

DAFTAR PUSTAKA

- AEKI. (2019). *Statistik Kopi*. Jakarta.
- Akoglu, H. (2018). User's Guide to Correlation Coefficients. *Turkish Journal of Emergency Medicine* 18, 3, 91-93.
- Angeloni, G. L. (2019). Characterization and Comparison of Cold Brew and Cold Drip Coffee Extraction Methods. *Journal Science Food Agriculture*, 99, 391 - 399.
- Anggara, A., & Marini, S. (2011). *Kopi Si Hitam Menguntungkan Budi Daya dan Pemasaran*. Yogyakarta: Cahaya Atma Pustaka.
- Arwangga, F. (2016). Analisis Kandungan Kafein pada Kopi di Desa Sesaot Narmada Menggunakan Spektrofotometri Uv-Vis. *Jurnal Kimia*, 10(1), 110-114.
- Asiah, N., & Septiyana, F. (2017). Identifikasi Cita Rasa Sajian Tubruk Kopi Robusta Cibulao pada Berbagai Suhu dan Tingkat Kehalusan Penyeduhan. *Barometer*, 2(2), 52-56.
- Aziz, M. Y. (2018). Aanalisis Kandungan Kafein dalam Kopi Tradisional Gayo dan Kopi Lombok Menggunakan HPLC dan Spektrofotometer UV/VIS. *BIOTIKA*, 16(2).
- Badan Pusat Informasi Pertanian. (2016). *Konsumsi Kopi Nasional*. Pusat Data dan Sistem Informasi Pertanian Kementerian Pertanian.
- Baggenstoss, J. L. (2010). Advanced Analytical-Sensory Correlationtowards a Better Understanding of Coffee Flavor. *Proceedings 23rd International Conference on Coffee Science 3 rd-8 th October 2010*, (hal. 125-132). Bali, Indonesia.
- Bekedam, E. K. (2008). *Coffee Brew Melanoidins ; Structural and Functional Properties of Brown-Colored Coffee Compounds*. The Netherlands: Wageningen University.
- Clarke, R., & Macrae, R. (1987). Coffee Technology. *Elsevier Applied Science*, 2, 1-12.
- Cordoba, N., Pataquiva, L., Osorio, C., & Moreno, F. L. (2019). Effect of Grinding, Extraction Time and Type of Coffee on The Physicochemical and Flavour Characteristics of Cold Brew Coffee. *Scientific Reports*, 9(1).
- Decazy, Avelino, Guyot, Perriot, & Pineda. (2003). Quality of Different Honduran Coffees in Relation to Several Environments. *Journal of Food Science*, 68(7), 2356-2361.
- Dedin F, R. (2011). *Reaksi Maillard : Mekanisme dan Peran dalam Pangan dan Kesehatan*. Yogyakarta: Yayasan Humaniora.
- Erowid. (2011). Caffeine Chemistry. The Vaults of Erowid.
- Febryana, R. (2016). Pengaruh Teknik Penyeduhan dan Ukuran Partikel Kopi Bubuk Terhadap Atribut Sensori Seduhan Kopi Robusta Dampit Menggunakan Metode Rate-All-That-Apply.

- Gardjito, M., & Rahadian, D. (2011). *Kopi*. Yogyakarta: Kanisius.
- Gloess, B. (2013). Comparison of Nine Common Coffee Extraction Methods: Instrumental and Sensory Analysis. *Eur Food Research Technology*, 236, 607–627.
- Ibrahim, A. Y. (2015). Pengaruh Suhu dan Lama Waktu Ekstraksi Terhadap Sifat Kimia dan Fisik pada Pembuatan Minuman Kopi. *Jurnal Pangan dan Agroindustri*, 3(2), 530-541.
- Illy, A., & Viani, R. (2005). *Espresso Coffee: The Science of The Quality*. Academic Press.
- Jing, H., & Kitts, D. (2002). Chemical and Biochemical Properties of Casein Sugar Maillard Reaction Product. *Food and Chemistry: Toxicology*, 40, 1007-1015.
- Kartika, B., Hastuti, R., & Supartono, W. (1998). *Pedoman Uji Inderawi Bahan Pangan*. Yogyakarta: UGM Press.
- Lane, S., Palmer, J., Christie, B., Ehrling, J., & Le, C. (2017). Can Cold Brew Coffee Be Convenient? A Pilot Study For Caffeine Content in Cold Brew Coffee Concentrate Using High Performance Liquid Chromatography. *The Arbutus Review*, 8(1), 15-23.
- Lojzova, L., & Riddellova, K. (2009). Alternative GC–MS Approaches in The Analysis of Substituted Pyrazines and Other Volatile Aromatic Compounds Formed During Maillard Reaction in Potato Chips. *Analytica Chimica Acta*, 641(1-2), 101-109.
- Lucia, M., Karla, & Meza, G. M. (2012). Phenolic Characterization, Melanoidins, and Antioxidant Activity of Some Commercial Coffees from Coffee arabica and Coffee canephora. *Journal Mexican Chemistry Society*, 56(4), 430-435.
- Mahoney, C. R., Giles, G. E., & Marriott, B. P. (2019). Intake of Caffeine from All Sources and Reasons for Use by College. *Clinical Nutrition*, 38, 668-675.
- Meilgaard, M. (1991). *Sensory Evaluation Techniques 2nd Edition*. London: CRC Press.
- Mulato, S. (2002). *Simposium Kopi 2002 : Mewujudkan Perkopian Nasional yang Tangguh melalui Diversifikasi Usaha Berwawasan Lingkungan dalam Pengembangan Industri Kopi Bubuk Skala Kecil untuk Meningkatkan Nilai Tambah Usaha Tani Kopi Rakyat*. Denpasar: Pusat Penelitian Kopi dan Kakao Indonesia.
- Mulato, S., & Suharyanto, E. (2012). *Kopi, Seduhan dan Kesehatan*. Jember: Pusat Penelitian Kopi dan Kakao Indonesia.
- Murray, C., & Laredo, T. (2015). Effect of Home grinding on Properties of Brewed Coffee. *Journal of Food Research*, 4(1), 77.
- Najiyati, S., & Danarti. (1990). *Kopi: Budidaya dan Penanganan Lepas Panen*. Penebar Swandaya.
- Natawidjaya, H. (2012). *Pedoman Teknis Penanganan Pascapanen Kopi*. Direktorat Pasca Panen dan Pembinaan Usaha.

- Nour, V., Trandafir, I., & Ionica, M. (2010). Chromatographic Determination of Caffeine Contents in Soft and Energy Drinks. *Scientific Study & Research: Chemistry & Chemical Engineering, Biotechnology, Food Industry*, 11(3), 351-358.
- Oestreich-Janzen, S. (2010). Chemistry of Coffee. *Comprehensive Natural Products II: Chemistry and Biology*, 3, 1085-1117.
- Pérez-hernández, L., Margarita, Chávez-quiroz, K., Medina-juárez, L. Á., & Meza, G. (2012). Phenolic Characterization , Melanoidins , and Antioxidant Activity of Some Commercial Coffees from *Coffea Arabica* and *Coffea Canephora*. *Sociedad Química de México*, 56(4), 430-435.
- Rahardjo, P. (2012). *Berkebun Kopi*. Penebar Swadaya.
- Ramalaksmi, & Raghavan. (1999). Antioxidant Potential of Low Grade Coffee Beans. *Food Research International*, 41, 96-103.
- Rao, & Fuller. (2017). The Effect of Time, Roasting Temperature, and Grind Size on Caffeine and Chlorogenic Acid Concentration in Cold Brew Coffee. *Scientific Reports*, 1-9.
- Rao, & Fuller, M. (2018). Acidity and Antioxidant Activity of Cold Brew Coffee. *Scientific Reports*, 1-9.
- Ridwansyah. (2003). *Pengolahan Kopi*. Jakarta: Penebar Swadaya.
- Rohdiana. (2008). Manfaat dan Bahaya Kandungan Kafein dalam Kopi. *Jurnal*, 3(1), 16-17.
- Sadler, G. D., & Murphy, P. A. (2010). *Food analysis : pH and Titrable Acidity*. Springer.
- Siswoputranto, P. S. (1978). *Perkembangan Teh, Kopi, Cokelat Internasional: Perkembangan Produksi, Perdagangan Internasional Peraturan Ekspor-Impor dan Prospeknya*. PT Gramedia.
- Sofwan, R. (2013). *Bugar Selalu di Tempat Kerja*. Jakarta: PT Bhuana Ilmu Populer.
- Tjay, T., & Rahardja, K. (2007). *Obat-Obat Penting, Khasiat, Penggunaan, dan Efek Sampingnya (Edisi IV)*. Jakarta: PT Elex Media Komputindo.
- Triani, S. U. (2011). *Pengaruh Waktu Sonikasi dan Amplitudo Gelombang Ultrasonik terhadap Stabilitas Suspensi dan Mutu Sari Kacang Hijau*. Bogor: Institut Pertanian Bogor.
- Varnam, A., & Sutherland, J. M. (1994). *Beverages: Technology, Chemistry and Microbiology* (Vol. 2). Springer Science & Business Media.
- Webster, D. (2003). pH – Principles and Measurement. *Encyclopedia of Food Sciences and Nutrition (Second Edition)*, 4501 - 4507.