

DAFTAR PUSTAKA

- Adzkiya, M. A. Z., dan Hidayat, A. P. 2022. Uji Fitokimia, Kandungan Total Fenol dan Aktivitas Antioksidan Kopi Arabika (*Coffea arabica*) pada Tingkat Penyangraian Sama. *Jurnal Sains Terapan: Wahana Informasi dan Alih Teknologi Pertanian*, 12(1): 101-112. 10.29244/jstsv.12.1.101-112.
- Agnoletti, B. Z., Pereira, L. L., Alves, E. A., Rocha, R. B., Debona, D. G., Lyrio, M. V. V., Moreira, T. R., Castro, E. V. R. D., Oliveira, E. C. D. S., dan Filgueiras, P. R. 2024. The Terroir of Brazilian *Coffea canephora*: Characterization of the Chemical Composition. *Food Research International*. (176)113814. <https://doi.org/10.1016/j.foodres.2023.113814>.
- Ahmad, U., Khalimastus, S., dan Subramaniam, S. 2023. Analysis and Technical Optimization of Processing Condition for Better Quality of Robusta Coffee Production. *Coffee Science*. e182080. <https://doi.org/10.25186/v18i.2080>.
- Alam, I., Warkoyo, W., dan Siskawardani, D.D. 2022. Karakteristik Tingkat Kematangan Buah Kopi Robusta (*Coffea canephora* A. Froehner) dan Buah Kopi Arabika (*Coffea arabica* Linnaeus) Mengenai Mutu dan Cita Rasa Kopi Seduh. *Jurnal Teknologi Pangan dan Ilmu Halal*. 5(2): 169 – 185.
- Andari, K. G., Triana, S. A., dan Hantoro, D. R. 2023. Pengaruh Penambahan Ekstrak Teh Hijau terhadap Total Asam Titrasi dan Warna Yoghurt Susu Sapi. *Journal of Animal Science and Technology*. 5(2): 1 – 7.
- Asiah, N., Chelsea, E., Ari, K., Kurnia, R., Steve, G. H., dan Anton A. 2022. *Profil Kopi Arabika Kintamani Bali*. AE Publishing: Malang.
- Aulia, N. A., Bastian, F., dan Asfar, M. 2023. Flavor Enhancement of Decaffeinated Robusta Beans Re-Fermentation Using a Mucilage Analog of the Blend of Watermelon Albedo (*Citrullus vulagris* Schard) and Sucrose. *Conference Series: Earth and Environmental Science*. 1230 (1): 012174. doi:10.1088/1755-1315/1230/1/012174.
- Badan Pusat Statistik. 2023. Statistik Kopi Indonesia 2022. Vol 7. Jakarta.
- Bahtiar, B., Tamalene, M. N., Suparman, S., Yusuf, Y., dan Haryadi, S. 2023. Bean Quality And Taste Of Robusta Coffee (*Coffea canephora* Pierre ex A. Froehner) from Bale village on Halmahera Island, Indonesia. *GSC Advanced Research and Reviews*. 15(3): 287-294. <https://doi.org/10.30574/gscarr.2023.15.3.0290>.
- Baptistella, J. L. C., Assoni, G., da Silva, M. S., dan Mazzafera, P. 2024. Variation in Soluble Sugars in Arabica Coffee Cherry Fruits. *Plants*. 13(13): 1853. <https://doi.org/10.3390/plants13131853>.
- Baqueta, M. R., Diniz, P. H. G. D., Pereira, L. L., Almeida, F. L. C., Valderrama, P., dan Pallone, J. A. L. 2024. An Overview on the Brazilian *Coffea canephora* Scenario and the Current Chemometrics-Based Spectroscopic Research. *Food Research International*. 114866. <https://doi.org/10.1016/j.foodres.2024.114866>.

- Bastian, F., Sinaga, H. L. R., Syarifuddin, A., dan Hambali, A. 2024. Peningkatan Cita Rasa Kopi Robusta Terdekafeinasi Melalui Fermentasi Ulang Menggunakan *Mucilage* Tiruan. *Agrointek: Jurnal Teknologi Industri Pertanian*. 18(3): 593 – 604.
- Chanivet, M., Es-sbata, I., Astola, A., Durán-Guerrero, E., dan Castro, R. 2024. Thermotolerant Acetic Acid Bacteria in the Production of A Red Wine Vinegar by Surface Culture at Different Temperatures: Volatile and Polyphenolic Composition. *European Food Research and Technology*. 250: 2849–2862.
- Chaugule, A., Hitesh, P., Shreyans, P., dan Pradnya, I. 2019. Extraction of Caffeine. *International Journal of Advanced Research in Chemical Science (IJARCS)*. 6(9): 11 – 19.
- Chindapan, N., Puangngoen, C., dan Devahastin, S. 2021. Profiles of Volatile Compounds and Sensory Characteristics of Robusta Coffee Beans Roasted by Hot Air and Superheated Steam. *International Journal of Food Science and Technology*. 56(8): 3814 – 3825. <https://doi.org/10.1111/ijfs.14997>.
- Colombo D, R., dan Adele, P. 2019. An Outlook on the Role of Decaffeinated Coffee in Neurodegenerative Diseases. *Critical Reviews in Food Science and Nutrition*. doi: 10.1080/10408398.2018.1550384.
- David, W., Intania, M., Purnama, P., & Iswaldi, I. 2023. Characteristics of Commercial Single-Origin Organic Coffee in Indonesia. *Food Science and Technology*. 43: 1 – 8. <https://doi.org/10.1590/fst.118522>.
- Depaula, J., dan Adriana, F. 2019. Caffeine Consumption Through Coffee: Content in the Beverage, Metabolism, Health Benefits and Risk. *Beverages*. 5(37). 10.3390/beverages5020037.
- Dirga, D. M. 2023. Inovasi Produk Kopi Robusta Wine sebagai Daya Tarik Wista, Studi Kasus di Desa Wistata Senaru, Kecamatan Bayan, Kabupaten Lombok Utara. *Open Journal Systems*. 17 (7): 1465–1486.
- Eddin, A. S., Philip, J. Y., dan Salam, A. I. 2024. Evaluating Acidity Levels in Packaged Coffee to Enhance Product Label Accuracy. *Bioactive Compounds in Health and Disease*. 7(3): 145 – 151.
- Emawati, E., Ivan, A., Fenti, F., Dewi, K., Idar., Lilis, S., Vina, J. A., Wempi, B., Aiyi, A., Winasih, R., Jajang, J. S., Deden, I. D., Agriani, D. P., Delisma, M. S., Jufri, S., Djois, s. R., dan Mohammad, A. 2024. *Bunga Rampai Analisis Farmasi*. Media Pustaka Indo.
- Fadri, R. A., Kesuma, S., Novizar, N., dan Irfan S. 2022. *Mitigasi Akrilamida dan Kualitas Kopi Arabika: Sensori Kopi Minang dalam Rangkuman Spesial*. Media Sains Indonesia: Bandung.
- Febrianto, N. A., dan Zhu, F. 2023. Coffee Bean Processing: Emerging Methods and Their Effects on Chemical, Biological and Sensory Properties. *Food Chemistry*. (412): 135489. <https://doi.org/10.1016/j.foodchem.2023.135489>.
- Girma, B., dan Sualeh, A. 2022. A Review of Coffee Processing Methods and Their Influence on Aroma. *International Journal of Food Engineering and Technology*, 6(7): 7-16. 10.11648/j.ijfet.20220601.12.
- Goulefact, S. M., Happi, E. N., Tsopgni, W. D. T., Nkouayeb, B. M. N., Tameye, S. C. P., dan Azebaze, A. G. B. 2022. Bioactive constituents from *Coffea canephora* Pierre

- ex A. Froehner (*Rubiaceae*). *Biochemical Systematics and Ecology*. 105, 104514. <https://doi.org/10.1016/j.bse.2022.104514>.
- Guambi, L. A. D., Solórzano, R. G. L., Avellán, L. F. P., dan Corozo-Quiñonez, L. 2024. Organoleptic Attributes of 22 Robusta Coffee Clones and Potential for Specialty Coffee Production in Ecuador. *Applied Food Research*. 100567. <https://doi.org/10.1016/j.afres.2024.100567>.
- Hailey, M., Bae, H. M., dan Kang, W. H. 2020. Comparison of the Antioxidant Activities and Volatile Compounds of Coffee Beans Obtained Using Digestive Bio-Processing (*Elephant Dung Coffee*) and Commonly Known Processing Methods. *Antioxidants*. 9(5): 408. <https://doi.org/10.3390/antiox9050408>.
- Haris, A. T. L. P. L., Tahir, R., Mundiayah, A. I., dan Angka, A. W. 2023. Strategi Pengembangan Agribisnis Kopi Robusta sebagai Wujud Penguatan Ekonomi Kerakyatan Pedesaan di Kecamatan Lembang Kabupaten Pinrang, Sulawesi Selatan, Indonesia. *Agro Bali: Agricultural Journal*. 6(2): 479-491. <https://doi.org/10.37637/ab.v6i2.1253>.
- Herawati, D., Loisanjaya, M. O., Kamal, R. H., Adawiyah, D. R., dan Andarwulan, N. 2022. Profile of Bioactive Compounds, Aromas, and Cup Quality of Excelsa Coffee (*Coffea liberica* var. *dewevrei*) Prepared from Diverse Postharvest Processes. *International Journal of Food Science*. ID: 2365603. <https://doi.org/10.1155/2022/2365603>.
- Hoeriah, S., Reny, H., dan Ulpah, J. 2023. Pengaruh Atribut Produk terhadap Keputusan Pembelian Kopi Robusta (Studi Kasus di Kedai Kahaji Kota Tasikmalaya). *Jurnal JAPPRI*, 5 (2): 17 – 29.
- Huang, L., Lisong, H., Yu, F., Xiaoyang, W., Yunping, D., Fupeng, L., Yuzhou, L., Lin, Y., dan Jie, M. 2021. Comparative Transcriptome Analysis Revealed the Influence of Sucrose on Flavor and Taste Quality of *Coffea Arabica* and *C. canephora* Varieties.. *Beverage Plant Research*. 1(1): 1 – 9.
- Indis, R. A., Sari, M. S., & Wibowo, S. G. 2023. Analisis Kadar Kafein Dalam Biji Kopi Arabika (*Coffea arabika*) Berdasarkan Tempat Tumbuh Di Kabupaten Bener Meriah. *Analit: Analytical and Environmental Chemistry*. 8(2):44-52.
- Irawan, A., Rabemanolontsoa, H., dan McLellan, B. C. 2024. Comprehensive Environmental Impact Analysis of Dry Processing Methods for Specialty Coffee Beans in Bondowoso, Indonesia Using Life Cycle Assessment. *Biomass*. 4(3): 843-864. <https://doi.org/10.3390/biomass4030047>.
- Khairani, I. A., Anisa, H. A. N., Mulyana, J. S., dan Riana, E. N. 2024. The Comparison of Bioactive Compounds Between Brewed and Extracted Robusta Coffee From West Lampung. In *BIO Web of Conferences*. (101) 02005. <https://doi.org/10.1051/bioconf/202410102005>.
- Li, J. 2022. What Determines Coffee Aroma and Flavor?. *Berkeley Scientific Journal*. 26(2): 58 – 63.
- Linda, M., Bastian, F., Mahendradatta, M., Tawali, A. B., dan Laga, A. 2023. The Effect of Several Postharvest Processing on The Quality of Robusta Coffee (*Coffea canephora*). *IOP Conference Series: Earth and Environmental Science*. 1200 (1): p. 012011. doi 10.1088/1755-1315/1200/1/012011.

- Liu, J., Jin, X., Junzhi, L., Xingliang, X., Sanhu, F., Xue, H., Dingkun, Z., dan Li, H. 2023. The Material Basis of Astringency and the Deastringent Effect of Polysaccharides: A Review. *Food Chemistry*. 405: 134946. <https://doi.org/10.1016/j.foodchem.2022.134946>.
- Liu, J., Muqier, Z., Junfeng, H., Xingquan, Y., Zhihui, F., Na, Z., Yshan, J., Zhijun, W., dan Gentu, G. 2024. Effects of Temperature and Lactic Acid Bacteria Additives on the Quality and Microbial Community of Wilted Alfalfa Silage. *BMC Plant Biology*. 24(844).
- Marcilio, M. H. A., Melo, B., Ferreira, S., Pereira, I. A., Bastos, F. S. V., dan Souza, V. M. 2023. Methodologies to Determine the Ripening Stage of Coffee Fruits. *AJCS*. 17(11): 841 – 846. Doi: 10.21475/ajcs.23.17.11.p3970.
- Marcinek, K., Boguslaw, L., dan Marcin, R. 2024. The Effects of Caffeine on Blood Platelets and the Cardiovascular System through Adenosine Receptors. *International Journal of Molecular Sciences*. 25 (16): 8905. <https://doi.org/10.3390/ijms25168905>.
- Mathur, R., Navya, P. N., Basavaraj, K., dan Murthy, P. S. 2015. Bioprocess of Robusta Cherry Coffee with Polyphenol Oxidase and Quality Enhancement. *European Food Research and Technology*. 240(2): 319 – 325.
- Maxiselly, Y., Humaira, D. S., Sari, D. N., dan Suherman, C. 2023. Morpho-Physiological Traits And Phytochemical Compositions Of Coffea Canephora Beans From Lampung For Various Harvesting Stages And Soaking Durations. *International Journal of Plant Biology*. 14(3); 746-754. <https://doi.org/10.3390/ijpb14030055>.
- Maxiselly, Y., Maulana, H., Chumthong, A., dan Chiarawipa, R. 2023. Relationship Analysis Based On Phytochemical Contents Among Coffee Pulp From Three Coffee Species Collected in Southern Thailand and Jambi, Indonesia. *Biodiversitas Journal of Biological Diversity*. 24(10): 5439-5445. doi: 10.13057/biodiv/d241026.
- Moccand, C., Manchala, A. D., Sauvageat, J. L., Lima, A., FleuryRey, Y., dan Glabasnia, A. 2023. Improvement of Robusta Coffee Aroma by Modulating Flavor Precursors in the Green Coffee Bean with Enzymatically Treated Spent Coffee Grounds: A Circular Approach. *Food Research International*. (170) 112987. <https://doi.org/10.1016/j.foodres.2023.112987>.
- Mostafa, H. S. 2024. Valorization of Faba Bean Peels for Fungal Tannase Production and Its Application in Coffee Tannin Removal. *Food Chemistry: X*. (23) 101678. <https://doi.org/10.1016/j.fochx.2024.101678>.
- Mufida, A. 2022. Diskriminasi Kopi *Fine* Robusta Menggunakan *UV-Visible Spectroscopy* dan Metode Simca. *Tesis*. Universitas Bandar Lampung: Lampung.
- Mulyara, B. 2021. *Fermentasi dan Flavor Kopi Arabika*. Umsu Press.
- Mutiara, M., Rustam, A., dan Nurindah, N. 2023. Cita Rasa Khas Kopi Topidi melalui Proses Panen hingga Metode Pengolahan *Dry Process* dan *Full Wash*. *Filogeni: Jurnal Mahasiswa Biologi*. 3(1): 44 – 54. <https://doi.org/10.24252/filogeni.v3i1.20678>.
- Ngibad, K., Yusmiati, S. N. H., Merlina, D. M., Rini, Y. P., Valenata, V., dan Jannah, E. F. 2023. Comparison of Total Flavonoid, Phenolic Levels, and Antioxidant Activity

- Between Robusta and Arabica Coffee. *KOVALEN: Jurnal Riset Kimia*. 9(3): 241-249.
- Nirwana, W. O. C., Sarosa, A. H., dan Hapsari, S. 2023. *Vanilin Teknologi Produksi Vanilin: Alami, Sintetik, Bio-vanilin*. Universitas Brawijaya Press: Malang.
- Nurjannah, S., Setiawan, A., Muhammad, M., dan Fona, Z. 2023. Characterization of Coffee-Pulp Biochar as an Additive to Enhance Biogas Production from Coffee Mucilage. *In Key Engineering Materials*. 971: 75 – 86. <https://doi.org/10.4028/p-5eoby0>.
- Oliveira, G. H. H. D., dan Ana, P. L. R. D. O. 2023. Coffee Roasting, Blending, and Grinding: Nutritional, Sensorial and Sustainable Aspects. *Agriculture Journal*. 13(11): 2116. <https://doi.org/10.3390/agriculture13112116>.
- Pakosz, P., Wołosiak, R., Drużyńska, B., dan Majewska, E. 2024. The Effect of Type and Duration of Digestive Enzyme Treatment on Coffee Bean Composition. *Applied Sciences*. 14(6): 2484. <https://doi.org/10.3390/app14062484>.
- Paramartha, D. N. A., Fatinah, A., Nofrida, R., Rahayu, N., Anggraini, I. M. D., dan Utama, Q. D. 2023. The Chemical Characteristics Of Arabica And Robusta Green Coffee Beans From Geopark Rinjani, Indonesia. *Biotropia*. 30(3): 318-328. doi: 10.11598/btb.2023.30.3.1940.
- Pereira, T. S., Batista, N. N., Pimenta, L. P. S., Martinez, S. J., Ribeiro, L. S., Naves, J. A. O., dan Schwan, R. F. 2022. Self-Induced Anaerobiosis Coffee Fermentation: Impact on Microbial Communities, Chemical Composition and Sensory Quality of Coffee. *Food Microbiology*. (103): 103962. <https://doi.org/10.1016/j.fm.2021.103962>.
- Poisson, L., Auzanneau, N. M., Mestdagh, F. D. R., Blank, I., dan Davidek, T. 2018. New Insight in to the Role of Sucrose in the Generation of α -Diketones upon Coffee Roasting. *Journal of Agricultural and Food Chemistry*. 66(10): 2422 – 2431.
- Pratiwi, P., Yanto, S., dan Sukainah, A. 2023. Pengaruh Lama Fermentasi Alami Terhadap Mutu Kopi Robusta Asal Bantaeng. *Jurnal Pendidikan Teknologi Pertanian*. 9(2): 263 – 272.
- Putri, M. 2022. Pengaruh Daerah Tempat Tumbuh terhadap Kadar Kafein Biji Kopi Robusta (*Coffea canephora*). *Jurnal Ilmu Kesehatan Bhakti Setya Medika*. 7(1): 33-42.
- Randriani, E., dan Supriadi, H. 2020. Superior Varieties of Robusta Coffee Adapted to High Elevation Based on Farmer Selection. *In IOP Conference Series: Earth and Environmental Science*. 418(1): 012020. IOP Publishing.
- Risna, Y. K., Sri-Harimurti, S. H., Wihandoyo, W., dan Widodo, W. 2022. Kurva Pertumbuhan Isolat Bakteri Asam Laktat dari Saluran Pencernaan Itik Lokal Asal Aceh. *Jurnal Peternakan Indonesia*. 24(1): 1 – 7.
- Rodriguez, Y. F. B., Calderon, K. T. S., dan Hernández, J. G. 2020. Comparison of Sensory Attributes and Chemical Markers of the Infrared Spectrum Between Defective and Non-Defective Colombian Coffee Samples. *Coffee Science*. (15) e151659. <https://doi.org/10.25186/cs.v15i.1659>.

- RS Rabani, I. G. A. Y., dan Pande, P. E. F. 2022. Analisis Kadar Kafein dan Antioksidan Kopi Robusta (*Coffea canephora*) Terfermentasi *Saccharomyces cerevisiae*. *Jurnal Ilmu dan Teknologi Pangan*, 11 (2): 373 – 381. <https://doi.org/10.24843/itepa.2022.v11.i02.p18>.
- Samar, A.A., Khitma, A. A., Amro, B. H. 2018. Estimation of Phenolic and Flavonoid Compounds and Antioxidant Activity of Spent Coffee and Black Tea (Processing) Waste for Potential Recovery and Reuse in Sudan. *Recycling*. 3(27). <https://doi.org/10.3390/recycling3020027>.
- Sari, R. P., Harsi, D. K., dan Ratih, D. H. 2020. Prevalensi Kapang Okratoksigenik dan Kandungan Okratoksin A pada Kopi *Selang* Semende. *Agritech*. 40(2): 110 – 117.
- SCCA (Standars Committee of the Specialty Coffee Association of America). 2015. Cupping Specialty Coffee. America.
- Šeremet, D., Fabčić, P., Cebin, A. V., Jarić A. M., Pudić, R., dan Komes, D. 2022. Antioxidant and Sensory Assessment of Innovative Coffee Blends of Reduced Caffeine Content. *Molecules*. 27(2): 448. <https://doi.org/10.3390/molecules27020448>.
- Sinaga, H. L. R., Februadi, B., Adiansyah, S. 2021. Effect of Decaffeination and Re-Fermentation on Level of Caffeine, Chlorogenic Acid and Total Acid in Green Bean Robusta Coffee. *IOP Conference Series: Earth and Enviromental Science*. 807 (022069). 10.1088/1755-1315/807/2/022069.
- Suhandy, D., dan Yulia, M. 2021. Classification of Lampung Robusta Specialty Coffee According to Differences in Cherry Processing Methods Using UV Spectroscopy and Chemometrics. *Agriculture*. 11(2): 109. <https://doi.org/10.3390/agriculture11020109>.
- Sulaiman, I. 2024. Teknologi Pengolahan Kopi Bening Sebagai Alternatif Decafein. Syiah Kuala University Press: Banda Aceh.
- Sulaiman, I., Hasni, D., Husaini, I., dan Maliza, N. O. 2024. The Quality and Flavour Effects of Robusta Coffee Cultivated at Various Altitudes in Aceh Tengah District-Gayo Highlands were Investigated. *IOP Conference Series: Earth and Environmental Science*. 1356 (1): p. 012001. doi 10.1088/1755-1315/1356/1/012001.
- Supanivatin, P., Thipayarat, A., Siriwattanayotin, S., Ekkaphan, P., Deepatana, A., dan Wongwiwat, J. A. 2023. Comparative Analysis of Phenolic Content, Antioxidant Activity, Antimicrobial Activity, and Chemical Profile of *Coffea robusta* Extracts Using Subcritical Fluid Extraction and Supercritical Carbon Dioxide Extraction. *Foods*. 12(18):3443. <https://doi.org/10.3390/foods12183443>.
- Thamrin, S., Ashan, M. D., Junaedi, J., Maslam, M., dan Ilham, M. N. I. 2023. Penerapan Teknologi Budidaya Tanaman Kopi secara Berkelanjutan Bagi Petani di Kabupaten Gowa. *Jati Renov: Jurnal Aplikasi Teknologi Rekayasa dan Inovasi*, 2(1): 34-41.
- Trinh, N. T. N., Nguyen, N. T., Tran, D. T., Ping-Chung, K., Nguyen, B. T., Le, N. T., Le, H. T., Trang, H. D. N., Danh, C. V., Thi, L. H., Le, N. A., dan Nguyen, T. T. T. 2022.

- Chemical Composition Analysis and Antioxidant Activity of *Coffea Robusta* Monofloral Honeys from Vietnam. *Foods*. 11 (388). <https://doi.org/10.3390/foods11030388>.
- Tsai, C. F., dan Jioe, I. P. J. 2021. The Analysis of Chlorogenic Acid and Caffeine Content and Its Correlation with Coffee Bean Color Under Different Roasting Degree and Sources of Coffee (*Coffea arabica typica*). *Processes*. 9(11): 2040. <https://doi.org/10.3390/pr9112040>.
- Viencz, T., Portela, C. D. S., Rocha, R. B., Alves, E. A., Ramalho, A. R., Dias, R. C. E., dan Benassi, M. D. T. 2024. Sensory Characterization and Acceptance of Amazonian Robustas Coffee Brews by Consumers Using A Home-Use Test. *Beverages*. 10(3):57. <https://doi.org/10.3390/beverages10030057>.
- Wang, X., Wang, Y., Hu, G., Hong, D., Guo, T., Li, J., Li, Z., dan Qiu, M. 2022. Review on Factors Affecting Coffee Volatiles: From Seed to Cup. *Journal of the Science of Food and Agriculture*, 102(4) 1341 – 1352. <https://doi.org/10.1002/jsfa.11647>.
- Wardhana, D. I., Ahib, A., Ara, N. N., dan Retno, M. 2022. Produksi Gula Pereduksi dari Kulit Kopi Robusta dengan Metode Hidrolisis Asam. *Agrointek: Jurnal Teknologi Industri Pertanian*, 16 (2): 164 – 170. doi 10.21107/agrointek.v16i2.10176.
- Williams, S. D., Barkla, B. J., Rose, T. J., dan Liu, L. 2022. Does Coffee Have Terroir and How Should It Be Assessed?. *Foods*. 11(13): 1907. <https://doi.org/10.3390/foods11131907>.
- Winanti, A. A., dan Handoko, Y. A. 2024. Pengaruh Penambahan Kultur *Lactobacillus plantarum* dan *Saccharomyces cerevisiae* terhadap Kualitas Biji Kopi Arabika (*Coffea arabica* L.). *Agroteknika*. 7(2): 124 – 137. <https://orcid.org/0000-0002-4453-6216>.
- Wulandari, S., Makhmudun, A., dan Anggoro, C. S. 2021. Biochemical Content of Robusta Coffee Under Fully-Wash, Honey, and Natural Processing Methods. *IOP Conf: Earth and Environmental Science*. (819). doi:10.1088/1755-1315/819/1/012067.
- Yani, A., dan Novitasari, E. 2022.. Quality Evaluation Of Robusta Coffee Bean From Four Superior Clones With Semi-Wet Processing In Lampung Province. In *IOP Conference Series: Earth and Environmental Science*. 1024(1): p. 012028. doi:10.1088/1755-1315/1024/1/012028.
- Yeager, S. E., Mackenzie, E. B., Jean-Xavier, G., dan William, D. R. 2023. Acids in Coffee: A Review of Sensory Measurements and Meta-Analysis of Chemical Composition. *Critical Reviews in Food Science and Nutrition*. 63(8): 1010 – 1036. <https://doi.org/10.1080/10408398.2021.1957767>.
- Yuwita, F., Anis, U., dan Uker, D. 2023. Analisis Kandungan Kimia Biji Kopi Arabika Solok berdasarkan Tingkat Kematangan yang Berbeda. *Jurnal Teknologi Agro-Industri*, 10(1): 1-10.
- Zainol, M, K., Mohd, S. I., Zamri, A. I., Mohd, Z. Z., Fisal, A., dan Mamat, H. 2020. Antioxidative Properties and Proximate Analysis of Spent Coffee Ground (SCG) Extracted Using Ultrasonic-Methanol Assisted Technique as A Potential Functional Food Ingredient. *Food Research*. 4(3): 636 – 644. [https://doi.org/10.26656/fr.2017.4\(3\).358](https://doi.org/10.26656/fr.2017.4(3).358).