

DAFTAR PUSTAKA

- Ahmad, A. R., Juwita, J., & Ratulangi, S. A. D. (2015). Penetapan Kadar Fenolik dan Flavonoid Total Ekstrak Metanol Buah dan Daun Patikala (*Etilingera elatior* (Jack) R.M.SM). *Pharmaceutical Sciences and Research*, 2(1), 1–10. <https://doi.org/10.7454/psr.v2i1.3481>
- Al-Dhabi, N. A., Ponmurugan, K., & Maran Jeganathan, P. (2017). Development and validation of ultrasound-assisted solid-liquid extraction of phenolic compounds from waste spent coffee grounds. *Ultrasonics Sonochemistry*, 34, 206–213. <https://doi.org/10.1016/j.ultsonch.2016.05.005>
- Albanese, D., Di Matteo, M., Poiana, M., & Spagnamusso, S. (2009). Espresso coffee (EC) by POD: Study of thermal profile during extraction process and influence of water temperature on chemical-physical and sensorial properties. *Food Research International*, 42(5–6), 727–732. <https://doi.org/10.1016/j.foodres.2009.02.027>
- Angeloni, G., Guerrini, L., Masella, P., Innocenti, M., Bellumori, M., & Parenti, A. (2019). Characterization and comparison of cold brew and cold drip coffee extraction methods. *Journal of the Science of Food and Agriculture*, 99(1), 391–399. <https://doi.org/10.1002/jsfa.9200>
- Asiah, N., Aqil, M., Dwiranti, N. S., David, W., & Ardiansyah, A. (2019). Sensory and Chemical Changes of Cold and Hot Brew Arabica Coffee at Various Resting Time. *Asia Pacific Journal of Sustainable Agriculture, Food and Energy*, 7(2). <https://doi.org/10.36782/apjsafe.v7i2.1948>
- Baihaqi, Budiastra, I. W., Yasni, S., & Darmawati, E. (2018). Peningkatan Efektivitas Ekstraksi Oleoresin Pala Menggunakan Metode Ultrasonik. *Jurnal Keteknik Pertanian*, 53(9), 1689–1699. <https://doi.org/10.1017/CBO9781107415324.004>
- Bewick, V., Cheek, L., & Ball, J. (2003). Statistics review 7: Correlation and regression. *Critical Care*, 7(6), 451–459. <https://doi.org/10.1186/cc2401>
- Bladyka, E. (2016). Coffee Brewing -Wetting, Hydrolysis & Extraction. *Specialty Coffee Association of America*, 1–6. <http://coffee-brewing-methods.com/>
- Brimelow, C. J. B., & Joshi, P. (2001). Colour measurement of foods by colour reflectance. In *Instrumentation and Sensors for the Food Industry* (Second Edi). Woodhead Publishing Limited. <https://doi.org/10.1533/9781855736481.1.85>
- Caballero-Galván, A. S., Restrepo-Serna, D. L., Ortiz-Sánchez, M., & Cardona-Alzate, C. A. (2018). Analysis of Extraction Kinetics of Bioactive Compounds from Spent Coffee Grounds (*Coffea arábica*). *Waste and Biomass Valorization*, 9(12), 2381–2389. <https://doi.org/10.1007/s12649-018-0332-8>
- Chemat, F., Rombaut, N., Sicaire, A. G., Meullemiestre, A., Fabiano-Tixier, A. S., & Abert-Vian, M. (2017). Ultrasound assisted extraction of food and natural products. Mechanisms, techniques, combinations, protocols and applications. A review. *Ultrasonics Sonochemistry*, 34, 540–560. <https://doi.org/10.1016/j.ultsonch.2016.06.035>
- Clarke, R. J. (2012). *Coffee: Volume 1: Chemistry*. Springer Science & Business Media.

- 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), 1–12. <https://doi.org/10.1038/s41598-019-44886-w>
- Derossi, A., Ricci, I., Caporizzi, R., Fiore, A., & Severini, C. (2018). How grinding level and brewing method (Espresso, American, Turkish) could affect the antioxidant activity and bioactive compounds in a coffee cup. *Journal of the Science of Food and Agriculture*, 98(8), 3198–3207. <https://doi.org/10.1002/jsfa.8826>
- Eka Rizky Yulianti. (2019). *Pengaruh Suhu dan Waktu Ekstraksi Kopi Arabika dengan Metode Cold Brew terhadap Mutu Kopi*. 5–10.
- Fajriana, N. H., & Fajriati, I. (2018). ANALISIS KADAR KAFEIN KOPI ARABIKA (*Coffea arabica* L .) PADA VARIASI TEMPERATUR SANGRAI SECARA. *Analit: Analytical and Environmental Chemistry*, 3(02), 148–162.
- Farmasi, J., Matematika, F., Ilmu, D. A. N., Alam, P., & Sriwijaya, U. (2018). *OPTIMASI ULTRASONIC-ASSISTED EXTRACTION (UAE) DAUN BANDOTAN (*Ageratum conyzoides*) MENGGUNAKAN DESAIN FAKTORIAL DENGAN PARAMETER KADAR* Oleh : RAE RESTA LESTARI.
- Fibrianto, K., Putri, M., & Daya, A. (2018). *Perbedaan Ukuran Partikel Dan Teknik Penyeduhan Kopi Terhadap Persepsi Multisensoris : Tinjauan Puataka Effect of Particle Size Variation and Brewing Method of Coffee on Multisensory Perception : Literature Review*. 6(1), 12–16.
- Fibrianto, K., Umam, K., & Shinta Wulandari, E. (2018). *Effect of Roasting Profiles and Brewing Methods on the Characteristics of Bali Kintamani Coffee*. 172(FANRes), 194–197. <https://doi.org/10.2991/fanres-18.2018.40>
- 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), 1–9. <https://doi.org/10.1038/s41598-017-18247-4>
- 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>
- 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). <https://doi.org/10.3390/antiox9040308>
- Gumulya, D., & Helmi, I. S. (2017). Kajian Budaya Minum Kopi Indonesia. *Jurnal Dimensi Seni Rupa Dan Desain*, 13(2), 153. <https://doi.org/10.25105/dim.v13i2.1785>
- Hermansen, K. (2019). *Coffee , polyphenols and cardiovascular disease*. 1–10.
- Hoffman, J. (2014). *The World Atlas of Coffee*. London: Hachette.
- Homan, D. J., & Mobarhan, S. (2006). Coffee: Good, bad, or just fun? A critical review of coffee's effects on liver enzymes. *Nutrition Reviews*, 64(1), 43–46.

- Ibrahim, P. D. H. M. S. (2012). *Teknik Laboratorium Kimia Organik*.
- International Coffee Organization. (2020). *Coffee Market Report August 2020. August*.
- Isnindar, S. W. dan S. W. (2017). Aktivitas Antioksidan Buah Kopi Hijau Merapi The Antioxidant Activity of Green Coffee Cherries at Merapi. *Journal of Pharmaceutical Science and Clinical Research, Vol 2*, 130–136.
- Julianto, T. S. (2019). Fitokimia Tinjauan Metabolit Sekunder dan Skrining Fitokimia. In *Journal of Chemical Information and Modeling* (Vol. 53, Issue 9). <http://library.uui.ac.id>; e-mail: perpustakaan@uui.ac.id
- Kementerian Pertanian Republik. (2019). *Produksi Kopi Menurut Provinsi di Indonesia, 2016-2020* (Vol. 2019, p. 2019). pertanian.go.id/home/?show=page&act=view&id=61
- Kim, S. Y., Ko, J. A., Kang, B. S., & Park, H. J. (2018). Prediction of key aroma development in coffees roasted to different degrees by colorimetric sensor array. *Food Chemistry, 240*, 808–816. <https://doi.org/10.1016/j.foodchem.2017.07.139>
- Köseoglu Yilmaz, P., & Kolak, U. (2017). SPE-HPLC Determination of Chlorogenic and Phenolic Acids in Coffee. *Journal of Chromatographic Science, 55*(7), 712–718. <https://doi.org/10.1093/chromsci/bmx025>
- Lelyana, R. (2008). Pengaruh Kopi Terhadap Kadar Asam Urat Darah Studi Eksperimen Pada Tikus Rattus Norwegicus Galur Wistar The Influence of Coffee on the Blood Uric Acid Level An Experiment Study Rattus Norwegicus Wistar Strain Rat. *Jurnal Thesis Universitas Di Ponegoro*, 5–25. http://eprints.undip.ac.id/19270/1/Rosa_Lelyana.pdf
- Lopane, S. N. (2018). *An Investigation of the Shelf Life of Cold Brew Coffee and the Influence of Extraction Temperature Using Chemical Microbial and Sensory Analysis*. 1–89. https://tigerprints.clemson.edu/all_theses
- López, J. A. S., Wellinger, M., Gloess, A. N., Zimmermann, R., & Yeretzyan, C. (2016). Extraction kinetics of coffee aroma compounds using a semi-automatic machine: On-line analysis by PTR-ToF-MS. *International Journal of Mass Spectrometry, 401*, 22–30. <https://doi.org/10.1016/j.ijms.2016.02.015>
- Maramis, R. K., Citraningtyas, G., & Wehantouw, F. (2013). Analisis Kafein Dalam Kopi Bubuk Di Kota Manado Menggunakan Spektrofotometri Uv-Vis. *Pharmacon, 2*(4). <https://doi.org/10.35799/pha.2.2013.3100>
- Markham, K. R. (1988). *Cara Mengidentifikasi Flavonoid*. Penerbit ITB.
- Maughan, R. J., & Griffin, J. (2003). *Maughan y Griffin 2003 - Caffeine ingestion and fluid balance.pdf. i*, 411–420.
- Messyasz, B., Michalak, I., Łęska, B., Schroeder, G., Górka, B., Korzeniowska, K., Lipok, J., Wiczorek, P., Rój, E., Wilk, R., Dobrzyńska-Inger, A., Górecki, H., & Chojnacka, K. (2018). Valuable natural products from marine and freshwater macroalgae obtained from supercritical fluid extracts. *Journal of Applied Phycology, 30*(1), 591–603.

- Modeling, L. K., Amirah, N., Raisha, A., Chong, G. H., & Abdullah, L. C. (2020). Thymol Concentration from *Plectranthus Amboinicus*. *Processes*, 8(322).
- Mursyidi, A. (1990). *Analisis Metabolit Sekunder*.
- Natania, O., & Musyabiq, S. (2017). *Efektivitas Asam Klorogenik dalam Ekstrak Kopi Hijau untuk Penurunan Berat Badan Pasien Obesitas*. *7Natania*,(1), 94–99.
- Nawrot, P., Jordan, S., Eastwood, J., Rotstein, J., Hugenholtz, A., & Feeley, M. (2003). Effects of caffeine on human health. *Food Additives and Contaminants*, 20(1), 1–30. <https://doi.org/10.1080/0265203021000007840>
- Pandey, A., Belwal, T., Sekar, K. C., Bhatt, I. D., & Rawal, R. S. (2018). Optimization of ultrasonic-assisted extraction (UAE) of phenolics and antioxidant compounds from rhizomes of *Rheum moorcroftianum* using response surface methodology (RSM). *Industrial Crops and Products*, 119(April), 218–225. <https://doi.org/10.1016/j.indcrop.2018.04.019>
- Pantauro, N. D. (1975). *coffee solubilization* (1st ed.). noyes data corp.
- Parliment, T. H. (2000). An overview of coffee roasting. *ACS Symposium Series*, 754, 188–201. <https://doi.org/10.1021/bk-2000-0754.ch020>
- Pietta, P. G. (2000). Flavonoids as antioxidants. *Journal of Natural Products*, 63(7), 1035–1042. <https://doi.org/10.1021/np9904509>
- POM, D. (2000). Parameter Standar Umum Ekstrak Tumbuhan Obat. *Departeman Kesehatan RI*, 1, 10–12.
- Pradana, F. (2014). *Identifikasi Flavonoid dengan Pereaksi Geser dan Pengaruh Ekstrak Etanol 70% Umbi Binahong terhadap Kadar Glukosa Darah Tikus Induksi Aloksan*. 11(c), 363–367.
- Prakash Maran, J., Mekala, V., & Manikandan, S. (2013). Modeling and optimization of ultrasound-assisted extraction of polysaccharide from *Cucurbita moschata*. *Carbohydrate Polymers*, 92(2), 2018–2026. <https://doi.org/10.1016/j.carbpol.2012.11.086>
- Ryu, J. Y., Choi, Y., Hong, K. H., Chung, Y. S., & Cho, S. K. (2020). Effect of roasting and brewing on the antioxidant and antiproliferative activities of tartary buckwheat. *Foods*, 9(9), 1–10. <https://doi.org/10.3390/foods9091331>
- Santana, I. (2019). *Pembuatan Cold Brew Coffee Dengan Infused Kapulaga*. <http://puslit2.petra.ac.id/ejournal/index.php/dkv/article/view/16056>
- Sepúlveda, W. S., Chekmam, L., Maza, M. T., & Mancilla, N. O. (2016). Consumers' preference for the origin and quality attributes associated with production of specialty coffees: Results from a cross-cultural study. *Food Research International*, 89, 997–1003. <https://doi.org/10.1016/j.foodres.2016.03.039>
- Setiani, L. A., Sari, B. L., Indriani, L., & Jupersio. (2017). Penentuan Kadar Flavonoid Ekstrak Etanol 70% Kulit Bawang Merah dengan Metode Maserasi dan MAE. *Fitofarmaka*, 4(2), 9–15.

- Siswoputranto P.S. (1978). *perkembangan teh, kopi, coklat internasional* (IKAPI (ed.)). PT. Gramedia Jakarta.
- Steen, I., Waehrens, S. S., Petersen, M. A., Münchow, M., & Bredie, W. L. P. (2017). Influence of serving temperature on flavour perception and release of Bourbon Caturra coffee. *Food Chemistry*, 219, 61–68. <https://doi.org/10.1016/j.foodchem.2016.09.113>
- Sudjono, W. (2019). Optimization Of Roasting And Subcritical Water Extraction For The Development Of Functional Beverages Based On Green Coffee Beans. In *Ayan* (Vol. 8, Issue 5).
- Sunarharum, W. B., Williams, D. J., & Smyth, H. E. (2014). Complexity of coffee flavor: A compositional and sensory perspective. *Food Research International*, 62, 315–325. <https://doi.org/10.1016/j.foodres.2014.02.030>
- Technische Universität München, L.-M.-U. M. (2018). 濟無No Title No Title. *E-Conversion - Proposal for a Cluster of Excellence*.
- Tuomilehto, J. (2013). [Coffee and health]. *Duodecim; Lääketieteellinen Aikakauskirja*, 129(13), 1398–1405.
- Widiyati, M. (2012). Mutu dan Standar Kopi. *עלון הנוטע*, 66, 37–39.
- Wiyantoko, B., Rahmadani, N., Kurniawati, P., & Purbaningias, T. E. (2020). Method verification of chemical oxygen demand (COD) and total suspended solid (TSS) analysis from Mentaya River. *PROCEEDINGS OF THE 3RD INTERNATIONAL SEMINAR ON METALLURGY AND MATERIALS (ISMM2019): Exploring New Innovation in Metallurgy and Materials*, 2232, 030026. <https://doi.org/10.1063/5.0002643>
- Yuliantari, N. W. A., Widarta, I. W. R., & Permana, I. D. G. M. (2017). Pengaruh Suhu dan Waktu Ekstraksi Terhadap Kandungan Flavonoid dan Aktivitas Antioksidan Daun Sirsak (*Annona muricata* L.) Menggunakan Ultrasonik The Influence of Time and Temperature on Flavonoid Content and Antioxidant Activity of Sirsak Leaf (*Annona mur.* *Media Ilmiah Teknologi Pangan*, 4(1), 35–42.
- Yulianti, R. A. D. A. R. A. (2016). Penetapan Kadar Flavonoid Total Dari Ekstrak Etanolik Daun Benalu Mangga (*Dendrophthoe pentandra* L. Miq). *Jurnal Fitofarmaka Indonesia*, 1(1), 14–17. <https://doi.org/10.33096/jffi.v1i1.195>
- Zarwinda, I., & Sartika, D. (2019). Pengaruh Suhu Dan Waktu Ekstraksi Terhadap Kafein Dalam Kopi. *Lantanida Journal*, 6(2), 180. <https://doi.org/10.22373/lj.v6i2.3811>
- Zhang, Z. S., Wang, L. J., Li, D., Jiao, S. S., Chen, X. D., & Mao, Z. H. (2008). Ultrasound-assisted extraction of oil from flaxseed. *Separation and Purification Technology*, 62(1), 192–198. <https://doi.org/10.1016/j.seppur.2008.01.014>