



1. Furia, 1968. Handbook of Food Additives. The chemical Rubber Co Tranword Parkway Cleveland. Ohio.
2. Clifford MN and Wilson, KC, 1985. Coffee: Botany, Biochemistry and Production of Beans and Beverage. Ari Publishing Company. Inc. Westport. Connecticut.
3. Peckham, GL, 1979. Foundation of Food Preparation. Second Edition. The Mac Millian Company. Collier. MacMillian. London.
4. Prescott and Proctor, 1937. Food Technology. Mc Graw - Hill Book. Company. Inc. New York and London.
5. RAO Narayana and Krishaamurthy, 1955. Use of Antioksidan in the stabilization of Fat and Fatty Food. Bulletin of the central Food Technology Research Institute.
6. Schultz, 1962. Symposium on Foods; Lipids and Their Oxidation. The Avi Publishing Company. Inc Westport Connecticut.
7. Sivetz and Foote, 1963. Coffee Processing Technology. Volume Two, The Avi Publishing Company, Inc Westport. Connecticut.
8. Sivetz, M, 1972. How Acidity Affects Coffee Flavour- Journal of Food Technology, May. p.70.
9. Sudarmadji, dkk, 1984. Prosedure analisa untuk bahan makanan dan pertanian. Liberty Yogyakarta.
10. Thomer dan Herzberg, 1970. Food Beverage Service Hand book. The Avi Publishing Company. Inc. Westport. Connecticut.
11. Thorpe dan Whiteley, 1953. Thorpe's Dictionary of Applied Chemistry. Longmans. Green and Co. London. New York. Toronto.
12. Wilboux, R, 1963. Coffee Processing, FAO. The United States.