

DAFTAR PUSTAKA

- Adrianto, R., Agrippina, F. D., Wiraputra, D., dan Andaningrum, A. Z. 2020. Penurunan Kadar Kafein pada Biji Kopi Robusta Menggunakan Fermentasi dengan Bakteri Asam Laktat *Leuconostoc mesenteroides* (B-155) dan *Lactobacillus plantarum* (B-76). *Jurnal Dinamika Penelitian Industri*, 31(2): 163-169.
- Afriliana, A., Harada, H., Khotijah, P. Q., Jayus., dan Giyarto. 2018. Fermented Technology of Robusta Coffe Beans (*Canephora Coffe*) with Kefir Milk to Produce Specialty Coffee. *Advances in Engineering Research*, 172.
- Badan Standardisasi Nasional (BSN). 2008. "SNI 01-2907-2008 tentang Biji Kopi". Badan Standardisasi Nasional, Jakarta.
- Badan Standardisasi Nasional (BSN). 2009. "SNI 7388:2009 tentang Batas Maksimum Cemaran Mikroba dalam Pangan". Badan Standardisasi Nasional, Jakarta.
- Bressani, A. P. P., Martinez, S. J., Sarmiento, A. B. I., Borém, F. M., & Schwan, R. F. 2020. Organic acids produced during fermentation and sensory perception in specialty coffee using yeast starter culture. *Food Research International*, 128.
- Byrne, R., Piraneque-Gambasica, N., Aguirre-Forero, S., dan Ramirez-Vergara, J. 2020. Microorganisms in coffee fermentation: A bibliometric and systematic literature network analysis related to agriculture and beverage quality. *Coffee Science*. DOI: <https://doi.org/10.25186/.v15i.1773>
- Cantergiani, E., Andlauer, W., Heeger, A., dan Kosin, A. 2017. Bioactives of coffee cherry pulp and its utilisation for production of cascara beverage. *Food Chemistry*, 221: 969-975. <http://doi.org/10.1016/j.foodchem.2016.11.067>
- Cheng, B. dan Henry, R. 2020. Coffee bean transcriptome. *Reference Module in Food Science*: 627-639.
- Craig, A. P., Franca, A. S., dan Oliveira, L. S. 2012. Evaluation of the potential of FTIR and chemometrics for separation between defective and non-defective coffees. *Food chemistry*, 132(3): 1368-1374.
- Crowley, S., Mahony, J., dan van Sinderen, D. 2013. Broad-spectrum antifungal-producing lactic acid bacteria and their application in fruit models. *Folia Microbiol*, 58: 291–299.
- Cruz, D.A, Francisco J., José, M., Carnicero, P., Escobedo, Q.H., dan Fernando, C.P. 2021. Experimental studies on mass transfer during convective drying of spent coffee grounds generated in the soluble coffee industry." *Journal of Thermal Analysis and Calorimetry*, 1: 97-107.
- Defitri. Y. 2016. Pengamatan Beberapa Penyakit Yang Menyerang Tanaman Kopi (*Coffea Sp.*) Di Desa Mekar Jaya Kecamatan Betara Kabupaten Tanjung Jabung Barat. *Jurnal Media Pertanian*, 1(2): 78-84.
- Fassio, L.O., Malta, M.R., Liska, G.R., Alvarenga, S.T., Sousa, M.M.M., Farias, T.R.T., dan Pereira, R.G.F.A. 2017. Sensory Profile and Chemical

- Composition of Specialty Coffees from Matas de Minas Gerais, Brazil. *Journal of Agricultural Science*, 9(9): 78–93. DOI: 10.5539/jas.v9n9p78
- Fauzi, M., Choiron, M., Astutik, Y.D.P. 2017. Karakteristik Kimia Kopi Luwak Robusta Artifisial Fermentasi oleh Ragi Luwak dan A-Amilase. *Jurnal Penelitian Pascapanen Pertanian*, 14(3): 144-153.
- Guimarães, E. R., Leme, P. H. M. V., De Rezende, D. C., Pereira, S. P., dan Dos Santos, A. C. 2019. The brand new Brazilian specialty coffee market. *Journal of food products marketing*, 25(1): 49-71
- Hamdouche, Y., Meile, J. C., Nganou, D. N., Durand, N., Teyssier, C., dan Montet, D. 2016. Discrimination of post-harvest coffee processing methods by microbial ecology analyses. *Food Control*, 65: 112–120.
- Harahap, M. R. 2017. Identifikasi daging buah kopi robusta berasal dari provinsi Aceh. *Elkawnie: Journal of Islamic Science and Technology*, 3(2): 201-210.
- Huch, M., dan Franz, C. M. A. P. 2015. Coffee: fermentation and microbiota. *Advances in fermented foods and beverages* (pp. 501-513). Jerman: Woodhead Publishing.
- Je, Y., Hankinson, S. E., Tworoger, S. S., DeVivo, I., dan Giovannucci, E. 2011. A prospective cohort study of coffee consumption and risk of endometrial cancer over a 26-year follow-up. *Cancer Epidemiology and Prevention Biomarkers*, 20(12): 2487-2495.
- Kusmiyati, K., dan Heratri, A. 2020. Pengaruh Waktu Fermentasi terhadap Komponen Flavor Kopi Bioluwak Robusta menggunakan Bakteri dari Usus Luwak. *CARADDE: Jurnal Pengabdian Kepada Masyarakat*, 3(1): 35-42.
- Kwak, H.S., Jeong, Y., dan Kim, M. 2018. Effects of yeast fermentation of green coffee beans on antioxidant activity and consumer acceptability. *Journal of Food Quality*, 1: 1-8.
- Laukalēja, I., dan Krūma, Z. 2018. Quality of specialty coffee: balance between aroma, flavour and biologically active compound composition. *Research for Rural Development*, 1.
- Leite, A. M.O., D. C. A. Leite, M. D. Aguila, T. S. Alvares, R. S. Peixoto, M. A. L. Miguel, J. T. Silva, and V. M. F. Paschoalin. 2013. Microbiological and Chemical Characteristics of Brazilian Kefir During Fermentation and Storage Processes. *J. Dairy Sci*, 96: 1-11.
- Leong, K. H., Chen, Y. S., Pan, S. F., Chen, J. J., Wu, H. C., Chang, Y. C., dan Yanagida, F. 2014. Diversity of lactic acid bacteria associated with fresh coffee cherries in Taiwan. *Current microbiology*, 68(4): 440-447.
- Lingle, T. R., & Menon, S. N. (2017). Cupping and grading—Discovering character and quality. In *The craft and science of coffee* (pp. 181-203). Academic Press.
- Liu, C., Yang, N., Yang, Q., Ayed, C., Linforth, R., dan Fisk, I. D. 2019. Enhancing Robusta coffee aroma by modifying flavour precursors in the green coffee bean. *Food chemistry*, 281: 8-17.
- Martauli, E. D. 2018. Analysis of coffee production in Indonesia. *JASc (Journal of Agribusiness Sciences)*, 1(2): 112-120.
- Murthy, P. S., dan Naidu, M. M. 2011. Improvement of robusta coffee fermentation with microbial enzymes. *European Journal of Applied Sciences*, 3(4): 130-139.

- Narko, T., Wibowo, M. S., Damayanti, S., dan Wibowo, I. 2020. Effect of Kombucha Culture on Caffeine and Chlorogenic Acid Content in Fermentation of Robusta Green Coffee Beans. (*Coffea canephora* L.). *Rasayan Journal of Chemistry*, 13(2): 1181-1186.
- Nigam, P. S., dan Singh, A. 2014. Cocoa and coffee fermentations. In C. A. Batt & M. Lou Tortorello (Eds.), *Encyclopedia of food microbiology* (Second Edition). Amsterdam; Elsevier
- Pereira, G. V. D. M., de Carvalho Neto, D. P., Medeiros, A. B. P., Soccol, V. T., Neto, E., Woiciechowski, A. L., dan Soccol, C. R. 2016. Potential of lactic acid bacteria to improve the fermentation and quality of coffee during on-farm processing. *International Journal of Food Science & Technology*, 51(7): 1689-1695.
- Pereira, G.V.M., Soccol, V.T., dan Pandey, A. 2014. Isolation, selection and evaluation of yeasts for use in fermentation of coffee beans by the wet process. *International Journal of Food Microbiology*, 188: 60–66.
- Pramatya, V., Najib, M., dan Nurrochmat, D. R. 2015. Pengaruh atmosfer kedai kopi terhadap emosi dan keputusan pembelian ulang. *Jurnal Manajemen & Agribisnis*, 12(2): 126-136.
- Randriani, E., Dani, D., dan Wardiana, E. 2018. Atribut Mutu Empat Kultivar Kopi Arabika pada Ketinggian Tempat Tumbuh dan Metode Pengolahan yang Berbeda. *Journal of Industrial and Beverage Crops*, 5(1): 21-30.
- Raphael, K., dan Velmourougane, K. 2011. Chemical and microbiological changes during vermicomposting of coffee pulp using exotic (*Eudrilus eugeniae*) and native earthworm (*Perionyx ceylanesis*) species. *Biodegradation*, 22: 497–507
- Sa'diyah, K., Ahmad, U., Widyotomo, S., dan Yusianto, Y. 2019. Pengaruh Lama Perendaman Buah dan Fermentasi terhadap Warna Kulit Tanduk dan Citarasa Kopi Robusta. *Jurnal Tanaman Industri dan Penyegar*, 6(1):33-40
- Sepúlveda, W.S., Chekmam, L., Maza, M.T., dan 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.
- Setyowati, N., dan Sanjaya, A. P. 2021. Sikap Petani terhadap Pengolahan Kopi Robusta Berbasis Indikasi Geografis di Kabupaten Temanggung. *Jurnal Penyuluhan*, 17(2): 218-227.
- Singh, V. dan Verma, D.K. 2017 Processing Technology and Potential Health Benefits of Coffee. *Engineering Interventions in Foods and Plants*, 89.
- Somporn, C., Kamtuo, A., Theerakulpisut, P., dan 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 and Technology*, 46(11): 2287–2296.
- Speciality Coffee Association of America (SCAA). 2009. *What is specialty coffee?*. Speciality Coffee Association of America.
- Specialty Coffee Association (SCA). 2003. *Cupping Protocols*. Available in: <https://sca.coffee>

- Sulistyaningtyas, A. R., Prihastanti, E., dan Hastuti, E. D. 2021. Potential of liquid tofu waste for decaffeination of Robusta coffee (*Coffea robusta* Lindl. Ex De Will). *Journal of Microbiology, Biotechnology and Food Sciences*, pp 678-680.
- Tawali, A. B., Abdullah, N., dan Wiranata, B. S. 2018. Pengaruh Fermentasi Menggunakan Bakteri Asam Laktat Yoghurt terhadap Citarasa Kopi Robusta (*Coffea Robusta*). *Canrea Journal: Food Technology, Nutritions, and Culinary Journal*, 90-97.
- Towaha, J., Aunillah, A., Purwanto, E. H., dan Supriadi, H. 2014. Pengaruh elevasi dan pengolahan terhadap kandungan kimia dan citarasa kopi Robusta Lampung. *Jurnal Tanaman Industri dan Penyegar*, 1(1): 57-62.
- Towaha, J., Purwanto, E. H., dan Supriadi, H. 2015. Atribut kualitas kopi Arabika pada tiga ketinggian tempat di Kabupaten Garut. *Jurnal Tanaman Industri dan Penyegar*, 2(1): 29-34.
- Vale, A., de Melo Pereira, G. V., de Carvalho Neto, D. P., Rodrigues, C., Pagnoncelli, M. G. B., dan Soccol, C. R. 2019. Effect of co-inoculation with *Pichia fermentans* and *Pediococcus acidilactici* on metabolite produced during fermentation and volatile composition of coffee beans. *Fermentation*, 5(3): 67.
- Velmourougane, K. 2013. Impact of natural fermentation on physicochemical, microbiological and cup quality characteristics of Arabica and Robusta coffee. *Proceedings of the National Academy of Sciences, India Section B: Biological Sciences*, 83(2), 233-239.
- Wang, C., Sun, J., Lassabliere, B., Yu, B., Zhao, F., Zhao, F. dan Liu, S. Q. 2019. Potential of lactic acid bacteria to modulate coffee volatiles and effect of glucose supplementation: fermentation of green coffee beans and impact of coffee roasting. *Journal of the Science of Food and Agriculture*, 99(1): 409-420.
- Wijaya, D. A., dan Yuwono, S. S. 2015. Pengaruh Lama Pengukusan dan Konsentrasi Etil Asetat terhadap Karakteristik Kopi pada Proses Dekafeinasi Kopi Robusta. *Jurnal Pangan dan Agroindustri*, 3(4).