

DAFTAR PUSTAKA

- Adams J, Williams A, Lancaster B, Foley M. 2007. Advantages and Uses of *Check-All-That-Apply* Responses Compared to Traditional Scaling of Attributes for Salty Snacks. 7th Pangborn Sensori Science Symposium, Minneapolis.
- Adjei M Y B, Saliba A J, Carr T, Hardie W J, Heymann H. 2020. Relative Preference Mapping (RPM)—A Novel Approach for Simultaneous 2D Relative Scoring of Difference and Liking to Identify Consumer Preference for Innovative Wine Styles. *Food Quality and Preference*. 83, 103901.
- Adjepong M, Valentini K, Pickens C A, Li W, Appaw W, Fenton J. 2017. Quantification of fatty acid and mineral levels of selected seeds, nuts, and oils in Ghana. *Journal of Food Composition and Analysis*. 59: 43-49.
- Amalia R, Hidayat A. 2018. Relationship between Food Quality, Service Quality, E-Wom, and Revisit Intention in Vegetarian Restaurant Yogyakarta. *International Journal of Science and Research (IJSR)*. 8 (11): 238 - 242.
- Adawiyah D R, Kariska Iswari Yasa K I. 2017. Evaluasi Profil Sensori Sediaan Pemanis Komersial Menggunakan Metode *Check-All-That-Apply* (CATA). *Jurnal Mutu Pangan*. 4(1): 23-29. ISSN 2355-5017.
- Ares G, Barreiro C, Deliza R, Gimenez A, Gambaro A. 2010. Application of a check-all-that-apply question to the development of chocolate milk desserts. *Journal of Sensori Studies*. 25: 67-86. DOI: 10.1111/j.1745-459X.2010.00290.x.
- Arya S S, Shakya N K. 2021. High fiber, low glycaemic index (GI) prebiotic *multigrain* functional beverage from barnyard, foxtail and kodo millet. *LWT - Food Science and Technology* 135.
- Banerjee P, Maitra S. 2020. The role of small millets as functional food to combat malnutrition in developing countries. *Indian Journal of Natural Sciences*. 10: 20412-20417
- Cardello A V, Llobell F, Giacalone D, Roigard C M, Jaeger S R. 2022. *Plant-based* alternatives vs dairy milk: Consumer segment and their sensori, emotional, cognitive and situational use responses to tasted product. *Food Quality and Preference*. Vol 100, Article 104599.

- Cardello, A.V. 2020. Human Experience of Eating and Drinking: Perspectives on 50 Years of Measurement Progress. In: Meiselman, H. (eds) *Handbook of Eating and Drinking*. Springer, Cham.
https://doi.org/10.1007/978-3-319-75388-1_173-1
- Chen C Y, Lapsley K, Blumberg J. 2006. A nutrition and health perspective on almonds. *Journal of the Science of Food and Agriculture*. 86: 2245–2250. doi: 10.1002/jsfa.2659.
- Clemens R, Van Klinken B. J. (2014). Oats, more than just a whole grain: An introduction. *British Journal of Nutrition*. 112: S1–S3.
<https://doi.org/10.1017/S0007114514002712>
- Cuppari C, Manti S, Salpietro A, Dugo G, Gitto E, Arrigo T, Sturiale M, Salpietro C. 2015. Almond milk: a potential therapeutic weapon against cow's milk protein allergy. *Journal of Biological Regulators and Homeostatic Agents*. 29: 8–12.
- Danner L, Johnson T E, Ristic R, Meiselman H L, Bastian S E P. 2020. Consumption Context Effects on Fine Wine Consumer Segments' Liking and Emotions. *Foods*. 9 (12): 1798.
- Deliza R, MacFie HJH. 1996. *The effect of expectation on sensori perception and acceptance*. *Food Quality and Preference*. 7(3-4), 189-199.
- Everitt M. 2009. *Global Issues in Food Science and Technology*. CHAPTER 8 - *Consumer-Targeted Sensori Quality*. United States: Academic Press.
- Facioni M S, Raspini B, dkk. 2020. Nutritional Management of Lactose Intolerance: the Importance of Diet and Food Labelling. *Journal of Translational Medicine*. 18(260): 260-269.
- Fatahi, S, & Motalleb G. 2021. Medicinal uses of cashew (*Anacardium occidentale*): A review. *Journal of Medicinal Plants*. 10(4): 1-12.
<https://doi.org/10.11648/j.jmp.20211004.11>.
- Ferranti P, Velotto S. 2023. *Sustainable Food Science - A Comprehensive Approach*. Italy: Elsevier.
- Freitas J. B, Fernandes D C, Czeder L P, Lima J C R, Sousa A G O, & Naves M M V. (2012). Edible seeds and nuts grown in Brazil as sources of protein for human nutrition. *Food and Nutrition Sciences*. 3: 6, 857-862.

- Giacalone D. 2019. *Situational appropriateness in food-oriented consumer research: Concept, method, and applications*. H. Meiselman (Ed.), *Context: The effects of environment on product design and evaluation*. Amsterdam: Woodhead Publishing, pp. 111-140.
- Harvard T.H. Chan School of Public Health. 2020. "Dairy and Health." The Nutrition Source. <https://nutritionsource.hsph.harvard.edu/dairy/> diakses pada 12 Januari 2025.
- Hunaefi D, Zahidah I, Hanifa Z N, Fuhrmann P, Smetanska I. 2022. Consumer preference of food pairing tea: Sensori approach. *Canrea Journal: Food Technology, Nutritions, and Culinary*. 5(2), 219–231.
- iMarc Group. 2023. *Plant-based Beverages Market: Global Industry Trends, Share, Size, Growth, Opportunity and Forecast 2023-2028*. <https://www.asdreports.com/market-research-report-614869/plant-based-beverages-market-global-industry-trends-share-size-growth> diakses pada 2 Oktober 2023.
- Jaeger S R, Porcherot C. 2017. Consumption context in consumer research: Methodological perspectives. *Current Opinion in Food Science*. 15: 30-37.
- Jaeger S, Cardello A, Jin D, Rya G, Giacalone D. 2022. Consumer perception of *plant-based* yogurt: Sensori drivers of liking and emotional, holistic and conceptual associations. *Food Research International*. Vol 167.
- Jaeger S, Giacalone D. 2021. Barriers to consumption of *plant-based* beverages: A comparison of product users and non-users on emotional, conceptual, situational, cognitive and psychographic variables. *Food Research International*. Vol 144.
- Jaeger SR, Dupas de Matos A, Frempomaa Oduro A, Hort J. (2024). Sensori characteristics of *plant-based* milk alternatives: Product characterisation by consumers and drivers of liking. *Food Research International*. 180, 114093. <https://doi.org/10.1016/j.foodres.2024.114093>
- Jemaa B M, Gamra R, Falleh H, Ksouri R, Beji K R. 2021. *Plant-based* milk alternative: Nutritional profiling, physical characterization and sensorial

- assessment. *Current Perspectives on Medicinal and Aromatic Plants (CUPMAP)*. 4(2): 108-120. doi : [10.38093/cupmap.1037118](https://doi.org/10.38093/cupmap.1037118)
- Jeske S, Zannini E, Arendt E K. 2017. Evaluation of physicochemical and glycaemic properties of commercial *plant-based* milk substitutes. *Plant Foods for Human Nutrition*. 72(1): 26-33. doi: [10.1007/s11130-016-0583-0](https://doi.org/10.1007/s11130-016-0583-0)
- King S C, Meiselman H L. 2016. Development of Essense25, A Shorter Version Of The Essense Profil. *Food Quality and Preference*. 21: 168–177.
- Kemp S E, Hollowood T, and Hort J. 2009. *Sensori Evaluation: A Practical Handbook*. United Kingdom: Wiley Blackwell.
- Liu C, Zhang W, Liu L, Zhang L. 2019. Cashew nut (*Anacardium occidentale* L.) consumption and health benefits: A review. *Journal of Food Science*. 84(5): 1234-1240. <https://doi.org/10.1111/1750-3841.14503>
- Mäkinen O E, Uniacke-Lowe T, O’Mahony J A, Arendt E K. 2015. Physicochemical and acid gelation properties of commercial UHT-treated *plant-based* milk substitutes and lactose free bovine milk. *Food Chemistry*. 168: 630-638.
- Mäkinen O, Wanhalinna V, Zannini E, Arendt E. 2016. Foods for Special Dietary Needs: Non-dairy *Plant-based* Milk Substitutes and Fermented Dairy-type Products. *Critical Reviews In Food Science and Nutrition*, <http://dx.doi.org/10.1080/10408398.2012.761950>
- Mareta D T. 2019. Hedonic Test Method for Measuring Instant Pindang Seasoning Powder Preferences. *Journal of Science and Applicative Technology*. 3 (1): 34-36.
- Marques C, Correia E, Dinis L, Vilela A. 2022. An Overview of Sensori Characterization Techniques: From Classical Descriptive Analysis to the Emergence of Novel Profiling Methods. *Foods*. 11: 255.
- Martin C, Lange C, Murette S. 2021. Importance of additional information, as a complement to information coming from packaging, to promote meat substitutes: A case study on a sausage based on vegetable proteins. *Food Quality and Preference*. 87, 104058. <http://www.sciencedirect.com/science/article/pii/S095032932030327X>

- McCain-Keefer HR, Meals S, Drake MA. 2020. The sensori properties and consumer acceptance of cold brew coffee. *Journal of Sensori Studies*. 35: e12604. DOI: 10.1111/joss.12604.
- Meeks S, Jamie Eske. 2023. Health benefits of coconut milk. <https://www.medicalnewstoday.com/articles/323743> diakses pada 20 November 2023.
- Mekonnen Y, Bekele G. 2018. Physicochemical, mineral and sensori characteristics of cashew nut milk. *Journal of Food Science and Technology*. 55(4): 1372–1381. <https://doi.org/10.1007/s11483-018-00284-7>.
- Meyners M, Castura J C, Carr B T. 2013. Existing and new approaches for the analysis of CATA data. *Food Quality and Preference*. 30(2): 309-319. DOI: 10.1016/j.foodqual.2013.06.010.
- Misselwitz B, Pohl D, Frühauf H, Fried M, Vavricka S R, Fox M. 2013. Lactose Intolerance: From Diagnosis to Dietary Management. *Advances in Nutrition*. 4(2): 151–163.
- Meiselman HL. (015. A review of the current state of emotion research in product development. *Food Research International*. 76(2), 192–199. DOI: 10.1016/j.foodres.2015.04.015.
- Montgomery DC, Runger GC. 2014. *Applied Statistics and Probability for Engineers (6th ed.)*. Wiley.
- Montgomery DC. 2017. *Design and Analysis of Experiments*. John Wiley & Sons.
- Pardo J E, Roncero J M, Álvarez-Ortí M, Pardo-Giménez A, Gómez R, Rabadán A. 2016. Virgin *almond* oil: Extraction methods and composition. *Grasas y Aceites*. 67(3).
- Patra T, Rinnan A, Olsen K. 2021. The physical stability of *plant-based* drinks and the analysis methods thereof. *Food Hydrocolloids*. Vol 118.
- Pérez-Rodríguez M L, Serrano-Carretero A, García-Herrera P, Cámara-Hurtado M, Sánchez-Mata M C. 2023. *Plant-based* beverages as milk alternatives? Nutritional and functional approach through food labeling. *Food Research International*. Vol 143.
- Research and Market. 2021. Indonesia Plant Protein Business and Investment Opportunities (2018-2027) Insight Series - White Space / Gap Analysis, Product Strategy, Innovation and Brand Share Analysis, Competitive

- Landscape, Market Size Across 50+ Segments - Updated in Q1, 2021. <https://www.researchandmarkets.com/reports/5166100/indonesia-plant-protein-business-and-investment#product--toc> diakses pada 18 Agustus 2023.
- Salpietro CD, Gangemi S, Briuglia S, Meo A, Merlino MV, Muscolino G, Bisignano G, Trombetta D, Saija A. 2005. The *almond* milk: a new approach to the management of cow-milk allergy/intolerance in infants. *Minerva Pediatrics*. 57: 173–180.
- Sebastiani G, Barbero A, Borrás-Novell C, Casanova M, Aldecoa-Bilbao V, Andreu-Fernández V, Tutusaus M, Martínez S, Roig M, García-Algar O. 2019. The Effects of Vegetarian and Vegan Diet during Pregnancy on the Health of Mothers and Offspring. *Nutrients*. 11(3) : 557.
- Sethi S, Tyagi S. K, Anurag R. K. 2016. *Plant-based* milk alternatives an emerging segment of functional beverages: a review. *Journal of Food Science and Technology*. 53(9): 3408–3423.
- Setyaningsih D, Apriyantono A, Sari M P. 2010. *Analisa Sensori Industri Pangan dan Agro*. Bogor, Indonesia: IPB Press.
- Seyoung J, Sooji S, Jeongnam L, Sungwon H, Yoonmi L, Yongseok K, Yuyoung L. 2021. Development of Nano Soy Milk through Sensori Attributes and Consumer Acceptability. *Foods*. 10(12): 3014.
- Shinde S B, Kshirsagar R B, Agarkar B S and Patil B M. 2022. Effect of processing methods on nutritional and organoleptic properties of soy milk beverage. *The Pharma Innovation Journal*. 11(11): 56-59.
- Smeets E, Mensink R P, Joris P J. 2020. Effects of tree nut and groundnut consumption compared with those of l-arginine supplementation on fasting and postprandial flow-mediated vasodilation: Meta-analysis of human randomized controlled trials. *Clinical Nutrition*. 40(4).
- Sourial N, Wolfson C, Zhu B, Quail J, Fletcher J, Karunanathan S, Bergman H. 2010. Correspondence analysis is a useful tool to uncover the relationships among categorical variables. *Journal of Clinical Epidemiology*. 63(6): 638–646. DOI: 10.1016/j.jclinepi.2009.08.008.

- Stone, S. 2019. How *oat* milk conquered America. *Elemental*. Retrieved from <https://elemental.medium.com/how-oat-milk-conquered-america-728d49fd8f92>
- Stone H, Bleibaum R N, Thomas H A. 2012. *Introduction to Sensori Evaluation. In Sensori Evaluation Practices*. Amsterdam, The Netherlands: Elsevier.
- Syamsuri R, Lestari S. 2021. The effect of processing methods on the quality of soy milk. *IOP Conference Series Earth and Environmental Science*. 807(2): 022050.
- Tangyu M, Muller J, Bolten C, Wittmann C. 2019. Fermentation of *plant-based* milk alternatives for improved flavor and nutritional value. *Applied Microbiology and Biotechnology*. 103: 9263–9275.
- Tarwendah I P. 2017. Comparative Study of Sensori Attributes and Brand Awareness in Food Product: A Review. *Jurnal Pangan dan Agroindustri*. 5(2): 66-73.
- Teng F E, & Li F. 2017. Health benefits of cashew nuts: A review of their cardiovascular effects. *Journal of Nutritional Science and Vitaminology*. 63(4): 235-241. <https://doi.org/10.3177/jnsv.63.235>
- The Jakarta Post. 2018. Vegan festivals to promote local dishes to foreign visitors. <https://www.thejakartapost.com/news/2018/03/07/vegan-festivals-to-promote-local-dishes-to-foreign-visitors.html> diakses pada 23 Februari 2023.
- Tunde-Akintunde T.Y. and Souley A. 2009. Effect of Processing Methods on Quality of Soymilk. *Pakistan Journal of Nutrition*. 8: 1156-1158.
- Vaikma H, Kaleda A, Rosend J, Rosenvald S. 2021. Market mapping of *plant-based* milk alternatives by using sensori (RATA) and GC analysis. *Future Food*. Vol 4.
- Van Zyl H, Chaya C. 2021. Emotion in beverages. dalam H. L. Meiselman (Ed.), *Emotion Measurement* (pp.731-771). UK: Woodhead Publishing.
- Van Zyl H. 2016. Emotion in beverages. Dalam *Emotion Measurement* (hal. 473–499). <https://doi.org/10.1016/B978-0-12-821124-3.00023-5>
- Valentin D, Chollet S, Lelièvre M, Abdi H. 2012. Quick and dirty but still pretty good: a review of new descriptive methods in food science. *International*

- Journal of Food Science and Technology*. 47: 1563-1578. DOI: 10.1111/j.1365-2621.2012.03022.x.
- Varela P, Ares G, Gimenez A, Gambaro A. 2010. Influence of brand information on consumers expectations and liking of powdered drinks in central location tests. *Food Quality Preference*. 21: 873-880. doi: 10.1016/j.foodqual.2010.05.012.
- Varela P, Ares G. 2012. Sensori profiling, the blurred line between sensori and consumer science. A review of novel methods for product characterization. *Food Research International*. 48: 893-908. doi: 10.1016/j.foodres.2012.06.037.
- Walther B, Guggisberg D, René D, Egger L, Portmann R, *et al.* 2022. Comparison of nutritional composition between *plant-based* drinks and cow's milk. *Frontiers in Nutrition*. Vol 9.
<https://www.frontiersin.org/articles/10.3389/fnut.2022.988707/full>
diakses pada 20 November 2023
- Worch T, Le S, Punter P. 2010. How reliable are the consumers? A comparison of sensori profiles from consumers and experts. *Food Quality and Preference*. 21(3), 309-318. DOI: 10.1016/j.foodqual.2009.06.001.
- Yogandini S A. 2023. Bisnis yang Sukses Saat Pandemi, Ini Awal Mula Munculnya Susu *Oatside*. diakses pada 25 Januari 2023, dari <https://entrepreneur.bisnis.com/read/20230525/263/1659056/bisnis-yang-sukses-saat-pandemi-ini-awal-mula-munculnya-susu-oatside>.
- Zhou S, Jia Q, Cui L, Dai Y, Li R, Tang J, Lu J. 2023. Physical–Chemical and Sensori Quality of *Oat* Milk Produced Using Different Cultivars. *Foods*. 12(6): 1165.