

DAFTAR PUSTAKA

- Adawiyah, D. R., Tjiptoputri, O. M., & Lince. (2020). Profil Sensori Sediaan Pemanis dengan Metode Rate-All-That-Apply (RATA). *Jurnal Mutu Pangan*, 7(1), 38–45. <https://doi.org/10.29244/jmpi.2020.7.1.38>
- Adhikari, J., Chambers IV, E., & Koppel, K. (2019). Impact of Consumption Temperature on Sensory Properties of Hot Brewed Coffee. *Food Research International*, 115: 95–104.
- Afriliana, A. (2018). *Teknologi Pengolahan Kopi Terkini*. CV. Budi Utama.
- Agustini, S. (2020). Perubahan Sifat Fisika Kimia Kopi Robusta Asam Semendo Pada Berbagai Level Penyangraian. *Jurnal Dinamika Penelitian Industri*, 31(1).
- Anggara, A., & Marini, S. (2011). *Kopi Si Hitam Menguntungkan Budidaya dan Pemasaran*. Cahaya Atma Pustaka.
- Annuryanti, F., Zahroh, M., & Purwanto, D. A. (2018). Pengaruh Suhu dan Jumlah Penyeduhan terhadap Kadar Kafein Terlarut dalam Produk Teh Hijau Kering dengan Metode KCKT. *Jurnal Farmasi Dan Ilmu Kefarmasian Indonesia*, 5(1), 30–35.
- Ardiansyah, D., Tjota, H., & Kiyat, W. E. (2018). Review: Peran Enzim dalam Meningkatkan Kualitas Kopi. *AGRI-TEK: Jurnal Ilmu Pertanian, Kehutanan, Agroteknologi*, 19(2). <http://agritek.unmermadiun.ac.id/index.php/agritek>
- Ares, G., Dauber, C., Fernández, E., Giménez, A., & Varela, P. (2014). Penalty Analysis based on CATA Questions to Identify Drivers of Liking and Directions for Product Reformulation. *Food Quality and Preference*, 32(Part A), 65–76.
- Arumsari, A. G., Surya, R., Irmasuryani, S., & Sapitri, W. (2021). Analisis Proses Roasting pada Kopi. *Jurnal Beta Kimia*, 2(1). <http://ejurnal.undana.ac.id/index.php/jbkHalaman|98>
- Aryasa, W. T., Artini, N. P. R., Risky, D. P., & Hendrayana, M. D. (2019). Kadar alkohol pada minuman tuak Desa Sanda Kecamatan Pupuan Kabupaten Tabanan Bali menggunakan metode kromatografi gas. *Jurnal Ilmiah Medicamento*, 5(1).
- Asiah N., Suyantini, K. E., Nuralamsyah, M. R., Astuti, R. M., David, W., & Hidayat, S. G. (2025). Physical Characteristic and Sensory Profile of Lampung Robusta Coffee at Various Roasting Degree. *Pelita Perkebunan*, 41(1).
- Asni, N. & Meilin, A. (2015). *Teknologi Penanganan Pascapanen dan Pengolahan Hasil Kopi Liberika Tungkal Komposit (Libtukom)*. Balai Pengkajian Teknologi Pertanian (BPTP) Jambi.

- Asrina, R., Zulfiah, Kamal, S. E., Megawati, Roosevelt, A., Patandung, G., Murniati, Amiruddin, A., Djajanti, A. D., & Rusli. (2021). Aktivitas Antioksidan pada Kopi Arabika (*Coffea arabica* L.) yang Diolah Dengan Mesin Espresso dan Manual Brew Pour Over V60. *Media Farmasi*, 17(2), 204–210. <https://doi.org/10.32382/mf.v17i2.2305>
- Ayelnig, A., & Sabally, K. (2013). Determination of Chlorogenic Acids (CGA) in Coffee Beans using HPLC. *American Journal of Research Communication*, 1(2), 78–91. www.usa-journals.com
- Badan Pusat Statistik (BPS) Indonesia. (2022). *Statistik Kopi Indonesia 2022*.
- Badan Pusat Statistik (BPS) Indonesia. (2024). *Statistik Indonesia 2024*.
- Badan Standardisasi Nasional. (2008). *SNI 01-2907-2008 Mutu Biji Kopi*.
- Baggenstoss, J., Luigi Poisson, L., Kaegi, R., Perren, R., & Escher, F. (2008). Coffee roasting and aroma formation: Application of different time-temperature conditions. *Journal Of Agricultural And Food Chemistry*, 56(14), 5836–5846.
- Bahrumi, P., Ratna, & Fadhil, R. (2022). Levelisasi Penyangraian Kopi: Suatu Kajian. *Jurnal Ilmiah Mahasiswa Pertanian*, 7(1). www.jim.unsyiah.ac.id/JFP
- Belitz, H. D., Grosch, W., & Schieberle, P. (2009). *Food Chemistry* (Forth Edition). Springer-Verlag.
- Budryn, G., Nebesny, E., Kula, J., Majda, T., & Krysiak, W. (2018). HS-SPME/GC/MS profiles of convectively and microwave roasted ivory coast Robusta coffee brews. *Czech Journal of Food Sciences*, 29: 151–160.
- Callow, C. (2017). *Cold Brew Coffee: Techniques, Recipes & Cocktails for Coffee's Hottest Trend*. Octopus Publishing Group.
- Carpenter, R. P., Lyon, D. H., & Hasdell, T. A. (2000). *Guidelines for Sensory Analysis in Food Product Development and Quality Control*. Springer.
- Caporaso, N., Whitworth, M. B., Cui, C., & Fisk, I. D. (2018). Variability of Single Bean Coffee Volatile Compounds of Arabica and Robusta Roasted Coffees Analysed by SPME-GC MS. *Food Research International*, 108: 628-640.
- Chambers IV, E., Sanchez, K., Phan, U. X. T., Miller, R., Civille, G. V., & Donfrancesco, B. D. (2016). Development of a “living” lexicon for descriptive sensory analysis of brewed coffee. *Journal of Sensories Studies*, 31: 465–480.
- Chismirina, S., Andayani, R., & Ginting, R. (2014). Pengaruh Kopi Arabika (*Coffea arabica*) dan Kopi Robusta (*Coffea canephora*) Terhadap Viskositas Saliva Secara In Vitro. In *Cakradonya Dent J* (Vol. 6, Issue 2).

- Chu, Y. (2012). *Coffee: Emerging Health Effects and Disease Prevention* (I. John Wiley & Sons, Ed.; First Edition). Blackwell Publishing Ltd.
- Cordoba, N., Pataquiva, L., Osorio, C., Moreno, F. L. M., & Ruiz, R. Y. (2019). Effect of grinding, extraction time and type of coffee on the physicochemical and flavour characteristics of *Cold Brew* coffee. *Scientific Reports*, 9(1). <https://doi.org/10.1038/s41598-019-44886-w>
- Dairobbi, A., Irfan, & Sulaiman, I. (2017). Kajian Mutu *Wine Coffee Arabika Gayo* (Quality Study *Wine Coffee Arabika Gayo*). In *Jurnal Ilmiah Mahasiswa Pertanian Unsyiah* (Vol. 2, Issue 4). www.jim.unsyiah.ac.id/JFP
- Daisa, J., Rossi, E., & Dini, I. R. (2017). Pemanfaatan Ekstrak Kasar Enzim Papain Pada Proses Dekafeinasi Kopi Robusta. *Jom Faperta*, 4(1).
- Danner, L., Crump, A. M., Croker, A., Gambetta, J. M., Johnson, T. E., & Bastian, S. E. P. (2018). Comparison of rate-all-that-apply and descriptive analysis for the sensory profiling of *wine*. *American Journal of Enology and Viticulture*, 69(1), 12–21. <https://doi.org/10.5344/ajev.2017.17052>
- Derossi, A., Ricci, I., Caporizzi, R., Fiore, A., & Severini, C. (2017). How grinding level and brewing method (Espresso, American, Turkish) could affect the antioxidant activity and bioactive compounds in a coffee cup. *Journal of the Science of Food and Agriculture*, 98(8), 3198–3207.
- Dinata, W. K., Nazir, N., & Taib, G. (2021). The Effect of the addition of Durian (Durio Zibethinus Murr) Flesh on Gayo Arabica *Wine Coffee* Characteristics. *AJARCODE | Asian Journal of Applied Research for Community Development and Empowerment*, 5(1). <https://doi.org/10.29165/ajarcde.v5i1.62>
- Diviš, P., Pořízka, J., & Kříž, J. (2019). The effect of coffee beans roasting on its chemical composition. *Potravinárstvo Slovak Journal of Food Sciences*. <https://doi.org/10.5219/1062>.
- Dooley, L., Lee, Y., & Meullenet, J. (2010). The application of check-all-that-apply (CATA) consumer profiling to *preference mapping* of vanilla ice cream and its comparison to classical external preference mapping. *Food Quality and Preference*, 21, 394–401. <https://doi.org/10.1016/j.foodqual.2009.10.002>
- Edvan, B. T., Edison, R., & Same, M. (2016). Pengaruh Jenis dan Lama Penyangraian pada Mutu Kopi Robusta (*Coffea robusta*). *Jurnal Agro Industri Perkebunan*, 4(1), 31–40.
- Fadri, R. A., Sayuti, K., Nazir, N., & Suliansyah, I. (2020). Production Process and Quality Testing of Arabica Ground Coffee (*Coffee arabica L*) Solok Regency, West Sumatera. *Journal of Applied Agricultural Science and Technology*, 4(1), 36–55. <https://doi.org/10.32530/jaast.v4i1.135>

- Fajriana, N. H. & Fajriati, I. (2018). Analisis kadar kafein kopi Arabika (*Coffea arabica* L.) pada variasi temperatur sangrai secara spektrofotometri ultra violet. *Analit: Analytical and Environmental Chemistry*, 3(2): 148-162.
- Farhaty, N., & Muchtaridi. (2016). Tinjauan Kimia dan Aspek Farmakologi Senyawa Asam Klorogenat Pada Biji Kopi : Review. *Farmaka*, 14(1).
- Fibrianto, K., & Mayrizky, D. (2016). Profiling Atribut Jamu Kunyit Asam dan Jamu Sinom dengan Metode RATA (Rate-All-That-Applly) pada Beberapa Kota di Jawa Timur. *J.REKAPANGAN*, 10(1).
- Fibrianto, K., & Ramanda, M. P. A. D. (2018). Perbedaan Ukuran Partikel dan Teknik Penyeduhan Kopi Terhadap Persepsi Multisensoris: Tinjauan Pustaka. *Jurnal Pangan Dan Agroindustri*, 6(1), 12–16.
- Frost, S. C., Ristenpart, W. D., & Guinard, J. (2020). Effect of brew strength, brew yield, and roast on the sensory quality of drip brewed coffee. *Journal of Food Science*, 85(8).
- Giacalone, D., & Hedelund, P. I. (2016). Rate-all-that-apply (RATA) with semi-trained assessors: An investigation of the method reproducibility at assessor-, attribute- and panel-level. *Food Quality and Preference*, 51, 65–71.
- Gloess, A. N., Schonbachler, B., Klopprogge, B., D'Ambrossio, L., Chatelain, K., Bongartz, A., Strittmatter, A., Rast, M., & Yeretzian, C. (2013). Comparison of nine common coffee extraction methods: Instrumental and sensory analysis. *Eur Food Res Technol*. 236: 607–627.
- Guenther, H., Hoenicke, K., Biestervald, S., Gerhard-Rieben, E., & Lantz, I. (2010). Furan in coffee: pilot studies on formation during roasting and losses during production steps and consumer handling. *Food Additive Contaminant*, 27(3).
- Hall, S., Desbrow, B., Anoopkumar-Dukie, S., Davey, A. K., Arora, D., McDermott, C., Schubert, M. M., Perkins, A. V, Kiefel, M. J., & Grant, G. D. (2015). A review of the bioactivity of coffee, caffeine and key coffee constituents on inflammatory responses linked to depression. *Food Research International*, 76(3), 626–636.
- Hayati, R., Marliah, A., & Rosita, F. (2012). Sifat Kimia dan Evaluasi Sensori Bubuk Kopi Arabika. *J. Floratek*, 7(1), 66–75.
- Howell, C. R. (2005). The role of antibiosis in biocontrol. In G. E. Harman & C. P. Kubicek (Eds.), *Trichoderma And Gliocladium* (First Edition, Vol. 2). CRC Press.
- Isnidayu, A. V., Sukartiko, A. C., & Ainuri, M. 2020. Indikator Atribut Sensori Kopi *Specialty* Asal Jawa Barat Berbasis Komponen Biokimia. *Jurnal Tanaman Industri dan Penyegar*, 7(1): 1.

- Jaeger, S. R., & Ares, G. (2015). RATA questions are not likely to bias hedonic scores. *Food Quality and Preference*, 44, 157–161.
- Jariyah, Hidayat, A. W., & Munarko, H. (2024). Sensory profile characterization of non-wheat flour biscuits using Rate-All That-Apply (RATA) and emotional sensory mapping (ESM) method. *Future Foods*, 9. <https://doi.org/10.1016/j.fufo.2023.100281>
- Kinasih, A., Winarsih, S., & Saati, E. A. (2021). Sensori Kopi Arabica Dan Robusta Menggunakan Teknik Brewing Berbeda. *Jurnal Teknologi Pangan Dan Hasil Pertanian*, 16(2), 1–11. <https://doi.org/10.26623/jtphp.v16i1>
- Lawless, H. T., & Heymann, H. (2010). *Sensory Evaluation of Food* (Second Edition). Springer.
- Lingga, L. (2012). *Bebas Hipertensi Tanpa Obat*. PT AgroMedia Pustaka.
- LPPOM MUI. (2023). *Wine Coffee, Halalkah Dikonsumsi?* <https://Halalmui.Org/Wine-Coffee-Halalkah-Dikonsumsi/>.
- Mandaskaty, Y. (2024). *Beda Light roast, Medium roast, & Dark roast Coffee*. <https://Ottencoffee.Co.Id/Majalah/Perbedaan-Antara-Light-Medium-Dan-Dark-Roast-Pada-Kopi>.
- Maryuna, A. R. S., Hartuti, S., & Fadhil, R. (2022). Penilaian Sensori Kopi Arabika Gayo Pada Berbagai Ketinggian Menggunakan Seduhan V60 (Sensory Assessment of Gayo Arabica Coffee at Various Heights Using V60). *Jurnal Ilmiah Mahasiswa Pertanian*, 7(4). www.jim.unsyiah.ac.id/JFP
- Mardjan, S. S., Purwanto, E. H., & Pratama, G. Y. (2022). Pengaruh Suhu Awal Dan Derajat Penyangraian Terhadap Sifat Fisikokimia Dan Citarasa Kopi Arabika Solok. *Jurnal Keteknikan Pertanian*, 10(2): 108 – 122.
- Mattjik, A. & Sumertajaya, I. M. (2000). Perancangan Percobaan dengan Aplikasi SAS dan Minitab. *Jurnal Ilmu Hewani dan Tropika*.
- Maulana, M. I. (2016). *Analisis Kematangan Kopi Sangrai Menggunakan Pemrosesan Citra Termografi Dalam Rangka Pengontrolan Mutu Kopi Sangrai Secara Otomatis*.
- Meilgaard, M. C., Civille, G. V, & Carr, B. T. (2007). *Sensory Evaluation Techniques* (Fourth Edition). CRC Press.
- Meyners, M., & Castura, J. C. (2014). Check All That Apply Questions. In P. Varela, & G. Ares (Eds.), *Novel Techniques in Sensory Characterization and Consumer Profiling* (1 ed., pp. 190 – 221). In *Novel Techniques in Sensory Characterization and Consumer Profiling* (First Edition). CRC Press. <https://doi.org/10.1201/b16853-12>

- Meyners, M., Jaeger, S. R., & Ares, G. (2016). On the analysis of Rate-All-That-Apply (RATA) data. *Food Quality And Preference*, 49, 1–10.
- Mulato, S., & Suharyanto, E. (2012). *Kopi, Seduhan, & Kesehatan*. Pusat Penelitian Kopi dan Kakao Indonesia.
- Murray, J. M., Delahunty, C. M., & Baxter, I. A. (2001). Descriptive sensory analysis: past, present and future. *Food Research International*, 34(6), 461–471.
- Münchow, M., Alstrup, J., Steen, I., & Giacalone, D. (2020). Roasting conditions and coffee flavor: A multi-study empirical investigation. *Beverages*. <https://doi.org/10.3390/beverages6020029>.
- Omega, F. A., & Wibisono, Y. (2023). Kajian Lama Fermentasi Terhadap Kadar Kafein, Etanol dan pH Bubuk Kopi Robusta (*Coffea canephora*) Argopuro. *JOFE : Journal of Food Engineering*, 2(1), 34–44.
- Opperman, A., de Graaf, C., Scholten, E., Stieger, M., & Piqueras-Fiszman, B. (2016). Comparison of Rate-All-That-Apply (RATA) and Descriptive sensory Analysis (DA) of model double emulsions with subtle perceptual differences. *FoodQualityandPreference*, 56, 55–68.
- Pan, L., Xiao, Y., Jiang, F., Jiang, T., Zhu, J., Tang, W., Liu, X., Zhou, Y., & Yu, L. 2023. Comparison of Characterization of Cold Brew and Hot Brew Coffee Prepared at Various Roasting Degrees. *Journal of Food Processing and Preservation*, Issue 1.
- Panggabean, A. (2011). *Buku Pintar Kopi*. PT. Argo Media Utama.
- Parenti, A., Guerrini, L., Masella, P., Spinelli, S., Calamai, L., & Spugnoli, P. (2014). Comparison of espresso coffee brewing techniques. *Journal of Food Engineering*, 121, 112–117.
- Poerwanty, H. E., Fadliah, A. N., Alfian, A., Nildayanti, N., & Thamrin, S. (2020). Pengaruh Suhu dan Lama Penyangraian (*Roasting*) Terhadap Total Asam Kopi Arabika. *Agroplantae: Jurnal Ilmiah Terapan Budidaya dan Pengelolaan Tanaman Pertanian dan Perkebunan*, 9(2), 19 – 24.
- Poste, L. M., Mackie, D. A., Butler, G., & Larmond, E. (2011). *Laboratory methods for sensory analysis of food*. Agriculture Canada.
- Prastowo, B., Karmawati, E., Rubiyo, Siswanto, Indrawanto, C., & Munarso, S. J. (2010). *Budidaya dan Pasca Panen Kopi*. Eska Media.
- Prono-Widayat, H., Arpi, N., Andini, R., Muzaifa, M., & Gunawan, F. (2021). Chemical analysis of cascara tea from wine coffee processing with a different fermentation times. *IOP Conference Series: Earth and Environmental Science*, 667(1). <https://doi.org/10.1088/1755-1315/667/1/012104>

- Purnamayanti, N. P. A., Gunadnya, I. B. P., & Arda, G. (2017). Pengaruh Suhu dan Lama Penyangraian terhadap Karakteristik Fisik dan Mutu Sensori Kopi Arabika (*Coffea arabica* L). *Jurnal Beta (Biosistem Dan Teknik Pertanian)*, 5(2). <http://ojs.unud.ac.id/index.php/beta>
- Puttatanun, Y. & Tongchitpakdee, S. (2015). Volatile Compounds in Robusta Instan Coffee. *Journal of Agro-industry Branch*, 57: 788-795.
- Rahardjo, P. (2012). *Panduan Budi Daya dan Pengolahan Kopi Arabika dan Robusta*. Penebar Swadaya.
- Rahmawati, A. S., & Erina, R. (2020). Rancangan Acak Lengkap (RAL) dengan Uji Anova Dua Jalur. *OPTIKA: Jurnal Pendidikan Fisika*, 4(1), 54–62.
- Rahmawati, M. A., & Fibrianto, K. (2018). Karakteristik Sensori Kopi Robusta Dampit: Kajian Pustaka. *Jurnal Pangan Dan Agroindustri*, 6(1), 75–79.
- Ramadhan, R. L., & Maligan, J. M. (2020). Pengaruh Lama Fermentasi dan Kehalusan Bubuk Sajian Tubruk Wine Kopi Arabika (*Coffea arabica* L.). *Prosiding Seminar Nasional Teknologi Hasil*.
- Rao, N. Z. & Fuller, M. (2018). Acidity and Antioxidant Activity of Cold Brew Coffee. *Sci Rep*. 8, 1–9.
- Reinbach, H. C., Giacalone, D., Machado, L., Bredie, W. L. P., & Frost, M. B. (2014). Comparison of three sensory profiling methods based on consumer perception: CATA, CATA with intensity and Napping (R). *Food Quality and Preferences*, 32, 160–166.
- Rusinek, R., Dobrzański Jr, B., Gawrysiak-Witulska, M., Siger, A., Żytek, A., Karami, H., & Gancarz, M. (2024). Effect of the roasting level on the content of bioactive and aromatic compounds in Arabica coffee beans. *Int. Agrophys*, 38(1): 31-42.
- Ryan, M. S. & Soemarno. (2016). *Pengelolaan Lahan Untuk Kebun Kopi*. Gunung Samudera.
- Sabarni, & Nurhayati. (2018). Analisis Kadar Kafein dalam Minuman Kopi Khop Aceh dengan Metode Spektroskopik. *Lantanida Journal*, 6(2), 103–202.
- Santanantoglia, A., Alessandrini, L., Fioretti, L., Sagratini, G., Vittori, S., Maggi, F., & Caprioli, G. (2023). Discrimination of Filter Coffee Extraction Methods of a Medium Roasted Specialty Coffee Based on Volatile Profiles and Sensorial Traits. *Foods*, 12, 3199.
- Sarbu, I., & Csutak, O. (2019). The Microbiology of Cocoa Fermentation. *Caffeinated and Cocoa Based Beverages*, 8, 423–446.
- Sari, D. I. (2016). *Perlakuan Pemecahan Dormansi Benih pada Perkecambahan Kopi*. BBPPTP.

- Sasongko, I. J., & Rivai, M. (2018). Mesin Pemanggang Biji Kopi dengan Suhu Terkendali Menggunakan Arduino Due. *Jurnal Teknik ITS*, 7(2).
- Specialty Coffee Association of America. (2015). *Cupping Protocols*. Seattle, Washington State (USA): SCAA
- Seninde, D., Chambers, E., & Chambers, D. (2020). Determining the impact of roasting degree, coffee to water ratio and brewing method on the sensory characteristics of cold brew Ugandan coffee. *Food research international*, 137.
- Severini, C., Derossi, A., Fiore, A. G., Pilli, T. D., Alessandriano, O., & Mastro, A. D. (2015). How the variance of some extraction variables may affect the quality of espresso coffees served in coffee shops. *Journal of The Science of Food and Agriculture*, 96(9), 3023–3031.
- Severini, C., Derossi, A., Ricci, I., Fiore, A. G., & Caporizzi, R. (2017). How Much Caffeine in Coffee Cup? Effects of Processing Operations, Extraction Methods and Variables. *The Question of Caffeine*.
- Sofiah, B. D., & Achyar, T. S. (2008). *Bahan Ajar Penilaian Indera*. Universitas Padjadjaran Jatinangor.
- Sobreira, F. M., Oliveira, A. C. B. D., Pereira, A. A., & Sussumu, N. (2015). Potential of Híbrido de Timor germplasm and its derived progenies for coffee quality improvement. *Australian Journal of Crop Science*, 9(4), 289–295.
- Steen, I., Waehrens, S. S., Petersen, M. A., Münchow, M., & Bredie, W. L. P. P. (2017). Influence of serving temperature on flavour perception and release of Bourbon Caturra coffee. *Food Chem.* 219, 61–68.
- Sriherfyna, F. H., Khairanny, N. N., Nurcholis, M., & Maligan, J. M. (2024). Microbial Succession During the Fermentation of Semeru Arabica Coffee In Wine Coffee Production. *Jurnal Pangan Dan Agroindustri*, 12(1), 43–49. <https://www.researchgate.net/publication/377979617>
- Sulaiman, I., & Hasni, D. (2022). Microorganism growth profiles during fermentation of Gayo Arabica wine coffee. *IOP Conference Series: Earth and Environmental Science*, 951(1). <https://doi.org/10.1088/1755-1315/951/1/012076>
- Sulistyaningsih, A. R. (2017). Pentingnya Pengolahan Basah (Wet Processing) Buah Kopi Robusta (Coffe robusta Lindl.ex.de.Will) Untuk Menurunkan Resiko Kecacatan Biji Hijau Saat Coffee Grading. *Prosiding Seminar Nasional Publikasi Hasil-Hasil Penelitian Dan Pengabdian Masyarakat*, 90–94.
- Sunarharum, W. B., Fibrianto, K., Yuwono, S., & Nur, M. (2019). *Sains Kopi Indonesia*. UB Press.

- Sundari, D., Darwin, & Ratna. (2020). Fermentasi Kopi Arabika (*Coffea arabica*) Menggunakan Inokulum Feses Luwak. *Jurnal Ilmiah Mahasiswa Pertanian*, 5(1).
- Syah, H., Yusmanizar, & Maulana, O. (2013). Karakteristik Fisik Bubuk Kopi Arabika Hasil Penggilingan Mekanis dengan Penambahan Jagung dan Beras Ketan. *Jurnal Teknologi Dan Industri Pertanian Indonesia*, 5(1).
- Syarifuddin, K. A., Yusriyani, & Asriana. (2022). Pengaruh Olahan Mesin Espresso dan Manual Brew *Pour Over* V60 Pada Biji Kopi Arabika (*Coffea arabica* L) Terhadap Aktivitas Antioksidan. *Jurnal Kesehatan Yamas Makassar*, 6(1), 65–74. <http://journal.yamas.ac.id>
- Tesavrita, C., & Martaleo, M. (2013). *Perancangan Pabrik Pengolahan Biji Kopi dan Analisa Kelayakannya*.
- Tjahjani, N. P., Chairunnisa, A., & Handayani, H. (2021). Analisis perbedaan kadar kafein pada kopi bubuk hitam dan kopi bubuk putih instan secara spektrofotometri UV-Vis. *Cendekia Journal of Pharmacy*, 5(1): 52-62.
- Wang, N. (2012). *Physicochemical Changes Of Coffee Beans During Roasting*. University of Guelph.
- Widodo, W. E., Atmaji, G., Yohanes, H., & Astuti. (2015). Kinerja Alsin Sangrai Kopi Tipe Fluidisasi dan Uji Kualitas Kopi Sangrai. *Jurnal Teknologi Pertanian*, 16(2), 117–126.
- Yang, N., Liu, C., Liu X., Degn, X. K., Munchow, M., & Fisk, I. (2016). Determination of Volatile Marker Compounds of Common Coffee Roast Defects. *Food Chemistry*, 211: 206-214.
- Yeager, S., Batali, M., Guinard, J., & Ristenpart, W. (2021). Acids in coffee: A review of sensory measurements and metaanalysis of chemical composition. *Critical Reviews in Food Science and Nutrition*, 63: 1010-1036.
- Yuliandri, M. A. (2017). *Sekilas Tentang Wine Coffee*. <https://Ottencoffee.Co.Id/Majalah/Sekilas-Tentang-Wine-Coffee>.
- Yusianto, & Widyotomo, S. (2018). Panen dan Pengolahan Produk Hulu Kopi. In Misnawi & S. Widyotomo (Eds.), *Penanganan Pascapanen, Pengolahan, Alat Mesin Dan Diversifikasi Limbah Kopi*. Pusat Penelitian Kopi Dan Kakao Indonesia.
- Yunowo, S. S., Hanasasmita, N., Sunarhum, W. B., & Harijono. (2019). Effect of different aroma extraction methods combined with GC-MS on the aroma profiles of coffee. *International Conference on Green Agro-industry and Bioeconomy*, 230: 1-8.

Zhang, C., Linforth, R., & Fisk, I. D. (2012). Cafestol extraction yield from different coffee brew mechanisms. *Food Research International*, 49: 27–31. <https://doi.org/10.1016/j.foodres.2012.06.032>