

DAFTAR PUSTAKA

- Afriliana, A. (2018). *Teknologi pengolahan kopi terkini*. CV Budi Utama.
- Agung, R., & Indah, M. (2020). Karakteristik mutu dan fisik biji kopi Arabika dengan beberapa metoda pengolahan di Kabupaten Simalungun Provinsi Sumatera Utara. *Jurnal Agrica Ekstensia*, 14(1).
- Asiah, N., Chelsea, Kurnia, A., Ramadhan, K., Hidayat, S., & Apriyantono, A. (2022). Profil kopi Arabika Kintamani Bali. AE Publisher.
- Asiah, N., Adriati, F., Indrayanti, D., Ramadhan, K., Hidayat, S., Nickholas, P., & Apriyantono, A. (2023). *Cerita dan sains di balik citarasa kopi Arabika*. AE Publisher.
- Bertrand, B., Boulanger, R., Dussert, S., Ribeyre, F., Berthiot, L., Descroix, F., & Joët, T. (2012). Climatic factors directly impact the volatile organic compound fingerprint in green Arabica coffee bean as well as coffee beverage quality. *Food Chemistry*, 135(4), 2575–2583. <https://doi.org/10.1016/J.FOODCHEM.2012.06.060>
- Bytof, G., Knopp, S. E., Schieberle, P., Teutsch, I., & Selmar, D. (2005). Influence of processing on the aroma profile of coffee beans. *European Food Research and Technology*, 220, 245–250.
- Cao, X., Wu, H., et al. (2022). Effects of postharvest processing on aroma formation in roasted coffee – a review. *Faculty of Biological Sciences, The University of Leeds, Leeds, UK*.
- Caporaso, N., Whitworth, M. B., Grebby, S., & Fisk, I. D. (2018). Non-destructive analysis of sucrose, caffeine and trigonelline on single green coffee beans by hyperspectral imaging. *Food Research International*, 106, 193–203. <https://doi.org/10.1016/j.foodres.2018.01.021>
- De Castro, R. D., & Marraccini, P. (2006). Cytology, biochemistry and molecular changes during coffee fruit development. *Brazilian Journal of Plant Physiology*, 18(1), 1–15. <https://doi.org/10.1590/S1677-04202006000100001>
- De Maria, C. A. B., Trugo, L. C., Neto, F. R. A., Moreira, R. F. A., & Alviano, C. S. (1996). Composition of green coffee water-soluble fractions and identification of volatiles formed during roasting. *Food Chemistry*, 55(3), 203–207. [https://doi.org/10.1016/0308-8146\(96\)00061-2](https://doi.org/10.1016/0308-8146(96)00061-2)

- Elhalis, H., Cox, J., Frank, D., & Zhao, J. (2021). The role of wet fermentation in enhancing coffee flavor, aroma and sensory quality. *European Food Research and Technology*, 247(2), 485–498. <https://doi.org/10.1007/s00217-020-03641-6>
- Farah, A., Paulis, T., Trugo, L., & Martin, P. R. (2005). Effect of roasting on the formation of chlorogenic acid lactones in coffee. *Journal of Agricultural and Food Chemistry*, 53(4), 1505–1513. <https://doi.org/10.1021/jf048282e>
- Gigl, M., Frank, O., Barz, J., Gabler, A., Hegmanns, C., & Hofmann, T. (2021). Identification and quantitation of reaction products from quinic acid, quinic acid lactone, and chlorogenic acid with Strecker aldehydes in roasted coffee. *Journal of Agricultural and Food Chemistry*, 69(3), 1027–1038. <https://doi.org/10.1021/acs.jafc.0c07060>
- Gumulya, D., & Helmi, I. S. (2017). Kajian budaya minum kopi Indonesia. *Dimensi*, 13(2), 100–110.
- Hadj Salem, F., Vasai, F., Duez, C., Sieczkowski, N., Boulanger, R., & Collignan, A. (2022). Mass transfer kinetics of nonvolatile compounds into coffee beans during wet processing: Study at the laboratory scale and in real conditions using two yeast strains. *ACS Food Science & Technology*, 2, 852–861. <https://doi.org/10.1021/acsfoodscitech.2c00074>
- Knopp, S., Bytof, G., & Selmar, D. (2006). Influence of processing on the content of sugars in green Arabica coffee beans. *European Food Research and Technology*, 223, 195–201. <https://doi.org/10.1007/s00217-005-0172-1>
- Nigam, P. S., & Singh, A. (2014). Cocoa and coffee fermentations. In C. A. Batt & M. Lou Tortorello (Eds.), *Encyclopedia of food microbiology* (Second Edition, Vol. 1, pp. 485–492). Elsevier. <http://doi.org/10.1016/B978-0-12-384730-0.00074-1>
- Silva, E. L., Santos, M. L., & Costa, L. P. (2000). Effect of roasting on the chemical composition of Arabica coffee beans. *Food Chemistry*, 68(2), 183–188. [https://doi.org/10.1016/S0308-8146\(99\)00137-5](https://doi.org/10.1016/S0308-8146(99)00137-5)
- Siridevi, G. B., Havare, D., Basavaraj, K., & Murthy, P. S. (2019). Coffee starter microbiome and in silico approach to improve Arabica coffee. *Journal of Food and Technology*, 1–20. <https://doi.org/10.1007/s11483-019-00650-2>
- Schmidt, K., & Podmore, I. (2015). Solid phase microextraction (SPME) method development in analysis of volatile organic compounds (VOCs) as potential

- biomarkers of cancer. *Journal of Molecular Biomarkers & Diagnosis*, 7(1), 20–24. <https://doi.org/10.4172/2155-9929.S2-004>
- Somporn, C., Kamtuo, A., Theerakulpisut, P., & Siriamornpun, S. (2011). Effects of roasting degree on radical scavenging activity, phenolics and volatile compounds of Arabica coffee beans (*Coffea arabica* L. cv. Catimor). *International Journal of Food Science & Technology*, 46(11), 2287–2296. <https://doi.org/10.1111/J.1365-2621.2011.02748.X>
- Vezzulli, F., Lambri, M., & Bertuzzi, T. (2023). Volatile compounds in green and roasted Arabica specialty coffee: Discrimination of origins, post-harvesting processes, and roasting level. *Foods*, 12(3), 489. <https://doi.org/10.3390/foods12030489>
- Wulandari, S., et al. (2021). Biochemical content of Robusta coffees under fully-wash, honey, and natural processing methods. *IOP Conference Series: Earth and Environmental Science*, 819, 012067. <https://doi.org/10.1088/1755-1315/819/1/012067>
- Wu, H., Gu, J., BK, A., Nawaz, M. A., Barrow, C. J., Dunshea, F. R., & Suleria, H. A. R. (2022). Effect of processing on bioaccessibility and bioavailability of bioactive compounds in coffee beans. *Food Bioscience*, 46, 101373. <https://doi.org/10.1016/J.FBIO.2021.101373>
- Zhang, S. J., de Bruyn, F., Pothakos, V., Torres, J., Falconi, C., Moccand, C., Weckx, S., & de Vuyst, L. (2019). Following coffee production from cherries to cup: Microbiological and metabolomic analysis of wet processing of *Coffea arabica*. *Applied and Environmental Microbiology*, 85(6), e02635-18. <https://doi.org/10.1128/AEM.02635-18>