

DAFTAR PUSTAKA

- Abebe, H. 2021. Germplasm Collection and Germination Rate Determination of *Desmodium dichotomum* in Eastern Amhara, Ethiopia. *Journal of Rangeland Science*, 11(4): 375–385.
- Achu, M. B. L., Djuikwo, R. V., Tamo, S. G., Fotso, C. L. M., Fowe, M. C. D., & Fokou, E. 2021. Physical Characteristics and the Effect of Boiling and Fermentation on the Nutritional Value of *Telfairia occidentalis* Seeds. *Journal of Agricultural Chemistry and Environment*, 10(04): 389–401. <https://doi.org/10.4236/jacen.2021.104025>
- Adam, F., Agustina, R., & Fadhil, R. 2022. Pengujian Cita Rasa Kopi Arabika dengan Metode *Cupping Test*. *Jurnal Ilmiah Mahasiswa (JIM) Pertanian*, 7(1): 517–521. <http://www.jim.unsyiah.ac.id/JFP/article/view/19021%0Ahttp://www.jim.unsyiah.ac.id/JFP/article/download/19021/9455>
- Adane, T. D., Yoseph, A. A., & Kusse, G. G. 2019. Determination of Chlorogenic Acid Content in Beans and Leaves of Coffea arabica Using UV/Vis Spectrometer. *African Journal of Pure and Applied Chemistry*, 13(5), 58–63. <https://doi.org/10.5897/ajpac2018.0780>
- Afriza, R., & Nilda, I. 2019. Analisis Perbedaan Kadar Gula Pereduksi dengan Metode Lane Eynon dan Luff Schoorl pada Buah Naga Merah (*Hylocereus polyrhizus*). *Jurnal Temapela*, 2(2), 90–96. <https://doi.org/10.25077/temapela.2.2.90-96.2019>
- Ai, N. S., & Ballo, M. 2010. Peranan Air dalam Perkecambahan Biji. *Jurnal Ilmiah Sains*, 10(2), 190–195.
- Akram, M., Asif, H. M., Uzair, M., Akhtar, N., Madni, A., Ali Shah, S. M., Hasan, Z. U., & Ullah, A. 2011. Amino acids: A review article. *Journal of Medicinal Plants Research*, 5(17): 3997–4000.
- Ali, A. S., & Elozeiri, A. A. 2017. Metabolic Processes During Seed Germination. In *Advances in Seed Biology*. <https://doi.org/10.5772/intechopen.70653>
- Amir, R., Galili, G., & Cohen, H. 2018. The Metabolic Roles of Free Amino Acids During Seed Development. *Plant Science*, 275:11–18. <https://doi.org/10.1016/j.plantsci.2018.06.011>
- Astuti, I. M., & Rustanti, N. 2014. Kadar Protein, Gula Total, Total Padatan, Viskositas dan Nilai pH Es Krim yang Disubstitusi Inulin Umbi Gembili (*Dioscorea esculenta*). *Journal of Nutrition College*, 3(3): 331–336. <https://doi.org/10.14710/jnc.v3i3.6584>
- Astuti, Y. T. M., Rahayu, E., Santosa, T. N. B., Putra, D. P., Solifudin, A., Wijayanti, Y., & Fittkow, M. 2021. Study of Agronomic Characteristics of Robusta Coffee at Coffee Plantations in Temanggung, Indonesia. *E3S Web of Conferences*, 226, 1–10. <https://doi.org/10.1051/e3sconf/202122600051>
- Bastian, F., Hutabarat, O. S., Dirpan, A., Nainu, F., Harapan, H., Emran, T. Bin, & Simal-Gandara, J. 2021. From Plantation to Cup: Changes in Bioactive Compounds During Coffee Processing. *Foods*, 10(11): 1–27. <https://doi.org/10.3390/foods10112827>
- Bicho, N. C., Leitão, A. E., Ramalho, J. C., De Alvarenga, N. B., & Lidon, F. C. 2013. Identification of Chemical Clusters Discriminators of Arabica and Robusta Green Coffee. *International Journal of Food Properties*, 16(4): 895–904. <https://doi.org/10.1080/10942912.2011.573114>

- Bicho, N. C., Lidon, F. C., Ramalho, J. C., & Leitão, A. E. 2013. Quality Assessment of Arabica and Robusta Green and Rasted Coffees - A review. *Emirates Journal of Food and Agriculture*, 25(12): 945–950. <https://doi.org/10.9755/ejfa.v25i12.17290>
- Bolka, M., & Emire, S. 2020. Effects of Coffee Roasting Technologies on Cup Quality and Bioactive Compounds of Specialty Coffee Beans. *Food Science and Nutrition*, 8(11), 6120–6130. <https://doi.org/10.1002/fsn3.1904>
- Brighenti, C. R. G., & Cirillo, M. A. 2018. Analysis of Defects in Coffee Beans Compared to Biplots for Simultaneous Tables. *Revista Ciencia Agronomica*, 49(1): 62-69. <https://doi.org/10.5935/1806-6690.20180007>
- Budi, D., Mushollaeni, W., Yusianto, Y., & Rahmawati, A. 2020. Karakterisasi Kopi Bubuk Robusta (*Coffea canephora*) Tulungrejo Terfermentasi dengan Ragi *Saccharomyces cerevisiae*. *Jurnal Agroindustri*, 10(2): 129-138. <https://doi.org/10.31186/j.agroindustri.10.2.129-138>
- Bytof, G., Knopp, S. E., Kramer, D., Breitenstein, B., Bergervoet, J. H. W., Groot, S. P. C., & Selmar, D. 2007. Transient Occurrence of Seed Germination Processes During Coffee Post-Harvest Treatment. *Annals of Botany*, 100(1): 61-66. <https://doi.org/10.1093/aob/mcm068>
- Bytof, G., Knopp, S. E., Schieberle, P., Teutsch, I., & Selmar, D. 2005. Influence of processing on the generation of γ -aminobutyric acid in green coffee beans. *European Food Research and Technology*, 220(3–4). <https://doi.org/10.1007/s00217-004-1033-z>
- Campos, G. A. F., Kruizinga, J. G. K. T., Sagu, S. T., Schwarz, S., Homann, T., Taubert, A., & Rawel, H. M. 2022. Effect of the Post-Harvest Processing on Protein Modification in Green Coffee Beans by Phenolic Compounds. *Foods*, 11(2): 1-19. <https://doi.org/10.3390/foods11020159>
- Cantergiani, E., Brevard, H., Krebs, Y., Feria-Morales, A., Amadò, R., & Yeretzian, C. 2001. Characterisation of the Aroma of Green Mexican Coffee and Identification of Mouldy/Earthy Defect. *European Food Research and Technology*, 212(6): 648-657. <https://doi.org/10.1007/s002170100305>
- Chawla, G., & Ranjan, C. 2016. Principle, Instrumentation, and Applications of UPLC: A Novel Technique of Liquid Chromatography. *Open Chemistry Journal*, 3(1): 1-16. <https://doi.org/10.2174/1874842201603010001>
- Concha, D. d. R. M., Martínez, J. E. B., Velázquez, T. G. G., Martínez, C. J., & Ruiz, J. C. R. 2022. Impact of Germination Time on Protein Solubility and Anti-Inflammatory Properties of *Pisum sativum* L grains. *Food Chemistry: X*, 13: 1-6. <https://doi.org/10.1016/j.fochx.2022.100219>
- Dani, Tresniawati, C., & Randriani, E. 2013. Seleksi Genotipe Unggul Kopi Robusta Spesifik Lokasi. *Seleksi Genotipe Unggul Kopi Robusta Spesifik Lokasi*, 4(2), 139–144.
- Darwis, V., Saputra, Y. H., & Muslim, C. 2020. Keragaan dan Pengembangan Agribisnis Kopi Robusta Di Provinsi Lampung (Studi Kasus : Kab Tanggamus). *Journal of Food System and Agribusiness*, 4(2): 168-179. <https://doi.org/10.25181/jofsa.v4i2.1649>
- Dewi, N. V., Fajaryanti, N., & Masruriati, E. 2017. Perbedaan Kadar Kafein pada Ekstrak Biji , Kulit Buah dan Daun Kopi (*Coffea arabica* L.) dengan Metode Spektrofotometri Uv-Vis. *Jurnal Famasetis*, 6(2): 29-38.
- Dong, W., Tan, L., Zhao, J., Hu, R., & Lu, M. 2015. Characterization of fatty acid, amino

- acid and volatile compound compositions and bioactive components of seven coffee (*Coffea robusta*) cultivars grown in Hainan Province, China. *Molecules*, 20(9): 16687-16708. <https://doi.org/10.3390/molecules200916687>.
- Dwiranti, N. S., Ardiansyah, A., & Asiah, N. 2019. Sensory Attributes of Cold Brew Coffee Products at Various Resting Time After Roasting Process. *Pelita Perkebunan (a Coffee and Cocoa Research Journal)*, 35(1): 42-50. <https://doi.org/10.22302/iccri.jur.pelitaperkebunan.v35i1.349>
- Farah, A. 2012. Chapter 2. Coffee Constituents. In *Coffee : Emerging Health Effects and Disease Prevention* (pp. 21–58): Blackwell Publishing Ltd.
- Farah, A., De Paulis, T., Trugo, L. C., & Martin, P. R. 2005. Effect of Roasting on the Formation of Chlorogenic Acid Lactones in Coffee. *Journal of Agricultural and Food Chemistry*, 53(5): 1505-1513. <https://doi.org/10.1021/jf048701t>
- Ferdiawan, N., Nurwantoro, & Dwiloka, B. 2019. Pengaruh Lama Waktu Germinasi terhadap Sifat Fisik dan Sifat Kimia Tepung Kacang Tolo (*Vigna unguiculata* L). *Jurnal Teknologi Pangan*, 3(2): 349–354. www.ejournal-s1.undip.ac.id/index.php/tekpangan.
- Flament, I. 2001. *Coffee Flavor Chemistry*. Wiley-VCH: Weinheim, Germany.
- Franca, A. S., & Oliveira, L. S. 2008. Chemistry of Defective Coffee Beans. In *Progress in Food Chemistry* (pp. 105–138): Nova Science Publishers, Inc.
- Gaibor, J., Morales, D., & Carrillo, W. 2020. Determination of Caffeine Content in Robusta Roasted Coffee (*Coffea canephora*) by RP-UHPLC-PDA. *Asian Journal of Crop Science*, 12(2): 1-7. <https://doi.org/10.3923/ajcs.2020.90.96>
- Gil, M., & Wianowska, D. 2017. C Their Properties, Occurrence and Analysis. *Annales Universitatis Mariae Curie-Sklodowska, Sectio AA – Chemia*, 72(1): 61-104. <https://doi.org/10.17951/aa.2017.72.1.61>
- Guo, C., Shen, Y., & Shi, F. 2020. Effect of Temperature, Light, and Storage Time on the Seed Germination of *Pinus bungeana* Zucc. Ex Endl.: The Role of Seed-Covering Layers and Abscisic Acid Changes. *Forests*, 11(3): 1-16. <https://doi.org/10.3390/f11030300>
- Haile, M., & Kang, W. H. 2020. The Harvest and Post-Harvest Management Practices' Impact on Coffee Quality. In *Coffee - Production and Research*. <https://doi.org/10.5772/intechopen.89224>
- Husniati, H., Sari, M. Y., & Sari, A. 2021. Kajian : Karakterisasi Senyawa Aktif Asam Klorogenat dalam Kopi Robusta Sebagai Antioksidan. *Teknologi Argo Industri*, 12(2): 34-39.
- Hutasoit, R., Riyadi, R., & Ginting, S. 2017. Pengaruh Suhu Perendaman terhadap Pertumbuhan Kecambah Benih *Indigofera zollingeriana*. *Prosiding Seminar Nasional Teknologi Peternakan dan Veteriner*, 531–538. <https://doi.org/10.14334/pros.semnas.tpv-2017-p.533-540>
- Indriaty, F. 2016. Pengaruh Penambahan Sari Buah Nenas pada Permen Keras. *Jurnal Penelitian Teknologi Industri*, 8(2): 129-140. <https://doi.org/10.33749/jpti.v8i2.2223>
- International Coffee Organization (ICO). 2017. *ICO Annual Review 2017-2018*. International Coffee Organization. London. Retrieved November 15, 2021 from <https://www.ico.org/documents/cy2017-18/annual-review-website-e.pdf>
- International Coffee Organization (ICO). 2020. *Coffee Development Report 2020 (CDR2020): The Value of Coffee*. International Coffee Organization. London. Retrieved November

- 10, 2021 from <https://www.internationalcoffeecouncil.com/cdr2020>
- Jeszka-Skowron, M., Sentkowska, A., Pyrzynska, 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): 1403-1409. <https://doi.org/10.1007/s00217-016-2643-y>
- Julaeha, E., Rustiyaty, S., Nurmaliah Fajri, N., Ramdlani, F., & Tantra, R. G. 2016. Pemanfaatan Tepung Gadung (*Dioscorea hispida* Dennst.) pada Produksi Amilase menggunakan Bacillus sp. *Fortech*, 1(1): 45-52.
- Junaidi, & Ahmad, F. 2021. Pengaruh Suhu Perendaman Terhadap Pertumbuhan Vigor Biji Kopi Lampung (*Coffea canephora*). *Jurnal Inovasi Penelitian*, 2(7), 1911–1916.
- Kembaren, E. T., & Muchsin. 2021. Pengelolaan Pasca Panen Kopi Arabika Gayo Aceh. *Jurnal Visioner dan Strategis*, 10(1): 29-36.
- Kementerian Perdagangan RI. 2018. *Specialty Kopi Indonesia: Warta Ekspor*. Retrieved September 18, 2022 from https://djpen.kemendag.go.id/app_frontend/admin/docs/publication/9321548126511.pdf
- Kementerian Perindustrian RI. 2017. *Peluang Usaha Industri Kecil Menengah Kopi*. Retrieved November 11, 2021 from <https://kemenperin.go.id/download/17797/Peluang-Usaha-Industri-Kecil-Menengah-Kopi>.
- Kementerian Perindustrian RI. 2019. *Kopi Kita untuk Dunia*. Retrieved September 18, 2022 from <https://kemenperin.go.id/artikel/20330/Kopi-Kita-untuk-Dunia>
- Kementerian Perindustrian RI. 2020. *Industri Olahan Kopi Ekspor 4,82 Ton Ke China*. Retrieved November 11, 2021 from <https://kemenperin.go.id/artikel/21936/Industri-Olahan-Kopi-Ekspor-4,82-Ton-Ke-China>
- Kementerian Pertanian RI. 2016. Outlook Kopi 2016. Pusat Data dan Sistem Informasi Pertanian Sekretariat Jenderal – Kementerian Pertanian.
- Kementerian Pertanian RI. 2020. Outlook Kopi 2020. Pusat Data dan Sistem Informasi Pertanian Sekretariat Jenderal – Kementerian Pertanian.
- Khang, D., Dung, T., Elzaawely, A., & Xuan, T. 2016. Phenolic Profiles and Antioxidant Activity of Germinated Legumes. *Foods*, 5(4): 1-27. <https://doi.org/10.3390/foods5020027>
- Kim, H. Y., Hwang, I. G., Kim, T. M., Woo, K. S., Park, D. S., Kim, J. H., Kim, D. J., Lee, J., Lee, Y. R., & Jeong, H. S. 2012. Chemical and Functional Components in Different Parts of Rough Rice (*Oryza sativa L.*) Before and After Germination. *Food Chemistry*, 134(1): 288-293. <https://doi.org/10.1016/j.foodchem.2012.02.138>
- Kim, Y., Kim, Y., & Jhon, D. Y. 2018. Changes of the Chlorogenic Acid, Caffeine, γ -aminobutyric Acid (GABA) and Antioxidant Activities During Germination of Coffee Bean (*Coffea arabica*). *Emirates Journal of Food and Agriculture*, 30(8): 675-680. <https://doi.org/10.9755/ejfa.2018.v30.i8.1763>
- Kitzberger, C. S. G., Pot, D., Marraccini, P., Pereira, L. F. P., & Scholz, M. B. D. S. 2020. Flavor Precursors and Sensory Attributes of Coffee Submitted to Different Post-Harvest Processing. *AIMS Agriculture and Food*, 5(4): 700-714. <https://doi.org/10.3934/agrfood.2020.4.700>
- Kleinwächter, M., Bytof, G., & Selmar, D. 2015. Coffee Beans and Processing. In *Coffee in Health and Disease Prevention* (Issue May 2016). [https://doi.org/10.1016/B978-0-12-](https://doi.org/10.1016/B978-0-12)

- 409517-5.00009-7
- Klingel, T., Kremer, J. I., Gottstein, V., De Rezende, T. R., Schwarz, S., & Lachenmeier, D. W. 2020. A Review of Coffee By-Products Including Leaf, Flower, Cherry, Husk, Silver Skin, and Spent Grounds as Novel Foods within the European Union. *Foods*, 9(5): 1-20. <https://doi.org/10.3390/foods9050665>
- Knopp, S., Bytof, G., & Selmar, D. 2006. Influence of processing on the content of sugars in green Arabica coffee beans. *European Food Research and Technology*, 223(2): 195-201. <https://doi.org/10.1007/s00217-005-0172-1>
- Kramer, D., Breitenstein, B., Kleinwchter, M., & Selmar, D. 2010. Stress Metabolism in Green Coffee Beans (*Coffea arabica* l.): Expression of Dehydrins and Accumulation of GABA During Drying. *Plant and Cell Physiology*, 51(4): 546-553. <https://doi.org/10.1093/pcp/pcq019>
- Liu, C., Yang, N., Yang, Q., Ayed, C., Linforth, R., & Fisk, I. D. 2019. Enhancing Robusta Coffee Aroma by Modifying Flavour Precursors in the Green Coffee Bean. *Food Chemistry*, 281(30): 8–17. <https://doi.org/10.1016/j.foodchem.2018.12.080>
- Liu, T. T., Xia, N., Wang, Q. Z., & Chen, D. W. 2019. Identification of the Non-Volatile Taste-Active Components in Crab Sauce. *Foods*, 8(8): 1–10. <https://doi.org/10.3390/foods8080324>
- Lopez, M. J., & Mohiuddin, S. S. 2022. Biochemistry, Essential Amino Acids. In *StatPearls*.
- Manurung, A. N. H., & Arti, I. M. 2018. Optimasi Pemupukan pada Perkecambahan Benih Kacang Panjang Ungu (*Vigna sinensis* L. var Fagiola IPB). *Jurnal Pertanian Presisi*, 2(2): 89-97.
- Mardiyanto, T. C., & Sudarwati, S. 2015. Studi Nilai Cerna Protein Susu Kecambah Kedelai Varietas Lokal secara in Vitro. *Seminar Nasional Masyarakat Biodiversitas Indonesia*, 1(5): 1256–1264. <https://doi.org/10.13057/psnmbi/m010551>
- Mariotti, F., Tomé, D., & Mirand, P. P. 2008. Converting Nitrogen into protein - Beyond 6.25 and Jones' Factors. *Critical Reviews in Food Science and Nutrition*, 48(2): 177-184. <https://doi.org/10.1080/10408390701279749>
- Moon, J. K., Hyui Yoo, S. U. N., & Shibamoto, T. 2009. Role of Roasting Conditions in the Level of Chlorogenic Acid Content in Coffee Beans: Correlation with Coffee Acidity. *Journal of Agricultural and Food Chemistry*, 57(12): 5365-5369. <https://doi.org/10.1021/jf900012b>
- Moore, J. C., DeVries, J. W., Lipp, M., Griffiths, J. C., & Abernethy, D. R. 2010. Total Protein Methods and Their Potential Utility to Reduce The Risk of Food Protein Adulteration. *Comprehensive Reviews in Food Science and Food Safety*, 9(4): 330-351. <https://doi.org/10.1111/j.1541-4337.2010.00114.x>
- Nasrul, N., & Fridayanti, N. 2014. Pengaruh Lama Perendaman dan Suhu Air Terhadap Pemecahan Dormansi Benih Sengon (*Paraseriathes falcataria* (L.) Nielsen). *Jurnal Agrium*, 11(2): 129-134. <https://doi.org/10.29103/agrium.v11i2.618>
- Nasution, A. Y., Novita, E., Nadela, O., & Arsila, S. P. 2020. Penetapan Kadar Protein pada Nanas Segar dan Keripik Nanas dengan Metode Spektrofotometri UV-Vis dan Kjehdahl. *JOPS (Journal Of Pharmacy and Science)*, 4(2): 6-11. <https://doi.org/10.36341/jops.v4i2.1349>
- Navarra, G., Moschetti, M., Guerrasi, 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(6435086): 1-8. <https://doi.org/10.1155/2017/6435086>
- Olechno, E., Puścion-Jakubik, A., Zujko, M. E., & Socha, K. 2021. Influence of Various Factors on Caffeine Content in Coffee Brews. *Foods*, 10(6): 1-29. <https://doi.org/10.3390/foods10061208>
- Özpalas, B., & Özer, E. A. 2017. Kafeinin İnsan Sağlığı Üzerindeki Etkileri. *Nevşehir Bilim ve Teknoloji Dergisi*, 6, 297–305. <https://doi.org/10.17100/nevbiltek.331845>
- Permana, I. D. G. M., Indrati, R., Hastuti, P., & Suparmo, S. 2013. Aktivitas Lipase Indigenous selama Perkembahan Biji Kakao (*Theobroma cacao L.*). *Agritech*, 33(2): 176–181. <https://doi.org/10.22146/agritech.9795>
- Pinheiro, P. F., Pinheiro, C. A., Osorio, V. M. dan Pereira, L.L. 2021. *Chemical Constituents of Coffee*. In Book: Quality Determinants in Coffee Production (pp. 209-254): Springer Nature Switzerland AG. https://doi.org/10.1007/978-3-030-54437-9_5
- Poltronieri, P., & Rossi, F. 2016. Challenges in Specialty Coffee Processing and Quality Assurance. *Challenges*, 7(2): 1-22. <https://doi.org/10.3390/challe7020019>
- Praphutphithaya, P., Tiyayon, C., Chetianukornkul, T., & Pankasemsuk, T. 2016. Effect of Brassin-Like Substance on the Quality of Early Germinated Arabica Coffee Bean (*Coffea arabica L.*). *Pakistan Journal of Biotechnology*, 13(3): 165-172.
- Pratiwi, Y. H., Ratnayani, O., & Wirajana, I. N. 2018. Perbandingan Metode Uji Gula Pereduksi dalam Penentuan Aktivitas α -L-Arabinofuranosidase dengan Substrat Janur Kelapa (*Cocos nucifera*). *Jurnal Kimia*, 12(2): 134-139. <https://doi.org/10.24843/jchem.2018.v12.i02.p07>
- Pujiati, Ardhi, M. W., & Prasetyo, E. N. 2018. Bioteknologi Berbasis Proyek: Produksi Purifikasi Enzim Selulase dari Kapang *Trichoderma viride* dan Potensinya dalam Bioscouring (pp. 1-118): CV. AE Media Grafika Magetan.
- Purnamayanti, N. P. A., Ida, B. P., & Gede, A. 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): 39-48.
- Purwanto, E. H., Rubiyo, & Towaha, J. 2015. Karakteristik Mutu dan Citarasa Kopi Robusta Klon BP 42, BP 358 dan BP 308 Asal Bali dan Lampung. *Sirinov, Balai Penelitian Tanaman Industri dan Penyegaran*, 3(2), 67–74. <https://docplayer.info/31185681-Karakteristik-mutu-dan-citarasa-kopi-robusta-klon-bp-42-bp-358-dan-bp-308-asal-bali-dan-lampung.html>
- Putra, D., Rahmanti, R., & Nasrullah. 2012. Pengaruh Suhu dan Lama Perendaman Benih Terhadap Perkembahan dan Pertumbuhan Awal Bibit Kopi Arabika (*Coffea arabica* (LENN)). *Vegetalika*, 1(3): 1-10.
- Rafika. 2014. Pengaruh Stratifikasi dan Media Perakaran Terhadap Perkembahan Benih Kemiri (*Aleurites moluccana* Willd). *Jurnal Pertanian Terpadu*, 2(2), 141–149.
- Rahmawati, A., Rianto, Y., & Riana, D. 2021. Deteksi Defect Coffee pada Citra Tunggal Green Beans Menggunakan Metode Ensamble Decision Tree. *Techno.Com*, 20(2): 198-209. <https://doi.org/10.33633/tc.v20i2.4529>
- Riyanti, E., Silviana, E., & Santika, M. 2020. Analisis Kandungan Kafein pada Kopi Seduhan Warung Kopi Di Kota Banda Aceh. *Lantanida Journal*, 8(1):1-12.

- <https://doi.org/10.22373/lj.v8i1.5759>
- Rajjou, L., Duval, M., Gallardo, K., Catusse, J., Bally, J., Job, C., & Job, D. 2012. Seed Germination and Vigor. *Annual Review of Plant Biology*, 63: 507-533. <https://doi.org/10.1146/annurev-arplant-042811-105550>
- Rodak, K., Kokot, I., & Kratz, E. M. 2021. Review: Caffeine as a Factor Influencing the Functioning of the Human Body—Friend or Foe?. *J. Nutrients*, 13(3088): 1-29. <https://doi.org/10.3390/nu13093088>
- Rodrigues, C. I., Maia, R., & Máguas, C. 2010. Comparing Total Nitrogen and Crude Protein Content of Green Coffee Beans (*Coffea* spp.) from Different Geographical Origins. *Coffee Science, Lavras*, 5(3):197-205.
- Rohman, A. dan Gandjar, I. G. 2007. *Metode Kromatografi untuk Analisis Makanan BAB III hal. 43-75*. Yogyakarta: Pustaka Belajar.
- Rojas-González, A., Figueroa-Hernández, C. Y., González-Rios, O., Suárez-Quiroz, M. L., González-Amaro, R. M., Hernández-Estrada, Z. J., & Rayas-Duarte, P. 2022. Coffee Chlorogenic Acids Incorporation for Bioactivity Enhancement of Foods: A Review. *Molecules*, 27(11), 1–23. <https://doi.org/10.3390/molecules27113400>
- Rumahorbo, A. S. R., Duryat, & Bintoro, A. 2020. Pengaruh Pematahan Masa Dormansi melalui Perendaman Air dengan Stratifikasi Suhu terhadap Perkecambahan Benih Aren (*Arenga pinnata*). *Jurnal Sylva Lestari*, 8(1), 77–84.
- Sáez-Plaza, P., Navas, M. J., Wybraniec, S., Michałowski, T., & Asuero, A. G. 2013. An Overview of the Kjeldahl Method of Nitrogen Determination. Part II. Sample Preparation, Working Scale, Instrumental Finish, and Quality Control. *Critical Reviews in Analytical Chemistry*, 43(4): 224-272. <https://doi.org/10.1080/10408347.2012.751787>
- Sánchez-Linares, L., Gavilanes-Ruiz, M., Díaz-Pontones, D., Guzmán-Chávez, F., Calzada-Alejo, V., Zurita-Villegas, V., Luna-Loaiza, V., Moreno-Sánchez, R., Bernal-Lugo, I., & Sánchez-Nieto, S. 2012. Early Carbon Mobilization and Radicle Protrusion in Maize Germination. *Journal of Experimental Botany*, 63(12): 4513-4526. <https://doi.org/10.1093/jxb/ers130>
- Santos, R. M. M., Hunter, T., Wright, N., & Lima, D. R. A. 2013. Caffeine and Chlorogenic Acids in Coffee and Effects on Selected Neurodegenerative Diseases. *Journal of Pharmaceutical and Scientific Innovation*, 2(4): 9-17. <https://doi.org/10.7897/2277-4572.02443>
- Santosa, K. M., Supriyadi, S., Anggrahini, S., & Rahmadian, Y. 2020. Sensory Analysis, Caffeine, Chlorogenic Acid and Non-Volatile Taste Compounds of Arabica Coffee (*Coffea arabica*) Fermented with Sugar Addition for Brew Taste. *Indonesian Food and Nutrition Progress*, 17(2): 37–44. <https://doi.org/10.22146/ifnp.52241>
- Scholz, M. B. dos S., Kitzberger, C. S. G., Durand, N., & Rakocevic, M. 2018. From the Field to Coffee Cup: Impact of Planting Design on Chlorogenic Acid Isomers and Other Compounds in Coffee Beans and Sensory Attributes of Coffee Beverage. *European Food Research and Technology*, 244(10): 1793–1802. <https://doi.org/10.1007/s00217-018-3091-7>
- Selmar, D., Bytof, G., Knopp, S. E., & Breitenstein, B. 2006. Germination of coffee seeds and its significance for coffee quality. *Plant Biology*, 8(2): 260-264. <https://doi.org/10.1055/s-2006-923845>

- Selmar, D., Bytof, G., & Knopp, S.-E. 2002. New Aspects of Coffee Processing: The Relation Between Seed Germination and Coffee Quality. *Dix-Neuvième Colloque Scientifique International Sur Le Café*.
- Selmar, Dirk, Kleinwächter, M., & Bytof, G. 2014. Metabolic Responses of Coffee Beans during Processing and Their Impact on Coffee Flavor. In *Cocoa and Coffee Fermentations*. CRC Press
- Seninde, D. R., & Chambers, E. 2020. Coffee flavor: A review. *Beverages*, 6(3): 1-25. <https://doi.org/10.3390/beverages6030044>
- 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. In *The Question of Caffeine*. <https://doi.org/10.5772/intechopen.69002>
- Sharma, S., Naithani, R., Varghese, B., Keshavkant, S., & Naithani, S. C. 2008. Effect of hot-water treatment on seed germination of some fast growing tropical tree species. *Journal of Tropical Forest Science*, 24 (III & IV): 49 – 53.
- Silva, E. A. A. da, Acencio, M. L., Bovolenta, L. A., Lemke, N., Varani, A. de M., Bravo, J. P., Hoshino-Bezerra, A. A., & Lemos, E. G. M. 2019. Gene Expression During the Germination of Coffee Seed. *Journal of Seed Science*, 41(2): 168-178. <https://doi.org/10.1590/2317-1545v41n2208263>
- Specialty Coffee Association of America (SCAA). 2015. Cupping Specialty Coffee. America.
- Specialty Coffee Association of America (SCAA). 2013. Arabica Green Coffee Defect Handbook. America.
- Stefanello, N., Spanevello, R. M., Passamonti, S., Porciúncula, L., Bonan, C. D., Olabiyi, A. A., Teixeira da Rocha, J. B., Assmann, C. E., Morsch, V. M., & Schetinger, M. R. C. 2019. Coffee, Caffeine, Chlorogenic Acid and The Purinergic System. *Food and Chemical Toxicology*, 123(2019): 298-313. <https://doi.org/10.1016/j.fct.2018.10.005>
- Suharman, & Patoni, A. G. 2017. Teknologi Dekafeinasi Kopi Robusta untuk Industri Kecil dan Menengah (IKM). *Jurnal Dinamika Penelitian Industri*, 28(2):87-93.
- Suhendra, D., & Efendi, S. 2021. Perbedaan Bobot dan Kadar Air Benih Kopi Terhadap Konsentrasi Hormon Giberellin (GA3) dan Jenis Air. *Jurnal Agroplasma*, 8(2): 28–35.
- Suhendra, D., Efendi, S., & Anwar, A. 2020. Efek Perubahan Kondisi Fisik Benih Kopi Terhadap Konsentrasi Hormon Giberellin (GA3) dan Perendaman Suhu Air yang Berbeda. *Agrosains : Jurnal Penelitian Agronomi*, 22(2): 109-113. <https://doi.org/10.20961/agsjpa.v22i2.44205>
- Sulistyaningtyas, A. R. 2017. Pentingnya Pengolahan Basah (*Wet Processing*) Buah Kopi Robusta (*Coffea robusta* Lindl.ex.de.Will) untuk Menurunkan Resiko Kecacatan Biji Hijau Saat *Coffee Grading*. *Prosiding Seminar Nasional Publikasi Hasil Penelitian dan Pengabdian Masyarakat*, 12(3): 90–94.
- Sunarharum, W. B., Yuwono, S. S., & Nadhiroh, H. 2018. Effect of different post-harvest processing on the sensory profile of Java Arabica coffee. *Advances in Food Science, Sustainable Agriculture and Agroindustrial Engineering*, 1(1): 9-13. <https://doi.org/10.21776/ub.afssaae.2018.001.01.2>
- Thompson, K., Bewley, J. D., & Black, M. 1995. Seeds: Physiology of Development and Germination. *The Journal of Ecology*, 83(6). <https://doi.org/10.2307/2261186>
- Toci, A. T., & Farah, A. 2008. Volatile Compounds as Potential Defective Coffee Beans'

- Markers. *Food Chemistry*, 108(3): 1133-1141.
<https://doi.org/10.1016/j.foodchem.2007.11.064>
- Towaha, J., Purwanto, E. H., & Supriadi, H. 2015. Atribut Kualitas Kopi Arabika pada Tiga Ketinggian Tempat Di Kabupaten Garut. *Jurnal Tanaman Industri dan Penyegar*, 2(1): 29-34. <https://doi.org/10.21082/jtidp.v2n1.2015.p29-34>
- Tsai, C. F., & 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(2040):1-15. <https://doi.org/10.3390/pr9112040>
- Uppal, V., & Bains, K. 2012. Effect of Germination Periods and Hydrothermal Treatments on in Vitro Protein and Starch Digestibility of Germinated Legumes. *Journal of Food Science and Technology*, 49(2): 184-191. <https://doi.org/10.1007/s13197-011-0273-8>
- Van Goudoever, J. B., Vlaardingerbroek, H., Van Den Akker, C. H., De Groot, F., & Van Der Schoor, S. R. D. 2014. Amino Acids and Proteins. *World Review of Nutrition and Dietetics*, 110: 49-63. <https://doi.org/10.1159/000358458>
- Waters. 2012. *Acquity UPLC H-Class and H-Class Bio Amino Acid Analysis System Guide*. Irlandia: Waters Corporation.
- Whitfield, F. B., & Mottram, D. S. 1992. Volatiles from Interactions of Maillard Reactions and Lipids. *Critical Reviews in Food Science and Nutrition*, 31(1–2): 1-58. <https://doi.org/10.1080/10408399209527560>
- Wolde, T. 2014. Effects of caffeine on health and nutrition: A Review. *Food Science and Quality Management*, 30: 59-65.
- Wolny, E., Betehtin, A., Rojek, M., Braszewska-Zalewska, A., Lusinska, J., & Hasterok, R. 2018. Germination and the Early Stages of Seedling Development in *Brachypodium distachyon*. *International Journal of Molecular Sciences*, 19(10): 1-14. <https://doi.org/10.3390/ijms19102916>
- Yonata, D., Nurhidajah, Pranata, B., & Yusuf, M. 2021. Pengembangan Penyedap Rasa Alami dari Cangkang Rajungan dengan Metode *Foam-Mat Drying*. *Agrointek*, 15(1): 371-381.
- Yusianto, Hulipi, R., . S., Mawardi, S., & Ismayadi, C. 2006. Physical and Flavor Quality of Some Potential Varieties of Arabica Coffee in Several Interval Storage Periods. *Pelita Perkebunan (a Coffee and Cocoa Research Journal)*, 23(3): 205–230. <https://doi.org/10.22302/iccri.jur.pelitaperkebunan.v23i3.40>
- Zakidou, P., Plati, F., Matsakidou, A., Varka, E. M., Blekas, G., & Paraskevopoulou, A. 2021. Single Origin Coffee Aroma: From Optimized Flavor Protocols and Coffee Customization to Instrumental Volatile Characterization and Chemometrics. *Molecules*, 26(15): 1-17. <https://doi.org/10.3390/molecules26154609>
- Zarwinda, I., & Sartika, D. 2019. Pengaruh Suhu dan Waktu Ekstraksi terhadap Kafein dalam Kopi. *Lantanida Journal*, 6(2): 103-202. <https://doi.org/10.22373/lj.v6i2.3811>