

DAFTAR PUSTAKA

- [1] M. S. Sontakke and S. P. Salve, “Solar Drying Technologies: A review,” 2015. [Online]. Available: www.irjes.com
- [2] D. Santoso, S. Egra, P. Studi Agroteknologi, F. Pertanian, and U. Borneo Tarakan, “Pengaruh Metode Pengeringan Terhadap Karakteristik dan Sifat Organoleptik Biji Kopi Arabika (Coffeae Arabica) Dan Biji Kopi Robusta (Coffeae Cannephora),” 2018.
- [3] Z. Deng, M. Li, T. Xing, J. Zhang, Y. Wang, and Y. Zhang, “A literature research on the drying quality of agricultural products with using solar drying technologies,” *Solar Energy*, vol. 229, pp. 69–83, Nov. 2021, doi: 10.1016/j.solener.2021.07.041.
- [4] E. D. Martauli, “ANALYSIS OF COFFEE PRODUCTION IN INDONESIA ANALISIS PRODUKSI KOPI DIINDONESIA,” 2018.
- [5] T. M. Kieu Tran, T. Kirkman, M. Nguyen, and Q. Van Vuong, “Effects of drying on physical properties, phenolic compounds and antioxidant capacity of Robusta wet coffee pulp (Coffea canephora),” *Heliyon*, vol. 6, no. 7, Jul. 2020, doi: 10.1016/j.heliyon.2020.e04498.
- [6] “Statistik Indonesia 2023 [4].”
- [7] A. S. Mujumdar, “Handbook of Industrial Drying.”
- [8] K. Zhang *et al.*, “Identification of changes in the volatile compounds of robusta coffee beans during drying based on HS-SPME/GC-MS and E-nose analyses with the aid of chemometrics,” *LWT*, vol. 161, May 2022, doi: 10.1016/j.lwt.2022.113317.
- [9] " Kontribusi *et al.*, “39 Virtual Seminar Nasional Hasil Pengabdian Kepada Masyarakat LPPM UNIMED EFEKTIVITAS PENGERINGAN BIJI KOPI MENGGUNAKAN OVEN PENGERING TERKONTROL,” 2020.

- [10] W. Bahroni, J. Barus, D. Fakultas, P. Uisu, S. Teknologi, and H. Pertanian, “PENGARUH LAMA FERMENTASI DAN LAMA PENGERINGAN TERHADAP MUTU BUBUK KOPI,” vol. 8, no. 2, p. 2019.
- [11] Z. A. Siregar, D. Susanty, and R. Suthamihardja, “FERMENTASI BIJI KOPI ARABIKA (*Coffea arabica* L.) DENGAN PENAMBAHAN BAKTERI ASAM LAKTAT (*Lactobacillus sp.*),” *Jurnal Sains Natural*, vol. 10, no. 2, p. 87, Sep. 2020, doi: 10.31938/jsn.v10i2.285.
- [12] D. Santoso, S. Egra, P. Studi Agroteknologi, F. Pertanian, and U. Borneo Tarakan, “Pengaruh Metode Pengeringan Terhadap Karakteristik dan Sifat Organoleptik Biji Kopi Arabika (*Coffeae Arabica*) Dan Biji Kopi Robusta (*Coffeae Cannephora*),” 2018.
- [13] K. Zhang *et al.*, “Identification of changes in the volatile compounds of robusta coffee beans during drying based on HS-SPME/GC-MS and E-nose analyses with the aid of chemometrics,” *LWT*, vol. 161, May 2022, doi: 10.1016/j.lwt.2022.113317.
- [14] V. P. Chandramohan, “Convective drying of food materials: An overview with fundamental aspect, recent developments, and summary,” *Heat Transfer - Asian Research*, 2020, doi: 10.1002/htj.21662.
- [15] Iqbal, A. Syuhada, and hamdani, “Uji Pengaruh Sudut Kemiringan Kolektor Terhadap Distribusi Temperatur,” *Jurnal Teknik Mesin Unsyiah*, vol. 2, pp. 1–4, Jun. 2014.
- [16] “1755-Article Text-3840-1-10-20200219”.
- [17] K. Burmester and R. Eggers, “Heat and mass transfer during the coffee drying process,” *J Food Eng*, vol. 99, no. 4, pp. 430–436, Aug. 2010, doi: 10.1016/j.jfoodeng.2009.12.021.
- [18] R. Maerani, S. B. Pusat, T. Reaktor, and K. Nuklir, “PERBANDINGAN SISTEM PENGONTROLAN PID KONVENTIONAL DENGAN PENGONTROLAN CMAC, FUZZY LOGIC DAN ANN PADA WATER LEVEL PRESSURIZER,” 2013.

- [19]) Parulian Siagian *et al.*, “Analisa Kebutuhan Energi Termal Pada Kotak Pengering Biji Kopi Arabica yang di Isolasi dengan Aluminium Foil,” vol. 4, no. 2, 2023.
- [20] S. S. T. Gultom, H. Ambarita, M. S. Gultom, and F. H. Napitupulu, “RANCANG BANGUN DAN PENGUJIAN PENGERING BIJI KOPI TENAGA LISTRIK DENGAN PEMANFAATAN ENERGI SURYA,” *Jurnal Dinamis*, vol. 7, no. 4, 2019.
- [21] S. Farah Dina Siti Masriani Rambe Azwardi Edwin Harianto Sipahutar, S. Farah Dina, S. Masriani Rambe, and E. Harianto Sipahutar, “Rancang Bangun dan Ujicoba Pengering Surya Tipe Kolektor Tabung Vakum (Evacuated Tube Collector) RANCANG BANGUN DAN UJICOBA PENGERING SURYA TIPE KOLEKTOR TABUNG VAKUM (EVACUATED TUBE COLLECTOR) DESIGN AND FABRICATION OF DRYER WITH EVACUATED TUBE COLLECTOR TYPE.”
- [22] Skripsi, “RANCANG BANGUN ALAT PENGUMPUL KOPI MODEL TERHAMPAR SECARA OTOMATIS BERBASIS ARDUINO UNO.”
- [23] R. Rian Marliana, “Modul 6 Statistika Probabilitas (Reny Rian Marliana),” doi: 10.13140/RG.2.2.21337.24167.
- [24] I. Hasibuan, “Mean, Median, Modus,” 2022.
- [25] J. Artikel, D. Gununghalu Kecamatan Gununghalu di Kabupaten Bandung Barat Secara administratif Dusun Tangsi Jaya terletak di Desa Gununghalu, Y. Chan, D. Sugiyanto, and A. Saepul Uyun, “JURNAL KAJIAN TEKNIK MESIN Vol 5 No1 Analisis Pengeringan Kopi Menggunakan Oven Pengering Hybrid (Solar Thermal Dan Biomassa) Di Desa Gununghalu,” 2020. [Online]. Available: <http://journal.uta45jakarta.ac.id/index.php/jktm/index>
- [26] D. Curran-Everett and C. L. Williams, “Staying Current Explorations in statistics: the analysis of change,” *Adv Physiol Educ*, vol. 39, pp. 49–54, 2015, doi: 10.1152/advan.00018.2015.-Learning.