

DAFTAR PUSTAKA

- . Y., & Nugroho, D. 2014. Physical and Flavor Profiles of Arabica Coffee as Affected by Cherry Storage Before Pulping. *Pelita Perkebunan (a Coffee and Cocoa Research Journal)*, 30(2). <https://doi.org/10.22302/iccri.jur.pelitaperkebunan.v30i2.7>
- Abebe, M. W., & Richard, Appiah Ntiamoah Hern, K. 2022. No Title. *Alginate/Chitosan Bi-Layer Hydrogel as a Novel Tea Bag with in-Cup Decaffeination, Reactive and Functional Polymers*, 170. <https://doi.org/10.1016/j.reactfunctpolym.2021.105128>.
- Aditya, I. W., Nocianitri, K. A., & Yusasrini, N. L. A. 2016. Kajian Kandungan Kafein Kopi Bubuk, Nilai pH dan Karakteristik Aroma dan Rasa Seduhan Kopi Jantan (Pea berry coffee) dan Betina (Flat beans coffee) Jenis Arabika dan Robusta. *Jurnal Ilmu Dan Teknologi Pangan (Itepa)*, 5(1).
- Agustina, S., Swantara, I., & Suartha, I. 2015. Isolasi Kitin, Karakterisasi, dan Sintesis Kitosan dari Kulit Udang. *Jurnal Kimia*, 9(2). <https://doi.org/10.24843/JCHEM.2015.v09.i02.p19>
- Agustine, P., Damayanti, R. P., & Putri, N. A. 2021. Karakteristik Ekstrak Kafein pada Beberapa Varietas Kopi di Indonesia: Review. In *Prodi Teknologi Pangan, Fakultas Pertanian, Universitas Sultan Ageng Tirtayasa*.
- Anastas, P. T., & Hammond, D. G. 2016. Inherent Safety At Chemical Sites. In *Inherent Safety At Chemical Sites*. <https://doi.org/10.1016/c2014-0-04820-4>
- Anastopoulos, I., Katsouromalli, A., & Pashalidis, I. 2020. Oxidized biochar obtained from pine needles as a novel adsorbent to remove caffeine from aqueous solutions. *Journal of Molecular Liquids*, 304. <https://doi.org/10.1016/j.molliq.2020.112661>
- Anggriawan, R., Maksum, A., Wijaya, F., Sitoresmi, I., & Purbowati, M. 2020. Process optimisation of low-caffeine coffee using steam treatment. *Preprints, May*.
- Aprilia, F. R., Ayuliansari, Y., Putri, T., Azis, M. Y., Camelina, W. D., & Putra, M. R. 2018. Analisis Kandungan Kafein dalam Kopi Tradisional Gayo dan Kopi Lombok Menggunakan HPLC dan Spektrofotometri UV/Vis. *Biotika Jurnal Ilmiah Biologi*, 16(2). <https://doi.org/10.24198/bjib.v16i2.19829>
- Aryani, F. 2019. Aplikasi Metode Aktivasi Fisika dan Aktivasi Kimia pada Pembuatan Arang Aktif dari Tempurung Kelapa (*Cocos nucifera L.*). *Indonesian Journal of Laboratory*, 1(2). <https://doi.org/10.22146/ijl.v1i2.44743>
- Ayeln, et. all. 2013. Determination of Chlorogenic Acids (CGA) in Coffee Beans using HPLC. *American Journal of Research Communication*, 1(2).
- Azam, K., Akhtar, S., Gong, Y. Y., Routledge, M. N., Ismail, A., Oliveira, C. A. F., Iqbal, S. Z., & Ali, H. 2021. Evaluation of the impact of activated carbon-based filtration system on the concentration of aflatoxins and selected heavy metals in roasted coffee. *Food Control*, 121. <https://doi.org/10.1016/j.foodcont.2020.107583>
- Baldrick, P. 2010. The safety of chitosan as a pharmaceutical excipient. *Regulatory Toxicology and Pharmacology*, 56(3). <https://doi.org/10.1016/j.yrtph.2009.09.015>
- Bermejo, D. V., Mendiola, J. A., Ibáñez, E., Reglero, G., & Fornari, T. 2015. Pressurized

- liquid extraction of caffeine and catechins from green tea leaves using ethyl lactate, water and ethyl lactate + water mixtures. *Food and Bioproducts Processing*, 96. <https://doi.org/10.1016/j.fbp.2015.07.008>
- Caballero, B., Allen, L., & Prentice, A. 2006. Encyclopedia of Human Nutrition (2nd edition). *Reference Reviews*, 20(3). <https://doi.org/10.1108/09504120610655547>
- Cruz, R., Morais, S., & Casal, S. 2015. Mineral Composition Variability of Coffees: A Result of Processing and Production. A Result of Processing and Production. In *Processing and Impact on Active Components in Food*. <https://doi.org/10.1016/B978-0-12-404699-3.00066-4>
- Dai-Hung Ngo, S.-K. K. 2014. Chapter Two - Antioxidant Effects of Chitin, Chitosan, and Their Derivatives,. In Se-Kwon Kim (Ed.), *Advances in Food and Nutrition Research* (pp. 15–31). Academic Press. <https://doi.org/https://doi.org/10.1016/B978-0-12-800268-1.00002-0>.
- De Marco, I., Riemma, S., & Iannone, R. 2018. Life cycle assessment of supercritical CO₂ extraction of caffeine from coffee beans. *Journal of Supercritical Fluids*, 133. <https://doi.org/10.1016/j.supflu.2017.11.005>
- Depaula, J., & Farah, A. 2019. Caffeine consumption through coffee: Content in the beverage, metabolism, health benefits and risks. In *Beverages* (Vol. 5, Issue 2). <https://doi.org/10.3390/beverages5020037>
- Djahed, B., Shahsavani, E., Khalili Najji, F., & Mahvi, A. H. 2016. A novel and inexpensive method for producing activated carbon from waste polyethylene terephthalate bottles and using it to remove methylene blue dye from aqueous solution. *Desalination and Water Treatment*, 57(21). <https://doi.org/10.1080/19443994.2015.1033647>
- Fahmi Arwangga, A., Raka Astiti Asih, I. A., & Sudiarta, I. W. 2016. Analisis Kandungan Kafein pada Kopi di Desa Sesaot Narmada Menggunakan Spektrofotometri UV-VIS. *Jurnal Kimia*. <https://doi.org/10.24843/jchem.2016.v10.i01.p15>
- Fajriana, N. H., Fajriati, I., Kimia, J., Sains, F., Teknologi, D., Islam, U., Sunan, N., & Yogyakarta, K. 2018. Analisis Kadar Kafein Kopi Arabika (*Coffea arabica L.*) pada Variasi Temperatur Sangrai Secara Spektrofotometri Ultra Violet. *Analit: Analytical and Environmental Chemistry*, 3(02).
- Fanani, N., & Ulfindrayani, I. F. 2019. Sintesis dan Karakterisasi Karbon Aktif dari Limbah bambu Menggunakan Aktivator Asam Pospat (H₃PO₄). *Prosiding Seminar Nasional Sains Dan Teknologi Terapan*, 1(1).
- Farhaty, N., & Muchtaridi. 2016. Tinjauan Kimia dan Aspek Farmakologi Senyawa Asam Klorogenat Pada Biji Kopi : Review. *Farmaka*, 14(1).
- Food and Drug Administration. 2018. *Spilling the Beans: How Much Caffeine is Too Much?* <https://www.fda.gov/consumers/consumer-updates/spilling-beans-how-much-caffeine-too-much>
- Franca, A. S. 2016. Encyclopedia of Human Nutrition (2nd edition). *Reference Reviews*, 20(3). <https://doi.org/10.1108/09504120610655547>
- Fujioka, K., & Shibamoto, T. 2008. Chlorogenic acid and caffeine contents in various

- commercial brewed coffees. *Food Chemistry*, 106(1).
<https://doi.org/10.1016/j.foodchem.2007.05.091>
- Hagemann, N., Spokas, K., Schmidt, H. P., Kägi, R., Böhler, M. A., & Bucheli, T. D. 2018. Activated carbon, biochar and charcoal: Linkages and synergies across pyrogenic carbon's ABCs. In *Water (Switzerland)* (Vol. 10, Issue 2).
<https://doi.org/10.3390/w10020182>
- Harahap, M. R. 2018. Identifikasi Daging Buah Kopi Robusta (*Coffea robusta*) Berasal Dari Provinsi Aceh. *Elkawanie*, 3(2). <https://doi.org/10.22373/ekw.v3i2.2770>
- Hartanto, S., & Ratnawati, R. 2010. Pembuatan Karbon Aktif dari Tempurung Kelapa Sawit dengan Metode Aktivasi Kimia. *Jurnal Sains Materi Indonesia*, 12(1).
- Idrus, R., Lapanporo, B. P., & Putra, Y. S. 2013. Pengaruh Suhu Aktivasi Terhadap Kualitas Karbon Aktif Berbahan Dasar Tempurung Kelapa. *Prisma Fisika*, 1(1).
- Isac-Torrente, L., Fernandez-Gomez, B., & Miguel, M. 2020. Coffee capsules: implications in antioxidant activity, bioactive compounds, and aluminum content. *European Food Research and Technology*, 246(11). <https://doi.org/10.1007/s00217-020-03577-x>
- Islam, M. A., Tan, I. A. W., Benhouria, A., Asif, M., & Hameed, B. H. 2015. Mesoporous and adsorptive properties of palm date seed activated carbon prepared via sequential hydrothermal carbonization and sodium hydroxide activation. *Chemical Engineering Journal*, 270. <https://doi.org/10.1016/j.cej.2015.01.058>
- Jeszka-Skowron, M., Sentkowska, A., Pyrzyńska, K., & De Peña, M. P. 2016. Chlorogenic acids, caffeine content and antioxidant properties of green coffee extracts: influence of green coffee bean preparation. *European Food Research and Technology*, 242(8). <https://doi.org/10.1007/s00217-016-2643-y>
- Karangan, J., Sugeng, B., & Sulardi, S. 2019. Uji Keasaman Air dengan Alat Sensor PH di Stt Migas Balikpapan. *Jurnal Kacapuri: Jurnal Keilmuan Teknik Sipil*, 2(1). <https://doi.org/10.31602/jk.v2i1.2065>
- Kasim, S., Liong, S., Ruslan, & Lullung, A. 2020. Penurunan Kadar Asam dalam Kopi Robusta (*Coffea canephora*) dari Desa Rantebua Kabupaten Toraja Utara dengan Teknik Pemanasan. *KOVALEN: Jurnal Riset Kimia*, 6(2). <https://doi.org/10.22487/kovalen.2020.v6.i2.15133>
- Khairani, K. 2022. Pengaruh fermentasi bakteri asam laktat dari yoghurt terhadap cita rasa dan pH kopi arabika Sidikalang (*Coffea arabica*). *J. Ilmiah Mahasiswa Pertanian [JIMTANI]*, 2(1).
- Kusmiah, N., Waris, A., & Manggabarani, I. 2021. Efektifitas Fermentor Fuzzy Digital Terhadap Kualitas Mutu Biji Kopi. *Jurnal Ilmiah Teknologi Pertanian Agrotechno*, 6(2). <https://doi.org/10.24843/jitpa.2021.v06.i02.p05>
- Latunra, A. I., Johannes, E., Mulihardianti, B., & Sumule, O. 2021. Analisis Kandungan Kafein Kopi (*Coffea arabica*) Pada Tingkat Kematangan Berbeda Menggunakan Spektrofotometer UV-VIS. *Jurnal Ilmu Alam Dan Lingkungan*, 12(1).
- Lempang, M. 2014. Pembuatan dan kegunaan arang aktif. *Info Teknis EBONI*, 11(2).

- Maramis, R. K., Citraningtyas, G., & Wehantouw, F. 2013. Analisis Kafein Dalam Kopi Bubuk Di Kota Manado Menggunakan Spektrofotometri Uv-Vis. *Jurnal Ilmiah Farmasi*, 2(4).
- Mastiani, N., Amalia, V., & Rosahdi, T. D. 2018. Potensi Penggunaan Tempurung Kelapa sebagai Adsorben Ion Logam Fe(III). *Al-Kimiya*, 5(1). <https://doi.org/10.15575/ak.v5i1.3731>
- Meisrilestari, Y., Khomaini, R., & Wijayanti, H. 2013. Pembuatan Arang Aktif dari Cangkang Kelapa Sawit dengan Aktivasi Secara Fisika, Kimia dan Fisika-Kimia. *Konversi*, 2(1). <https://doi.org/10.20527/k.v2i1.136>
- Misto, M., Misto, M., Lestari, N. P., & Purwandari, E. 2022. Chlorogenic Acid Content of Local Robusta Coffee at Variations of Roasting Temperature. *Jurnal Pendidikan Fisika Indonesia*, 18(1), 25–32. <https://doi.org/10.15294/jpfi.v18i1.27889>
- Muhajir, A., Machdar, I., & Mariana, M. 2021. Produksi karbon aktif arang tempurung kelapa menggunakan kombinasi metode aktivasi secara kimia dan steam tekanan rendah. *Jurnal Litbang Industri*, 11(2). <https://doi.org/10.24960/jli.v11i2.7104.110-116>
- Mursalin, Nizori, A., & Rahmayani, I. 2019. Sifat Fisiko-kimia Kopi Seduh Instan Liberika Tungkal Jambi yang Diproduksi dengan Metode Kokristalisasi. *Jurnal Ilmu Terapan Universitas Jambi*, 3(1).
- Nabavi, S. M., & Silva, A. S. 2018. Nonvitamin and nonmineral nutritional supplements. In *Nonvitamin and Nonmineral Nutritional Supplements*. <https://doi.org/10.1016/C2016-0-03546-5>
- Navarra, G., Moschetti, M., Guarrasi, V., Mangione, M. R., Militello, V., & Leone, M. 2017. Simultaneous determination of caffeine and chlorogenic acids in green coffee by UV/Vis spectroscopy. *Journal of Chemistry*, 2017. <https://doi.org/10.1155/2017/6435086>
- Nehlig, A. 2016. Effects of coffee/caffeine on brain health and disease: What should i tell my patients? In *Practical Neurology* (Vol. 16, Issue 2). <https://doi.org/10.1136/practneurol-2015-001162>
- Nowicki, P., Kazmierczak, J., & Pietrzak, R. 2015. Comparison of physicochemical and sorption properties of activated carbons prepared by physical and chemical activation of cherry stones. *Powder Technology*, 269. <https://doi.org/10.1016/j.powtec.2014.09.023>
- Nurhayati, N. 2018. Karakteristik Sensori Kopi Celup Dan Kopi Instan Varietas Robusta Dan Arabika. *Jurnal Ilmiah Inovasi*, 17(2). <https://doi.org/10.25047/jii.v17i2.547>
- Özpalas, B., & Özer, E. A. 2017. Effects of Caffeine on Human Health. *Nevşehir Bilim ve Teknoloji Dergisi*, 6. <https://doi.org/10.17100/nevbiltek.331845>
- Pambayun, G. S., Yulianto, R. Y. E., Rachimoallah, M., & Putri, E. M. M. 2013. Pembuatan karbon aktif dari arang tempurung kelapa dengan aktivator ZnCl₂ dan Na₂CO₃ sebagai adsorben untuk mengurangi kadar fenol dalam air limbah. *Jurnal Teknik Pomits*, 2(1). <https://doi.org/10.12962/j23373539.v2i1.2437>
- Pimpley, V., Patil, S., Srinivasan, K., Desai, N., & Murthy, P. S. 2020. The chemistry of chlorogenic acid from green coffee and its role in attenuation of obesity and diabetes. In *Preparative Biochemistry and Biotechnology* (Vol. 50, Issue 10).

<https://doi.org/10.1080/10826068.2020.1786699>

- Poerwanty, H., Fadliah, A. N., Alfian, A., Nildayanti, N., & Thamrin, S. 2020. Pengaruh Suhu dan Lama Penyangraian (Roasting) terhadap Total Asam Kopi Arabika. *Agroplanta: Jurnal Ilmiah Terapan Budidaya Dan Pengelolaan Tanaman Pertanian Dan Perkebunan*, 9(2). <https://doi.org/10.51978/agro.v9i2.221>
- Prayogatama, A., & Kurniawan, T. 2022. Modifikasi Karbon Aktif dengan Aktivasi Kimia dan Fisika Menjadi Elektroda Superkapasitor. *Jurnal Sains Dan Teknologi*, 11(1), 47–58. <https://dx.doi.org/10.23887/jst-undiksha.v11i1>
- Purnomo, C. W., Salim, C., & Hinode, H. 2012. Effect of the activation method on the properties and adsorption behavior of bagasse fly ash-based activated carbon. *Fuel Processing Technology*, 102. <https://doi.org/10.1016/j.fuproc.2012.04.037>
- Qin, G., Ma, J., Wei, W., Li, J., & Yue, F. 2018. The enrichment of chlorogenic acid from *Eucommia ulmoides* leaves extract by mesoporous carbons. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, 1087–1088. <https://doi.org/10.1016/j.jchromb.2018.04.036>
- Rahayu, M. 2019. Analisis Pengaruh Konsumsi Kopi dengan Denyut Jantung pada Pemuda. *UNISTEK*, 6(2). <https://doi.org/10.33592/unistek.v6i2.172>
- Rahmi, A. 2013. A Review On Instant White Coffee\Nand Instant Decaffeinated Coffee Processing. *Agroscientiae*.
- Reizal, M., Fadli, A., Rahmat, A., & Handayani, R. 2016. Pengembangan Kitosan Terkini pada Berbagai Aplikasi Kehidupan: Review. *Seminar Nasional Teknik Kimia Topi Tahun 2016*. <http://repository.unri.ac.id/xmlui/handle/123456789/8819>
- Riastuti, A. D. 2021. *Karakteristik Morfologi Biji Kopi Robusta (Coffea Canephora) Pascapanen Di Kawasan Lereng Meru Betiri Sebagai Sumber Belajar Smk Dalam Bentuk E-Modul*. Universitas Muhammadiyah Jember.
- Rinawati, R., Kiswandono, A. A., Juliasih, N. L. G. R., & Permana, F. D. 2020. Pemanfaatan Karbon Aktif Sekam Padi sebagai Adsorben Phenantrena dalam Solid Phase Extraction. *Al-Kimiya*, 6(2). <https://doi.org/10.15575/ak.v6i2.6495>
- Rosalina, Tedja, T., Riani, E., & Sugiarti, S. 2016. Pengaruh Aktivasi Fisika Dan Kimia Arang Aktif Buah Bintaro Terhadap Daya Serap Logam Berat Krom. *Biopropal Industri*, 7(1).
- Sabarni, S., & Nurhayati, N. 2019. Analisis Kadar Kafein dalam Minuman Kopi Khop Aceh dengan Metode Spektroskopik. *Lantanida Journal*, 6(2). <https://doi.org/10.22373/lj.v6i2.3624>
- Saloko, S., Sulastri, Y., Murad, & Wahyuni, S. 2020. The application of activated carbon from coconut shell and zeolite as adsorbents on coffee decaffeination using the Swiss Water Process (SWP). *IOP Conference Series: Earth and Environmental Science*, 443(1). <https://doi.org/10.1088/1755-1315/443/1/012067>
- Santoso, U., Tabahana, N., & H, H. K. 2002. Penggunaan Response Surface Methodology untuk Optimasi Proses Dekafeinasi Menggunakan Kitosan dari Kulit Udang [The Use of Response Surface Methodology in Decaffeination Process with Chitosan]. *Jurnal*

Teknologi Dan Industri Pangan, 13(1).

- Saripah, Aini, A. F., Manfaati, R., & Hariyadi, T. 2021. Pengaruh Suhu Lingkungan dan Waktu Fermentasi Biji Kopi Arabika Terhadap Kadar Kafein, Etanol, dan pH. *Prosiding 12th Industrial Research Workshop and National Seminar (IRWNS)*. <https://doi.org/https://doi.org/10.35313/irwns.v12i0>
- Selvamuthukumar, M. 2019. Technology behind Decaffeination Process for Developing Decaffeinated Coffee Beans. . . *Proceedings of the Ethiopian Coffee Science Society (ECSS): Enhancing Coffee Science and Technology for Sustainable Development in Ethiopia.*, 279.
- Suárez-Quiroz, M. L., Alonso Campos, A., Valerio Alfaro, G., González-Ríos, O., Villeneuve, P., & Figueroa-Espinoza, M. C. 2014. Isolation of green coffee chlorogenic acids using activated carbon. *Journal of Food Composition and Analysis*, 33(1). <https://doi.org/10.1016/j.jfca.2013.10.005>
- Suprianti, Y., & Kurniasetyawati, A. S. 2019. Regenerasi In-Situ Adsorben Karbon Aktif Tipe Granul dengan Metode Termal. *Jurnal Teknik Kimia Dan Lingkungan*, 3(1). <https://doi.org/10.33795/jtkl.v3i1.91>
- Tajik, N., Tajik, M., Mack, I., & Enck, P. 2017. The potential effects of chlorogenic acid, the main phenolic components in coffee, on health: a comprehensive review of the literature. *European Journal of Nutrition*, 56(7), 2215–2244. <https://doi.org/10.1007/s00394-017-1379-1>
- Tan, X. fei, Liu, S. bo, Liu, Y. guo, Gu, Y. ling, Zeng, G. ming, Hu, X. jiang, Wang, X., Liu, S. heng, & Jiang, L. hua. 2017. Biochar as potential sustainable precursors for activated carbon production: Multiple applications in environmental protection and energy storage. In *Bioresource Technology* (Vol. 227). <https://doi.org/10.1016/j.biortech.2016.12.083>
- Thariq, N. dan nurkholis. 2011. Pembuatan Teh Rendah Kafein Melalui Proses Ekstraksi Dengan Pelarut Etil Asetat. *Tekhnik Kimia*, 024.
- Thurson, R. W., Morris, J., & Steiman, S. 2014. Coffee: a comprehensive guide to the bean, the beverage, and the industry. *Choice Reviews Online*, 51(08). <https://doi.org/10.5860/choice.51-4400>
- Tidore, R., Pontoh, J. S., & Wuntu, A. D. 2012. Pemurnian Kondensat Hasil Pembuatan Gula Aren (*Arenga pinnata*) dengan Menggunakan Arang Aktif. *Jurnal MIPA*, 1(1). <https://doi.org/10.35799/jm.1.1.2012.429>
- 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. *Cendikia Journal Farmacy*, 5(1).
- Torres Castillo, N. E., Ochoa Sierra, J. S., Oyervides-Muñoz, M. A., Sosa-Hernández, J. E., Iqbal, H. M. N., Parra-Saldívar, R., & Melchor-Martínez, E. M. 2021. Exploring the potential of coffee husk as caffeine bio-adsorbent – A mini-review. *Case Studies in Chemical and Environmental Engineering*, 3. <https://doi.org/10.1016/j.cscee.2020.100070>
- Udyani, K., Purwaningsih, D. Y., Setiawan, R., & Yahya, K. 2019. Pembuatan Karbon Aktif dari Arang Bakau Menggunakan Gabungan Aktivasi Kimia dan Fisika dengan

- Microwave. *Jurnal IPTEK*, 23(1). <https://doi.org/10.31284/j.iptek.2019.v23i1.479>
- Umeda, U., Puyate, Y. T., & Happiness, O. 2020. Extraction of Caffeine from Native Kolanut (cola - acuminate) using Swiss Water Process. *Research Journal of Pure Science and Technology*, 3(1).
- Upadhyay, R., Ramalakshmi, K., & Jagan Mohan Rao, L. 2012. Microwave-assisted extraction of chlorogenic acids from green coffee beans. *Food Chemistry*, 130(1). <https://doi.org/10.1016/j.foodchem.2011.06.057>
- Utari, W., Hasan, W., & Dharma, S. 2016. Efektifitas Karbon Aktif dalam Menurunkan Kadar Bilangan Peroksida dan Penjernihan Warna pada Minyak Goreng Bekas. *DepKesLing Fakultas KesMas USU*, 8.
- Vuong, Q. V., & Roach, P. D. 2014. Caffeine in green tea: Its removal and isolation. *Separation and Purification Reviews*, 43(2). <https://doi.org/10.1080/15422119.2013.771127>
- Yahya, M. A., Al-Qodah, Z., & Ngah, C. W. Z. 2015. Agricultural bio-waste materials as potential sustainable precursors used for activated carbon production: A review. In *Renewable and Sustainable Energy Reviews* (Vol. 46). <https://doi.org/10.1016/j.rser.2015.02.051>
- Zhang, Y., Fu, J., Zhou, Q., Li, F., Shen, Y., Ye, Z., Tang, D., Chi, N., Li, L., Ma, S., Inayat, M. A., Guo, T., Zhao, J., & Li, P. 2022. Metabolite Profiling and Transcriptome Analysis Revealed the Conserved Transcriptional Regulation Mechanism of Caffeine Biosynthesis in Tea and Coffee Plants. *Journal of Agricultural and Food Chemistry*, 70(10). <https://doi.org/10.1021/acs.jafc.1c06886>
- Zou, K., Cai, P., Cao, X., Zou, G., Hou, H., & Ji, X. 2020. Carbon materials for high-performance lithium-ion capacitor. In *Current Opinion in Electrochemistry* (Vol. 21). <https://doi.org/10.1016/j.coelec.2020.01.005>