

CHAPTER II

LITERATURE REVIEW

2.1. *Gahwa* Coffee



Figure 2.1. *Gahwa* Coffee

Gahwa coffee is a unique drink with ingredients derived from spices and coffee. However, the uniqueness of this *Gahwa* coffee does not only come from the raw materials for making it, but also how it is presented and the culture that is implied.

According to Latifa Gusri's (2017) which was reported by Amuslima, Tuesday (2017), Arabic coffee or what is called *Gahwa* Arabi is a "welcome drink" served for guests visiting the country. So almost every house in Saudi Arabia has this coffee supply in their home. The customs and ethnicity of the people who always glorify these guests make *Gahwa* Arabi a famous drink for guests visiting the country. In conclusion, *Gahwa* coffee is a traditional drink that is rich in spices and has a certain uniqueness when served and its raw materials.

According to Khairunnisa (2020) Arabic coffee with the original name *Gahwa* coffee is famous for its health benefits. Because Arabic coffee is made with various spices. According Sukri, the owner of the spoon mas coffee shop who is also of Arab descent, explained that *Gahwa* is made in different ways and the tastes of each family itself and there are no special provisions.

2.1.1. Coffee



Figure 2.2. *Coffee Beans*

Coffee is a plant that bears small, round fruit with a maximum size of a marble seed. This coffee plant is often made into powder, for the purpose of drinking, making food, or other purposes. For the origin of the term coffee according to many experts

comes from the qahwah language (Arabic). Coffee has various types, According to Saputra E (2008), the notion of coffee is a plant that has two main types, namely Coffee robusta and Coffea Arabica. Both types of coffee are very popular with people, both within the country and people abroad.

There are also experts who argue that the definition of coffee is a type of plant that is made into a drink with psychostimulant properties so that it causes someone who drinks it to stay awake (difficult to sleep), reduces fatigue or stress at work, and is able to provide physiological effects, namely energy. Bhara L.A.M (2005)

According to the writer of Lahan.co.id (Stated at the website (<https://lahan.co.id/pengertian/kopi/>) Coffee is a drink made from brewed coffee beans that have been roasted and ground into powder. Coffee is one of the commodities in the world that is cultivated in more than 50 countries. Two varieties of coffee trees are generally known, namely Robusta Coffee (*Coffea canephora*) and Arabica Coffee (*Coffea arabica*).

Coffee is a drink that is in great demand in Indonesia around the world, the coffee can have an effect fitness and freshness for the body, a weak body and the drowsiness disappears after drinking coffee hot. Coffee can also be processed as body lotion, body scrub, and so on (Weinberg, 2004).

According to Farah, et al (2012) coffee is one of the one of the most popular and most popular drinks consumed worldwide. Generally no coffee considered as part of a healthy lifestyle because coffee contains caffeine, a stimulant, however, Coffee is a rich source of antioxidants and other bioactive compounds.

2.1.1.1. Coffee Content

Caffeine contained in coffee is a psychoactive stimulant that can improve mood and provide a temporary energy boost thereby reducing fatigue (Ogah & Obebe, 2012). The benefits of caffeine include improving sleep quality as caffeine

overcomes fatigue, eliminating jet lag, increasing intelligence and memory capacity (Weinberg, BA & Bealer, BK, 2010)

The body consists of 70% of which is water or H₂O is a content that cannot be separated from coffee. Water is also very important for the human body. However, the water content in coffee is part of the coffee's chemical compounds. Carbohydrates in coffee are the main content of coffee as much as 50%, sucrose in carbohydrates plays a role in the taste and quality of the coffee itself. Proteins, peptides, free amino acids are essential for the taste of coffee and the melanoidins responsible for the color of coffee work as antioxidants. Minerals and potassium account for about 40% of the mineral content of coffee. However, coffee is not a good source of protein and minerals because it contains very few essential amino acids. Cafestol and kahweol are compounds that can increase the plasma concentration of cholesterol in the human body (Farah, 2012).

2.1.2. Cardamom



Figure 2.3. *Cardamom*

Cardamom is a spice that people have used for centuries both as a spice in cooking and as medicine. According to Sumanto Articlely (2020) Cardamom (*Ammomum cardamomum* L.) is a medicinal plant commodity that has its own attention. many factors that support it, from an economic point of view cardamom can provide benefits, from an agronomic point of view cardamom is easy to cultivate and from an agro-climate point of view cardamom is suitable in the tropics, this commodity is also a spice plant that cannot be substituted (cannot be replaced) with other plants in people's daily lives. -hari.cardamom has good prospects for agribusiness development because it has a high economic value and is a raw material for the pharmaceutical, herbal and perfume industries.

There are two types of cardamom that can be developed in Indonesia, namely sabrang cardamom (*Elettaria cardamomum* L) and local cardamom

(*Amomum cardamomum* L.). Sabrang cardamom has two cultivars namely Malabar and Mysore.

In some areas cardamom is known by the names: kapulogo (jw.), kapol (Sd.), kapulagha, palagha (Md.), cardamom, karkolaka (Balinese). The foreign name of cardamom is pai thou kou (chinese). The Greeks called the fruit cardamomom. in English it is called cardamom. In Thai it is called krava, elaichi, in Indian, and elakkaai in tamil.

2.1.3. Ginger (*Zingiber officinale* Rosc.)



Figure 2.4. *Ginger*

Indonesia is very rich in flora resources. In Indonesia, there are about 30,000 plant species, 940 species of which are categorized as medicinal plants and 140 species of which are spice plants.

From a number of species of spices and medicinal plants, some of them have been used as traditional medicine by various companies or herbal medicine factories. In Indonesian society, the use of traditional medicine in the treatment system has been entrenched and tends to continue to increase. One of the spice and medicinal plants in Indonesia is ginger (Rukmana, 2000). The scientific name for ginger is *Zingiber officinale* Rosc. The word *Zingiber* comes from the Greek language which was first introduced by Dioscorides in 77 AD. This name was used by Carolus Linnaeus, a Swedish botanist to give the Latin name ginger (Anonimus, 2007). According to experts, ginger (*Zingiber officinale* Rosc.) comes from Tropical Asia, which is spread from India to China. Therefore, the two nations are said to be the first to use ginger, especially as an ingredient in drinks, cooking spices, and traditional medicines. It is not known for certain when they started using ginger, but they already know and understand that drinking ginger is quite beneficial for their lives (Santoso, 1994).

2.1.4. Lemongrass



Figure 2.5. *Lemongrass*

Lemongrass is believed to have come from Southeast Asia or Sri Lanka. This plant grows naturally in Sri Lanka, but can be grown in a variety of soil conditions in the tropics that is humid, sunny and has relatively high rainfall. Most lemongrass is grown to produce its essential oil commercially and for the local market as a flavoring or spice (Chooi, 2008). Lemongrass plants are found in many areas of Java, namely in the lowlands which have an altitude of 60-140 meters above sea level (Armando, 2009). Lemongrass plants are known by different names in each region. In Java, lemongrass is known as lemongrass or lemongrass. The Sumatra area is known as lemongrass, sorai or sanger-sange. Kalimantan knows the name lemongrass by the name belangak, senggalau or salai. Nusa Tenggara knows lemongrass by the name see, nau sina or bu muke. Sulawesi recognizes lemongrass as tonti or sare while in Maluku it is known as hisa or isa (Syamsuhidayat and Hutapea, 1991).

2.1.5. Cloves



Figure 2.6. *Cloves*

Cloves are known by various terms in several countries areas such as flower prone (Sulawesi), Bungeu Lawang (Sumatra) and cloves (Java). Other terms for cloves include sinke, cangke, cengke, gomode, sake, singke, sangke and hungo lawa (Nuraini, 2014).

Clove plants are widely used in the kretek cigarette industry, food, beverages and medicine. The clove plant is even used as a traditional medicine because it has properties to treat toothache, heartburn during menstruation, rheumatism, aches and pains, colds, as a body warmer and nausea reliever (Nuraini, 2014). The parts of the clove plant that are widely used are flowers, flower stalks and leaves (Nurdjannah,2007).

2.1.6. Cinnamon



Figure 2.7. *Cinnamon*

Cinnamon (*Cinnamomum burmannii*) is a shrub or small tree commonly known as Indonesian cassia, Batavian cassia, and Padang cassia, and is a member of the Lauraceae.

This plant is spread in Southeast Asia and is cultivated in Indonesia and the Philippines. This plant has an oval-elliptical shape with a length of 4-14 cm with round leaves that are shiny green. The dried skin of this plant is often found in the form of rolls in the market and is used for cooking spices (Al-Dhubiab, 2012).

One example of the use of this cinnamon aroma is its sweet and spicy taste in making syrups that can warm the body. While the cinnamon waste can be used for building materials, household furniture and firewood. With the increasing use of cinnamon, the prospects for its development in Indonesia will be better, both in the upstream and downstream agribusiness sectors (Ferry, 2013).

2.1.7. Sugar



Figure 2.8. *Sugar*

According to Darwin (2013), sugar is a simple carbohydrate because it can be dissolved in water and directly absorbed by the body to be converted into energy. In general, sugar is divided into two, namely:

a. Monosaccharides.

As the name implies, mono which means one, it is formed from one sugar molecule. Which includes monosaccharides are glucose, fructose, galactose.

b. disaccharide

Unlike monosaccharides, disaccharides are made up of two sugar molecules. Disaccharides include sucrose (a combination of glucose and fructose), lactose (a combination of glucose and galactose) and maltose (a combination of two glucose).

2.1.7.1. Types of Sugar Products

We often find sugar sweeteners in the market, the most common we use is granulated sugar. However, apart from granulated sugar, there are several other types of sugar on the market. According to Darwin (2013), sugar is divided into several types, as below:

a. Sugar

This is the type of sugar that is most easily found, used daily to sweeten food and beverages. Granulated sugar is also a type of sugar used in this study. Granulated sugar comes from sugar cane juice. After being crystallized, sugarcane juice will crystallize and turn into sugar granules pure white or slightly brownish white (raw sugar).

b. Coarse Sugar (Crystallized Sugar).

This type of sugar has a larger and coarser texture than granulated sugar in general. Usually this type of sugar is sold in various colors in the market. This type of sugar is often used as a sprinkling material because it does not melt when in the oven.

c. Block Sugar or Diced Sugar

Block sugar is made from sugar cane juice. The shape resembles a dice block with a pure white color. Usually this type of sugar is used as a mixture of coffee or tea drinks.

d. Icing Sugar or Icing Sugar or Confection Sugar

This type of sugar has the smoothest texture in the type of white sugar. Icing sugar is a mixture of granulated sugar that is ground until smooth so that it forms sugar flour and added cornstarch so it doesn't clump easily.

e. Rock Sugar

Rock sugar is obtained from processing ordinary granulated sugar so that it is easily dissolved. The shape is a lump of sugar resembling a white stone, where the sweetness level of rock sugar is lower than granulated sugar, almost 1/3 of granulated sugar. For the pancreas and organs, rock sugar is healthier and friendlier than with sugar.

f. Brown Sugar

Brown sugar is made from molasses, but in the manufacturing process it is mixed with molasses to produce brown sugar. Divided into 2 types, namely light or dark brown sugar. Light brown sugar is commonly used in baking, such as making butterscotch, condiments and glazes. Dark brown sugar is usually used to make gingerbread and additional ingredients for foods such as mincemeat, baked beans, and others.

Brown sugar is made from the tap water of coconut tree flowers or coconut sap water, often also called Javanese sugar. The texture is in the form of a cylindrical lump and is brown in color. Usually used in sweetening foods and beverages thinly sliced.

g. Palm Sugar

The shape, texture, color and taste are similar to brown sugar, the only difference being the raw material. Palm sugar is made from sap water tapped by palm trees, a plant from the palm family. The process of making palm sugar is generally more natural, so that certain substances contained in it are not damaged and remain intact.

2.2. Product Development

Product development, also called new product management. Over time, product development has various meanings and definitions from various experts. In 1991, Clark and Fujimoto defined product development as the process by which organizations transform data about market opportunities and technical possibilities of goods and information for the manufacture of commercial products. Meanwhile, Toledo et al. (2008) reported that product development is a complex and wide-ranging process, and any research in this area has its limitations and various critical success factors. Then, according to Salgado et al. (2010), the product development process refers to the steps, activities, tasks, stages and decisions that involve a product development project. Salgado's definition is simpler than the other definitions. So it can be concluded that product development is a process that

involves steps, activities, tasks, stages and decisions that have limitations in researching to manage commercial products.

2.3. Organoleptic Testing

According to Ayustaningwarno, (2014) organoleptic test is an assessment of the senses, or sensory assessment, which is a method of assessment by utilizing the human senses to observe the texture, color, shape, aroma, and taste of a food product, beverage, or drug. to be accepted by consumers.

Organoleptic test or sensory test or sensory test is a method of testing using human senses as the main tool for measuring product acceptance. Organoleptic testing has an important role in the application of quality (id.wikipedia.org). From this test, there are several senses used, namely the sense of sight, the sense of smell, the sense of taste and the sense of touch.

According to Afrianti (2008:17) sensory properties, or organoleptic, are the characteristics of

which can be assessed with the five senses include:

1. Appearance (shape, size, and color)
2. Taste (sour, salty, bitter)
3. Flavor (aroma and taste)
4. Texture (hard, tough, crunchy, soft)

2.4. Reciepe book

A recipe book is information about the various ingredients needed to make a certain food or drink in the book, right. Ellingwood (2014) states that recipes are the main workhorse of a cookbook. Cookbooks can contain more than one recipe, or rely on outside recipes. Recipes are used to express the state of different resources. Recipes are lists of related resources that tell the Chef how the system should look when applying a recipe. When Chef executes a recipe, it checks the compliance of each resource against the declared state. If the

system matches, it moves to the next resource, if not, it tries to move the resource to the given state.

2.5. Mixology

There are some information of mixology. According to Collen Graham (2022) Mixology is another term for mixing drinks or bartending, and a mixologist is another title for a bartender or bar chef. However, mixology is generally accepted as an in-depth approach to the art and craft of mixing drinks. Think of it as studying the chemistry of drinks, and the mixologist as the professional who practices that.

In "The Oxford Companion to Spirits and Cocktails," contributor Derek Brown mentions that the word mixologist was first printed in an 1856 edition of Knickerbocker Magazine and regularly used by the 1870s.¹ Merriam-Webster's dictionary dates mixology to 1872 and defines it as "the art or skill of preparing mixed drinks." It defines "bartender" as "a person who serves drinks at a bar" and was first documented in 1825. Fundamentally, the difference is both clear and ambiguous.

Mixology's definition and its use are debated in the professional bartending community. It usually has to do with the impression that a mixologist is more skilled than a bartender. This simply isn't so. Neither one is "better" than the other; each requires both the same and a different set of skills, and the two titles are often used interchangeably. According to the MLD Spot, Mixology is the study of compounding drinks, cocktails, mocktails and various other types of drinks, deepened in mixology. People who deepen mixology are the people behind the cocktail menus that are usually made by bartenders.