

CONTENT

	Page
● Identification of cocoa (<i>Theobroma cacao</i> L.) genetic uniformity through RAPD molecular markers. Nur Afni Helia Dewi, Sulistyani Pancaningtyas, and Mukhamad Su'udi	173-183
● Callus formation of <i>Coffea canephora</i> induced with 2,4 dichlorophenoxyacetic acid and tomato extract supplements. Andi Ilham Latunra, Eva Johannes, and Nurul Rifqah Fahira	184-200
● Rootstock, scion, and microbiome contributions to cadmium mitigation in five Indonesian cocoa cultivars. Jennifer Else Schmidt, Mikael Dorman, Andrew Ward, and Alana Firlalana	201-215
● Various roasting characteristics against alteration of antioxidant activity, amino acids content, and flavor of Java Ijen-Raung coffee beans. Hasbi Mubarak Suud, Dyah Ayu Savitri, Susan Barbara Patricia, Ayu Puspita Arum, Oria Alit Farisi, Bambang Kusmanadhi, and Denna Eriani Munandar	216-229
● Sensory and physicochemical attributes of chocolate soft candy with different gelling agents. Taufik Rahman and Siti Khudaifanny Dasa Febrianti Asna Putri	230-243
● Evaluating the influence of economic aid and land ownership on the reduction in coffee yield and its socioeconomic consequences: A case study of the Akuapem North Municipality, Ghana. Adams Latif Mohammed, Joseph Cobbinah, and Frank Addai	244-259
● Variability of factors influencing coffee export performance in Indonesia. Rizky Yanuarti and Dani Widjaya	260-270
● Structure and labor use pattern among cocoa farmers in Ondo State, Nigeria. Kayode Akanni Oluyole, Ayodele Oladipo Akinpelu, and Yetunde Olasimbo Mary Oladokun	271-276

