

DAFTAR PUSTAKA

- Abdelaziz, I.B., Sahli, A., Bornaz, A., Scher, S., Gaiani, C. (2014). Dynamic Method to Characterize Rehydration of Powdered Cocoa Beverage : Influence of Sugar Nature, Quantity and Size. *Powder Technology*, 264, 184-189.
- Adawiyah D.R., Aziz M.A., Ramadhani A.S., Chueamchaitrakun P. (2019). Perbandingan Profil Sensori Teh Hijau Menggunakan Metode Analisis Deskripsi Kuantitatif dan CATA (Check-All-That Apply). *Jurnal Teknologi dan Industri Pangan*, 30(2), 161-172.
- Afoakwa, E.O. (2016). *Chocolate Science and Technology*. Wiley-Blackwell Books. Ghana : University of Ghana.
- Aikpokpodion, P. E., Dongo, L. N. (2010). Effects Of Fermentation Intensity On Polyphenols And Antioxidant Capacity Of Cocoa Beans. *International Journal Suistain*. 66-70.
- Apriyanti, N. W. Y. (2016). Pengembangan Produk Minuman Coklat Kemasan Siap Saji dengan Pemanis Gula Kelapa Butiran. Skripsi. Universitas Gadjah Mada. Yogyakarta.
- Aprotosoie, A. C., Luca, S. V., Miron, A. (2016). Flavor Chemistry of Cocoa and Cocoa Products-An Overview. *Comprehensive Reviews in Food Science and Food Safety*, 15(1), 73–91.
- Ares, G., Tarrega, A., Jaeger, S.R. (2014). Investigation of The Number of Consumers Necessary to Obtain Stable Sampel and Descriptor Configurations From Check-all-that-apply (CATA). *Food Quality and Preference*, 31, 135-141.
- Ares, G., Jaeger, S. R. (2015). Check-all-that-apply (CATA) Questions with Consumers in Practice: Experimental Considerations and Impact on Outcome. In *Rapid Sensory Profiling Techniques and Related Methods: Applications in New Product Development and Consumer Research* (pp. 227–245).

- Ares G., Dauber C., Fernandez E., Gimenez A., Varela P. (2014). Penalty Analysis Based on CATA Question to Identify Drivers of Liking and Direction for Product Reformulation. *Food Qual Prefer*, 32, 65-76.
- Badan Pusat Statistik. (2021). Statistik Kakao 2021.
- Bonvehi, JS. 2005. Investigation of aromatic compounds in roasted cocoa powder. *Journal European Food Research and Technology* (221): 19-29.
- Chung, C., McClements, D. J. (2014). Structure-function Relationships in Food Emulsions: Improving Food Quality and Sensory Perception. *Food Structure*, 1(2), 106–126.
- Dogan, M., Toker, O.S., Aktar, T., Goksel, M. (2013). Optimization of Gum Combination in Prebiotic Instan Hot Chocolate Beverage Model System in Terms of Rheological Aspect : Mixture Design Approach. *Food and Bioprocess Technology*, 6(3), 783-794.
- Fortunata, G., Kusnandar, Setyowati. (2021). Preferensi Konsumen Terhadap Pembelian Cokelat di Daerah Istimewa Yogyakarta. *Jurnal Agrista*, 9(4), 65-73.
- Grasso, S., Mohanan, F.J., Hutchings, S.C., Brunton, N.P. (2016). The effect of health claim information disclosure on the sensory characteristics of plant sterol-enriched turkey as assessed using the Check-All-That-Apply (CATA) methodology. *Food Quality and Preference*.
- Haryadi, Supriyanto. (2012). Teknologi kakao. *In Teknologi coklat* (p. 56). Cetakan pertama. Yogyakarta: Gadjah Mada University Press.
- Haryanto, B. (2017). Pengaruh Penambahan Gula Terhadap Karakteristik Bubuk Instan Daun Sirsak (*Annona muricata* L.) Dengan Metode Kristalisasi. *Jurnal Penelitian Pascapanen Pertanian*, 14(03), 163-170.
- Hii, C.L., Law, C. L., Suzannah, Misnawi, Cloke, M. (2009). Polyphenols in Cocoa (*Theobroma cacao* L.). *Asian Journal of Food and Agro-Industry*, 2(04), 702-722.

- International Cocoa Organization (ICCO). (2023). Quarterly Bulletin of Cocoa Statistics. 49(1).
- Kementerian Pertanian. (2022). Outlook Komoditas Perkebunan Kakao. Pusat Data dan Sistem Informasi Pertanian Sekretariat Jendral - Kementerian Pertanian.
- Kusumaningrum, I., Wijaya, H., Kusnandar, F., Misnawi, B.T.S, A. (2014). Profil aroma dan mutu sensori citarasa pasta kakao unggulan dari beberapa daerah di Indonesia. *Jurnal Teknologi dan Industri Pangan*, 106-114.
- Liu, J., Cattaneo, C., Papavasileiou, M., Methven, L., Bredie, W. L. P. (2022). A Review on Oral Tactile Sensitivity: Measurement Techniques, Influencing Factors and Its Relation to Food Perception and Preference. *Food Quality and Preference*, 100, 104642.
- Lopez, J.E., Flores, F.R., Cuapio, A.A., Chavez, B.F., Cervantes, O.A., Leon, S.H., dan Lopez, P.M. (2019). Characterization of sensory profile by the CATA method of Mexican coffee brew considering two preparation methods: espresso and French press. *International Journal Of Food Properties*. 22(1): 967-973.
- Meyners, M., Castura, J.C., dan Carr, B.T. (2013). Existing and new approaches for the analisis of cata data. *Food Quality and Preference*. 30 (2), 309-319.
- Meyners, M., Castura, J. C. (2014). Check-All-That-Apply Questions. In P. Varela & G. Ares (Eds.), *Novel Techniques in Sensory Characterization and Consumer Profiling* (1st ed., pp. 190–221). CRC Press.
- Mottram, D. S., Elmore, J. S. (2003). SENSORY EVALUATION | Aroma. In B. Caballero, L. Trugo, P. M. Finglas (Eds.), *Encyclopedia of Food Sciences and Nutrition* (2nd ed., pp. 5174–5180). Academic Press.
- Nababan, P. (2019). Pengaruh Pemberian Pupuk Kandang Sapi dan Pupuk NPK Terhadap Pembibitan Tanaman Kakao. Abd El-Naby, S.K.M. 2000. Effect of Banana Compost as Organic Manure on Growth, Nutrients Status, Yield and Fruit Quality of Maghrabi Banana. *Assiut J. Agric. Sci. (EGY)*, 31(3): 101-114.

- Owusu, M., Petersen, M.A., Heimdal, H. (2010). Evaluation of Aroma and Sensory Quality of Chocolate Produced from Two Cocoa Fermentation Types. University of Copenhagen, Copenhagen, Denmark. Unpublished work, 2010.
- Owusu, M., Petersen, M. A., Heimdal, H. (2011). Effect of fermentation method, roasting and conching condition on the aroma volatiles of dark chocolate. *Journal of Food Processing and Preservation* , 1-11.
- Panlibuton, H., Meyer, M. (2004). Value Chain Assessment : Indonesia Cocoa, Accelerated Microenterprise Advancement Project (AMAP) Report. USAID 1-54.
- Peker, B.B., Senem, S., Canan, E.T., Omer, U.C. (2013). The Effects of Lecithin and Polyglycerol Polyricinoleate (PGPR) on Quality of Milk, Bitter and White Chocolates. *Journal of Agricultural Faculty of Uludag University*. 27(2), 55- 69.
- Pratiwi, R. (2016). Pencoklatan Tanpa Ezimatis Maillard Terinduksi (Induced Maillard Reaction) Sebagai Upaya Peningkatan Kualitas Citarasa dan Aroma Kakao Rakyat. Jember: Tugas Akhir. Teknologi Hasil Pertanian. Fakultas Teknologi Pertanian. Universitas jember.
- Purba, H. H., Maarif, M. S., Yuliasih, I., Hermawan, A. (2018). Product Development of Chocolate with Quality Function Deployment Approach : A Case Study in SMEs Chocolate Industry in Indonesia. *IOP Conference Series, Earth and Environmental Science* 209 012011, 1-11.
- Rahayu, W.P., Nurosia, S., Widyanto, R. (2019). Evaluasi Sensori. Buku Materi Pokok Universitas Terbuka. PANG4324, edisi 2.
- Rahim, A., Hutomo, G. S., Shababuddin, Ismail, Farid. (2021). Diversifikasi Produk Olahan Kakao Melalui Program Pengembangan Desa Mitra di Kecamatan Ampibabo Kabupaten Parigi Moutong. *Jurnal Pengabdian Masyarakat*, 3(2), 57-62.
- Revulaningtyas, I. R., Norsita, D. I. (2020). Penentuan Atribut Mutu Untuk Pengembangan Produk Minuman Cokelat Bubuk Berdasarkan Tingkat Kebutuhan Konsumen. *Jurnal Cemara*, 17(1).

- Samfaß, J., Stark, T. D., Hofmann, T. F. (2021). Sensory-Directed Identification of Creaminess-Enhancing Semi-Volatile Lactones in Crumb Chocolate. *Foods*, 10(7), 1483.
- Schlossareck, C., Ross, C. F. (2020). Consumer Sensory Evaluation of Aftertaste Intensity and Liking of Spicy Paneer Cheese. *International Journal of Food Science and Technology*, 55(7), 2710–2718.
- Sukma, N., Baihaqi, A. (2013). Analisis Persepsi Konsumen Terhadap Produk Cokelat di Kota Banda Aceh. *Jurnal Agrisep*, 14(2), 54-64.
- 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.
- Talenta Data Indonesia. (2022). Market Share Minuman Serbuk Cokelat 2022. Dipetik Juni 2023, dari Indonesia Data: <https://indonesiadata.id/produk/market-share-minuman-serbuk-cokelat-2022/>
- Vissotto, F.Z., Jorge, L.C., Makita, G.T., Rodrigues, M.I., Manegali, F.C. (2010). Influence of The Process Parameters and Sugar Granulometry on Cocoa Beverage Powder Steam Agglomeration. *JFood Eng*, 97, 283-291.
- Wijanarti, S., Sabarisman, I., Revulaningtyas, I. R., Sari, A. R. (2020). Pengaruh penggunaan jenis gula pada minuman cokelat terhadap tingkat kesukaan panelis. Yogyakarta : Departemen Teknologi Hayati dan Veteriner/Sekolah Vokasi Universitas Gadjah Mada.
- XLSTAT by Addinsoft. (2023). *CATA Check-All-That-Apply analysis tutorial in Excel*. Dipetik Juli 2023, dari XLSTAT Help Center: <https://help.xlstat.com/6491-cata-check-all-apply-analysis-tutorial-excel>