

DAFTAR PUSTAKA

- Afriliana, A. (2018). *Teknologi Pengolahan Kopi Terkini*. Yogyakarta: Deepublish. Retrieved from cctid.com.
- Ahmed, N., Singh, J., Chauhan, H., & Harleen, P. G. (2013). Different Drying Methods: Their Applications and Recent. *International Journal of Food Nutrition and Safety*, 34-42.
- Alves, R. C., Rodrigues, F., Nunes, M. A., Vinha, A. F., & Oliveira, M. B. (2017). State of the Art in COffee Processing By-Products. In C. M. Galanakis, *Coffee Processing By-Products - Sustainable Application* (pp. 1-22). Portugal: Nikki Levy.
- AOAC. (1995). *Official Method Of Analysis of Association Of Official Of*. Washington: AOAC.
- Badan Pusat Statistik Indonesia. (2018). *Statistik Kopi Indonesia*. Jakarta, Indonesia: Badan Pusat Statistik Indonesia. Retrieved from <https://www.bps.go.id/publication>
- Badan Standarisasi Nasional. (2000). Teh keringa dalam kemasan. *Standar Nasional Indonesia (SNI)*, 1-5.
- Braham, J., & Bressani, R. (1979). *Coffee pulp composition, technology, and utilization*. Ottawa, Canada: International Development Research Centre Institute of Nutrition of Central America and Panama 1.
- Carpenter, M. (2015, Desember 1). *Cascara 'Tea': A Tasty Infusion Made From Coffee Waste*. Retrieved from National Public Radio Web site: <https://www.npr.org/sections/thesalt/2015/12/01/456796760/cascara-tea-a-tasty-infusion-made-from-coffee-waste>
- Delgado, R. S. (2019). Antioxidant capacity, bioactive compounds in coffee pulp and implementation in the production of infusions. *Acta Sci. Pol. Technol. Aliment.*, 235-248. Retrieved from <http://dx.doi.org/10.17306/J.AFS.2019.0663>
- Erden, T., Ozluoyumak, O. B., & Kizildag, N. (2018). Color change analysis of dried orange slices during hot air drying. *Fresenius Environmental Bulletin*, 27, 6064-6072.
- Franca, A. S., & Oliveira, L. S. (2016). Coffee and Its By-Product as Sources of Bioactive Compounds. In J. L. Massey, *Coffe : Production, Consumption, and Health Benefits* (pp. 1-28). New York: Nova Science Publishers, Inc.
- Franca, A., & Oliveira, L. (2009). Coffee Processing Solid Wastes: Current Uses and Future Perspectives. In P. A. G.S. Ashworth, *Agricultural Wastes* (pp. 155-189). New York: Nova Publishers.



- Geremu, M., Tola, Y. B., & Sualeh, A. (2016). Extraction and determination of total polyphenols and antioxidant capacity of red coffee (*Coffea arabica* L.) pulp of wet processing plants. *Chem. Biol. Technol. Agric.* 3, 25. doi:<https://doi.org/10.1186/s40538-016-0077-1>
- Ghule, A., Jadhav, S., & Bodhankar, S. (2012). Trigonelline ameliorates diabetic hypertensive nephropathy by suppression of oxidative stress in kidney and reduction in renal cell apoptosis and fibrosis in streptozotocin induced neonatal diabetic (nSTZ) rats. *International Immunopharmacology*, 740-748.
- Guiné, R. P., & Barroca, M. J. (2012). Effect of drying treatments on texture and color of. *Food and bioproducs processing*, 58-63.
- Heeger, A., A.K, C., Cantergiani, E., & Andlauer, W. (2016). Bioactives of coffee cherry pulp and its utilisation for production of cascara beverage. *Food Chemistry*, 969-975.
- International Coffee Organization (ICO). (2020, Juli 31). *World Coffee Consumption*. Retrieved from [www.ico.org: http://www.ico.org/prices/new-consumption-table.pdf](http://www.ico.org/prices/new-consumption-table.pdf)
- Jayaraman, K., & Gupta, D. D. (1995). Drying of fruits and vegetables. In Mujumdar, *Handbook of Industrial Drying* (pp. 643–689). New York: Marcel Dekker.
- Kaya, A., Aydin, O., & Demirtas, C. (2007). Drying Kinetics of Red Delicious Apple. *Biosystems Engineering*, 517-524. doi:10.1016/j.biosystemseng.2006.12.009
- Khairnar, S., Kini, R., Harwalkar, M., Salunkhe, K., & Chaudha, S. (2013). A review on freeze drying process of pharmaceuticals. *International Journal of Research in Pharmacy and Science* 4, 76-94.
- Komaria, N., Suratno, Prihatin, J., & Sudarti. (2020). An analysis of innovation on the utilization of cascara by coffee farmers. *Journal of Physics: Conference Series* 1563 (2020) 012015, 1-6. doi:doi:10.1088/1742-6596/1563/1/012015
- Lamy, E. C., Pinheiro, C. M., Rodrigues, L., & Silva, F. C. (2016). Determinants of tannin-rich food and beverage consumption : oral perception vs. psychosocial aspects. In E. C. Lamy, C. M. Pinheiro, L. Rodrigues, & F. C. Silva, *Tannins: Biochemistry, Food Sources and Nutritional Properties* (pp. 29-59). Portugal: Nova Science Publishers.
- Lin, J., Liu, S., Hu, C., Shyu, Y., Hsu, C., & Yang, D. (2016). Effects of roasting temperature and duration on fatty acid composition, phenolic composition, Maillard reaction degree and antioxidant attribute of almond (*Prunus dulcis*) kernel. *Food chemistry*, 520-528.



- Marques, L. G., Silveira, A. M., & Freire, J. T. (2007). Freeze Drying Characteristics of Tropical Fruits. *Drying Technology : An International Journal*, 457-463.
- Mujumdar, A. (1987). *Handbook of Industrial Drying*. New York: MarcelDekker.
- Mujumdar, A. (2004). *Dehydration of products of biological origin*. UK: Science Publishers.
- Murthy, P. S., & Madhava, N. M. (2012). Sustainable management of coffee industry by-products and value addition—A review. *Resources, Conservation and Recycling*, 66, 45-58. doi:doi:10.1016/j.resconrec.2012.06.005
- Murthy, P., Manjunatha, M., Sulochannama, G., & Naidu, M. (2012). Extraction, Characterization and Bioactivity of Coffee Anthocyanins. *European Journal of Biological Sciences*, 13-19.
- Oetjen, G. W. (1999). *Freeze drying*. New York: WILEY-VCH.
- Oliveira, L., & Franca, A. (2015). An overview of the potential uses for coffee husks. In V. Preedy, *Coffee in Health and Disease Prevention* (pp. 283-292). San Diego: Academic Press.
- Parikh, D. M. (2014, April 1). *Solid Drying : Basics and Applications*. Retrieved from Chemical Engineering Web Site: <https://www.chemengonline.com/>
- Prastowo, B., Karmawati, E., Rubijo, Siswanto, Indrawanto, C., & Munarso, S. J. (2010). *Budidaya dan Pasca Panen Kopi*. Bogor: Pusat Penelitian dan Pengembangan Perkebunan.
- Rahardjo, P. (2012). *Panduan Budidaya dan Pengolahan Kopi Arabika dan Robusta*. Jakarta: Penebar Swadaya Group.
- Ratti, C. (2001). Hot air and freeze-drying of high-value foods: a review. *Journal of food engineering*, 49(4), 311-319.