

6. DAFTAR PUSTAKA

- Amerine, M. A., Pangborn, R. M., Roessler, E. B., Anson, M. L., Mrak, E. M., & Chichester, C. O. (2013). *Principles of Sensory Evaluation of Food*. Elsevier Science. <https://books.google.co.id/books?id=kCnLBAAAQBAJ>
- Andueza, S., Maeztu, L., Pascual, L., Ibáñez, C., Paz de Peña, M., & Cid, C. (2003). Influence of extraction temperature on the final quality of espresso coffee. *Journal of the Science of Food and Agriculture*, 83(3), 240–248. <https://onlinelibrary.wiley.com/doi/abs/10.1002/jsfa.1304>
- Angeloni, G., Guerrini, L., Masella, P., Bellumori, M., Daluiso, S., Parenti, A., & Innocenti, M. (2019). What kind of coffee do you drink? An investigation on effects of eight different extraction methods. *Food Research International*, 116, 1327–1335. <https://pubmed.ncbi.nlm.nih.gov/30716922/>
- Asiah, N., Septiyana, F., Saptono, U., Cempaka, L., & Sari, D. A. (2017). Identifikasi Cita Rasa Sajian Tubruk Kopi Robusta Cibulao Pada Berbagai Suhu Dan Tingkat Kehalusan Penyeduhan. *Barometer*, 2(2), 52–56. <https://journal.unsika.ac.id/index.php/barometer/article/view/905>
- Dja'afara, A. L., Wantouw, B., & Tendean, L. (2015). PENGARUH PEMBERIAN KOPI TERHADAP KUALITAS SPERMATOZOA TIKUS WISTAR JANTAN (*Rattus norvegicus*) YANG DIBERI PAPAN ASAP ROKOK. *Jurnal E-Biomedik*, 3(2), 3–7. <https://doi.org/10.35790/ebm.3.2.2015.9416>
- Fibrianto, K., Putri, M., & Daya, A. (2018). Perbedaan Ukuran Partikel Dan Teknik Penyeduhan Kopi Terhadap Persepsi Multisensoris : Tinjauan Pustaka. *Jurnal Pangan dan Agroindustri* 6(1), 12–16. <https://jpa.ub.ac.id/index.php/jpa/article/view/572>
- Hanafi, A. Y., & Sulaiman, M. I. (2018). Perilaku Konsumen Berdasarkan Kelompok Gender dan Usia pada Beberapa Formula Kopi Mix Arabika. *Jurnal Ilmiah Mahasiswa Pertanian Unsyiah* 3(4), 785–793. <http://jim.unsyiah.ac.id/JFP/article/download/9468/4974>
- Hidayat, M. R., Anugrah, T., & Munir, A. (2019). ATmega16 microcontroller-based automatic coffee brewing system using pour over V60 technique. *2019 16th International Conference on Quality in Research, QIR 2019 - International Symposium on Electrical and Computer Engineering*, (in ml), 1–4. https://www.researchgate.net/publication/337504115_ATmega16_Microcontroller-based_Automatic_Coffee_Brewing_System_using_Pour_Over_V60_Technique
- Irfan, M., & Kamil, N. (2019). Photobook Siti Kewe The Highland Of Gayo. *Pantun Jurnal Ilmiah Seni Budaya* 4(1) 36-46. <https://jurnal.isbi.ac.id/index.php/pantun/article/download/1111/714>

- Manuhara, G. J., Kawiji, & Ratri, H. (2009). Aplikasi Edible Film Maizena Dengan Penambahan Ekstrak Jahe Sebagai Antioksidan Alami Pada Coating Sosis Sapi. *Jurnal Teknologi Hasil Pertanian*, *II*(2), 50–58. <https://jurnal.uns.ac.id/ilmupangan/article/view/12868>
- Nugroho, D., Basunanda, P., & Mw, S. (2016). Physical Bean Quality of Arabica Coffee (Coffea Arabica) Cultivated at High and Medium Altitude. *Pelita Perkebunan (a Coffee and Cocoa Research Journal)*, *32*(3), 151–161. <https://www.ccrjournal.com/index.php/ccrj/article/view/241>
- Ormaza-Zapata, A.M., Díaz-Arango, F.O. and Rojano, B.A. (2019). The effect of pressure filtration coffee preparation methods (Coffea arabica L. var. Castillo) on antioxidant content and activity, and beverage acceptance. *DYNA*, *86*(209), pp. 261-270
https://www.researchgate.net/publication/334692226_The_effect_of_pressure_filtration_coffee_preparation_methods_Coffea_arabica_L_var_Castillo_on_antioxiandan_t_content_and_activity_and_beverage_acceptance
- Rahma, Y. (2016). Isolasi dan Identifikasi Bakteri Endofit dari Lahan Kopi Arabika yang Terserang Nematoda *Radopholus similis*. *Skripsi*. 1–119. <http://repository.unej.ac.id/handle/123456789/76375>
- Specialty Coffee Association. (2018). Coffee Standards, 14. <https://static1.squarespace.com/static/584f6bbef5e23149e5522201/t/5bd985c1352f53cb4cc1be48/1540982325719/Coffee+Standards-Digital.pdf>
- 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://espace.library.uq.edu.au/view/UQ:328263>
- Tarigan, E. B., Pranowo, D., & Iflah, T. (2015). Tingkat Kesukaan Konsumen Terhadap Kopi Campuran Robusta Dengan Arabika. *Jurnal Teknologi Dan Industri Pertanian Indonesia*, *7*(1), 12–17. <https://adoc.tips/download/jurnal-teknologi-dan-industri-pertanian-indonesia-open-acces634390457d2f8b6952ddb1e569ac191544250.html>
- Tarwendah, I. P. (2017). Jurnal Review: Studi Komparasi Atribut Sensoris Dan Kesadaran Merek Produk Pangan. *Jurnal Pangan dan Agroindustri* *5*(2), 66–73. <https://jpa.ub.ac.id/index.php/jpa/article/download/531/388>
- Theresia & Cokki. (2018). Ukuran Preferensi Rasa Kopi Pada Konsumen Indonesia. *Conference on Management and Behavioral Studies*
https://www.researchgate.net/publication/329362223_Ukuran_preferensi_rasa_kopi_pada_konsumen_di_Indonesia

Trifahmi, D. (2019). Pembuatan minuman kopi café latte dengan menggunakan susu nabati tugas akhir. *Sekolah Tinggi Pariwisata*. Bandung. <http://repository.stp-bandung.ac.id/bitstream/handle/123456789/1104/DEDI%20TRIFAHMI%20201621399-2019%20.pdf?sequence=1&isAllowed=y>

Umam, K. (2017). Pengaruh Jenis Profil Roasting dan Metode Penyeduhan Coldbrew Terhadap Karakteristik Kopi Bali Kintamani. *Skripsi*. Universitas Brawijaya. <http://repository.ub.ac.id/8264/1/KHOIRUL%20UMAM.pdf>

Yamato, T., Aomine, M., Koga, T., & Ohta, H. (2005). Relationship between coffee drinking and reduction of mental stress in young women. *Food Science and Technology Research*, 11(4), 395–399. https://www.jstage.jst.go.jp/article/fstr/11/4/11_4_395/article/-char/ja/

