stir until smooth.
- 4) Finally also do not forget to add pepper, salt and sugar to taste after stirring until well blended.
- 5) Coffee fried rice is ready to be served.

5. Ladrang Kopi

- a. The ingredients used in making ladrang coffee are: 2 kg flour, 180 gr tapioca flour, 1 grain egg, 200 gr margarine, 2 tbsp salt, 3 tbsp sugar, 1-2 tbsp coffee, and water sufficiently.
- b. The way to make ladrang coffee is as follows:
 - 1) Dissolve coffee in a glass of water.
 - 2) Mix all ingredients except coffee water.
 - 3) Add coffee water little by little.
 - 4) Knead the mixture until smooth.
 - 5) Flatten the mixture and cut it lengthwise.
 - 6) Give enough tapioca flour to the dough that has been cut so the dough doesn't stick to each other.
 - 7) Fry the mixture on medium heat until it's slightly browned.
 - 8) Then the ladrang is ready to be served.

The practice or demonstration of making Coffee Processed Product Innovations by the UNEJ KKN Group was assisted by a collaboration with PT Blue Gas¹⁷, where PT Blue Gas prepared stoves and gas used in the manufacture of innovative products. The UNEJ KKN group also distributed processed product innovation recipes to PKK ladies in Tamansari Village as a guide to make processed products with clear unit standards to help PKK ladies Tamansari village make processed products at home and distribute knowledge to the community of Tamansari Village. The next activity was tasting the coffee products by the PKK ladies in Tamansari Village.



Figure 02. Photo Together with Blue Gas Sponsor

The activities of the Coffee Processed Product Innovation work program ran smoothly. This is evidential from the high enthusiasm of the PKK Ladies and gentlemen in the Tamansari Village. The enthusiasm of the PKK ladies in Tamansari Village in

¹⁷ PT Blue Gas is a produsen of Gas stoves, hoses, regulators, gas cylinders and gas refills which is common use in Indonesia especially for home base industry. <http://www.bluegaz.co.id/-1/sejarah-dan-visit.html>

responding to the work program activities was seen from the active PKK ladies in giving feedback and questions about the manufacturing process and standard sizes of materials used in making innovative coffee products. The obstacle faced in implementing this work program was the difficulty of cleaning the Hall of Tamansari Village because of the practice of cooking.

The expectation of the implementation of the Coffee Processed Product Innovation work program, namely the community of Tamansari Village, can re-explore creative ideas about the innovation of processed products made from coffee. In addition, the community of Tamansari Village can improve its economy through the creation and increase added value of processed coffee products in Pelita Coffee Village. Another hope is that Pelita Coffee Village would be known as an icon of the Bondowoso District as a coffee village that has unique products that can attract consumers.



Figure 03. Coffee Innovation Processing Process

IV. CONCLUSION

The implementation of the work program on the innovation of processed coffee products in the form of coffee ladrang, coffee marrow porridge, coffee dawet¹⁸, coffee fried rice, and coffee sauce was enthusiastically welcomed by the PKK ladies in the Tamansari Village.

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¹⁸ Cilok is a starch ball, dawet is jelly from rice flour, ladrang is a fried flour stick

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