

# Kiki Fibrianto

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/7665647/kiki-fibrianto-publications-by-year.pdf>

**Version:** 2024-04-23

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

20  
papers

115  
citations

5  
h-index

10  
g-index

24  
ext. papers

129  
ext. citations

0.8  
avg, IF

2.15  
L-index

#	Paper	IF	Citations
20	Sensory profiling of Robusta and Liberica coffee leaves functional tea by modifying brewing temperature. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2020</b> , 475, 012028	0.3	1
19	The effect of sucrose and citric acid concentration of Candi banana peels jam on physico-chemical and sensory characteristics. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2020</b> , 475, 012018	0.3	3
18	Antioxidant activity optimisation of young Robusta coffee leaf kombucha by modifying fermentation time and withering pre-treatment. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2020</b> , 475, 012029	0.3	1
17	Sensory optimisation of lemongrass ( <i>Cymbopogon citratus</i> ) and pandan ( <i>Pandanus amarylifolius</i> Roxb.) herbal tea on several brewing techniques. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2020</b> , 475, 012017	0.3	
16	Dampit Robusta coffee leaf tea ( <i>Coffea canephora</i> ) potential for kidney stone therapy. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2020</b> , 454, 012098	0.3	
15	The influence of solid and liquid palate cleansers toward the neutralization effectiveness of chili spiciness sensation. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 260, 012093	0.3	
14	Effect of Mokapot brewing temperature on sensory profiling of Dampit and Tulungagung Ijo coffee. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 230, 012037	0.3	
13	Brewing time and temperature optimization of Robusta Dampit Coffee on several drip techniques. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 230, 012035	0.3	2
12	SenseHub: an integrated web application for sensory analyses. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 230, 012036	0.3	1
11	The Influence of Leaf Age, Oxidizing Pre-Treatment and Serving Temperature on Sensory Characteristics of Ampelgading Robusta Coffee Leaves Tea. <i>Jurnal Aplikasi Teknologi Pangan</i> , <b>2019</b> , 8, 100	0.7	5
10	The influence of brewing water characteristic on sensory perception of pour-over local coffee. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2018</b> , 102, 012095	0.3	2
9	Effect of Roasting Profiles and Brewing Methods on the Characteristics of Bali Kintamani Coffee <b>2018</b> ,		5
8	Parametric and non-parametric approach for sensory RATA (Rate-All-That-Apply) method of ledre profile attributes. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2018</b> , 131, 012015	0.3	
7	Effect of brewing technique and particle size of the ground coffee on sensory profiling of brewed Dampit robusta coffee. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2018</b> , 131, 012009	0.3	3
6	Kinetics of enthalpy relaxation of milk protein concentrate powder upon ageing and its effect on solubility. <i>Food Chemistry</i> , <b>2012</b> , 134, 1368-73	8.5	22
5	Physical properties of cryomilled rice starch. <i>Journal of Cereal Science</i> , <b>2009</b> , 49, 278-284	3.8	61
4	SENSORY ATTRIBUTES PROFILING OF DAMPIT ROBUSTA COFFEE LEAF TEA ( <i>Coffea canephora</i> )164-175		2

- 3 Optimization of brewing time and temperature for caffeine and tannin levels in Dampit coffee leaf tea of Robusta (*Coffea canephora*) and Liberica (*Coffea liberica*). *Potravinarstvo*,14, 58-68 1.3 5
- 2 Effect of brewing time and duration of listening to Mozart's symphony on emotions and sensory perception of Wonosari green tea. *IOP Conference Series: Earth and Environmental Science*,475, 012016 0.3
- 1 The influence of temperature in swelling power, solubility, and water binding capacity of pregelatinised sweet potato starch. *IOP Conference Series: Earth and Environmental Science*,475, 012036 0.3 1