DAFTAR PUSTAKA

Alves, G. E., Isquierdo, E. P., & Siqueira, V. C. (2013). Drying Kinetics of Natural Coffee for Different Temperatures and Low Relative Humidity. *Coffee Science*, *8*(January), 226–236.

Cwiková, O., Komprda, T., Šottníková, V., Svoboda, Z., Simonová, J., Slováček, J., & Jůzl, M. (2022). Effects of Different Processing Methods of Coffee Arabica on Colour, Acrylamide, Caffeine, Chlorogenic Acid, and Polyphenol Content. *Foods*, *11*(20), 1–13. https://doi.org/10.3390/foods11203295

Darmawan, R., & Widaningsih, R. (2023). *Buku Outlook Komoditas Perkebunan Kopi* (D. A. A. Susanti & R. K. Putra (Eds.); 2023rd ed.). Pusat Data dan Sistem Informasi Pertanian Sekretariat Jenderal - Kementerian Pertanian.

De La Torre, D. M. P., Priego-Capote, F., & Luque De Castro, M. D. (2015). Comparison of the volatile profile of vine-shoots and oak chips by headspace-gas chromatography-mass spectrometry (HS-GC-MS). *Analytical Methods*, *7*(5). https://doi.org/10.1039/c4ay02401j

Edy, D. L., & Widiyanti. (2020). Analysis of Heat Load in Coffee Bean Drying Oven Room. *Journal of Physics: Conference Series*, *1700*(1). https://doi.org/10.1088/1742-6596/1700/1/012036

Eshetu, E. F., Tolassa, K., Mohammed, A., Berecha, G., & Garedew, W. (2022). Effect of processing and drying methods on biochemical composition of coffee (Coffea arabica L.) varieties in Jimma Zone, Southwestern Ethiopia. *Cogent Food and Agriculture*, *8*(1). https://doi.org/10.1080/23311932.2022.2121203

Gantner, M., & Kostyra, E. (2024). *Effect of Temperature and Storage on Coffee ' s Volatile Compound Profile and Sensory Characteristics*. 1–21.

Genovese, A., Caporaso, N., & Baiano, A. (2025). *The Impact of Brewing Methods on the Quality of a Cup of Coffee*. 1–55.

Griffiths, J. S., & North, H. M. (2017). *Sticking to Cellulose : Exploiting Arabidopsis Seed Coat Mucilage to Understand Cellulose Biosynthesis and Cell Wall Polysaccharide Interactions*. 959–966. https://doi.org/10.1111/nph.14468

Halagarda, M., & Obrok, P. (2023). Influence of Post-Harvest Processing on Functional Properties of Coffee (Coffea arabica L.). *Molecules*, *28*(21). https://doi.org/10.3390/molecules28217386

Hasni, D. (2024). *Development a novel and comprehensive cupping protocols for wine coffee assessment using Qualitative Description Analysis*.

José, D., Abreu, M. De, Lorenço, M. S., Gustavo, G., Machado, L., Silva, J. M., Corr, E., & Carvalho, N. (2025). *Influence of Drying Methods on the Post-Harvest Quality of Coffee : Effects on Physicochemical , Sensory , and Microbiological Composition*.

Kieu Tran, T. M., Kirkman, T., Nguyen, M., & Van Vuong, Q. (2020). Effects of drying on physical properties, phenolic compounds and antioxidant capacity of Robusta wet coffee pulp (Coffea canephora). *Heliyon*, *6*(7), e04498. https://doi.org/10.1016/j.heliyon.2020.e04498

Lehnert, A., Gentile, R., Tahiraj, C., Wirtz, A., Baumgart, M., Gohlke, H., & Bott, M. (2024). *Efficient microbial glucose-fructose conversion at ambient temperature through adaptive laboratory evolution and application for D-allulose production IBG-1 : Biotechnology , Institute of Bio- and Geosciences , Forschungszentrum Jülich , Jülich , IBG-4 :* .

Lin, D., Chen, Y., Huo, W., Wang, J., Zhang, L., Huang, J., & Sun, L. (2025). Food Chemistry : X Formation of different flavor characteristics of raw- and boiled-dried oysters. *Food Chemistry: X*, *29*(July), 102854.

https://doi.org/10.1016/j.fochx.2025.102854
Matús Varady, Borzíkova, J., & Popelka, P. (2024). Effect of Processing Method (Natural, Washed, Honey, Fermentation, Maceration) on The Availability of Heavy Metals in Specialty Coffee. *Heliyon*, *10*(January), 1–8. https://doi.org/10.1016/j.heliyon.2024.e25563
Mej, N., Vega-galvez, A., Gomez-perez, L. S., Pasten, A., Uribe, E., Cort, A., Valenzuela-barra, G., Camus, J., Delporte, C., & Bernal, G. (2024). *Methods on Bio-Compound Retention*.
Nugroho, P., Puspita, D., & Totti, Y. (2025). Eksplorasi Aroma dan Rasa Kopi dengan Metode Fermentasi. *J. Sains Dan Teknologi Pangan*, *10*(6), 9066–9074.
Padilla, I., López-Delgado, A., & Romero, M. (2022). Glass Lightweight Aggregates from Glass Cullet and Mining and Food Industry Carbonate Waste. *Materials*, *15*(3). https://doi.org/10.3390/ma15031223
Rzyska-szczupak, K., Przybylska-balcerek, A., Bu, M., Szablewski, T., & Stuper-szablewska, K. (2025). Roasting Temperature as a Factor Modifying the Caffeine and Phenolic Content of Ethiopian Coffee. *Processes*, *13*(2037), 1–15.
Sandeep, T. N., Channabasamma, B. B., Gopinandhan, T. N., & Nagaraja, J. S. (2021). The effect of drying temperature on cup quality of coffee subjected to mechanical drying. *Journal of Plantation Crops*, *49*(1), 35–41. https://doi.org/10.25081/jpc.2021.v49.i1.7059
Sherly, Sinaga, H., & Julianti, E. (2020). Physical Characteristics of Gayo Arabica Coffee with Semi-Washed Processing. *International Conference on Agriculture, Environment and Food Security*, *782*, 1–7. https://doi.org/10.1088/1755-1315/782/3/032093
Soeswanto, B., Wahyuni, N. L. E., & Prihandini, G. (2021). The Development of Coffee Bean Drying Process Technology – A Review. *Proceedings of the 2nd International Seminar of Science and Applied Technology (ISSAT 2021)*, *207*(January). https://doi.org/10.2991/aer.k.211106.026
Suherman, S., Hadiyanto, H., Franz, N., Kamandjaja, V., & Sinuhaji, T. R. F. (2024). Energy Analysis and Economy Performance of a Hybrid Solar Dryer for Drying Coffee. *Jurnal Sains Materi Indonesia*, *26*(1), 25–34. https://doi.org/10.55981/jsmi.2024.3135
Thomas Edvan, B., Edison, R., & Same, M. (2016). The Effect of Temperature and Roasting Time on the Quality of Robusta Coffee (Coffea robusta). *Jurnal Agro Industri Perkebunan*, *4*(1), 31–40.
Zhang, K., Cheng, J., Hong, Q., Dong, W., Chen, X., Wu, G., & Zhang, Z. (2022). Identification of changes in the volatile compounds of robusta coffee beans during drying based on HS-SPME/GC-MS and E-nose analyses with the aid of chemometrics. *Lwt*, *161*(January), 113317. https://doi.org/10.1016/j.lwt.2022.113317