

## DAFTAR PUSTAKA

- Adib, P. I. S., Yuwana, Y., dan Pranata, A. 2018. Pengaruh Variasi Suhu dan Masa Sangrai Biji Salak Terhadap Mutu Fisik dan Organoleptik Kopi Biji Salak. *Seminar Nasional Fakultas Pertanian Universitas Jambi*: 504-518.
- Aditya, I W., Nocianitri, K. A., dan Yusasrini, N. L. A. 2016. Kajian Kandungan Kafein Kopi Bubuk, Nilai pH dan Karakteristik Aroma dan Rasa Seduhan Kopi Jantan (*Pea Berry Coffee*) dan Betina (*Flat Beans Coffee*) Jenis Arabika dan Robusta. *Jurnal Ilmu dan Teknologi Pangan (ITEPA)*, 5 (1): 1-12.
- Ahmed, A., Arshad, M. U., Saeed, F., Ahmed, R. S., dan Chatha, S. A. S. 2016. Nutritional Probing and HPLC Profiling of Roasted Date Pit Powder. *Pakistan Journal of Nutrition*, 15 (3): 229-237. DOI: 10.3923/pjn.2016.229.237.
- Angelia, I. O. 2018. Uji Karakteristik Kopi Non Kafein dari Biji Pepaya dengan Variasi Lama Penyinaran. *Journal of Agritech Science*, 2 (1): 16-29.
- Anusree, K. dan Kousalya, L. 2021. Evaluation of Caffeine Content in Date Seed- An Alternative Source for Caffeinated Coffee. *International Journal of Humanities & Sciences*, 1 (1): 191-194.
- Arief, R. W. dan Asnawi, R. 2020. The Use of Zalacca Seeds and Its Potential Analysis As Functional Beverage. *IOP Conference Series: Earth and Environmental Science*, 653 (1): 1-6. DOI: 10.1088/1755-1315/653/1/012042.
- Arthur, R., Kirsh, V. A., dan Rohan, T. E. 2018. Associations of Coffee, Tea and Caffeine Intake With Risk of Breast, Endometrial and Ovarian Cancer Among Canadian Women. *Cancer Epidemiology*, 56 (2018): 75-82. DOI: 10.1016/j.canep.2018.07.013.
- Asiah, N., Aqil, M., Dwiranti, N. S., David, W., dan Ardiansyah, A. 2019. Sensory and Chemical Changes of Cold and Hot Brew Arabica Coffee at Various Resting Time. *Asia Pacific Journal of Sustainable Agriculture Food and Energy (APJSafe)*, 7 (2): 23-26.
- Badan Standardisasi Nasional (BSN). 2004. SNI 01-3542-2004. Kopi Bubuk. Badan Standardisasi Nasional, Jakarta.
- Badan Standardisasi Nasional (BSN). 2006. SNI 01-7152-2006. Bahan Tambahan Pangan – Persyaratan Perisa dan Penggunaan Dalam Produk Pangan. Badan Standardisasi Nasional, Jakarta.
- Bejenari, V. dan Lisa, G. 2019. Thermal Behaviour of Different Types of

Commercial Coffee and Resulting Coffee Grounds in Inert Atmosphere: The Influence of Composition (Arabica and Robusta). *Cellulose Chemistry and Technology*, 53 (9): 861-868.

Bouhlal, F., Aqil, Y., Chamkhi, I., Belmaghraoui, W., Labjar, N., Hajjaji, S. E., Benabdellah, G. A., Aurag, J., Lotfi, E. M., dan Mahi, M. E. 2020. GC-MS Analysis, Phenolic Compounds Quantification, Antioxidant, and Antibacterial Activities of the Hydro-alcoholic Extract of Spent Coffee Grounds. *Journal of Biologically Active Products from Nature*, 10 (4): 325-337. DOI: 10.1080/22311866.2020.1802333.

Butt, M.S., Ahmed, A., Sultan, M. T., Imran, A., dan Yasin, M. 2011. Evaluating The Effect of Decaffeination on Nutritional and Antioxidant Status of Different Coffee Brands. *Internet Journal of Food Safety*, 13: 198-207.

Chandra, S., Kumar, M., Dwivedi, P., dan Arti, K. 2016. Studies on Industrial Importance and Medicinal Value of Chicory Plant (*Cichorium intybus L.*). *International Journal of Advanced Research*, 4 (1): 1060-1071.

Crozier, T. W. M., Stalmach, A., Lean, M. E. J., dan Crozier, A. 2012. Espresso Coffees, Caffeine and Chlorogenic Acid Intake: Potential Health Implications. *Food & Function*, 3 (1): 30-33. DOI: 10.1039/C1FO10240K.

de la Cruz-Lovera, C., Manzano-Aguilar, F., Salmerón-Manzano, E., de la Cruz-Fernández, J. L., dan Perea-Moreno, A. J. 2019. Date Seeds (*Phoenix dactylifera L.*) Valorization for Boilers in the Mediterranean Climate. *Sustainability*, 11 (3): 711-725. DOI: 10.3390/su11030711.

de Mejia, E. G. dan Ramirez-Mares, M. V. 2014. Impact of Caffeine and Coffee on Our Health. *Trends in Endocrinology & Metabolism*, 25 (10): 489-492. DOI: 10.1016/j.tem.2014.07.003.

dePaula, J. dan Farah, A. 2019. Caffeine Consumption through Coffee: Content in the Beverage, Metabolism, Health Benefits and Risks. *Beverages*, 5 (37): 1-50. DOI: 10.3390/beverages5020037.

de Souza Gois Barbosa, M., dos Santos Scholz, B. M., Kitzberger, C. S. G., dan de Toledo Benassi, Marta. 2019. Correlation Between The Composition of Green Arabica Coffee Beans and The Sensory Quality of Coffee Brews. *Food Chemistry*, 292: 275-280. DOI: 10.1016/j.foodchem.2019.04.072.

Di Donfrancesco, B., Guzman, N. G., Chambers, E. 2014. Comparison of Results from Cupping and Descriptive Sensory Analysis of Colombian Brewed Coffee. *Journal of Sensory Studies*, 29 (4): 301-311. DOI: 10.1111/joss.12104.

Díaz-Rojas, L., Galán-Bernal, N., Forero, D. P., Linares, E. L., Marín-Loaiza, J. C., dan Osorio C. 2019. Characterization of Odour-Active Volatiles and

Sensory Analyses of Roasted Oak (*Quercus humboldtii* Bonpl.) Acorns, A Coffee Substitute. *Vitae*, 26 (1): 44-50. DOI: 10.17533/udea.vitae.v26n1a05.

Efe, R., Soykan, A., Curebal, I., Sonmez, S. 2011. Dede Korkut Monument Oak (*Quercus infectoria* Olivier). *Procedia Social and Behavioral Sciences*, 19 (2011): 627-636. DOI: 10.1016/j.sbspro.2011.05.178.

Elfariyanti, E., Silviana, E., dan Santika, M. 2020. Analisis Kandungan Kafein pada Kopi Seduhan Warung Kopi di Kota Banda Aceh. *Lantanida Journal*, 8 (1): 1-12.

Farag, M. A., Otify, A. M., El-Sayed, A. M., Michel, C. G., ElShebiny, S. A., Ehrlich, A., dan Wessjohann, L. A. 2019. Sensory Metabolite Profiling in a Date Pit Based Coffee Substitute and in Response to Roasting as Analyzed via Mass Spectrometry Based Metabolomics. *Molecules*, 24 (3377): 1-19. DOI: 10.3390/molecules24183377.

Fikry, M., Yusof, Y. A., Al-Awaadh, A. M., Rahman, R. A., Chin, N. L., Mousa, E., dan Chang, L. S. 2019. Effect of the Roasting Conditions on the Physicochemical, Quality and Sensory Attributes of Coffee-Like Powder and Brew from Defatted Palm Date Seeds. *Foods*, 8 (61): 1-19. DOI: 10.3390/foods8020061.

Folmer, B. 2017. *The Craft and Science of Coffee*. London: Elsevier Inc.

Frost, S. C., Ristenpart, W. D., dan Guinard, J. X. 2020. Effects of Brew Strength, Brew Yield, and Roast on The Sensory Quality of Drip Brewed Coffee. *Journal of Food Science*, 85 (8): 2530-2543. DOI: 10.1111/1750-3841.15326.

Gaibor, J., Morales, D., dan Carrillo, W, 2020. Determination of Caffeine Content in Robusta Roasted Coffee (*Coffea canephora*) by RP-UHPLC-PDA. *Asian Journal of Crop Science*, 12 (2): 90-96. DOI: 10.3923/ajcs.2020.

Gaskins, A. J., Rich-Edwards, J. W., Williams, P. L., Toth, T. L., Missmer, S. A., dan Chavarro, J. E. 2016. Pre-pregnancy Caffeine and Caffeinated Beverage Intake and Risk of Spontaneous Abortion. *European Journal of Nutrition*, 57: 107-117. DOI: 10.1007/s00394-016-1301-2.

Ghnimi, S., Almansoori, R., Jobe, B., Hassan, M. H., dan Kamal-Eldin, A. 2015. Quality Evaluation of Coffee-Like Beverage from Date Seeds (*Phoenix dactylifera*, L.). *Journal of Food Processing & Technology*, 6 (12): 1-6. DOI: 10.4172/2157-7110.1000525.

Gichimu, B. M., Gichuru, E. K., Mamati, G. E., dan Nyende, A. B. 2014. Biochemical Composition Within *Coffea arabica* cv. Ruiru 11 and Its Relationship With Cup Quality. *Journal of Food Research*, 3 (3): 31-44.

Girish, C. dan Pradhan, S. C. Herbal Drugs on the Liver, in “Liver Pathophysiology: Therapies and Antioxidants,” ed. P. Muriel, P, pp. 605-620. Academic Press, Boston.

Gorjanović, S., Komes, D., Laličić-Petronijević, J., Pastor, F. T., Belščak-Cvitanović, A., Veljović, M., Pezo, L., dan Sužnjević, D. Ž. 2017. Antioxidant Efficiency of Polyphenols from Coffee and Coffee Substitutes-Electrochemical Versus Spectrophotometric Approach. *Journal of Food Science and Technology*, 54 (2017): 2324-2331. DOI: 10.1007/s13197-017-2672-y.

Hasni, D., Safriani, N., Nilda, C., Rahmad, D., dan Aneiza, R. 2020. Comparison of Radical Scavenging Activity of Commercial Arabica and Robusta Coffee Based on Roasting Method and Brewing Condition. *IOP Conference Series: Earth and Environmental Science*, 644 (2021): 1-9. DOI: 10.1088/1755-1315/644/1/012075.

Hayati, R., Marliah, A., dan Rosita, F. 2012. Sifat Kimia dan Evaluasi Sensori Bubuk Kopi Arabika. *Jurnal Floratek*, 7(1): 66-75.

International Coffee Organization. 2020. World Coffee Consumption. London (GB): International Coffee Organization.

Jemni, M., Chniti, S., Maachia, S., Rahal, B., dan Namsi, A. 2017. Coffee of Roasted Kernels of Three Date's Varieties: Deglet Nour, Kentichi and Alligh. *European Journal of Chemistry, Environment and Engineering Sciences*, 1 (1): 1-7.

Karim, M. A., Wijayanti, F., dan Sudaryanto, A. 2019. Comparative Studies of Coffee Processing Methods for Decision Making in Appropriate Technology Implementation. *AIP Conference Proceedings*, 2114 (020015): 1-7. DOI: 10.1063/1.5112399.

Karta, I. W., Susila, L. A. N. K. E., Mastra, I. N., dan Dikta, P. G. A. 2015. Kandungan Gizi pada Kopi Biji Salak (*Salacca zalacca*) Produksi Kelompok Tani Abian Salak Desa Sibetan yang Berpotensi Sebagai Produk Pangan Lokal Berantioksidan dan Berdaya Saing. *Jurnal Virgin*, 1 (2): 123-133.

Khairi, A. N., Rahmadhia, S. N., Juwitaningtyas, T. 2019. Pelatihan Pembuatan Kopi Biji Pepaya Sebagai Upaya Pemanfaatan Limbah Industri di Desa Tirtonirmolo, Kasihan, Bantul. *Seminar Nasional Hasil Pengabdian kepada Masyarakat*: 335-340.

Kizilarslan-Hançer, C., Sevgi E., Akkaya M., dan Altundağ-Çakir, E. 2019. As A Living Culture of Traditional Herbal Coffee in Turkey: Chickpea Coffee. *Düzce University Journal of Science & Technology*, 7 (2019): 239-247.

- Komes, D., Bušić, A., Vojvodić, A., Belščak-Cvitanović, A., dan Hruškar, M. 2015. Antioxidative Potential of Different Coffee Substitute Brews Affected by Milk Addition. *European Food Research and Technology*, 241 (1): 115-125. DOI: 10.1007/s00217-015-2440-z.
- Konieczka, P. P., Aliaño-González, M. J., Ferreiro-González, M., Barbero, G. F., dan Palma, M. 2020. Characterization of Arabica and Robusta Coffees by Ion Mobility Sum Spectrum. *Sensors*, 20 (3125): 1-15. DOI: 10.3390/s20113123.
- Kreicbergs, V., Dimins, F., Mikelsone, V., dan Cinkmanis, I. 2011. Biologically Active Compounds in Roasted Coffee. *Foodbalt*: 110-115.
- Lestari, D., Kadirman, K., dan Patang, P. 2017. Subtitusi Bubuk Biji Salak dan Bubuk Kopi Arabika Dalam Pembuatan Bubuk Kopi. *Jurnal Pendidikan Teknologi Pertanian*, 3 (1): 15-24.
- Lokaria, E. dan Susanti, I. 2018. Uji Organoleptik Kopi Biji Salak dengan Varian Waktu Penyangraian. *BIOEDUSAINS: Jurnal Pendidikan Biologi dan Sains*, 1 (1): 34-42. DOI: 10.31539/bioedusains.v1i1.262.
- Lucas, M., Mirzaei, F., Pan, A., Okereke, O. I., Willett, W. C., O'Reilly, E. J., Koenen, K., dan Ascherio, A. 2011. Coffee, Caffeine, and Risk of Depression Among Women. *Archives of Internal Medicine*, 171 (17): 1571-1578. DOI: 10.1001/archinternmed.2011.393.
- Lucas, M., O'Reilly, E. J., Pan, A., Mirzaei, F., Willett, W. C., Okereke, O. I., dan Ascherio, A. 2014. Coffee, Caffeine, and Risk of Completed Suicide: Results from Three Prospective Cohorts of American Adults. *The World Journal of Biological Psychiatry*, 15 (5): 377-386. DOI: 10.3109/15622975.2013.795243.
- Maalik, A., Bukhari, S. M., Zaidi, A., Shah, K. H., dan Khan, F. A. 2016. Chlorogenic Acid: A Pharmacologically Potent Molecule. *Acta Poloniae Pharmaceutica*, 73 (4): 851-854.
- Majcher, M. A., Klensporf-Pawlak, D., Dziadas, M., dan Jeleń, H. H. 2013. Identification of Aroma Active Compounds of Cereal Coffee Brew and Its Roasted Ingredients. *Journal of Agricultural and Food Chemistry*, 61 (11): 2648-2654. DOI: 10.1021/jf304651b.
- Mariati, M. 2015. Optimasi Pembuatan Kopi Biji Pepaya (*Carica papaya*). *Jurnal Teknologi Agroindustri*, 2 (2): 8-13.
- Megananda, R. C., Arlianni, K. W., dan Mawardani, N. A. 2019. Diversifikasi Kopi Biji Mengkudu (*Morinda citrifolia*) Sebagai Upaya Pelestarian Tanaman Lokal. *Prosiding Seminar Nasional SIMBIOSIS IV*: 51-58.

- Mussatto, S. I., Machado, E. M.S., Martins, S., dan Teixeira, J. A. 2011. Production, Composition, and Application of Coffee and Its Industrial Residues. *Food and Bioprocess Technology*, 4 (5): 661-672. DOI: 10.1007/s11947-011-0565-z.
- Nurhayati, N. 2017. Karakteristik Sensori Kopi Celup dan Kopi Instan Varietas Robusta dan Arabika. *Jurnal Ilmiah INOVASI*, 17 (2): 80-85.
- Pandiselvi, P., Manohar, M., Thaila, M., dan Sudha, A. 2019. Pharmacological Activity of *Morinda citrifolia* L (Noni), in “Pharmacological Benefits of Natural Products,” ed. P. Saranraj, G. F. Dire, dan A. Jayaprakash, pp. 213-237. JPS Scientific Publications, Tamil Nadu.
- Pinto, D., Santiago, D. F., Silva, A. M., Cupara, S., Koskovac, M., Kojicic, K., Soares, S., Rodrigues, F., Sut, S., Dall'Acqua, S., dan Oliveira, M. B. P. P. 2019. Chemical Characterization and Bioactive Properties of A Coffee-Like Beverage Prepared from *Quercus cerris* Kernels. *Food & Function*, 10 (4): 2050-2060. DOI: 10.1039/C8FO02536C.
- Raharja, K. T., Chabibah, A. N., Sudarmayasa, I. W., dan Romadhoni, I. F. 2021. Pembuatan Boba Kopi Biji Salak Sebagai Pangan Fungsional Sumber Antioksidan. *Jurnal Technopreneur*, 9 (1): 7-13. DOI: 10.30869/jtech.v9i1.690.
- Rakić, S., Kukić-Marković, J., Petrović, S., Tešević, V., Janković, S., dan Povrenović, D. 2018. Oak Kernels—Volatile Constituents and Coffee-Like Beverages. *Journal of Agricultural Science*, 10 (5): 117-124. DOI: 10.5539/jas.v10n5p117.
- Rosida, D. F., Happyanto, D.C., Anggraeni, F. T., dan Hapsari, N. 2018. Produksi Kopi Biji Salak Bangkalan dengan Mesin Pemecah Biji Efisiensi Tinggi. *Reka Pangan*, 12 (1): 53-58.
- Samoggia, A. dan Riedel, B. 2019. Consumers’ Perceptions of Coffee Health Benefits and Motives for Coffee Consumption and Purchasing. *Nutrients*, 11 (653): 1-21. DOI: 10.3390/nu11030653.
- Sheikh, D. M. E., El-Kholany, E. A., dan Kamel, S. M. 2014. Nutritional Value, Cytotoxicity, Anti-Carcinogenic and Beverage Evaluation of Roasted Date Pits. *World Journal of Dairy & Food Sciences*, 9 (2): 308-316. DOI: 10.5829/idosi.wjdfs.2014.9.2.91144.
- Setyani, S., Subeki, S., dan 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): 103-114. DOI: 10.23960/jtihp.v23i2.103-114.

- Siregar, D. A. dan Sari, L. P. 2020. Analisis Komposisi Kimia dan Antioksidan Serbuk Biji Salak Padangsidimpuan (*Salacca sumatrana* Becc). *Jurnal Education and Development*, 8 (4): 403-406.
- Souda, B., Rami, R., Jalloul, B., dan Mohamed, D. 2020. Roasted Date Palm Seeds (*Phoenix dactylifera*) As An Alternative Coffee: Chemical Composition and Bioactive Properties. *Biomass Conversion and Biorefinery*: 1-11. DOI: 10.1007/s13399-020-00896-7.
- Srinivasan, K. 2017. Ginger Rhizomes (*Zingiber officinale*): A Spice With Multiple Health Beneficial Potentials. *PharmaNutrition*, 5 (1): 18-28. DOI: 10.1016/j.phanu.2017.01.001.
- Sunarharum, W. B., Williams, D. J., dan Smyth, H. E. 2014. Complexity of Coffee Flavor: A Compositional and Sensory Perspective. *Food Research International*, 62 (2014): 315-325. DOI: 10.1016/j.foodres.2014.02.030.
- Sunarharum, W. B., Yuwono, S. S., dan Aziza, O. F. 2019. Study on the effect of roasting temperature on antioxidant activity of early-roasted Java coffee powder (Arabica and Robusta). IOP Conference Series: Earth and Environmental Science, 230 (2019): 1-6. DOI: 10.1088/1755-1315/230/1/012045.
- Tarawneh, M., Al-Jaafreh, A. M., Al-Dal'in, H., Qaralleh, H., Alqaraleh, M., dan Khataibeh, M. 2021. Roasted Date and Barley Beans As An Alternative's Coffee Drink: Micronutrient and Caffeine Composition, Antibacterial and Antioxidant Activities. *Systematic Reviews in Pharmacy*, 12 (1): 1079-1083.
- Torma, A., Orban, C., Bodor, Z., dan Benedek C. 2019. Evaluation of Sensory and Antioxidant Properties of Commercial Coffee Substitutes. *Acta Alimentaria*, 48 (3): 297-305. DOI: 10.1556/066.2019.48.3.3.
- Utami, P. dan Budiningsih, S. 2015. Potensi dan Ketersediaan Bahan Pangan Lokal Sumber Karbohidrat Non Beras di Kabupaten Banyumas. *Jurnal Dinamika Ekonomi & Bisnis*, 12 (2): 150-158.
- Watson, R. R., Preedy, V. R., dan Zibadi, S. 2014. *Polyphenols in Human Health and Disease*. San Diego: Academic Press.
- Warnasih, S., Mulyati, A. H., Widiasuti, D., Subastian, Z., Ambarsari, L., dan Sugita, P. 2019. Chemical Characteristics, Antioxidant Activity, Total Phenol, and Caffeine Contents in Coffee of Date Seeds (*Phoenix dactylifera* L.) of Red Sayer Variety. *Journal of Pure and Applied Chemistry Research*, 8 (2): 179-184. DOI: 10.21776/ub.jpacr.2019.008.02.475.
- Wolska, J., Janda, K., Jakubczyk, K., Szymkowiak, M., Chlubek, D., dan Gutowska, I. 2017. Levels of Antioxidant Activity and Fluoride Content in

Coffee Infusions of Arabica, Robusta and Green Coffee Beans in According to their Brewing Methods. *Biological Trace Element Research*, 179 (2): 327-333. DOI: 10.1007/s12011-017-0963-9.

Wu, T. dan Cadwallader, K. R. 2019. Identification of Characterizing Aroma Components of Roasted Chicory “Coffee” Brews. *Journal of Agricultural and Food Chemistry*, 67 (50): 13848-13859. DOI: 10.1021/acs.jafc.9b00776.

Zawirska-Wojtasiak, R., Piechowska, P., Wojtowicz, E., Przygoński, K., dan Mildner-Szkudlarz, S. 2018. Bioactivity of Selected Materials for Coffee Substitute. *PLoS ONE*, 13 (11): 1-12. DOI: 10.1371/journal.pone.0206762.

Zhou, A. Dan Hyppönen, E. 2019. Long-term Coffee Consumption, Caffeine Metabolism Genetics, and Risk of Cardiovascular Disease: A Prospective Analysis of Up To 347,077 Individuals and 8368 Cases. *American Journal of Clinical Nutrition*, 109 (3): 509-516. DOI: 10.1093/ajcn/nqy297.

