

Daftar Pustaka

- Adawiyah, I. D. R., Dase Hunaefi, S. T. P., St, M. F., & Nurtama, I. B. (2024). *Evaluasi Sensori Produk Pangan*. Bumi Aksara.
- Adawiyah, D. D. R. (2013). Pengukuran Warna Produk Pangan. *Foodreview Indonesia*, 8(8), 52–58.
- Adawiyah, D. R., Azis, M. A., Ramadhani, A. S., & Chueamchaitrakun, P. (2019). Comparison of sensory profile of green tea using qda (quantitative descriptive analysis) and cata (check-all-that-apply) methods. *Jurnal Teknologi Dan Industri Pangan*, 30(2), 161-172. <https://doi.org/10.6066/jtip.2019.30.2.161>
- Afrisanti, D. W. (2010). *Kualitas Kimia dan Organoleptik Nugget Daging Kelinci dengan Penambahan Tepung Tempe*. Universitas Sebelas Maret.
- Ares, G., Dauber, C., Fernández, E., Giménez, A., & Varela, P. (2014). Penalty analysis based on CATA questions to identify drivers of liking and directions for product reformulation. *Food Quality and Preference*, 32(July), 65–76. <https://doi.org/10.1016/j.foodqual.2013.05.014>
- BPOM. (2016). *Peraturan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia Nomor 13 Tahun 2016 Tentang Pengawasan Klaim Pada Label dan Iklan Pangan Olahan*. https://standarpangan.pom.go.id/dokumen/peraturan/2016/PerKa_BPOM_No_13_Tahun_2016_tentang_Klaim_pada_Label_dan_Iklan_Pangan_Olahan.pdf
- BPOM. (2023). *Peraturan Badan Pengawas Obat dan Makanan Nomor 13 Tahun 2023 Tentang Kategori Pangan*.
- Çalışkan Koç, G., Özkan Karabacak, A., Süfer, Ö., Adal, S., Çelebi, Y., Delikanlı Kiyak, B., & Öztekin, S. (2025). Thawing frozen foods: A comparative review of traditional and innovative methods. *Comprehensive Reviews in Food Science and Food Safety*, 24(2), e70136. <https://doi.org/10.1111/1541-4337.70136>
- Candarmaweni, & Rahayu, A. Y. S. (2020). Tantangan Pencegahan Stunting Pada Era Adaptasi Baru “New Normal” Melalui Pemberdayaan Masyarakat di Kabupaten Pandeglang. *Jurnal Kebijakan Indonesia*, 09, 136–146.
- Dwijayanti, D. M. (2016). Karakterisasi Snack Bar Campuran Tepung Labu Kuning (Cucurbitamoschata) dan Kacang Merah (Phaseolus vulgaris L.)dengan Variasi Bahan Pengikat. In *Skripsi*.
- Fadel, H. H. M., Asker, M. M. S., Mahmoud, M. G., Hamed, S. R., & Lotfy, S. N. (2022). Optimization of the production of roasted-nutty aroma by a newly isolated fungus Tolypocladium inflatum SRH81 and impact of encapsulation on its quality. *Journal of Genetic Engineering and Biotechnology*, 20(1), 159. <https://doi.org/10.1186/s43141-022-00445-x>
- Fadhilah, N., Salam, A., Trisasmita, L., Mansur, M. A., & Jafar, N. (2023). Gambaran Kebiasaan Sarapan dan Durasi Tidur pada Remaja Status Gizi Lebih di SMP Muhammadiyah Limbung. *The Journal of Indonesian Community Nutrition*, 12(2), 93–105.
- FAO. (2017). *Protein quality assessment in follow up formula for young children and ready to use therapeutic foods : Report of the FAO expert Working group Rome 6-9 November 2017 (Issue November)*, 19-23.

- Fluitman, K. S., De Clercq, N. C., Keijser, B. J. F., Visser, M., Nieuwdorp, M., & Ijzerman, R. G. (2017). The intestinal microbiota, energy balance, and malnutrition: emphasis on the role of short-chain fatty acids. In *Expert Review of Endocrinology and Metabolism* (Vol. 12, Issue 3, pp. 215–226). Taylor and Francis Ltd. <https://doi.org/10.1080/17446651.2017.1318060>
- Grasso, S., Monahan, F. J., Hutchings, S. C., & Brunton, N. P. (2017). 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*, 57, 69–78. <https://doi.org/10.1016/j.foodqual.2016.11.013>
- Gunaratne, T. M., Fuentes, S., Gunaratne, N. M., Torrico, D. D., Viejo, C. G., & Dunshea, F. R. (2019). Physiological responses to basic tastes for sensory evaluation of chocolate using biometric techniques. *Foods*, 8(7), 1–16. <https://doi.org/10.3390/foods8070243>
- Hajeb, P., & Jinab, S. (2012). Fermented Shrimp Products as Source of Umami in Southeast Asia. *Journal of Nutrition & Food Sciences*, 01(S10). <https://doi.org/10.4172/2155-9600.s10-006>
- Hardinsyah, & Aries, M. (2012). Jenis Pangan Sarapan dan Perannya Dalam Asupan Gizi Harian Anak Usia 6-12 Tahun Di Indonesia. *Jurnal Gizi Dan Pangan*, 7(2), 89–96.
- Hasanah, U., Adawiyah, D. R., & Nurtama, D. B. (2014). Preferensi dan Ambang Deteksi Rasa Manis dan Pahit: Pendekatan Multikultural dan Gender Preferences and Detection Threshold of Sweetness and Bitterness: Multicultural and Gender Approach. *Jurnal Mutu Pangan*, 1(1), 1–8.
- Hayyin, S., & Bahar, A. (2023). The Preference Level Of Tempeh Snack Bar And Purple Sweet Potato Flour (*Ipomoea Batatas L. Poir*) With Addition Of Raisins (*Vitis Vinifera L.*) For CED Snack. *Jurnal Gizi Unesa*, 03, 186–192.
- Jacobo-Valenzuela, N., Maróstica-Junior, M. R., Zazueta-Morales, J. de J., & Gallegos-Infante, J. A. (2011). Physicochemical, technological properties, and health-benefits of *Cucurbita moschata Duchense* vs. *Cehualca*. A Review. In *Food Research International* (Vol. 44, Issue 9, pp. 2587–2593). Elsevier Ltd. <https://doi.org/10.1016/j.foodres.2011.04.039>
- Junxing, L. I., Aiqing, M., Gangjun, Z. H. A. O., Xiaoxi, L., Haibin, W., Jianning, L., Hao, G., Xiaoming, Z., Liting, D., & Chengying, M. (2022). Assessment of the ‘taro-like’ aroma of pumpkin fruit (*Cucurbita moschata D.*) via E-nose, GC-MS and GC-O analysis. *Food Chemistry: X*, 15(May), 100435. <https://doi.org/10.1016/j.fochx.2022.100435>
- Kremer, J. I., Pickard, S., Stadlmair, L. F., Glaß-Theis, A., Buckel, L., Bakuradze, T., Eisenbrand, G., & Richling, E. (2019). Alkylpyrazines from Coffee are Extensively Metabolized to Pyrazine Carboxylic Acids in the Human Body. *Molecular Nutrition and Food Research*, 63(14), 1–7. <https://doi.org/10.1002/mnfr.201801341>
- Kurihara, K. (2015). Umami the Fifth Basic Taste: History of Studies on Receptor Mechanisms and Role as a Food Flavor. *BioMed Research International*, 2015. <https://doi.org/10.1155/2015/189402>
- Kurniawan, M. F., Indrastuti, N. A., & Kurnianingrum, A. (2024). *Analisis profil sensoris dan tingkat kesukaan terhadap teh buah aneka rasa dengan metode CATA (check-all-that-apply)*. 18(2), 256–264.

- <https://doi.org/10.21107/agrointek.v18i2.17908>
- Kusumah, S. H., Andoyo, R., & Rialita, T. (2021). Isolasi Protein Kacang Merah dan Kacang Hijau Menggunakan Metode Asam Basa Dikombinasikan Dengan Proses Enzimatis. *J. Teknol. Dan Industri Pangan*, 32(2), 1979–7788. <https://doi.org/10.6066/jtip.2021.32.2.157>
- 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. <https://doi.org/10.1016/j.foodqual.2013.06.010>
- Monzani, A., Ricotti, R., Caputo, M., Solito, A., Archero, F., Bellone, S., & Prodám, F. (2019). A systematic review of the association of skipping breakfast with weight and cardiometabolic risk factors in children and adolescents. What should we better investigate in the future? In *Nutrients* (Vol. 11, Issue 2, p. 387). MDPI AG. <https://doi.org/10.3390/nu11020387>
- Mosalam, H. (2021). Digital Modeling of Heat Transfer during the Baking Process. *Modelling and Simulation in Engineering*, 2021, 3. <https://doi.org/10.1155/2021/8957148>
- Mumpuni, C. E., & Khasanah, T. A. (2021). Pengaruh Formulasi Tepung Ikan Haruan, Tepung Buah dan Biji Labu Kuning Pada Biskuit Terhadap Kandungan Gizi dan Daya Terima. *Journal of Nutrition College*, 10(1), 1–9. <http://ejournal3.undip.ac.id/index.php/jnc/>
- Nafilah, I. (2022). *Profil Sensori Produk Tempe Gembus dengan Penambahan Kacang Hijau Menggunakan Metode CATA (Check All That Apply)*. Universitas Bakrie.
- Nugraheni, M. (2013). Pewarna Alami Makanan dan Fungsi Potensialnya. Seminar Nasional 2012 “Peningkatan Kompetensi Guru Dalam Menghadapi UKG,” 1–11.
- Nuraini, -Vivi, Resti Puyanda, I., Atrilania Sri Kunciaty, W., Atha Margareta, L., Teknologi dan Industri Pangan, F., Slamet Riyadi Surakarta Jalan Sumpah Pemuda No, U., Banjarsari, K., Surakarta, K., Tengah, J., & Penulis, K. (2021). Perubahan Kimia dan Mikrobiologi Tempe Busuk Selama Fermentasi. *Jurnal Agroteknologi*, 15(02), 127–137. <https://doi.org/10.19184/j-agt.v15i02.25729>
- Praharani, D. L. (2006). *Perbedaan Kepekaan Indera Rasa Pengecap Asin Pada Wanita Hamil Trimester I Dengan Wanita Tidak Hamil*. Universitas Airlangga.
- Puspikasari, P., & Akbar, A. A. (2024). Analisis Kadar Serat dan Uji Organoleptik Sempol dengan Substitusi Tepung Sukun (*Artocarpus altilis*). *Media Gizi Kesmas*, 13(1), 286–291. <https://doi.org/10.20473/mgk.v13i1.2024.286-291>
- Putra, A., Syafira, D. N., Maulida, S., & Cahyati, W. H. (2018). Kebiasaan Sarapan pada Mahasiswa Aktif. *HIGEIA (Journal of Public Health Research and Development)*, 2(4), 577–586. <https://doi.org/10.15294/higeia.v2i4.26803>
- Putri, K. Y. (2018). *Gambaran Theory Of Planned Behavior (TPB) Pada Perilaku Sarapan Pagi Mahasiswa Amih Jenis Fakultas Ekonomi Dan Bisnis Universitas Airlangga*. 6, 80–92.
- Putriningtyas, N. D., & Wahyuningsih, S. (2017). Potensi yogurt kacang merah (*Phaseolus vulgaris L*) ditinjau dari sifat organoleptik, kandungan protein, lemak dan flavonoid. *Jurnal Gizi Indonesia (The Indonesian Journal of Nutrition)*, 6(1), 1858–4942.
- Qasrawi, R., Agha, H., De Cassya Lopes Neri, L., El Ati-Hellal, M., Ati, E. J., Ati-

- Hellal, E. M., El Ati, J., Doggui, R., & Dogui, D. (2024). Edited by Skipping breakfast is associated to inadequate nutrient intakes among Tunisian children: a cross-sectional study. *Frontiers in Pediatrics*, 12, 638–1427. <https://doi.org/10.3389/fped.2024.1427638>
- Rahmi, S. L., Mursyid, & Wulansari, D. (2018). Formulasi Tempe Berbumbu serta Pengujian Kandungan Gizi Spiced Tempe Formulation and Evaluation of its Nutrition Values. *Jurnal Teknologi Dan Manajemen Agroindustri*, 7, 57–65. <https://doi.org/10.21776/ub.industria.2018.007.01.7>
- Rahmi, Y., Desi Kurniawati, A., Micho Widyanto, R., Dian Ariestiningsih, A., Zahratul, A., Al Farahi, A., Nafilata Ruchaina, A., Virginia Sihombing, E., Bella Istira, F., Nafsiyah, I., Dian Permatasari, K., Dwi Anjani, R., Anggita Yuli Maharani Simanjuntak, S., & Aulia Rahma, Y. (2021). The sensory, physical and nutritional quality profiles of purple sweet potato and soy-based snack bars for pregnant women. *Journal of Public Health Research*, 10(2), 22–41.
- Ratulangi, F. S., & Rimbing, S. C. (2021). Mutu Sensoris Dan Sifat Fisik Nugget Ayam Yang Ditambahkan Tepung Ubi Jalar Ungu (*Ipomoea batatas* L.). *Zootec*, 41(1), 230. <https://doi.org/10.35792/zot.41.1.2021.32865>
- Rozali, Z. F., Wulandari, E., & Sari, S. N. (2021). Analisis Hedonik Nasi Shrirataki Ganyong (*Canna Indica*.L). *Journal Innovation and Research Knowledge*, 1(7), 319–326.
- Sá, A. G. A., Pacheco, M. T. B., Moreno, Y. M. F., & Carciofi, B. A. M. (2023). Processing effects on the protein quality and functional properties of cold-pressed pumpkin seed meal. *Food Research International*, 169(October 2022), 112876. <https://doi.org/10.1016/j.foodres.2023.112876>
- Samhana, H., & Indrasti, D. (2024). Perubahan Komponen Kimia Fungsional pada Umbi, Tepung, dan Beras Analog Ubi Jalar Ungu. *Jurnal Mutu Pangan : Indonesian Journal of Food Quality*, 11(2), 78–88. <https://doi.org/10.29244/jmp.2024.11.2.78>
- Sarifudin, A., Ekafitri, R., Surahman, D. N., & Putri, S. K. D. F. A. (2015). Pengaruh Penambahan Telur Pada Kandungan Proksimat, Karakteristik Aktivitas Air Bebas (Aw) dan Tekstural Snack Bar Berbasis Pisang (*Musa Paradisiaca*). *Jurnal Agritech*, 35(01), 1. <https://doi.org/10.22146/agritech.9413>
- Setiawan, B., Aulia, S. S., Sinaga, T., & Sulaeman, A. (2021). Nutritional content and characteristics of pumpkin cream soup with tempeh addition as supplementary food for elderly. *International Journal of Food Science*, 2021, 697–6357. <https://doi.org/10.1155/2021/6976357>
- SNI 2973: 2011 Tentang Biskuit (2011). <https://akses-sni.bsn.go.id/viewsni/baca/4608>
- SNI 3144: 2015 Tentang Tempe Kedelai.<https://akses-sni.bsn.go.id/viewsni/baca/6165>
- Sun, T., Jiang, H., Yang, K., Li, X., Wang, S., Yao, H., Wang, R., Li, S., Gu, Y., Lei, P., Xu, H., & Sun, D. (2022). Nutritional Function and Flavor Evaluation of a New Soybean Beverage Based on *Naematelia aurantialba* Fermentation. *Foods*, 11(3), 1–20. <https://doi.org/10.3390/foods11030272>
- Tamanna, N., & Mahmood, N. (2015). Food processing and maillard reaction products: Effect on human health and nutrition. *International Journal of Food*

- Science*, 2015. <https://doi.org/10.1155/2015/526762>
- Tarancón, P., Tárrega, A., Aleza, P., & Besada, C. (2020). Consumer description by check-all-that-apply questions (CATA) of the sensory profiles of commercial and new mandarins. Identification of preference patterns and drivers of liking. *Foods*, 9(4). <https://doi.org/10.3390/foods9040468>
- U.S. Department of Agriculture (USDA). (2019). *Margarine Spread, 40-49% fat, tub (FDC ID:173589)*.
- U.S. Department of Agriculture (USDA). (2019a). *Baking chocolate, unsweetened, squares (FDC ID:167568)*.
- U.S. Department of Agriculture (USDA). (2019b). *FDC Beans, Dry, Light Red Kidney (FDC ID: 747438)*.
- U.S. Department of Agriculture (USDA). (2019c). *FDC Tempeh (FDC ID: 174272)*.
- U.S. Department of Agriculture (USDA). (2019d). *Snacks, Nutri-Grain Fruit and Nut Bar (25048)*.
- U.S. Department of Agriculture (USDA). (2019e). *Sweeteners, tabletop, fructose, liquid (FDC ID:168142)*.
- U.S. Department of Agriculture (USDA). (2019f). *Vanilla extract (FDC ID:173471)*. <https://fdc.nal.usda.gov/food-details/173471/nutrients>
- U.S. Department of Agriculture (USDA). (2023). *FDC Seeds, Pumpkin Seeds (Pepitas), Raw (FDC ID:2515380)*. <https://fdc.nal.usda.gov/food-details/2515380/nutrients>
- Ummah, R., Probosari, E., Anjani, G., & Afifah, D. N. (2020). Komposisi proksimat, kandungan kalsium dan karakteristik organoleptik snack bar pisang raja dan kacang kedelai sebagai alternatif makanan selingan balita. *Warta IndUmmah, R., Probosari, E., Anjani, G., & Afifah, D. N. (2020). Komposisi Proksimat, Kandungan Kalsium Dan Karakteristik Organoleptik Snack Bar Pisang Raja Dan Kacang Kedelai Sebagai Alternatif Makanan Selingan Balita. Warta Industri Hasil Pertania*, 37(2), 162–170.
- Wulandari. (2024). *Pengaruh Penambahan Isolat Protein Kedelai Terhadap Profil Sensori dan Penerimaan Nugget Jamur Tiram (Pleurotus ostreatus)*. Universitas Bakrie.
- Yu, H., Liu, R., Hu, Y., & Xu, B. (2018). Flavor profiles of soymilk processed with four different processing technologies and 26 soybean cultivars grown in China. *International Journal of Food Properties*, 20(3), S2887–S2898. <https://doi.org/10.1080/10942912.2017.1382507>