

DAFTAR PUSTAKA

- 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.
- Adawiyah, D. R., Tjiptoputri, O. M., & Lince. (2020). Profil Sensori Sediaan Pemanis dengan Metode Rate-All-That-Apply. *Jurnal Mutu Pangan*, 7(1), 38-45.
- Andarwulan, N., & Saragi, F. A. (2024). Profil Sensori dan Penerimaan Konsumen Minuman Mengandung Susu Berperisa Cokelat Dibandingkan dengan Minuman Susu Berperisa Cokelat. *Skripsi, Fakultas Teknologi Pertanian, IPB*.
- 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. In J. Delarue, J. B. Lawlor, & M. Rogeaux, *Rapid Sensory Profiling Techniques* (pp. 227-245). Cambridge: Woodhead Publishing.
- 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 Quality and Preference*, 32, 65-76.
- Ares, G., Deliza, R., Barreiro, C., Gimenez, A., & Gambaro, A. (2009). Comparison of two sensory profiling techniques based on consumer perception. *Food Quality and Preference*, 21(4), 417-426.
- Ares, G., Varela, P., Rado, G., & Gimenez, A. (2011). Are consumer profiling techniques equivalent for some product categories? The case of orange-flavoured powdered drinks. *Food Science and Technology*, 46(1), 1600-1608.
- Bressani, A. P., Martinez, S. J., Batista, N. N., Simao, J. B., & Schwan, R. F. (2021). Into the minds of coffee consumers: perception, preference, and impact of

- information in the sensory analysis of specialty coffee. *Food Science and Technology*, 41(2), 667-675.
- Cempaka, L., Rahmawati, E. A., Ardiansyah, & David, W. (2021). Sensory Profiles of Chocolate Drinks Made from Commercial Fermented Cocoa Powder and Unfermented Cocoa Beans. *Current Research in Nutrition and Food Science*, 09(3), 988-999.
- Civille, G. V., & Seltsam, J. (2003). Sensory evaluation methods applied to sound quality. *Noise Control Engineering Journal*, 51(4), 262-270.
- Cordoba, N., Pataquiva, L., Osorio, C., Moreno, F. L., & Ruiz, Y. (2019). Effect of grinding, extraction time and type of coffee on the physicochemical and flavour characteristics of cold brew coffee. *Scientific Reports*, 9(1), 8440.
- Dumper, K., Jenkins, W., Lacombe, A., Lovett, M., & Perimutter, M. (2016). *Introductory Psychology*. Washington: LOUIS Pressbooks.
- Goldstein, E. B. (2010). *Sensation and Perception* (8th ed.). Belmont: Wadsworth Cengage Learning.
- Grasso, S., Mohanan, F., 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.
- Hunaefi, D., & Marusiva, W. (2021). SENSORY PROFILE OF 3 IN 1 INSTANT COFFEE USING EMOTIONAL-SENSORY MAPPING, FLASH PROFILE, AND CATA (CHECK-ALL-THAT-APPLY) METHODS. *Jurnal Teknologi dan Industri Pangan*, 32(2), 1869-180.
- Jaeger, S. R., & Ares, G. (2015). RATA questions are not likely to bias hedonic scores. *Food Quality and Preference*, 44, 157-161.
- Juvinal, J. G., De, S. H., Schouteten J, J., Muhammad, D. R., De, L. A., Dewettinck, K., & Gellynck, X. (2023). Physico-chemical property, sensory profile and consumer acceptability of water Buffalo (*Bubalus bubalis* L.) chocolate milk using alkalized and natural cocoa powder. *Foods*, 12(9), 1797.

- Khairunnisa, W., Hunaefi, D., & Sholehuddin, Z. F. (2019). Evaluasi Profil Sensori Produk Kopi Komersial dengan Metode QDA (Quantitative Descriptive Analysis), Flash Profile, dan CATA (Check-All-That-Apply). *Skripsi, Fakultas Teknologi Pertanian, IPB*.
- Kneer, M. (2021). Predicates of personal taste: empirical data. *Synthese*, 199:6455–6471.
- Lawless, H. T., & Heymann, H. (2010). *Sensory Evaluation of Food* (2nd ed.). New York: Springer Science+Business Media, LLC.
- Lawless, H., & Klein, B. P. (1991). *Sensory science theory and applications in foods* (1st ed.). New York: Marcel Dekker.
- Lopez, J. E., Flores, F. R., Cuapio, A. A., Chavez, B. F., Cervantes, O. A., & Leon, S. H. (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*, 4, 967-973.
- Mack, N., Kathleen, C. W., Macqueen, & Guest, G. N. (2006). *Qualitative Research Methods: A Data Collector's Field Guide* (1st ed.). North Carolina: Family Health International.
- Meilgaard, M. C., Civille, G. V., & Carr, B. T. (2016). *Sensory Evaluation Techniques* (5th ed.). London: CRC Press.
- Meiselman, H. L. (1993). Critical Evaluation of Sensory Techniques. *Food Quality and Preference*, 4(1-2), 33-40.
- Meyners, M., & Castura, J. C. (2014). Novel Techniques in Sensory Characterization and Consumer Profiling. In V. P, & A. G (Eds.), *Check-All-That-Apply Questions* (1 ed., pp. 190-221). CRS Press.
- Meyners, M., Castura, J. C., & Carr, B. T. (2013). Existing and new approaches for the analisis of cata data. *Food Quality and Preference*. 30(2), 309-319.
- Pinsuwan, A., Suwonsichon, S., Chompreeda, P., & Prinyawiwatkul, W. (2022). Sensory Drivers of Consumer Acceptance, Purchase Intent and Emotions toward Brewed Black Coffee. *Foods*, 11(2), 180.

- Research, G. (2021). *Global organic coffee market 2020-2030 by origin (Arabica, Robusta), coffee type (fair trade, gourmet, espresso, coffee pods), roast (light, medium, dark), packaging type, end user, distribution channel, and region: trend forecast and growth opportunity*. Chicago: GMD Research.
- Santanatoglia, A., Alessandrini, L., Fioretti, L., Sagratini, G., Vittori, S., Maggi, F., & Caprioli, G. (2023). Discrimination of Filter Coffee Extraction Methods of a Medium Roasted Specialty Coffee Based on Volatile Profiles and Sensorial Traits. *Foods*, 12(17), 3199.
- Schiffman, L. G., Kanuk, L. L., & Hansen, H. (2012). *Consumer Behavior* (2nd ed.). New York: Pearson.
- Setiadi, N. J. (2010). *Perilaku Konsumen* (4th ed.). Jakarta: KENCANA.
- Solomon, M. R., & Russell, C. A. (2024). *Consumer Behavior (Buying, Having, and Being)* (14th ed.). Pearson: New York.
- Stanton, J. W. (1998). *Prinsip-Prinsip Pemasaran* (8th ed.). Jakarta: Erlangga.
- Stone, H., & Sidel, J. L. (2004). *Sensory Evaluation Practices* (3rd ed.). California: Academic Press.
- Sunarharum, W., Fibrianto, K., Yuwono, S., & Nur, M. (2019). *Sains Kopi Indonesia*. UB Press.
- Teijlingen, v. E., & Pitchforth, E. (2006). Focusgroup research in family planning and reproductive health care. *Journal of Family Planning and Reproductive Health Care*, 32(1), 30-32.
- Wansink, B. (2003). Response to "Measuring consumer responses to food product" sensory test that predict consumer acceptance. *Food Quality and Preference*, 14, 23-26.
- Yeretzian, C., Jordan, A., & Lindinger, W. (2003). Analysing the headspace of coffee by proton-transfer-reaction mass-spectrometry. *Int J Mass Spectrom*, 223-224.