

DAFTAR PUSTAKA

- Adawiyah, D. R., Yasa, K. I. (2017). Evaluasi Profil Sensori Sediaan Pemanis Komersial Menggunakan Metode Check-All-That-Apply (CATA). *Jurnal Mutu Pangan*. 4(1): 23-29.
- Adawiyah, D.R., Azis, M.A., Ramadhani, A.S., & Chueamchaitrakun, P. (2019). Perbandingan profil sensori teh hijau menggunakan metode analisis deskripsi kuantitatif dan CATA (*Check-All-That-Apply*). *Jurnal Teknologi dan Industri Pangan*. 30(2): 161-172.
- Ares, G., & Jaeger, S. R. (2015). Check-all-that-apply (CATA) Questions with Consumers in Practice: Experimental Considerations and Impact on Outcome. In *Rapid Sensory Profiling Techniques and Related Methods: Applications in New Product Development and Consumer Research* (pp. 227–245).
- Ares, G., Barreiro, C., Deliza,R., Gimenez, A., & Gambaro, A. (2010). Application of a Check-All-That-Apply Question to The Development of Chocolate Milk Desserts. *Journal of Sensory Studies*, 25(1), 67-86.
- Ares, G., Dauber C., Fernandez E., Gimenez A., & Varela P. (2014). Penalty Analysis Based on CATA Question to Identify Drivers of Liking and Direction for Product Reformulation. *Food Qual Prefer*, 32, 65-76.
- Arumsari, A.G., Surya, R., Irmasuryani, S., & Sapitri, W. (2021). Analisis Proses Roasting pada Kopi. *Jurnal Beta Kimia*, 1(2), 98-101.
- Asiah, N., Adriati, F., Dewi, D.I., Hidayat, S.G., Apriyantono, A., & Gosal, P.N. (2023). Cerita dan Sains di Balik Cita Rasa Kopi Arabika Java Preanger. Buku : AE Publishing: Jakarta.
- Badan Pusat Statistik. (2023). Data Produksi Kopi Indonesia Tahun 2022.
- Basmar, A. (2013). Buku Persyaratan Indikasi Geografis Kopi Robusta Lampung. Bandar Lampung: Masyarakat Indikasi Geografis Kopi Robusta Lampung. Buku : Lampung.
- Belusso, A.C., Nogueira, B.A., Breda, L.S., & Mitterer-Dalto, M.L. (2016). Check All That Apply (CATA) As An Instrument For Development of Fish Products. *Food Sci Technol*, 36(2), 275-281.

- Budi, D., Mushollaeni, W., Yusianto., & Rahmawati, A. (2020). Karakterisasi Kopi Bubuk Robusta (*Coffea canephora*) Tulungrejo Terfermentasi Dengan Ragi *Saccharomyces cerevisiae*. *Jurnal Agroindustri*, 10(2), 129-138.
- David, W., & Djamaris, A. R. A. (2018). Metode statistik untuk ilmu dan teknologi pangan. Universitas Bakrie. Diakses dari <https://repository.bakrie.ac.id/1255/1/Metode%20Statistik%20final.pdf>
- Fahmy, Y.A. (2020). Karakteristik Sensori Kopi Indikasi Geografis. (Skripsi Sarjana, Universitas Bakrie).
- Farrimond, S. 2018. The Science of Spice Understand Flavour Connections and Revolutionize Your Cooking. Dorling Kindersley Limited: London.
- Fontes, A.S., Pallottini, A.C., Vieira, D.A.S., Fontanelli, M.M., Marchioni, D.M., Cesar, C.L.G., Alves, M.C.G.P., Goldbaum, M., & Fisberg, R.M. (2020). Demographic, socioeconomic and lifestyle factors associated with sugar-sweetened beverage intake: a population-based study.
- Freeman, J. (2023, September 8). The 2023 Coffee Trend Nobody Saw Coming. *Saveur*. <https://www.saveur.com/culture/robusta-coffee-trend/>
- Gunaratne, N.M., Fuentes, S., Gunaratne, T.M., Torrico, D.D., Francis, C., Ashman, H., Viejo, C.G., Dunshea, F.R. (2019). Effects of packaging design on sensory liking and willingness to purchase: A study using novel chocolate packaging, *Heliyon*, 5: 1-9.
- Hanif, A., Pangesti, L.T., Handajani, S., & Suwardiah, D.K. (2020). Pengaruh Penambahan Proporsi Bayam dan Jahe Terhadap Sifat Organoleptik Minuman Green Coffee. *Jurnal Tata Boga*, 9(2), 849-856.
- Hidayat., S.G. (2018). Kamus Kopi Indonesia Edisi Pertama. Buku. Selera Indah Perdana.
- Hunaefi, D., & Farhan, Z.M. (2021). Karakterisasi Sensori Cheese Tea dengan Metode Check All That Apply (CATA), Emotional Sensory Mapping (ESM), dan Ideal Profile Method (IPM). *Jurnal Mutu Pangan*. 8(1):1-9.
- Jokanović, M.R., Džinić, N.R., Cvetković, B.R., Grujić, S., & Odžaković, B. (2012). Changes Of Physical Properties Of Coffee Beans During Roasting. APTEFF., 43, 21-31.

- Junianda, C.R., Rozali, Z.F., & Tarigan, E.B. (2023). Kajian Literatur: Manfaat Kopi Kayu Manis. *Jurnal Ilmiah Mahasiswa Pertanian*. 8(4), 518-523.
- Kinasih, A., Winarsih, S., & Saati, E.A. (2021). Karakteristik Sensori Kopi Arabica Dan Robusta Menggunakan Teknik Brewing Berbeda. *Jurnal Teknologi Pangan dan Hasil Pertanian*, 16(2).
- Lee, K.G., Jo, A., Park, H., Park, J., Ha, S., & Kim, Y.(2022). Improvement of Robusta Coffee Aroma with L-leucine Powder. *Research Square*.
- Liu, C., Yang, Q., Linforth, R., Fisk, I.D., & Yang, N. (2018). Modifying Robusta coffee aroma by green bean chemical pre-treatment. *Food Chemistry*, 272, 251-257.
- Liu, C., Yang, Q., Linforth, R., Fisk, I.D., & Yang, N. (2019). Enhancing Robusta Coffee aroma by modifying flavour precursors in the green coffee bean. *Food Chemistry*, 281, 8-17.
- Lopez, J.E., Flores, F.R., Cuapio, A.A., Chavez, B.F., Cervantes, O.A., Leon, S.H., dan Lopez, P.M. (2019). Characterization of sensory profile by the CATA method of Mexican coffee brew considering two preparation methods: espresso and French press. *International Journal Of Food Properties*. 22(1): 967-973.
- Meyners, M., Castura, J. C. (2014). Check-All-That-Apply Questions. In P. Varela & G. Ares (Eds.), *Novel Techniques in Sensory Characterization and Consumer Profiling* (1st ed., pp. 190–221). CRC Press.
- Meyners, M., Castura, J.C., dan Carr, B.T. (2013). Existing and new approaches for the analisis of cata data. *Food Quality and Preference*. 30 (2), 309-319.
- Moccand, C., Manchala, A.D., Sauvageat, J., Lima, A., FleuryRey, Y., & Glabasnja, Arne. (2023). Improvement of Robusta coffee aroma by modulating flavor precursors in the green coffee bean with enzymatically treated spent coffee grounds: A circular approach. *Food Research International*, 170.
- Nizamlioglu, N.M., & Nas, S. (2016). Kinetic of Color Changes in Almond (Akbadem Variety) During Roasting and Storage. *International Journal of Food Properties*, 19:2363–2376.
- Nurazizah, I., Nur’utami, D.A., & Aminullah. (2021). Application of check-all-that-apply (CATA) in sensory profile assessment of arabica dark roast and black pepper mixed coffee. *Journal on Food, Agriculture and Society*, 9(4).

- Nurhayati, N. (2017). Karakteristik Sensori Kopi Celup Dan Kopi Instan Varietas Robusta Dan Arabika. *Jurnal Ilmiah INOVASI*, 17(2), 80-85.
- Pratter. (2023, January 26). Know Basic Coffee Roasting, Purpose, and Phase. *Pratter*.
<https://pratter.co.id/know-basic-coffee-roasting-purpose-and-phase/>.
- Pusat Penelitian Kopi dan Kakao Indonesia. (2013). *Cup Testing Kopi Robusta Lampung*.
- Rokhmah, L. N., Seno, B. A., & Nugroho, N. (2022). Analisis Asam Klorogenat dan Senyawa Volatil Seduhan Kopi Robusta Temanggung dengan Dripper Gerabah dan Plastik. *Jurnal Ilmu Pangan dan Hasil Pertanian*, 6(2): 230-243.
- Sari, D., & Nasuha, A. (2021). Kandungan Zat Gizi, Fitokimia, dan Aktivitas Farmakologis pada Jahe (*Zingiber officinale Rosc.*): Review. *Journal of Biological Science*, 1(2).
- Schlossareck, C., Ross, C. F. (2020). Consumer Sensory Evaluation of Aftertaste Intensity and Liking of Spicy Paneer Cheese. *International Journal of Food Science and Technology*, 55(7), 2710–2718.
- Seniman Coffee. (2020). Roda Rasa Kopi Indonesia. *Seniman Coffee*
<https://senimancoffee.com/coffee-flavor-wheel>
- Seninde, D.R., & Chambers, E. (2020). Coffee Flavor: A Review. *Beverages*, 6(44).
- Setyani, S., Subeki., & Grace, H.A. (2018). Evaluasi Nilai Cacat dan Cita Rasa Kopi Robusta (*Coffea canephora L.*) Yang Diproduksi IKM Kopi di Kabupaten Tanggamus. *Jurnal Teknologi & Industri Hasil Pertanian*, 23(2).
- Silalahi, M. (2020). Bioaktivitas Asam Jawa (*Tamarindus indica*) dan Pemanfaatannya. *Jurnal Biologi dan Pembelajarannya*, 7(2), 85-91.
- Widiyani, D.P., & Hartono, J.S.S. (2021). Studi Eksplorasi Agroklimat Tanaman Kopi Robusta (*Coffea canephora*) Kabupaten Tanggamus, Lampung. *Jurnal Agroteknologi dan Agribisnis*, 5(1), 20-29.
- World Coffee Research. (2017). World Coffee Research Sensory Lexicon: Unabridged Definition and References.
- Wulandari, S., Ainuril, M., & Sukartiko, A.C. (2022). Sensory Evaluation of Robusta Coffee under Various Postharvest and Processing. *Biological Sciences Research*, 19, 393-400.