

DAFTAR PUSTAKA

- Ahmed, K. J. A. J., Bornare, Dr. D., & Jaiswal, Dr. S. (2024). Review on extraction of melanoidins from coffee waste and value addition in food. *Journal of Current Research in Food Science*, 5(1), 157–161. <https://doi.org/10.22271/foodsci.2024.v5.i1c.140>
- Alu'datt, M. H., Rababah, T., & Alli, I. (2014). Effect of phenolic compound removal on rheological, thermal and physico-chemical properties of soybean and flaxseed proteins. *Food Chemistry*, 146, 608–613. <https://doi.org/10.1016/j.foodchem.2013.09.104>
- Alu'datt, M. H., Rababah, T., Ereifej, K., & Alli, I. (2013). Distribution, antioxidant and characterisation of phenolic compounds in soybeans, flaxseed and olives. *Food Chemistry*, 139(1–4), 93–99. <https://doi.org/10.1016/j.foodchem.2012.12.061>
- Ameca, G. M., Cerrilla, M. E. O., Córdoba, P. Z., Cruz, A. D., Hernández, M. S., & Haro, J. H. (2018). Chemical composition and antioxidant capacity of coffee pulp. *Ciência e Agrotecnologia*, 42(3), 307–313. <https://doi.org/10.1590/1413-70542018423000818>
- Addicott, M. A., Yang, L. L., Peiffer, A. M., Burnett, L. R., Burdette, J. H., Chen, M. Y., Hayasaka, S., Kraft, R. A., Maldjian, J. A., & Laurienti, P. J. (2009). The effect of daily caffeine use on cerebral blood flow: How much caffeine can we tolerate? *Human Brain Mapping*, 30(10), 3102–3114. <https://doi.org/10.1002/hbm.20732>
- Andueza, S., Maeztu, L., Dean, B., De Peña, M. P., Bello, J., & Cid, C. (2002). Influence of Water Pressure on the Final Quality of Arabica Espresso Coffee. Application of Multivariate Analysis. *Journal of Agricultural and Food Chemistry*, 50(25), 7426–7431. <https://doi.org/10.1021/jf0206623>
- Angeloni, G., Guerrini, L., Masella, P., Bellumori, M., Daluiso, S., Parenti, A., & Innocenti, M. (2019). What kind of coffee do you drink? An investigation on effects of eight different extraction methods. *Food Research International*, 116, 1327–1335. <https://doi.org/10.1016/j.foodres.2018.10.022>
- Anh-Dao, L.-T., Chi-Thien, T., Nhut-Truong, N., Tu-Chi, T., Minh-Huy, D., Thanh-Nho, N., & Cong-Hau, M. (2024). Changes in the total phenolic contents, chlorogenic acid, and caffeine of coffeecups regarding different brewing methods. *Food Research*, 8(6), 71–79. [https://doi.org/10.26656/fr.2017.8\(6\).279](https://doi.org/10.26656/fr.2017.8(6).279)
- Antonio, A. G., Moraes, R. S., Perrone, D., Maia, L. C., Santos, K. R. N., Iório, N. L. P., & Farah, A. (2010). Species, roasting degree and decaffeination influence the antibacterial activity of coffee against *Streptococcus mutans*.

- Food Chemistry*, 118(3), 782–788.
<https://doi.org/10.1016/j.foodchem.2009.05.063>
- Apak, R., Özyürek, M., Güçlü, K., & Çapanoğlu, E. (2016). Antioxidant Activity/Capacity Measurement. 1. Classification, Physicochemical Principles, Mechanisms, and Electron Transfer (ET)-Based Assays. *Journal of Agricultural and Food Chemistry*, 64(5), 997–1027.
<https://doi.org/10.1021/acs.jafc.5b04739>
- Ashihara, H., Sano, H., & Crozier, A. (2008). Caffeine and related purine alkaloids: Biosynthesis, catabolism, function and genetic engineering. *Phytochemistry*, 69(4), 841–856.
<https://doi.org/10.1016/j.phytochem.2007.10.029>
- Assa, A., Loppies, J. E., Amalia, A. N., Indriana, D., Mamang, Utami, R. R., Ariyanti, M., & Winaldi, A. (2021). Chemical compounds and sensory characteristics of Arabica coffee (*Coffea arabica*) as a novel specialty coffee from Sinjai Regency, Indonesia. *Food Research*, 5(S2), 107–112.
[https://doi.org/10.26656/fr.2017.5\(S2\).001](https://doi.org/10.26656/fr.2017.5(S2).001)
- Benzie, I. F., & Strain, J. (1996). The ferric reducing Ability of plasma (FRAP) as a measure of “Antioxidant power”: the FRAP assay. *Analytical Biochemistry*, 239(1), 70–76. <https://doi.org/10.1006/abio.1996.0292>
- Bradbury, A. G. W., Clarke, R. J., & Vitzthum, O. G. (2001). Coffee Recent Developments. *Chemistry I: Non-Volatile Compounds. Carbohydrates*, 1–17.
- Brollo, G., Cappucci, R., & Navarini, L. (2008). Acidity in coffee: bridging the gap between chemistry and psychophysics. In *22nd International Conference on Coffee Science, Capinas, SP, Brazil* (pp. 270-280).
- Barrera López, J. A., & Hernández Carrión, M. (2023). Functional properties and sensory profile of coffee prepared by different brewing methods. *Food Science and Technology International*, 31(3), 248–260.
<https://doi.org/10.1177/10820132231205625>
- Batali, M. E., Lim, L. X., Liang, J., Yeager, S. E., Thompson, A. N., Han, J., Ristenpart, W. D., & Guinard, J.-X. (2022). Sensory Analysis of Full Immersion Coffee: Cold Brew Is More Floral, and Less Bitter, Sour, and Rubbery Than Hot Brew. *Foods*, 11(16), 2440.
<https://doi.org/10.3390/foods11162440>
- Batali, M. E., Ristenpart, W. D., & Guinard, J.-X. (2020). Brew temperature, at fixed brew strength and extraction, has little impact on the sensory profile of drip brew coffee. *Scientific Reports*, 10(1), 16450.
<https://doi.org/10.1038/s41598-020-73341-4>
- Bekedam, E. K., Loots, M. J., Schols, H. A., Van Boekel, M. A. J. S., & Smit, G. (2008). Roasting Effects on Formation Mechanisms of Coffee Brew

- Melanoidins. *Journal of Agricultural and Food Chemistry*, 56(16), 7138–7145. <https://doi.org/10.1021/jf800999a>
- Bichobr, N., Lidonbr, F., & O, J. (2013). Quality assessment of Arabica and Robusta green and roasted coffees? A rev. *Emirates Journal of Food and Agriculture*, 25(12), 945. <https://doi.org/10.9755/ejfa.v25i12.17290>
- Bidel, S., National Institute for Health and Welfare and Hjelt Institute, University of Helsinki, Finland, Tuomilehto, J., & Centre for Vascular Prevention, Danube-University Krems, Austria; Red RECAVA Grupo, Hospital Universitario La Paz, Madrid, Spain; King Abdulaziz University, Jeddah, Saudi Arabia; Department of Public Health, University of Helsinki, Finland. (2010). The Emerging Health Benefits of Coffee with an Emphasis on Type 2 Diabetes and Cardiovascular Disease. *European Endocrinology*, 9(2), 99. <https://doi.org/10.17925/EE.2013.09.02.99>
- Bilge, G. (2020). Investigating the effects of geographical origin, roasting degree, particle size and brewing method on the physicochemical and spectral properties of Arabica coffee by PCA analysis. *Journal of Food Science and Technology*, 57(9), 3345–3354. <https://doi.org/10.1007/s13197-020-04367-9>
- Bravo, J., Juárez, I., Monente, C., Caemmerer, B., Kroh, L. W., De Peña, M. P., & Cid, C. (2012). Evaluation of Spent Coffee Obtained from the Most Common Coffeemakers as a Source of Hydrophilic Bioactive Compounds. *Journal of Agricultural and Food Chemistry*, 60(51), 12565–12573. <https://doi.org/10.1021/jf3040594>
- Bravo, L. (1998). Polyphenols: Chemistry, Dietary Sources, Metabolism, and Nutritional Significance. *Nutrition Reviews*, 56(11), 317–333. <https://doi.org/10.1111/j.1753-4887.1998.tb01670.x>
- Buck, R. P., Rondinini, S., Covington, A. K., Baucke, F. G. K., Brett, C. M. A., Camoes, M. F., Milton, M. J. T., Mussini, T., Naumann, R., Pratt, K. W., Spitzer, P., & Wilson, G. S. (2002). Measurement of pH. Definition, standards, and procedures (IUPAC Recommendations 2002). *Pure and Applied Chemistry*, 74(11), 2169–2200. <https://doi.org/10.1351/pac200274112169>
- Caprioli, G., Cortese, M., Maggi, F., Minnetti, C., Odello, L., Sagratini, G., & Vittori, S. (2014). Quantification of caffeine, trigonelline and nicotinic acid in espresso coffee: The influence of espresso machines and coffee cultivars. *International Journal of Food Sciences and Nutrition*, 65(4), 465–469. <https://doi.org/10.3109/09637486.2013.873890>
- Cai, Y., Xu, Z., Pan, X., Gao, M., Wu, M., Wu, J., & Lao, F. (2022). Comparative profiling of hot and cold brew coffee flavor using chromatographic and

- sensory approaches. *Foods*, 11(19), 2968.
<https://doi.org/10.3390/foods11192968>
- Castañeda-Rodríguez, R., Mulík, S., & Ozuna, C. (2022). Brewing Temperature and Particle Size Affect Extraction Kinetics of Cold Brew Coffee in Terms of Its Physicochemical, Bioactive, and Antioxidant Properties. *Journal of Culinary Science & Technology*, 20(4), 366–387.
<https://doi.org/10.1080/15428052.2020.1848683>
- Cordoba, N., Fernandez-Alduenda, M., Moreno, F. L., & Ruiz, Yolanda. (2020). Coffee extraction: A review of parameters and their influence on the physicochemical characteristics and flavour of coffee brews. *Trends in Food Science & Technology*, 96, 45–60. <https://doi.org/10.1016/j.tifs.2019.12.004>
- Córdoba, N., Moreno, F. L., Osorio, C., Velásquez, S., Fernandez-Alduenda, M., & Ruiz-Pardo, Y. (2021). Specialty and regular coffee bean quality for cold and hot brewing: Evaluation of sensory profile and physicochemical characteristics. *LWT*, 145, 111363.
<https://doi.org/10.1016/j.lwt.2021.111363>
- Córdoba, N., Moreno, F. L., Osorio, C., Velásquez, S., & Ruiz, Y. (2021). Chemical and sensory evaluation of cold brew coffees using different roasting profiles and brewing methods. *Food Research International*, 141, 110141.
<https://doi.org/10.1016/j.foodres.2021.110141>
- 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), 8440.
<https://doi.org/10.1038/s41598-019-44886-w>
- De Peña, M. P., Ludwig, I. A., & Cid, C. (2019). CHAPTER 10. Beverage Preparation. In A. Farah (Ed.), *Coffee* (pp. 272–291). Royal Society of Chemistry. <https://doi.org/10.1039/9781782622437-00272>
- De Vivo, A., Tricarico, M. C., & Sarghini, F. (2019). Espresso coffee design based on non-monotonic granulometric distribution of aromatic profile. *Food Research International*, 123, 650–661.
<https://doi.org/10.1016/j.foodres.2019.05.027>
- Eun, J.-B., Jo, M.-Y., & Im, J.-S. (2014). Physicochemical Characteristics of Coffee Extracts Using Different Extraction Methods. *Korean Journal of Food Science and Technology*, 46(6), 723–728.
<https://doi.org/10.9721/KJFST.2014.46.6.723>
- Farah, A., Monteiro, M. C., Calado, V., Franca, A. S., & Trugo, L. C. (2006). Correlation between cup quality and chemical attributes of Brazilian coffee. *Food Chemistry*, 98(2), 373–380.
<https://doi.org/10.1016/j.foodchem.2005.07.032>

- Ferreira, J. B., Bassotto, L. C., & Junior, L. G. C. (2020). Atributos, valores e comportamento de consumo de cafe tradicional no Brasil/Attributes, values and traditional coffee consumption behavior in Brazil. *Espacio Abierto: Cuaderno Venezolano de Sociología*, 29(4), 294
- Fibrianto, K., Wulandari, E. S., Jovino, A., Rahmawati, M. A., Wandani, N. C., Fibrianti, S., Waziroh, E., & Yuwono, S. S. (2019). Brewing time and temperature optimization of Robusta Dampit Coffee on several drip techniques. *IOP Conference Series: Earth and Environmental Science*, 230, 012035. <https://doi.org/10.1088/1755-1315/230/1/012035>
- Fl Aacute Vio, M. B. E. M., Luisa, P. F., Fabiana, C. R., Jos Eacute, H. S. T., Gerson, S. G., & Terezinha, J. G. S. (2016). The relationship between organic acids, sucrose and the quality of specialty coffees. *African Journal of Agricultural Research*, 11(8), 709–717. <https://doi.org/10.5897/AJAR2015.10569>
- Frost, S. C., Ristenpart, W. D., & Guinard, J. (2020). Effects of brew strength, brew yield, and roast on the sensory quality of drip brewed coffee. *Journal of Food Science*, 85(8), 2530–2543. <https://doi.org/10.1111/1750-3841.15326>
- Fuller, M., & Rao, N. Z. (2017). The Effect of Time, Roasting Temperature, and Grind Size on Caffeine and Chlorogenic Acid Concentrations in Cold Brew Coffee. *Scientific Reports*, 7(1), 17979. <https://doi.org/10.1038/s41598-017-18247-4>
- Genovese, A., Caporaso, N., & Baiano, A. (2025). The Impact of Brewing Methods on the Quality of a Cup of Coffee. *Beverages*, 11(5), 125. <https://doi.org/10.3390/beverages11050125>
- Ginz, M., Balzer, H. H., Bradbury, A. G. W., & Maier, H. G. (2000). Formation of aliphatic acids by carbohydrate degradation during roasting of coffee. *European Food Research and Technology*, 211(6), 404–410. <https://doi.org/10.1007/s002170000215>
- Gloess, A. N., Schönbächler, B., Klopprogge, B., D'Ambrosio, L., Chatelain, K., Bongartz, A., Strittmatter, A., Rast, M., & Yeretzian, C. (2013). Comparison of nine common coffee extraction methods: Instrumental and sensory analysis. *European Food Research and Technology*, 236(4), 607–627. <https://doi.org/10.1007/s00217-013-1917-x>
- Gagliardi, L. G., Tascon, M., & Castells, C. B. (2015). Effect of temperature on acid–base equilibria in separation techniques. A review. *Analytica Chimica Acta*, 889, 35–57. <https://doi.org/10.1016/j.aca.2015.05.053>
- Górecki, M., & Hallmann, E. (2020). The Antioxidant Content of Coffee and Its In Vitro Activity as an Effect of Its Production Method and Roasting and Brewing Time. *Antioxidants*, 9(4), 308. <https://doi.org/10.3390/antiox9040308>

- Herawati, D., Armawan, M. S., Nurhaliza, N., Mu'arij, F. A., Yulianti, Hunaefi, D., & Noviasari, S. (2024). Impact of bean origin and brewing methods on bioactive compounds, bioactivities, nutrition, and sensory perception in coffee brews: An Indonesian coffee gastronomy study. *International Journal of Gastronomy and Food Science*, 35, 100892. <https://doi.org/10.1016/j.ijgfs.2024.100892>
- Illy, A. (2004). *Espresso coffee: the science of quality*. Elsevier.
- Istyastono, E. P. (2020). Studi Dinamika Molekul Stabilisasi Metaloproteinase Matriks 9 oleh Asam Kafeat: Molecular Dynamics Studies of Matrix Metalloprotenase-9 Stabilization by Caffeic Acid. *Jurnal Farmasi Galenika (Galenika Journal of Pharmacy) (e-Journal)*, 6(2). <https://doi.org/10.22487/j24428744.2020.v6.i2.15131>
- Janda, K., Jakubczyk, K., Baranowska-Bosiacka, I., Kapczuk, P., Kochman, J., Rębacz-Marón, E., & Gutowska, I. (2020). Mineral Composition and Antioxidant Potential of Coffee Beverages Depending on the Brewing Method. *Foods*, 9(2), 121. <https://doi.org/10.3390/foods9020121>
- Joët, T., Salmona, J., Laffargue, A., Descroix, F., & Dussert, S. (2010). Use of the growing environment as a source of variation to identify the quantitative trait transcripts and modules of co-expressed genes that determine chlorogenic acid accumulation: Metabolism of chlorogenic acids in the developing coffee seed. *Plant, Cell & Environment*, no-no. <https://doi.org/10.1111/j.1365-3040.2010.02141.x>
- Johnson, J., & Clydesdale, F. M. (1982). Perceived Sweetness and Redness in Colored Sucrose Solutions. *Journal of Food Science*, 47(3), 747–752. <https://doi.org/10.1111/j.1365-2621.1982.tb12706.x>
- Kementerian Kesehatan Republik Indonesia. (2024). Konsumsi kopi bikin berdebar. Diakses dari https://keslan.kemkes.go.id/view_artikel/3481/konsumsi-kopi-bikin-berdebar
- Lee, C. (2000). Antioxidant ability of caffeine and its metabolites based on the study of oxygen radical absorbing capacity and inhibition of LDL peroxidation. *Clinica Chimica Acta*, 295(1–2), 141–154. [https://doi.org/10.1016/S0009-8981\(00\)00201-1](https://doi.org/10.1016/S0009-8981(00)00201-1)
- Liang, N., & Kitts, D. (2014). Antioxidant Property of Coffee Components: Assessment of Methods that Define Mechanisms of Action. *Molecules*, 19(11), 19180–19208. <https://doi.org/10.3390/molecules191119180>
- Liang, N., & Kitts, D. (2015). Role of Chlorogenic Acids in Controlling Oxidative and Inflammatory Stress Conditions. *Nutrients*, 8(1), 16. <https://doi.org/10.3390/nu8010016>
- Ludwig, I. A., Sanchez, L., Caemmerer, B., Kroh, L. W., De Peña, M. P., & Cid, C. (2012). Extraction of coffee antioxidants: Impact of brewing time and

- method. *Food Research International*, 48(1), 57–64.
<https://doi.org/10.1016/j.foodres.2012.02.023>
- Moeenfarid, M., Silva, J. A., Borges, N., Santos, A., & Alves, A. (2015). Diterpenes in espresso coffee: Impact of preparation parameters. *European Food Research and Technology*, 240(4), 763–773.
<https://doi.org/10.1007/s00217-014-2381-y>
- Mendoza, M. F., Sulague, R. M., Posas-Mendoza, T., & Lavie, C. J. (2023). Impact of coffee consumption on cardiovascular health. *Ochsner Journal*, 23(2), 152–158. <https://doi.org/10.31486/toj.22.0073>
- Muzykiewicz-Szymańska, A., Nowak, A., Wira, D., & Klimowicz, A. (2021). The Effect of Brewing Process Parameters on Antioxidant Activity and Caffeine Content in Infusions of Roasted and Unroasted Arabica Coffee Beans Originated from Different Countries. *Molecules*, 26(12), 3681.
<https://doi.org/10.3390/molecules26123681>
- Nehlig, A. (2022). Effects of Coffee on the Gastro-Intestinal Tract: A Narrative Review and Literature update. *Nutrients*, 14(2), 399.
<https://doi.org/10.3390/nu14020399>
- 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*, 2023, 1–15. <https://doi.org/10.1155/2023/3175570>
- Papetti, A., Mascherpa, D., & Gazzani, G. (2014). Free α -dicarbonyl compounds in coffee, barley coffee and soy sauce and effects of in vitro digestion. *Food Chemistry*, 164, 259–265. <https://doi.org/10.1016/j.foodchem.2014.05.022>
- Pathare, P. B., Opara, U. L., & Al-Said, F. A.-J. (2013). Colour Measurement and Analysis in Fresh and Processed Foods: A Review. *Food and Bioprocess Technology*, 6(1), 36–60. <https://doi.org/10.1007/s11947-012-0867-9>
- Perrone, D., Farah, A., Donangelo, C. M., De Paulis, T., & Martin, P. R. (2008). Comprehensive analysis of major and minor chlorogenic acids and lactones in economically relevant Brazilian coffee cultivars. *Food Chemistry*, 106(2), 859–867. <https://doi.org/10.1016/j.foodchem.2007.06.053>
- Petracco, M. (2001). Technology IV: Beverage Preparation: Brewing Trends for the New Millennium. In R. J. Clarke & O. G. Vitzthum (Eds.), *Coffee* (1st ed., pp. 140–164). Wiley. <https://doi.org/10.1002/9780470690499.ch7>
- Poltronieri, P., & Rossi, F. (2016). Challenges in Specialty Coffee Processing and Quality Assurance. *Challenges*, 7(2), 19.
<https://doi.org/10.3390/challe7020019>
- Portela, C. D. S., Almeida, I. F. D., Mori, A. L. B., Yamashita, F., & Benassi, M. D. T. (2021). Brewing conditions impact on the composition and characteristics

- of cold brew Arabica and Robusta coffee beverages. *LWT*, 143, 111090. <https://doi.org/10.1016/j.lwt.2021.111090>
- Rao, N. Z., & Fuller, M. (2018). Acidity and Antioxidant Activity of Cold Brew Coffee. *Scientific Reports*, 8(1), 16030. <https://doi.org/10.1038/s41598-018-34392-w>
- Re, R., Pellegrini, N., Proteggente, A., Pannala, A., Yang, M., & Rice-Evans, C. (1999). Antioxidant activity applying an improved ABTS radical cation decolorization assay. *Free Radical Biology and Medicine*, 26(9–10), 1231–1237. [https://doi.org/10.1016/S0891-5849\(98\)00315-3](https://doi.org/10.1016/S0891-5849(98)00315-3)
- Ripper, B., Kaiser, C. R., & Perrone, D. (2020). Use of NMR techniques to investigate the changes on the chemical composition of coffee melanoidins. *Journal of Food Composition and Analysis*, 87, 103399. <https://doi.org/10.1016/j.jfca.2019.103399>
- 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), 3400. <https://doi.org/10.3390/molecules27113400>
- Rostagno, M. A., Celeghini, R. M. S., Debien, I. C. N., Nogueira, G. C., & Meireles, M. A. A. (2015). Phenolic Compounds in Coffee Compared to Other Beverages. In *Coffee in Health and Disease Prevention* (pp. 137–142). Elsevier. <https://doi.org/10.1016/B978-0-12-409517-5.00015-2>
- Rzyska-Szczupak, K., Przybylska-Balcerek, A., Buśko, M., Szwajkowska-Michalek, L., Szablewski, T., & Stuper-Szablewska, K. (2025). Roasting Temperature as a Factor Modifying the Caffeine and Phenolic Content of Ethiopian Coffee. *Processes*, 13(7), 2037. <https://doi.org/10.3390/pr13072037>
- Santanatoglia, A., Cespi, M., Perinelli, D. R., Fioretti, L., Sagratini, G., Vittori, S., & Caprioli, G. (2023). Impact of the human factor on the reproducibility of different coffee brewing methods. *Journal of Food Composition and Analysis*, 124, 105698. <https://doi.org/10.1016/j.jfca.2023.105698>
- Sarungallo, R. S., Rongre, B. B., Andu, Y. S., Saleh, M., & Sarungallo, Z. L. (2025). The effect of green bean particle size, temperature and roasting time on the quality and organoleptic characteristics of Toraja Robusta ground coffee. *Food Research*, 9(3), 101–109. [https://doi.org/10.26656/fr.2017.9\(3\).210](https://doi.org/10.26656/fr.2017.9(3).210)
- Schmieder, B. K. L., Pannusch, V. B., Vannieuwenhuyse, L., Briesen, H., & Minceva, M. (2023). Influence of Flow Rate, Particle Size, and Temperature on Espresso Extraction Kinetics. *Foods*, 12(15), 2871. <https://doi.org/10.3390/foods12152871>
- Sies, H. (1993). Strategies of antioxidant defense. *European Journal of Biochemistry*, 215(2), 213–219. <https://doi.org/10.1111/j.1432-1033.1993.tb18025.x>

- Silva, L. D. O., Rosado, C. P., Ferreira, F. D. S., Melengati, J., Terra, S., & Teodoro, A. J. (2024). The Effect of Brewing Method and Different Roasting Degree on Physicochemical Characteristics, Total Phenolic Content and Antioxidant Activity of Amazonian Robusta Coffee (*Coffea canephora*). *Revista de Gestão Social e Ambiental*, 18(9), e06197. <https://doi.org/10.24857/rgsa.v18n9-139>
- Stalmach, A., Steiling, H., Williamson, G., & Crozier, A. (2010). Bioavailability of chlorogenic acids following acute ingestion of coffee by humans with an ileostomy. *Archives of Biochemistry and Biophysics*, 501(1), 98–105. <https://doi.org/10.1016/j.abb.2010.03.005>
- Sun, Y., Liang, J., Zhang, Z., Sun, D., Li, H., & Chen, L. (2024). Extraction, physicochemical properties, bioactivities and application of natural sweeteners: A review. *Food Chemistry*, 457, 140103. <https://doi.org/10.1016/j.foodchem.2024.140103>
- Sunarharum, W. B., Ahmad, R., & Primadiani, E. (2020). Effect of different manual brewing techniques to the sensory profile of the Indonesian Arabica and Robusta “natural coffees.” *IOP Conference Series: Earth and Environmental Science*, 475(1), 012020. <https://doi.org/10.1088/1755-1315/475/1/012020>
- Wang, X., & Lim, L.-T. (2023). Effects of grind size, temperature, and brewing ratio on immersion cold brewed and French press hot brewed coffees. *Applied Food Research*, 3(2), 100334. <https://doi.org/10.1016/j.afres.2023.100334>
- Wintgens, J. N. (Ed.). (2004). *Coffee: Growing, Processing, Sustainable Production: A Guidebook for Growers, Processors, Traders, and Researchers* (1st ed.). Wiley. <https://doi.org/10.1002/9783527619627>
- Wołosiak, R., Pakosz, P., Drużyńska, B., & Janowicz, M. (2023). Antioxidant Activity of Coffee Components Influenced by Roast Degree and Preparation Method. *Applied Sciences*, 13(4), 2057. <https://doi.org/10.3390/app13042057>
- Wang, C., Wei, T., Hsueh, P., Wen, S., & Chen, C. (2018). The role of tea and coffee in the development of gastroesophageal reflux disease. *Tzu Chi Medical Journal*, 31(3), 169. https://doi.org/10.4103/tcmj.tcmj_48_18
- Yashin, A., Yashin, Y., Wang, J., & Nemzer, B. (2013). Antioxidant and Antiradical Activity of Coffee. *Antioxidants*, 2(4), 230–245. <https://doi.org/10.3390/antiox2040230>
- Yuan, L., Yi, P., Wang, G., Tan, S., Huang, G., Qi, L., Jia, Y., & Wang, F. (2019). Lifestyle intervention for gastroesophageal reflux disease: a national multicenter survey of lifestyle factor effects on gastroesophageal reflux disease in China. *Therapeutic Advances in Gastroenterology*, 12, 1756284819877788. <https://doi.org/10.1177/1756284819877788>



- Yeager, S. E., Batali, M. E., Lim, L. X., Liang, J., Han, J., Thompson, A. N., Guinard, J., & Ristenpart, W. D. (2022). Roast level and brew temperature significantly affect the color of brewed coffee. *Journal of Food Science*, 87(4), 1837–1850. <https://doi.org/10.1111/1750-3841.16089>
- Zakaria, N. H., Whanmek, K., Thangsiri, S., Chathiran, W., Srichamnong, W., Suttisansanee, U., & Santivarangkna, C. (2023). Optimization of Cold Brew Coffee Using Central Composite Design and Its Properties Compared with Hot Brew Coffee. *Foods*, 12(12), 2412. <https://doi.org/10.3390/foods12122412>