



ANALYSIS OF ARABICA COFFEE PROCESSED PRODUCTS IN PANTAN MUSARA VILLAGE, PEGASING DISTRICT, CENTRAL ACEH REGENCY

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Abstract

Cafe is famous nowadays, the most demanded drink is Coffee Arabika. Farmers usually sell coffee in the form of cherry beans. There is a lot of coffee process that will make the unique characteristics of the coffee bean especially the natural and honey process. This study aims to analyze profit, added value and feasibility of two products natural and honey coffee beans in Pantan Musara Village, Pegasing District, Central Aceh Regency. The analytical method used in this research is the quantitative descriptive method. Sampling was carried out using the census method and ten correspondents from two hamlets, Cending Ayu and Tunas Harapan hamlets. Data analysis was carried out quantitatively by calculating the profit, and feasibility using the ratio of Revenue Cost and added value using Hayami method of each processed product. The results obtained that both profits are high, but the natural process is higher than the honey process, value-added natural process and honey process are included as a high category but natural is higher than the honey process so the feasibility of the natural process is higher than honey process but both processes are feasible to development by the farmers. This research is based on primary data, and the sample is limited because most farmers only sell the raw material of coffee plants in form of cherry beans. This research hopefully encourages farmers of the coffee plant, to sell their products not only raw materials or cherry beans. They have to consider the added value of the coffee itself, it needs capital but it will help them to sell middle material and will give more profit.

Keywords: Coffee, Value Added, Aceh, Feasibility

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1. Introduction

Gross Domestic Product in the agricultural, forestry and fishery sectors still has an important role of 12.70 percent in 2019, which is the second sector after the manufacturing sector (BPS, 2020). The plantation sub-sector has the largest contribution about 3.63 percent in 2020 (BPS, 2020). The plantation sub-sector is a sub-sector that opens and increases economic growth by providing raw materials for the industrial sector, absorbing labor, and generates foreign

exchange. Coffee that is exported is generally Arabica and Robusta, then the rest of the export is consumed domestically. The development of Coffee Export Volume and Value from 2011 until 2020 is contradictory. This means that the volume of coffee exports tends to fluctuate and increase while the value of coffee exports tends to decrease (BPS, 2020). There has been a change in the way to enjoy coffee where Arabica coffee has begun to be seen as coffee that is also enjoyed, not just an export commodity (Nurazizi, 2013).

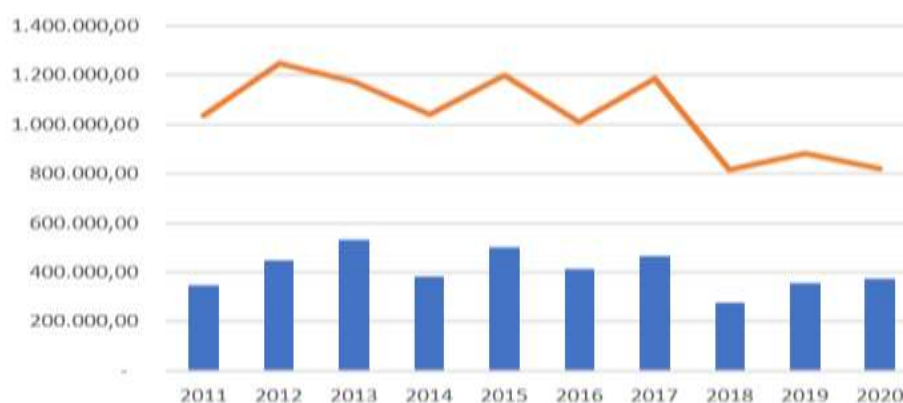


Figure 01: The Development of Coffee Export Volume and Value 2011-2020 (Blue : Export volume, Yellow : Value export)

Source: www.bps.go.id

Aceh is the third province with the largest coffee plantation area in Indonesia in 2020 with an area of 126 thousand (BPS, 2020). Type of ownership Coffee plantations in Aceh Province is also People's Plantations. Central Aceh is a district that has the largest coffee plantation area in Aceh Province. Central Aceh grows robusta and arabica coffee, but the most widespread is arabica (BPS, 2022). Currently, there are 4 types of coffee traded globally, namely Arabica, Robusta, Liberica, and Excelsa. More than 99% of the world's coffee trade is dominated by arabica and robusta. The rest in an insignificant number consist of liberika, and excelsa types. There are many types of processed Arabica coffee produced by the Arabica coffee industry

including full wash, semi wash, natural, and honey (Wulandasari, Ainuri & Sukartiko, 2021; Abubakar *et. al.*, 2019). However, of the many types of processed coffee that exist, it turns out that the type of Arabica coffee processed with the Natural and Honey process is one of the biggest incomes for the Arabica coffee industry. The processing pattern determines the quality of the coffee beans, premium processing can be done with a full process wash, natural and honey ((Wulandasari, Ainuri & Sukartiko, 2021). Coffee plantations are generally dominated by people's plantations. Changes in coffee consumption tend to increase coffee consumption with various and varied requests for coffee by coffee

MSME producers are generally required to be able to process Arabica coffee beans which are not only fully washed/semi-washed, but also honey and natural. Coffee processing greatly affects the taste of the coffee itself, generally, the purpose of the difference in processing is to reduce or even eliminate mucus and reduce the water content of the coffee beans (Wibowo & Palupi, 2022). The problem with the Arabica coffee industry in Pantan Musara Village, Pegasing District, Central Aceh Regency is how the income from the coffee processing industry can be increased. Based on research (Nasution *et. al.*, 2020) it is known that the added value of natural process variants in the Indi Gayo Coffee business unit is greater than the special wed hulled, honey process, and premium variants, therefore it is important to research. The purpose of this study is to know the profit, the feasibility of coffee bean, and the added value between honey and natural process in Pantan Musara

Village, Pegasing District, Central Aceh Regency.

2. Materials and Method

The research location was chosen purposively or intentionally, in view of Pantan Musara Village, Pegasing District, Central Aceh Regency. Pantan Musara Village is determined because the height of the land above sea level is 1,640 m. This characteristic is suitable to plant coffee which will optimize productivity, especially Arabica coffee.

This sampling method was carried out by interviewing all Arabica coffee processing industries in Pantan Musara Village, Pegasing District, Central Aceh Regency. The population of Arabica coffee processing was not significant. The method used was the census method. The total population of the Arabica coffee industry in Pantan Musara Village, Pegasing District, Central Aceh Regency can be seen in table 01.

Table 01 : Number of Arabica Coffee Processing Industries in Pantan Musara Village, Pegasing District, Central Aceh Regency

No	Village	Number of Arabica Coffee Processing Industries
1	Mekar Sari Hamlet	-
2	Ceding Ayu hamlet	5
3	Tunas Harapan hamlet	5
4	Mekar Jaya Hamlet	-
	Amount	10

Source: Primary Data

Table 1 shows that there are four hamlets in Pantan Musara Village, Pegasing District, Central Aceh Regency. There are two hamlets for those holding Arabica coffee processing industries among the four hamlets. Cending Ayu Hamlet has five industries that manage Natural Processes. Meanwhile, Tunas Harapan has five industries that tend Arabica coffee in honey. The data was collected on July – August 2022.

Income analysis is useful for measuring the success of business activity, and as for business activities that are successfully

achieved if the income meets sufficient requirements to meet all production facilities. This study uses Arabica coffee. The data used are primary data from interviews with Arabica coffee industry players in the research area. Arabica coffee processing in this industry includes the natural process and the honey process. The research instrument uses a list of questions (questionnaires) that were developed directly to the subject of industry players in each research area. The quantitative analysis used includes income analysis.

Revenue Analysis

Revenue in a farm is a result of the products obtained with the selling price. The formula for acceptance is as follows (Soekartawi, 1995):

$$TR = Y \cdot Py \quad (1)$$

Information :

TR = Total revenue / Total revenue (IDR)

Y = Total Production (Kg)

Py = Product Selling Price (IDR/Kg)

And to calculate the total cost used the formula:

$$TC = FC + VC \quad (2)$$

Information :

TC = Total Cost (IDR)

FC = Fixed Cost (IDR)

VC = Variable Cost (IDR)

Profit = Total Revenue – Total Cost (3)

Feasibility Analysis

This research using R/C (Revenue Cost Ratio). This analysis is a comparison between the total revenue and the total cost of production on each farm. The formula for calculating and determining the criteria for the R/C ratio is as follows :

$$R / C = (\text{Total Revenue} / \text{Total Production Cost})$$

With criteria :

$R/C > 1$ means the business is feasible

$R/C = 1$ means the business is at the break-even point

$R/C < 1$ means the business is not feasible / loss

The R/C ratio shows the amount of revenue for each rupiah needed in one farming activity.

Value Added Analysis

The approach method used to calculate the added value in this study is used to calculate the added value based on the Hayami method (Soekartawi, 2005). The calculation of added value using the Hayami method is divided into three groups of variables. The first group of variables consists of outputs, inputs, and prices, the second group of

variables consists of revenues and profits, and the variable of remuneration for the owners of production factors. To find out the procedure for calculating the added value analysis in detail regarding the magnitude of the calculation for each group of variables using the Hayami value added.

3. Results and Discussion

Processing and Profit Analysis

To know the differences between natural and honey processes we make simple figure 02 of the coffee process flow natural and honey. The process coffee beans from the form of cherry beans to green beans, in this case, one of the links is with the water content that will be left in the green beans including mucus, meat, and skin from the coffee which will affect the taste of the coffee itself (Afriliana, 2012). Figure 02 shows that there are differences in natural and honey processing. Natural processing is the oldest and simplest processing process in the context of the post-harvest coffee process. The natural process is the drying process after passing through the sorting of coffee cherries directly drying in the sun either directly or using a plastic greenhouse. However, from the results of the field research by the industry in Pantan Musara Village, Pegasing District, Central Aceh Regency, they have used modern drying or commonly known as dry house. Generally, the differences between the natural and honey processes are after first sortation by flowing the cherry beans in the water and watching the sinking and floating cherry beans pulping in the honey process meanwhile in natural process after sortation directly drying. Sinking cherry beans means that the cherry is good quality and floating cherry beans means they are not good quality. After pulping the materials will be washed and dried using dry house. Then for the next step natural and process have the same process.

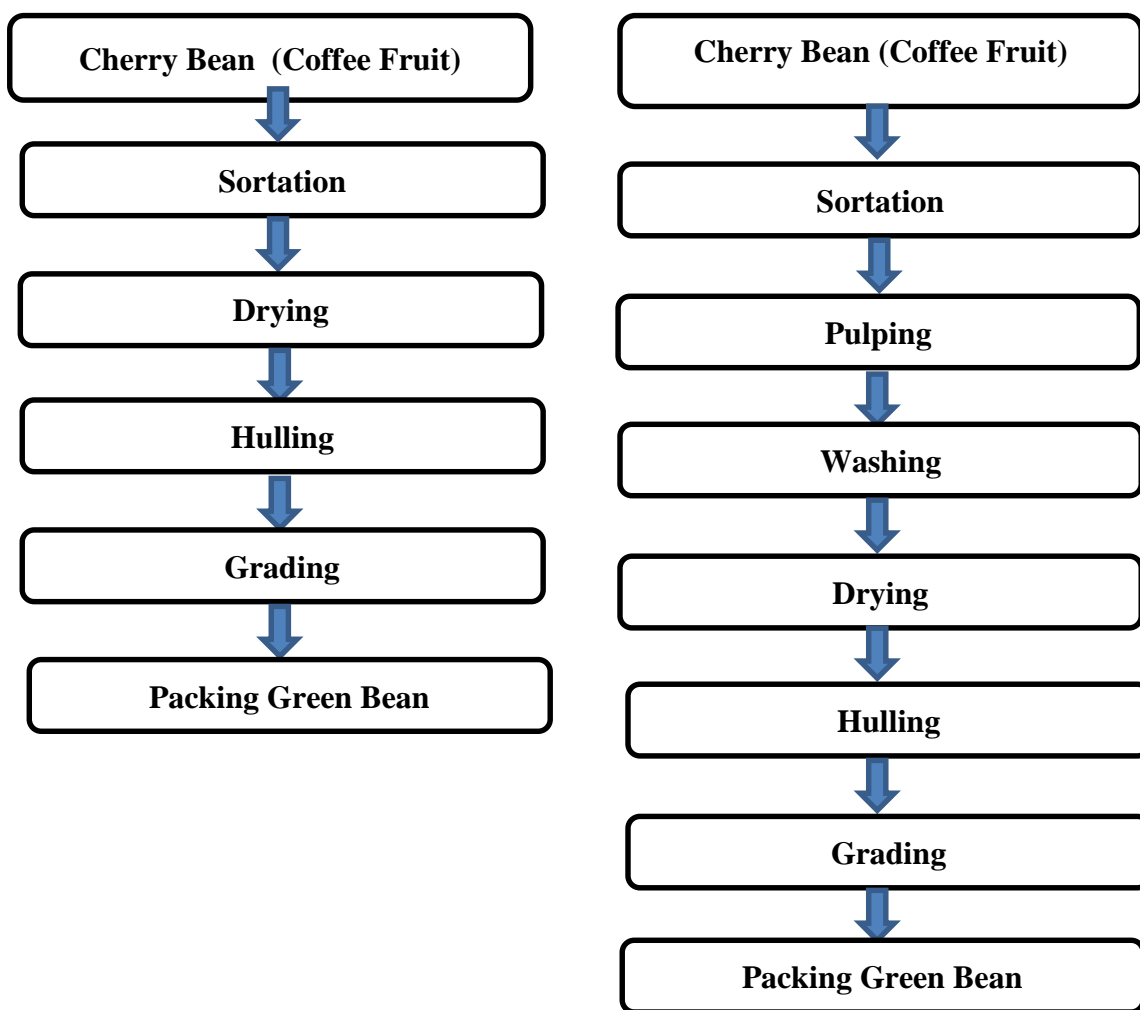


Figure 02 : Natural Process (Left Side) and Honey Process (Right Side)

After going through the drying process, the coffee that has been dried in the dry house which has dried with a moisture content of 12% in the coffee will be put into the huller machine. The huller machine or called the Hulling process for coffee beans is the process of stripping or removing the dry grain skin into green beans. The last stage that must be carried out in the Arabica coffee processing process is after the final sorting or grading process is carried out, the stage of packaging the beans that are ready to be marketed using sacks with a weight of each sack is up to 50 Kg/sack.

Honey process, in general, we can know that it is peeled or pulped first using a pulper machine, which at this stage is carried out with 1 worker as the holder of the pulper machine with 8 hours working hours. Next

is by washing the coffee cherries that have gone through the pulping stage with the aim that the fruit skins attached to the beans can be cleaned. Then the next stage is to do the drying stage or dry with a layer of Mucilage that still covers the coffee beans. Then during the drying process, this layer absorbs moisture from the air so that it becomes even more sticky, which is similar to the texture of honey.

The mucilage coating is the hallmark of the honey process, as the mucilage contains sugar and acidity which become more concentrated as the coffee is dried. Because the more concentrated, the more sugar content will penetrate into the coffee beans. Therefore, the flavors commonly found in the honey process are very high sweetness with balanced acidity, as well as a clearer

and more defined taste when compared to coffees that use natural processes. The huller machine or called the Hulling process of coffee beans is the process of stripping or removing the dry grain skin into green beans. Next, it will be sorted again to the fan machine or boiler with the name of the process, namely the grading process. The fan machine is intended to sort out good coffee and coffee that is not good in its physical form. We can see that the honey process is almost the same as the natural process, only the difference is by peeling the skin from the logs using a pulping machine and just drying in the dry house for 20 days with a water content of 12%. The results from the observations are slightly different from the results of research conducted by Lia & Perdana which in the production system, namely in the honey process based on the production system there is no washing stage. Then the difference in the natural drying process in the results of this study shows that it takes 25 days (Lia & Perdana, 2017). Based on the results of the Winarno & PerAngin-Angin (2020) research, it is known that of the four dry, semi-wet (semi-wash), wet (fullwash) and honey methods, the highest yield after processing is honey, while the heavy seeds are dry, wet, respectively. Fullwash, honey and semi-wet (semi wash) (Lia & Perdana, 2017; Winarno & Warring-Angin, 2020). In general, coffee processing

methods can be divided into two, namely wet processing and dry processing, which are commonly referred to as natural processes. In general, natural coffee processing takes a long time of 55-60 days, this is because the coffee cherries are dried whole with the skin without going through the peeling process. Coffee processing naturally produces a fruity taste and has a taste that is higher in complexity and naturally has a higher price than other coffee processing. Honey Process is a processing solution to produce coffee that has a taste close to coffee with natural processed products but with a much shorter processing time (Dalimunthe *et. al.*, 2021). Table 03 and 04 shows that natural and honey process with the same input cherry bean can produce different amount of output. From the average of the respondent, the research obtained that using 2,718 kg cherry will produce the natural process is 906 kg green bean meanwhile the honey process produces 1,087 kg. Even though the output of honey is more than natural but the revenue from natural processes is higher because the price of natural products is more expensive. From the cost description, variable cost natural and honey processes have equal total value, meanwhile, fixed cost and labor cost are different because honey process use pulper and labor to pulp so the cost is more expensive than natural.

Table 03 : Profit Analysis of Arabica Coffee Natural Process

1. The Average of Revenue						
No	Description					The Average of Revenue
1	Output Production (Kg)					906
2	Output Price (IDR/Kg)					120,000
Total Revenue/Production (IDR)						108,720,000
2. The Average of Fix Cost						
No	Type of Equipment	Unit	First Price (IDR)	Final Price (IDR)	Economic Age (Year)	Depreciation Value (IDR)
1	Huller	1.4	18,200,000	1,820,000	10	1,638,000
2	Washing Machine	1.4	7,800,000	780,000	10	702,000
3	Dry house	1	2,380,000	238,000	5	428,400

4	Grading Machine	1	15,000,000	1,500,000	15	900,000
5	Scales	1	3,780,000	378,000	6	567,000
6	Water content test machine	1	2,580,000	258,000	10	232,200
7	Sewing Machine	1.4	2,280,000	228,000	8	256,500
8	Temperature	1	420,000	42,000	10	37,800
Total Fix Cost						4,761,900
3. The Average of Variable Cost						
No.	Variable Cost		Unit	Price	Total	The Average of Variable Cost (IDR)
1	Coffee Beans		Kg	13,000	2,718	35,334,000
2	Additional					
	Bag		Unit	3,000	24	70,800
	Plastic		Kg	15,000	2.36	35,400
	Jute		Unit	2,000	47	94,400
	TaIDRaulin		Meter	5,000	13.2	66,000
	Oil		Liter	5,000	7.2	36,000
Total Variable Cost						35,636,000
4. The Average of Labor Cost						
No	Labor Work					Average of the Labor Cost
1	Sortation					1,160,000
2	Washing					766,000
3	Drying					1,446,000
4	Hullering					766,000
5	Grading					766,000
6	Packing					850,000
Total Labor Cost						5,754,000
Total Cost (Fix Cost +Variable Cost + Labor Cost)						46,152,500
Profit (Revenue – Total Cost)						62,567,500

Table 04 :. Profit Analysis of Arabica Coffee Honey Process

1. The Average of Revenue						
No	Description					The Average of Revenue
1	Output Production (Kg)					1,087
2	Output Price (IDR/Kg)					95,000
Total Revenue/Production (IDR)						103,284,000
2. The Average of Fix Cost						
No	Type of Equipment	Unit	First Price (IDR)	Final Price (IDR)	Economic Age (Year)	Depreciation Value (IDR)
1	Pulper	1.4	11,700,000	1,170,000	15	702,000
2	Huller	1.4	18,200,000	1,820,000	10	1,336,000
3	Washer	1	7,800,000	780,000	10	702,000
4	Dry house	1	2,380,000	238,000	5	428,400
5	Grading Machine	1	15,000,000	1,500,000	15	900,000

6	Scales	1	3,780,000	378,000	6	567,000
7	Water content test machine	1	2,580,000	258,000	10	232,200
8	Sewing Machine	1.4	2,280,000	228,000	8	256,500
9	Temperature	1	420,000	42,000	10	34,600
Total Fix Cost						5,463,900
3. The Average of Variable Cost						
No.	Variable Cost		Unit	Price	Total	The Average of Variable Cost (IDR)
1	Coffee Beans		Kg	13,000	2,718	35,334,000
2	Additional					
	Bag		Unit	3,000	24	70,800
	Plastic		Kg	15,000	2.36	35,400
	Jute		Unit	2,000	47	94,400
	TaIDRaulin		Meter	5,000	13.2	66,000
	Oil		Liter	5,000	7.2	36,000
Total Variable Cost						35,636,000
4. The Average of Labor Cost						
No	Labor Work					Average of the Labor Cost
1	Sortation					1,160,000
2	Washing					766,000
3	Drying					1,446,000
4	Hullering & Pulpering					1,382,000
5	Grading					766,000
6	Packing					850,000
Total Labor Cost						6,370,000
Total Cost (Fix Cost +Variable Cost + Labor Cost)						47,470,500
Profit (Revenue – Total Cost)						55,813,500

Based on the different prices, output, variable cost, and labor cost, the profit obtained is natural IDR62,567,500 while honey is IDR55,813,500. An industrial business is said to be profitable if the difference between revenue and expenditure is positive. The more significant the difference between revenue and expenditure, the better an industrial business is. The total expenditure for coffee processing using Natural process and Honey consists of fixed and variable costs. Variable costs are costs incurred for the coffee processing process. These costs include coffee raw materials, labor costs, and other additional material costs

(Yusianto, 2008).

Feasibility Analysis

Table 05 shows that the R/C Ratio of both processes is more than 1 which means those are feasible to do. This result is according to the previous research which analyses the feasibility of coffee as the end product of coffee powder. Another research shows that the feasibility analysis of a coffee business using R/C is more than 1.37 which means that the business experiences profit so feasible to run (Azhar, 2021). The feasibility of added value of coffee always resulting feasible to run or to do. Bravo *et. al.* (2017) had the

result of their research that the values that their obtained demonstrated that the coffee bean processing plant is feasible. Not only feasible but also has the potential to absorb a lot of labor, to encourage and support the local economy and agroindustrial growth for a change in the productive matrix.

The farmer of the coffee plant knows that the farmer that has the next processing after harvest will get more profit than the farmer that sells the cherry bean. But farmer that has the process usually buy the farmer cherry bean to fulfill their demand.

The difference between that farmers is the farmer that does the process has their own marketing from the internet. While those conventional farmer does not have the technology and knowledge of international market directly. The feasibility of the natural process is greater than the honey process. It is because from the revenue we obtained that coffee natural process is more expensive than honey, meanwhile honey process need some step that the natural process does not do so the cost of the honey process will be higher.

Table 05 :. Feasibility Analysis of Arabica Coffee Natural & Honey Process

No	Description	Natural Process	Honey Process	Total	Natural Process (%)	Honey Process (%)
1	Input (Kg)	2,718	2,718	5,436	50.00	50.00
2	Output (Kg)	906	1,087	1,993	45.46	54.54
3	Output Price (IDR)	120,000	95,000	215,000	55.81	44.19
4	Revenue (IDR)	108,720,000	103,284,000	212,004,000	51.28	48.72
5	Total Cost (IDR)	46,152,500	47,470,500	93,623,000	49.30	50.70
6	Profit/Production (IDR)	62,567,500	55,813,500	118,381,000	52.85	47.15
7	R/C Ratio	2.36	2.17	4.53	52.10	47.90

Added Value of Arabica Coffee Processing with Honey Process

The added value analysis aims to measure the remuneration received by the system actors (processors) and the job opportunities that the system can create. Value added is influenced by technical and non-technical factors (market factors). The technological factors consist of the

quantity and quality of raw materials and accompanying inputs, product quality, application of technology, production capacity, and labor elements. Meanwhile, market factors include raw material prices, output selling prices, labor wages, investment capital, market information, and the value of other inputs (other than fuel).

Table 06 :. Added Value Analysis of Arabica Coffee Natural & Honey Process

No	Variable	Natural	Honey
I. Output, Input, and Price			
1.	Output (Kg)	906	1,087
2.	Input (Kg)	2,718	2,718
3.	Labor (Day of Work)	47.95	53,08
4.	Conversion Factor	0.33	0.40
5.	Labor Coefficient (Day of Work)	0.018	0.02
6.	Output Price (IDR/kg)	120,000	95,000

	7. Labor Wages (IDR/ Day of the Work)	600,000	600,000
II. Income & Profit			
	8. Raw material prices (IDR/kg)	13,000	13,000
	9. Price of other input per kg (IDR/kg)	111.33	310.34
	10. Output Value (IDR/kg)	39,600	37,993.01
	11. a. Added-value (IDR/kg)	26,488.67	24,682.67
	b. Add value ratio (%)	66.9	64.97
	12. a. Direct labor income (IDR/labor)	10,585	11,717.44
	b. Share of labor (%)	39,96	47.47
	13. a. Profit (IDR/kg)	15,903.68	12,965.23
	b. Profit rate (%)	60.04	52.53
III. Remuneration Service Owner Factor Production			
	14. Margin (IDR/Kg)	26,600	24,993.01
	a. Labor Income (%)	39.79	46.88
	b. Share of other input (%)	0.42	1.24
	c. Profit (%)	59.79	51.88

Based on the results of table 06, it can be explained that the output obtained from processing Arabica coffee with the honey process for one production is 1,087 Kg of green bean coffee produced by requiring an input of 2,718 Kg of ground coffee. This means that to produce 1,087 kg of green bean coffee mean while natural 906, 2,718 kg of coffee is needed, so the ratio between output and input in Arabica coffee processing with honey processing is 1: 2.5 while the natural processing is 1 : 3 . The number of labor (Day of Work) used in processing arabica coffee with the honey process is 53.08 (Day of Work) meanwhile in natural processing 47.95 (Day of Work).

The conversion factor value is calculated based on the division between the output value to be generated and the output value used. The conversion factor value of coffee production with the honey process is 0.40 the and natural process is 0.33 with the main raw materials amounting to 2,718 Kg. The result is that the labor coefficient is 0.02 (Day of Work)/Kg, which is obtained from the division of the number of workers' (Day of Work) 53.08 (Day of Work) with the amount of input raw

materials which is 2,718 Kg. So the labor required to process one kg of coffee beans to one kg of honey green beans is 0.02 hours. For the natural process, the labor coefficient is 0.018 which means that the labor required to process one kg of coffee green beans to the natural process of 1 kg of dry beans is 0.018 hours.

The value of the contribution of other inputs is the division of the total contribution of other inputs by the amount of output produced. The output value is the result of multiplying the product price with the conversion factor. The selling price of the coffee honey process produced by the output is IDR. 95,000/Kg multiplied by the conversion factor value of 0.40 so that the value of the output produced from each kg of green bean coffee is IDR.37,993.01/Kg. The selling price of the coffee natural process is IDR 120,000/Kg while the conversion factor value is 0.33 so the value of the output produced from each of kg green beans coffee is IDR39,600/kg.

Value added is the difference between the value of the output with the price of the primary raw materials and the value of the contribution of other inputs. The added value generated from the processing of

Arabica coffee with processed honey in 1 Kg is IDR.24,682.67, which is obtained by subtracting the output value minus the contribution of other inputs and raw materials rupiah per Kg. Meanwhile, the added value of Arabica coffee with the natural process in 1 Kg is IDR26,488.67, which is higher than the honey process. And the added value ratio of the natural process is higher because it is based on the previous calculation which is the added value of the natural process 66.89%, it means every IDR100 output value of the coffee natural process will get an added value of IDR.66.89 while the added-value ratio of coffee with the honey process is 64.97% which means every IDR100 output value of coffee honey process will get an added-value of IDR64.79.

Direct labor income (IDR/labor) is the amount of the average income that labor receives to process every kg of coffee with the natural process is IDR10,585 and for the honey process is IDR11,717.44. The honey Process is higher in direct labor income because the process in the honey process is more than the natural process. The profits obtained by the coffee with the natural process for each kilogram are IDR.15,903.68 with a profit rate of 60.04% while the honey process obtained profit for each kilogram are IDR12,965.23 with a profit rate of 52.53%.

In the variable remuneration for the owner of the production factor, the margin value is IDR26,600/Kg with the labor income of 39.79%, the contribution of other inputs of 0.42%, and the profit of the entrepreneur of 59.79%. Thus the entrepreneur receives the highest remuneration for the owner of the production factor in the natural process. In the honey process, the conclusion for added value is the same as the natural honey which the entrepreneur receives the highest remuneration for the owner of the production factor, but the percentage is smaller than the natural process with a margin value is IDR24,993.01 with the labor income of 46.88%, the contribution of

other inputs are 1.24%, and the profit of the entrepreneur is 51.88%.

Previous research obtained that the value-added of green bean coffee in Central Aceh Regency was higher with a ratio of 38.40%. Green bean coffee is still higher because the selling price of green beans are relatively higher so even the raw materials are expensive but the added value still high (Taufiqurrahman *et. all.*, 2020). The price of natural and honey coffee green beans is high it is corresponding to the research by Wulandari (2021) that natural and hone processing has the highest score for the sensory attributes such as color, aroma and other sensory attributes. Bagio *et. al.* (2021) mentioned that premium coffee beans without organic certification have a ratio lower than organic coffee which a percentage of added-value of non-organic was 46.81% ratio or as much Rp. 30,893.00. That previous result shows that both natural and honey is espoused in the previous research. Karyani *et. al.* (2018) mentioned that added value of cherry beans processed to green beans for export was 19% while for Indocom 34%. It means that the value-added processing is categorized into two factors, those are, technical and market factors. From the Pantan Musara Village, it is known that natural and honey are the product of green beans that the market is international in smaller volumes but a lot of buyer.

4. Conclusion

Natural process income is higher than the honey income because the selling price of natural process is higher. Coffee with natural and honey process is feasible to run. The added value of natural and honey process is high, but natural process is higher than the honey process.

Acknowledgments:

Conflict of Interest :

There is no conflict of interest.

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