

DAFTAR PUSTAKA

- Afrizon, S. Rosmanah dan K. Dinata. 2015. Teknik Panen dan Pengolahan Kopi, Balai Pengkajian Teknologi Pertanian Bengkulu, pp. 15–20.
- Awwad, S., R. Issa, L. Alnsour, D. Albals dan I. F. Al-Momani. 2021. Quantification of Caffeine and Chlorogenic Acid in Green and Roasted Coffee Samples Using HPLC-DAD and Evaluation of the Effect of Degree of Roasting on Their Levels. *Molecules*. 26(24):7502. doi: 10.3390/molecules26247502
- Ayelign, A. dan K. Sabally. 2013. Determination of Chlorogenic Acids (CGA) in Coffee Beans using HPLC, American Journal of Research Communication, 1(2): 78–91.
- Barbosa, M. de S. G., J. S. Francisco, M. B. dos S. Scholz, C. S. G. Kitzberger, dan M. de T. Benassi. 2018. Dynamics of Sensory Perceptions in Arabica Coffee Brews with Different Roasting Degrees, *Journal of Culinary Science and Technology*, Taylor & Francis, ISSN: 1542-8052 (Print) 1542-8044 (Online), pp. 1–12. doi: 10.1080/15428052.2018.1489321.
- Bastian, F., O. S. Hutabarat, A. Dirpan, F. Nainu, H. Harapan, T. Bin Emran dan J. Simal-Gandara. 2021. From Plantation to Cup: Changes in Bioactive Compounds during Coffee Processing. *Foods*. 10(11): 2827. doi: 10.3390/foods10112827
- Beg, M. S., S. Ahmad, K. Jan dan K. Bashir. 2017. Status, supply chain and processing of cocoa - A review. *Trends in Food Science & Technology*. 66: 108-116. <https://doi.org/10.1016/j.tifs.2017.06.007>
- Belitz, H.-D., W. Grosch, dan P. Schieberle. 2009. *Coffee, Tea, Cocoa*, dalam *Food Chemistry*. 4th edn. Berlin: Springer-Verlag, pp. 938–951.
- Bhawani, S. A., S. S. Fong dan M. N. M. Ibrahim. 2015. Spectrophotometric Analysis of Caffeine. *International Journal of Analytical Chemistry*. 2015(6):1-7. doi: 10.1155/2015/170239
- Binmahfuth, A. 2017. *Coffee Processing*, Thesis, University of Manchester.
- Borém, F. M., F. C. Ribeiro, L. P. Figueiredo, G. S. Giomo, V. A. Fortunato dan E. P. Isquierdo. 2013. Evaluation of the sensory and color quality of coffee beans stored in hermetic packaging, *Journal of Stored Products Research*, Elsevier Ltd, 52: 1–6. doi: 10.1016/j.jspr.2012.08.004.
- Cho, A. R., K. W. Park, K. M. Kim, S. Y. Kim dan J. Han. 2013. Influence of Roasting Conditions on the Antioxidant Characteristics of Colombian Coffee (*Coffea Arabica* L.) Beans, *Journal of Food Biochemistry*. 38 (2014), pp. 271–280, doi:10.1111/jfbc.12045

- Corso, M. P., J. A. Vignoli, dan M. D. T. Benassi. 2016. Development of an instant coffee enriched with chlorogenic acids, *Journal of Food Scientists & Technologists*, doi: 10.1007/s13197-015-2163-y.
- Dida, G. 2022. Coffee Production: Opportunities, Challenges and Genetic Diversity in Ethiopia. *International Journal of Research Studies in Agricultural Sciences*, 8(3): 1-9. doi: <http://dx.doi.org/10.20431/2454-6224.0803001>.
- Edvan, B. T., R. Edison dan M. Same. 2016. Pengaruh Jenis dan Lama Penyangraian pada Mutu Kopi Robusta (*Coffea robusta*), *Jurnal Agro Industri Perkebunan*, 4(1): 31-40. <https://doi.org/10.25181/aip.v4i1.34>
- Ferreira, T., J. Shuler, R. Guimarães dan A. Farah. 2019. Chapter 1 Introduction to Coffee Plant and Genetics, dalam Adriana Farah (editor), *Coffee: Production, Quality and Chemistry*, The Royal Society of Chemistry, website: www.rsc.org, pp. 1-25.
- Fauzi, M, Y. Witono dan A. Pradita. 2017. Karakteristik Organoleptik Hasil Blending dari Berbagai Tingkat Sangrai Kopi Luwak In Vitro. *Prosiding Seminar Nasional AptA*, <http://ura.unej.ac.id/123456789/67432>.
- Ghosh, P. dan N. Venkatachalam. 2014. Processing and Drying of Coffee - A review, *International Journal of Engineering Research & Technology*, 3(12): 784–794. DOI : 10.17577/IJERTV3IS120482.
- Grace, H. A. 2017. *Inventarisasi Organoleptik, Kandungan Kafein dan Asam Klorogenat Pada Bubuk Kopi Robusta (Coffea canephora L) di Kabupaten Tanggamus*. Bandar Lampung: Fakultas Pertanian, Universitas Bandar Lampung.
- Graczyk, A. M., A. M. Ziegler, A. Bendlin, T. Sion, K. Vattana dan J. L. Temple. 2018. Effects of Caffeine Administration on Reaction Time, Attention, and Inhibitory Control in Children and Adolescents. *Journal of Cognitive Enhancement*. 2: 276–286.
- Guimarães, R. J., F. M. Borém, J. Shuler, A. Farah dan J. C. Peres Romero. 2019. Ch. 2: Coffee Growing and Post-harvest Processing, *ECCC Environmental eBooks 1968-2022*, 26-88. doi: <https://doi.org/10.1039/9781782622437-00026>
- Haile, M. dan W. H. Kang. 2019. The Harvest and Post-Harvest Management Practices' Impact on Coffee Quality. Dalam *Coffee*. Publisher: IntechOpen. DOI: <http://dx.doi.org/10.5772/intechopen.89224>
- Harvey, C. A., A. A. Pritts, M. J. Zwetsloot, K. Jansen, M. M. Pulleman, I. Armbrecht, J. Avelino, J. F. Barrera, C. Bunn, J. H. García, C. Isaza, J. Muñoz-Ucros, C. J. Pérez-Alemán, E. Rahn, V. Robiglio, E. Somarriba, V. Valencia. 2021. Transformation of coffee-growing landscapes across Latin America. A review. *Agronomy for Sustainable Development*, 41: 62. <https://doi.org/10.1007/s13593-021-00712-0>

- Hečimović, I., A. Belščak-Cvitanović, D. Horžić dan D. Komes. 2011. Comparative Study of Polyphenols and Caffeine in Different Coffee Varieties Affected by the Degree of Roasting, *Food Chemistry*, 129(1): 991–1000. doi: 10.1016/j.foodchem.2011.05.059.
- Higdon, J. V dan B. Frei. 2007. Coffee and Health : A Review of Recent Human Coffee and Health : A Review of Recent Human Research, *Food Science and Nutrition*, 46(2): 101–123. doi: 10.1080/10408390500400009.
- Joët, T., A. Laffargue, F. Descroix, S. Doulbeau, B. Bertrand, A. de kochko dan S. Dussert. 2010. Influence of Environmental Factors, Wet Processing and Their Interactions on The Biochemical Composition of Green Arabica Coffee Beans, *Food Chemistry*, 118(3): 693–701. <https://doi.org/10.1016/j.foodchem.2009.05.048>
- Khotimah, K. 2014. Karakteristik Kimia Kopi Kawa Dari Berbagai Umur Helai Daun Kopi Yang Diproses Dengan Metode Berbeda, *Jurnal Teknologi Pertanian*, 9(1): 40–48.
- Komes, D. dan A. Bušić. 2014. Antioxidants in Coffee, in Processing and Impact on Antioxidants in Beverages. *Elsevier Inc.*, 25–32. doi: 10.1016/B978-0-12-404738-9.00003-9.
- Ky, C. L., J. Louarn, S. Dussert, B. Guyot, S. Hamon dan M. Noirot. 2001. Caffeine, trigonelline, chlorogenic acids and sucrose diversity in wild Coffea arabica L . and C. canephora P. accessions, *Food Chemistry*, 75: 223-230.
- Maramis, R. K., G. Citraningtyas, dan F. Wehantouw. 2013. Analisis Kafein Dalam Kopi Bubuk Di Kota Manado Menggunakan Spektrofotometri Uv-Vis, *Jurnal Ilmiah Farmasi*, 2(4): 122–128.
- Marin-López, S. M., J. Arcila-Pulgarín, E. C. Montoya-Restrepo, dan C. E. Olivero-Tascón. 2003. Cambios fisicos y químicos durante la maduración del freto de café (Coffea Arabica L. var. Columbia). *Cenicafé*. 54: 208-225.
- Martínez, C., I. D. Aristizábal T., dan E. L. Moreno C. 2017. Evaluation of the Composition Effect of Harvested Coffee in the Organoleptic Properties Of Coffee Drink. *Vitae*. 24(1):47–58. doi: <https://doi.org/10.17533/udea.vitae.v24n1a06>
- Mayoclinic. 2022. <https://www.mayoclinic.org/healthy-lifestyle/nutrition-and-healthy-eating/in-depth/caffeine/art-20045678>
- Mekuria, T., D. Neuhoff dan U.Köpke. 2004. The Status Of Coffee Production And The Potential For Organic Conversion In Ethiopia. in *Conference on International Agricultural Research for Development*. Berlin, October 5-7, 2004.
- Mengistu, M. W., M. A. Workie, A. S. Mohammed, dan F.Yildiz. 2020. Biochemical compounds of Arabica coffee (Coffea arabica L.) varieties grown in northwestern highlands of Ethiopia. *Cogent Food & Agriculture*, 6(1), –. doi:10.1080/23311932.2020.1741319

- Mulato, S. 2020. ‘Asam Klorogenat dan Melanoidin Senyawa Antioksidan dalam Seduhan Kopi’, website *cctcid.com*.
- Mulato, S. 2021. ‘Kafein, Biosintesis dan Availabilitas dalam Tubuh Peminumnya’, website *cctcid.com*.
- Mulato, S. 2018. ‘Penyangraian Biji Kopi’, website *cctcid.com*, 1–11.
- Mulato, S. 2019. ‘Peran Fermentasi Dalam Panen dan Pascapanen Kopi’, website *cctcid.com*.
- Mulato, S., S. Widjotomo, Misnawi dan E. Suharyanto. 2005. Pengolahan Produk Primer dan Sekunder Kakao. *Pusat Penelitian Kopi dan Kakao Indonesia*. Jember.
- Murthy, P. S. dan M. M. Naidu. 2011. Improvement of robusta coffee fermentation with microbial enzyme. *European Journal of Applied Sciences*, 3(4): 130–139.
- Mussatto, S. I., E. M. S. Machado, S. Martins dan J. A. Teixeira. 2011. Production, Composition, and Application of Coffee and Its Industrial Residues. *Food and Bioprocess Technology*. 4(5): 661–672.
- Nawrot, P., S. Jordan, J. Eastwood, J. Rotstein, A. Hugenholtz dan M. Feeley. 2003. Effects of Caffeine on Human Health. *Food Additives and Contaminants*, 20(1): 1–30. doi: 10.1080/0265203021000007840
- Novita, R., A. Kasim, T. Anggraini dan D. P. Putra. 2018. Kahwa daun: traditional knowledge of a coffee leaf herbal tea from West Sumatera, Indonesia. *Journal of Ethnic Foods*. 5(4): 286–291. <https://doi.org/10.1016/j.jef.2018.11.005>
- Ozgenc, O., S. Hiziroglu dan U. C. Yildiz. 2012. Weathering Properties of Wood Species Treated with Different Coating Applications. *Bio Resources*, 7(4): 4875–4888. doi: 10.15376/biores.7.4.4875-4888.
- Pamungkas, M.T., Masrukan dan Kuntjahjawati. 2021. Pengaruh Suhu dan Lama Penyangraian (*Roasting*) terhadap Sifat Fisik dan Kimia pada Seduhan Kopi Arabika (*Coffea Arabica L.*) dari Kabupaten Gayo, Provinsi Aceh, *Agrotech*, 3 (2): 1-10.
- Poerwandy, H. A. S. 2018. Fermentasi Teknologi *Ohmic Parchment Coffee Beans* (Kopi HS Basah) Terhadap Aroma, *Tesis*, Sekolah Pascasarjana Universitas Hasanudin, Makassar.
- Poltronieri, P. dan F. Rossi. 2016. Challenges in Specialty Coffee Processing and Quality Assurance. *Challenges*. 7(19): 1-22.
- Prastowo, B., E. Karmawati, Rubijo, Siswanto, C. Indrawanto, dan S. J. Munarso. 2010. Budidaya dan Pasca Panen Kopi, *Pusat Penelitian dan Pengembangan Perkebunan*, Bogor.
- Purwanto, E. H., Rubiyo dan J. Towaha. 2015. Karakteristik Mutu dan Citarasa Kopi Robusta KLON BP 42, BP 358, dan BP 308 Asal Bali dan Lampung, *Sirinov*. 3(2): 67-74.

- Rahardjo, P. 2012. *Panduan Budidaya dan Pengolahan Kopi Arabika dan Robusta*. Jakarta : Penebar Swadaya.
- Reta, R., M. Mursalim, S. Salengke, M. Junaedi, Mariati dan P. Sopade. 2017. Reducing the acidity of Arabica coffee beans by ohmic fermentation technology. *Food Research*. 1(5):157-160. doi: 10.26656/fr.2017.5.062
- Ridder, M. 2022. *Global Coffee Consumption*, website: *statista.com*
- Rizky, T. A., C. Saleh, dan Alimuddin. 2015. Analisis Kafein Dalam Kopi Robusta (Toraja) Dan Kopi Arabika (Jawa) Dengan Variasi Siklus Pada Sokletasi, *Jurnal Kimia Mulawarman*. 13(1): 41–44.
- Ruiz-Capillas, C. and A. M. Herrero, 2021. Sensory Analysis and Consumer Research in New Product Development. *Foods*. 2021, 10(3), 582. <https://doi.org/10.3390/foods10030582>
- Santos, M. O., H. R. de Oliveira Silveir, K. R. D. de Souza, A. A. Lima, L. V. Vilas Boas, B. C. F. Barbosa, H. G. Barreto, J. D. Alves dan A. Chalfun-Junior. 2018. Antioxidant System Differential Regulation is Involved in Coffee Ripening Time at Different Altitudes. *Tropical Plant Biology*. 11(3-4), DOI: 10.1007/s12042-018-9206-2
- Sarah E. Kemp; IFST PFSG committee. 2008. Application of sensory evaluation in food research. *International Journal of Food Science & Technology*, 43(9), 1507–1511. doi:10.1111/j.1365-2621.2008.01780.x
- Sella, B. 2006. Evaluasi Sensori, Dalam Industri Pangan’, *Ebookpangan*, (Unimus), pp. 1–41.
- Setyaningsih, D., A. Apriyantono, dan M. P. Sari. 2010. *Analisis Sensori Untuk Industri Pangan Dan Agro*. IPB Press. Bogor.
- Świądrer, K dan M. Marczevska. 2021. Trends of Using Sensory Evaluation in New Product Development in the Food Industry in Countries That Belong to the EIT Regional Innovation Scheme. *Foods*. 10(2): 446. doi: 10.3390/foods10020446.
- Smith, A. 2002. Effects of Caffeine on Human Behavior, *Food and Chemical Toxicology*, 40(9): 1243–1255. doi: 10.1016/S0278-6915(02)00096-0
- Smith, A. P. 2021. Caffeine, Alertness and Simple Reaction Time: A Study of Free Choice of Beverages. *World Journal of Pharmaceutical Research*. 10(5):149-159. doi: 10.20959/wjpr20215-20442
- Sridevi, V. dan P. Giridhar. 2014. Changes in Caffeine Content During Fruit Development in Coffea Canephora P. ex. Fr. Grown at Different Elevations, *Journal of Biology and Earth Sciences*, 4(2): B168–B175.
- Srikandi, A. W. Kristanti dan RTM. Sutamihardja. 2019. Tingkat Kematangan Biji Kopi Arabika (*Coffea Arabica L.*) dalam Menghasilkan Kadar Kafein. *Jurnal Sains Natural Universitas Nusa Bangsa*. 9(1): 22-28.

- Stone, H. 2018. Example food: What are its sensory properties and why is that important?, *npj Science of Food*. 2:11 ; doi:10.1038/s41538-018-0019-3
- Subedi, R. N. 2011. Comparative Analysis o f Dry and Wet Processing of Coffee with Respect to Quality and Cost in Kavre Disrict, Nepal: A case of Panchkhal village. *International Research Journal of Applied and Basic Sciences*, 2(5): 181–193.
- Suharto, I. 2015. *Unit Proses dalam Sintesis Pangan*. Unpar Press. Bandung.
- Sunarharum, W. B., D. J. Williams, dan H. E. Smyth. 2014. Complexity of Coffee Flavor: A Compositional and Sensory Perspective. *Food Research International*. Elsevier Ltd, 62: 315–325. doi:10.1016/J.Foodres.2014.02.030
- Sunarharum, W. B., S. S. Yuwono dan H. Nadhiroh. 2018. Effect of Different Processing on the Sensory Profile of Java Arabica Coffee. *Advances in Food Sciences, Sustainable Agriculture and Agroindustrial Engineering*, 1(1): 9–14. doi: 10.21776/ub.afssaae.2018.001.01.2
- Toci, A. T. dan A. Farah. 2014. Volatile Fingerprint of Brazilian Defective Coffee seeds : Corroboration of Potential Marker Compounds and Identification of New Low Quality Indicators. *Food Chemistry*, 153: 298–314. <https://doi.org/10.1016/j.foodchem.2013.12.040>
- Tolessa, K., Duchateau, L. dan Boeckx. 2018. Analysis of coffee quality along the coffee value chain in Jimma zone, Ethiopia. 13(29): 1468-1475. <https://doi.org/10.5897/AJAR2018.13118>
- Trugo, L. C. dan R. Macrae. 1984. A Study of the Effect of Roasting on the Chlorogenic Acid Composition of Coffee Using HPLC. *Food Chemistry*, 15(3): 219–227. [https://doi.org/10.1016/0308-8146\(84\)90006-2](https://doi.org/10.1016/0308-8146(84)90006-2)
- Moon, J. K., H. S. Yoo dan T. Shibamoto. 2009. Role of Roasting Conditions in the Level of Chlorogenic Acid Content in Coffee Beans: Correlation with Coffee Acidity. *J. Agric. Food Chem.* 57(12): 5365–5369. <https://doi.org/10.1021/jf900012b>
- Wahyudi, T., Pujiyanto, dan Misnawi. 2016. Kopi: Sejarah, Proses Produksi, Pengolahan, Produk Hilir, dan Sistem Kemitraan. Gajah Mada University Press. Yogyakarta.
- Wierzejska, R. 2012. Caffeine--common ingredient in a diet and its influence on human health. *Roczniki Państwowego Zakładu Higieny*. 63(2):141-147.