

## DAFTAR PUSTAKA

- Bhattacharyya, N., Tudu, B., Bandyopadhyay, R., Bhuyan, M. dan Mudi, R., 2004, Aroma Characterization Of Orthodox Black Tea With Electronic Nose, *IEEE Region 10 Conference TENCON*, hal. 427–430, doi:10.1109/TENCON.2004.1414623.
- Carmel, L., Levy, S., Lancet, D. dan Harel, D., 2003, A Feature Extraction Method For Chemical Sensors In Electronic Noses, *Sensors And Actuators B: Chemical*, vol. 93 (1–3), hal. 67–76, DOI:10.1016/S0925-4005(03)00247-8.
- Cevoli, C., Cerretani, L., Gori, A., Caboni, M.F., Toschi, T.G., dan Fabbri, A., 2011, Classification of Pecorino Cheese Using Electronic Nose Combined with Artificial Neural Network and Comparison with GC-MS Analysis of Volatile Compounds, *Food Chemistry*, 129, hal. 1315-1319.
- Distante, C., Leo, M., Siciliano, P. dan Persaud, K. C., 2002, On The Study Of Feature Extraction Methods For An Electronic Nose, *Sensors and Actuators B: Chemical*, vol. 87 (2), hal. 274–288, DOI:10.1016/S0925-4005(02)00247-2.
- Dey, A., 2018, *Materials Science & Engineering B Semiconductor Metal Oxide Gas Sensors : A review*, hal. 206–217.
- Enggar Tri Ardiansyah. D, Klasifikasi Kopi Lokal Menggunakan Hidung Elektronik Dengan Analisa Metode Multivarian *Skripsi*, Jurusan Elektronika dan Instrumentasi FMIPA UGM, Yogyakarta.
- Farah, A., 2012, *Coffee : Emerging Health Effects and Disease Prevention, First Edition*, John Willey & Sons, Inc and Institute of Food Technologists (USA) : Wiley Blackwell Publishing Ltd.
- Farhaty, N. dan Muchtaridi, 2016, Tinjauan Kimia dan Aspek Farmakologi Senyawa Asam Klorogenat pada Biji Kopi : Review, *Farmaka Suplemen* vol. 14(1), hal. 215- 218.
- Haykin, S., 1999, *Neural Network Comprehensive Foundation Second Edition*, Prentice-Hall Inc, New Jersey.
- Jariah, A., Irawan, I.I., dan Mukhlash, I., 2011, Pengenalan Pola Tanda Tangan Menggunakan Metode Moment Invariant Dan Jaringan Syaraf Tiruan Radial Basis Function (RBF), *Prosiding Seminar Nasional Penelitian dan Penerapan Mipa*, Fakultas MIPA, Universitas Yogyakarta, hal. 85-92.

- Jeatrakul, P. dan Wong, K. W., 2009, Comparison The Performance Of Diffrent Neural Network For Binary Classification Problems, *Eight International Symposium on Natural Language Processing*, hal. 111-115
- Johannsmann, D., 2015, *The Quartz Crystal Microbalance in Soft Matter Research. Soft and Biological Matter*. Cham: Springer International Publishing.
- Korjus, K., Hebart, M. N., dan Vicente, R., 2016, An Efficient Data Partitioning to Improve Classification Performance While Keeping Parameters Interpretable, *PLoS ONE*, hal. 8.
- Lelono, D., 2017, Pengembangan Instrumentasi Sistem Electronic nose Untuk Uji Teh Hitam Lokal, *Disertasi*, Universitas Gadjah Mada
- Marcone, M.F., 2004, Composition And Properties Of Indonesian Palm Civet Coffee (Kopi Luwak) And Ethiopian Civet Coffee, *Food Research International*, vol. 37 (9), hal. 901–912, DOI:10.1016/j.foodres.2004.05.008.
- Nugraha, R. dan Lelono, D., 2018, Rancang bangun Electronic Nose berbasis Quartz Crystal Microbalance, *Skripsi*, Jurusan Elektronika dan Instrumentasi FMIPA UGM, Yogyakarta.
- Nuradi, H., Lelono, D., dan Widodo, T. W., 2015, Perbandingan Beberapa Metode Ekstraksi Ciri Teh pada Electronic Nose, *Skripsi*, Jurusan Elektronika dan Instrumentasi FMIPA UGM, Yogyakarta.
- Ongo, E., Falasconi, M., Sberveglieri, G., Anonelli, A., Montevecchi, G., Sberveglieri, V., Concina, I., and Sevilla III, F., 2012, Chemometric Discrimination Of Philippine Civet Coffee Using Electronic Nose and Gas Chromatography Mass Spectrometry, *Procedia Engineering*, vol. 47, hal. 977-980.
- Pardo, M., Niederjaufner, G., Benussi, G., Comini, E., Faglia, G., Sberveglieri, G., Holmberg, M., and Lundstrom, I., 2000, Data Processing Enhance The Classification Of Different Brands Of Espresso Coffee With An Electronic Nose, *Sensor and Actuators B*, hal. 397-403.
- Pearce, T. C., Schiffman, S.S., Nagle, H. T. dan Gardner, J. W., 2014, *Handbook of Machine Olfaction: Electronic Nose Technology*, UK, WILEY-VCH.
- Redaksi Health Secret, 2012, *Khasiat Bombastis Kopi*. Elex Media Komputindo, Jakarta, hal. 4, 11.
- Sharma, P., Ghosh, A., Tudu, B., Bandyopadhyay, R., Bhattacharyya, N. dan Chatterjee, A., 2012, Quartz Crystal Microbalance Sensors For Discrimination Of Black Tea, *Physics And Technology Of Sensors (Ispts)*,

*1st International Symposium on, IEEE.*, hal. 153–156,  
DOI:10.1109/ISPTS.2012.6260906.

Sulistiyana, N, 2014, Klasifikasi Kanker Usus Besar Berbasis Pengolahan Citra Digital Dengan Metode Radial Basis Function (RBF), *Skripsi*, Jurusan Elektronika dan Instrumentasi FMIPA UGM, Yogyakarta.

Supriadi, H., Randriani, E., dan Towaha, J., 2016, Korelasi antara ketinggian Tempat, Sifat kimia Tanah, dan Mutu fisik Biji Kopi Arabika di Dataran tinggi Garut, *J. TIDP*, vol. 3(1), hal. 46.

Tahir, Z., Warni, E., Sylwana, E. dan Wahyuni, Q., 2012, *Analisa Metode Radial Basis Function Jaringan Syaraf Tiruan Untuk Penentuan Morfologi Sel Darah Merah (Eritrosit) Berbasis Pengolahan Citra*, Makassar.

Wilson, A. D. dan Baieto, M., 2009, Applications and Advances in Electronic-Nose Technologies, *Sensors ISSN*, hal. 5114-5117, doi:10.3390/s90705099.

Wintgens, J.N., 2010, Coffee : Growing, Processing, Sustainable, Production, *A Guidebook for Growers, Processors, Traders, and Reseachers*, Wiley VCH, Weinheim.

Yahmadi, M., 1986, *Budidaya dan Pengolahan Kopi*, Balai Penelitian Perkebunan Jember.

Yeung, D. S., Cloete, I., Shi, D., 2009, Sensitivity Analysis for Neural Networks, Springer.

Yurish, S.Y. dan Gomes, M. T. S. R., 2003, Smart Sensor and MEMS. In: NATO Advanced Study Institute on Smart Sensors and MEMS. Portugal: Kluwer Academic Publishers, hal.1–489.