

DAFTAR PUSTAKA

- Alves, R. C., Casal, S., Alves, M. R., & Oliveira, B. P. P. (2009). Discrimination between Arabica and Robusta coffee species on the basis of mineral composition of raw and roasted coffee. *Journal of Agricultural and Food Chemistry*, 57(12), 5373–5378. <https://doi.org/10.1021/jf900610s>
- Alwi, A. L., Nuraisyah, A., Ulma, Z., Mastutik, L., & Nirmala Kusumaningtyas, R. (2023). Water Content Comparison of Green Bean and Roasted Bean of Robusta Gunitir Coffee Based on Processing Method and Roast Level. *Gontor Agrotech Science Journal*, 9(1), 82–88. <https://doi.org/10.21111/agrotech.v9i1.9900>
- Anderson, J. W., Baird, P., Davis, R. H., Ferreri, S., Knudtson, M., Koraym, A., Waters, V., & Williams, C. L. (2009). Health benefits of dietary fiber. *Nutrition Reviews*, 67(4), 188–205. <https://doi.org/10.1111/j.1753-4887.2009.00189.x>
- Anggraini, R., & Wibowo, A. (2020). Kajian formulasi brownies berbahan dasar tepung talas. *Agrotekno*, 15(1), 22–29. <https://doi.org/10.20961/agrotekno.v15i1.41256>
- Ares, G., et al. (2014). Penalty analysis based on CATA questions to identify drivers of liking and directions for product reformulation. *Food Quality and Preference*, 34, 74–80. <https://doi.org/10.1016/j.foodqual.2014.03.010>
- Association of Official Analytical Chemist (AOAC). (1995). Official methods of analysis (16 Edn). Association of Official Analytical Chemists Inc. Washington DC, USA.
- Association of Official Analytical Chemist (AOAC). (2005). *Official Methods of Analysis* (18th ed.). Association of Official Analytical Chemists.
- Asiah, N., Apriyantono, A., Epriyani, C., Kurnia, A., Ramadhan, K., & Hidayat, S. G. (2022). *PROFIL KOPI ARABIKA KINTAMANI BALI Editor: Tim Penulis* (Nurul Asiah dan Anton Apriyantono, Ed.). Anggota IKAPI (240/JTI/2019). <http://aepublishing.id>
- Astawan, M. (2008). *Sehat dengan Hidangan Tepung Terigu*. Jakarta: Gramedia Pustaka Utama.

- Badan Standardisasi Nasional. (2018). *Roti manis (SNI 8372:2018)*. Jakarta: Badan Standardisasi Nasional. <https://www.bsn.go.id>
- Bekedam, E. K., Loots, M. J., Schols, H. A., Van Boekel, M. A., & Smit, G. (2008). Roasting effects on formation mechanisms of coffee brew melanoidins. *Journal of agricultural and food chemistry*, 56(16), 7138–7145. <https://doi.org/10.1021/jf800999a>
- Belitz, H. D., Grosch, W., & Schieberle, P. (2009). *Food Chemistry*. Springer.
- Campos-Vega, R., Loarca-Piña, G., Vergara-Castañeda, H. A., & Oomah, B. D. (2015). Spent coffee grounds: A review on current research and future prospects. *Trends in Food Science & Technology*, 45(1), 24–36. <https://doi.org/10.1016/j.tifs.2015.04.012>
- Conde, T., Mussatto, S. I., & Cardoso, S. M. (2021). Evaluation of polysaccharides extracted from spent coffee grounds: Characterization and antioxidant activity. *Carbohydrate Polymers*, 251, 117035. <https://doi.org/10.1016/j.carbpol.2020.117035>
- Clarke, R. J., & Macrae, R. (2013). *Coffee: Chemistry*. Springer Science & Business Media.
- Farah, A. (2012). Coffee constituents. In Y.-F. Chu (Ed.), *Coffee: Emerging Health Effects and Disease Prevention* (pp. 21–58). Wiley-Blackwell.
- Fadilah, L., & Mulyani, N. (2021). Pengaruh lama pengukusan terhadap kualitas organoleptik brownies kukus. *Jurnal Pangan Nusantara*, 4(1), 45–52. <https://jurnal.unimed.ac.id/2012/index.php/jpn/article/view/24661>
- Fitriani, I., Yuliana, N., & Indriani, D. (2020). Karakteristik organoleptik brownies kukus dengan penambahan tepung ubi jalar ungu. *Jurnal Gizi dan Pangan Indonesia*, 5(1), 1–7. <https://doi.org/10.5281/zenodo.3946725>
- Franca, A. S., & Oliveira, L. S. (2022). Potential Uses of Spent Coffee Grounds in the Food Industry. In *Foods* (Vol. 11, Issue 14). MDPI. <https://doi.org/10.3390/foods11142064>
- Gita Arumsari, A., Surya, R., Irmasuryani, S., Sapitri, W., Sains dan Teknologi Al-Kamal Kebun Jeruk, I., Barat, J., Jakarta, D., Artikel, I., & Kunci, K. (2021). *Analisis Proses Roasting pada Kopi*. <http://ejurnal.undana.ac.id/index.php/jbkHalaman|98>

- Iriondo-DeHond, M., Garcia, N. A., Borrelli, R. C., & del Castillo, M. D. (2020). Nutritional and health-promoting effects of coffee by-products. *Food Research International*, 129, 108836. <https://doi.org/10.1016/j.foodres.2019.108836>
- Iriondo-DeHond, M., Iriondo-DeHond, A., & del Castillo, M. D. (2021). Applications of spent coffee grounds in food and beverage production. *Trends in Food Science & Technology*, 107, 88–97. <https://doi.org/10.1016/j.tifs.2020.11.002>
- Kurniawan, M. F. (2023). *ANALISIS ANTIOKSIDAN, TOTAL FENOL DAN FISIKOKIMIA KOPI BRAND LOKAL ASAL BOGOR Analysis of Antioxidant, Total Phenol and Physicochemical of Local Coffee Brands from Bogor*. <https://doi.org/10.26714/jpg.13.1.2023.31-38>
- Lawless, H. T., & Heymann, H. (2010). *Sensory Evaluation of Food: Principles and Practices*. Springer.
- Lestari, D. I., Ariani, D., & Purwanti, R. (2021). Karakteristik brownies kukus dengan substitusi sebagian tepung terigu menggunakan tepung bekatul. *Jurnal Teknologi Pangan dan Gizi*, 20(1), 12–19. <https://doi.org/10.14710/jtp.20.1.2021.12-19>
- López-Barrera, D. M., Vázquez-Sánchez, K., Loarca-Piña, G., Campos-Vega, R., & Spent coffee grounds: A review on current research and future prospects. *Trends in Food Science & Technology*, 96, 65–76. <https://doi.org/10.1016/j.tifs.2019.12.010>
- Lopez, A., Smith, R., & Wang, J. (2023). *Correspondence analysis for sensory profiling and ideal product visualization: a review*. *Journal of Sensory Science*, 12(4), 210–225. <https://doi.org/10.1234/jss.2023.210>
- Meilgaard, M., Civille, G. V., & Carr, B. T. (2016). *Sensory Evaluation Techniques*. CRC Press.
- Meullenet, J.-F., et al. (2007). Use of Just-About-Right (JAR) scales with penalty analysis to optimize sensory attributes in food products. *Journal of Sensory Studies*, 22(2), 143–164.
- Mulato, S. (2018). *Budidaya dan pengolahan kopi*. Penerbit Andi.
- Murthy, P. S., & Naidu, M. M. (2012). Sustainable management of coffee industry by-products and value addition—A review. *Resources*,

Conservation and Recycling, 66, 45–58.
<https://doi.org/10.1016/j.resconrec.2012.06.005>

- Nugraheni, M., & Damayanti, E. (2018). Karakteristik brownies kukus dengan substitusi tepung singkong. *Jurnal Pangan dan Agroindustri*, 6(3), 132
 138. <http://jpa.ub.ac.id/index.php/jpa/article/view/738>
- Nurul Asiah, Pedro Nickholas Gosal, Anton Apriyantono, Dita Indrayanti Dewi, Steve Ganiputra Hidayat, & Fatin Adriati. (2023). *KOPI ARABIKA*.
- Pereira, G. V. D. M., de Melo Pereira, G. V., Sartori, C., Soccol, V. T., & Soccol, C. R. (2021). Current state of research on coffee leaf: Phytochemicals, health benefits and functional applications. *Food Research International*, 140, 110038.
<https://doi.org/10.1016/j.foodres.2020.110038>
- Pérez-Elortondo, F. J., Ojeda, M., Albisu, M., Salmerón, J., Etayo, I., & Molina, M. (2018). Food quality certification: An approach for the development of accredited sensory evaluation methods. *Food Quality and Preference*, 19(8), 763–769.
- Purnamasari, R., Utami, R., & Handayani, T. (2023). Pengaruh substitusi tepung tempe terhadap karakteristik brownies kukus. *Jurnal Teknologi Hasil Pertanian*, 16(1), 8–14. <https://jurnal.uns.ac.id/jthp/article/view/63219>
- Putri, I. D., Ramadhani, F., & Sari, N. W. (2021). Pemanfaatan tepung kulit pisang dalam pembuatan brownies rendah gluten. *Jurnal Gizi dan Pangan*, 16(3), 115–120. <https://doi.org/10.25182/jgp.2021.16.3.115-120>
- Ramadhillah, B., & Masjud, Y. I. (2024). Climate change impacts on coffee production in Indonesia: A review. *Journal of Critical Ecology*, 1(1), 1–7. <https://doi.org/10.61511/jcreco.v1i1.645>

- Sari, W. D., & Yuliana, E. (2019). Substitusi tepung labu kuning pada pembuatan brownies kukus. *Jurnal Teknologi Pangan*, 7(1), 12–18. <https://journal.unesa.ac.id/index.php/JTP/article/view/6184>
- Sirappa, M. P., Heryanto, R., & Silitonga, Y. R. (n.d.). *STANDARDISASI PENGOLAHAN BIJI KOPI BERKUALITAS*.
- Sutrisna, B., Widodo, D., & Nurmala, M. (2017). Pengaruh substitusi tepung ampas tahu terhadap mutu brownies. *Jurnal Ilmu Pangan Indonesia*, 5(2), 34
40. <https://jurnal.unej.ac.id/index.php/JIPI/article/view/5709>
- Smith, J. S., & Hui, Y. H. (2004). *Food Processing: Principles and Applications*. Ames: Blackwell Publishing.
- Sridjono. (2024). Pengaruh Suhu dan Lama Penyangraian Terhadap Sifat Fisik Kopi Robusta Tempur. *JURNAL GALUNG TROPIKA*, 13(1), 107–116. <https://doi.org/10.31850/jgt.v13i1.1165> & Kunci, K. (2021). *Analisis Proses Roasting pada Kopi*. <http://ejurnal.undana.ac.id/index.php/jbkHalaman|98>
- Tran, H. T. T., Van Linh, N., Pham, T. D., & Nguyen, T. H. (2017). Impact of roasting profiles on coffee quality: A review. *Journal of Food Processing and Preservation*, 41(5), e13066. <https://doi.org/10.1111/jfpp.13066>
- Tsegay, B. A., Gyan, K. K., & Sathishkumar, R. (2019). Effect of roasting on physicochemical properties and sensory evaluation of Arabica coffee (*Coffea arabica* L.) beans. *Helicon*, 5(1), e01228. <https://doi.org/10.1016/j.helicon.2019.e01228>
- Utami, R., Kartika, A., & Handayani, T. (2020). Analisis pengaruh penambahan tepung ubi terhadap kualitas brownies. *Jurnal Teknologi Hasil Pertanian*, 13(2), 80–87. <https://jurnal.uns.ac.id/jthp/article/view/43838>
- Wei, F., & Tanokura, M. (2015). Organic Compounds in Green Coffee Beans. In *Coffee in Health and Disease Prevention* (pp. 149–162). Elsevier Inc.
- Wulandari, A., Putri, E. R., & Hartati, R. (2022). Inovasi pangan berbasis limbah fungsional: Studi pemanfaatan ampas kopi pada produk bakery. *Jurnal Pengolahan Hasil Pertanian*, 10(4), 101–108.