DAFTAR PUSTAKA

Allwood, J. W., Cheung, W., Xu, Y., Mumm, R., De Vos, R. C. H., Deborde, C., Biais, B., Maucourt, M., Berger, Y., Schaffer, A. A., Rolin, D., Moing, A., Hall, R. D., & Goodacre, R. (2014). Metabolomics in melon: A new opportunity for aroma analysis. *Phytochemistry*, *99*, 61–72. https://doi.org/10.1016/j.phytochem.2013.12.010

Ardiyansyah, Y., Muhadi, A., Sunjarwanto, R., & Pangestu, R. A. (2020). *perbandingan metode principal component analysis dan hidden markov model pada pengenalan wajah*. 4.

Barros-Castillo, J. C., Calderón-Santoyo, M., Cuevas-Glory, L. F., Pino, J. A., & Ragazzo-Sánchez, J. A. (2021). Volatile profiles of five jackfruit (Artocarpus heterophyllus Lam.) cultivars grown in the Mexican Pacific area. *Food Research International*, *139*, 109961. https://doi.org/10.1016/j.foodres.2020.109961

Baskara, S., Lelono, D., & Widodo, T. W. (2016). Pengembangan Hidung Elektronik untuk Klasifikasi Mutu Minyak Goreng dengan Metode Principal Component Analysis. *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*, *6*(2), 221. https://doi.org/10.22146/ijeis.15347

Boeker, P. (2014). On 'Electronic Nose' methodology. *Sensors and Actuators B: Chemical*, *204*, 2–17. https://doi.org/10.1016/j.snb.2014.07.087

Calvini, R., & Pigani, L. (2022). Toward the Development of Combined Artificial Sensing Systems for Food Quality Evaluation: A Review on the Application of Data Fusion of Electronic Noses, Electronic Tongues and Electronic Eyes. *Sensors*, *22*(2), 577. https://doi.org/10.3390/s22020577

Cao, Y., Zhang, Y., Lin, M., Wu, D., & Chen, K. (2022). Non-Destructive Detection of Damaged Strawberries after Impact Based on Analyzing Volatile Organic Compounds. *Sensors*, *22*(2), 427. https://doi.org/10.3390/s22020427

Cervellieri, S., Lippolis, V., Mancini, E., Pascale, M., Logrieco, A. F., & De Girolamo, A. (2022). Mass spectrometry-based electronic nose to authenticate 100% Italian durum wheat pasta and characterization of volatile compounds. *Food Chemistry*, *383*, 132548. https://doi.org/10.1016/j.foodchem.2022.132548

Cozzolino, R., Pace, B., Palumbo, M., Laurino, C., Picariello, G., Siano, F., De Giulio, B., Pelosi, S., & Cefola, M. (2021). Profiles of Volatile and Phenolic

Compounds as Markers of Ripening Stage in Candonga Strawberries. *Foods*, *10*(12), 3102. https://doi.org/10.3390/foods10123102

Gonda, I., Burger, Y., Schaffer, A. A., Ibdah, M., Tadmor, Y., Katzir, N., Fait, A., & Lewinsohn, E. (2016). Biosynthesis and perception of melon aroma. In D. Havkin-Frenkel & N. Dudai (Eds.), *Biotechnology in Flavor Production* (pp. 281–305). John Wiley & Sons, Ltd. https://doi.org/10.1002/9781118354056.ch11

Guohua, H., Yuling, W., Dandan, Y., & Wenwen, D. (2013). Fuji Apple Storage Time Predictive Method Using Electronic Nose. *Food Analytical Methods*, *6*(1), 82–88. https://doi.org/10.1007/s12161-012-9414-6

Huang, Y., Doh, I.-J., & Bae, E. (2021). Design and Validation of a Portable Machine Learning-Based Electronic Nose. *Sensors*, *21*(11), 3923. https://doi.org/10.3390/s21113923

Inca, I., Widodo, T. W., & Lelono, D. (2018). Klasifikasi Teh Hijau dan Teh Hitam Tambi-Pagilaran dengan Metode Principal Component Analysis (PCA) Menggunakan E-Nose. *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*, *8*(1), 61. https://doi.org/10.22146/ijeis.28718

Jia, W., Liang, G., Tian, H., Sun, J., & Wan, C. (2019). Electronic Nose-Based Technique for Rapid Detection and Recognition of Moldy Apples. *Sensors*, *19*(7), 1526. https://doi.org/10.3390/s19071526

John, A. T., Murugappan, K., Nisbet, D. R., & Tricoli, A. (2021). An Outlook of Recent Advances in Chemiresistive Sensor-Based Electronic Nose Systems for Food Quality and Environmental Monitoring. *Sensors*, *21*(7), 2271. https://doi.org/10.3390/s21072271

Lelono, D., & Chairiawan, M. A. (2013). *Karakterisasi Pola Aroma Salak Pondoh dengan E-Nose Berbasis Sensor Metal Oksida*. *3*(1), 12.

Lelono, D., Nuradi, H., Satriyo, M. R., Widodo, T. W., Dharmawan, A., & Istiyanto, J. E. (2019). Comparison of Difference, Relative and Fractional Methods for Classification of The Black Tea Based on Electronic Nose. *2019 International Conference on Computer Engineering, Network, and Intelligent Multimedia (CENIM)*, 1–7. https://doi.org/10.1109/CENIM48368.2019.8973308

Lelono, D., Permana, D., Achmad, F., Widodo, T. W., Bramantya, M. A., & Triyana, K. (2018). Quality Classification of Chili Sauce Using Electronic Nose with Principal Component Analysis. *2018 4th International Conference on Science and Technology (ICST)*, 1–5. https://doi.org/10.1109/ICSTC.2018.8528292

Lelono, D., & Triyana, K. (2019). Suhu Pemanas Sampel Optimal Untuk Klasifikasi Teh Hitam Menggunakan Electronic Nose. *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*, *9*(1), 45. https://doi.org/10.22146/ijeis.39683

Lelono, D., Triyana, K., Hartati, S., & Istiyanto, J. E. (2016). *Classification of Indonesia black teas based on quality by using electronic nose and principal component analysis*. 020003. https://doi.org/10.1063/1.4958468

Liu, H., Li, Q., Yan, B., Zhang, L., & Gu, Y. (2018). Bionic Electronic Nose Based on MOS Sensors Array and Machine Learning Algorithms Used for Wine Properties Detection. *Sensors*, *19*(1), 45. https://doi.org/10.3390/s19010045

Liu Li, Li Xinyu, Li Zhengkun, & Shi Yinggang. (2018). Application of electronic nose in detection of fresh vegetables freezing time considering odor identification technology. *Chemical Engineering Transactions*, *68*, 265–270. https://doi.org/10.3303/CET1868045

Loutfi, A., Coradeschi, S., Mani, G. K., Shankar, P., & Rayappan, J. B. B. (2015). Electronic noses for food quality: A review. *Journal of Food Engineering*, *144*, 103–111. https://doi.org/10.1016/j.jfoodeng.2014.07.019

Machungo, C., Berna, A. Z., McNevin, D., Wang, R., & Trowell, S. (2022). Comparison of the performance of metal oxide and conducting polymer electronic noses for detection of aflatoxin using artificially contaminated maize. *Sensors and Actuators B: Chemical*, *360*, 131681. https://doi.org/10.1016/j.snb.2022.131681

Mu, F., Gu, Y., Zhang, J., & Zhang, L. (2020). Milk Source Identification and Milk Quality Estimation Using an Electronic Nose and Machine Learning Techniques. *Sensors*, *20*(15), 4238. https://doi.org/10.3390/s20154238

Ong, B. T., Nazimah, S. A. H., Tan, C. P., Mirhosseini, H., Osman, A., Mat Hashim, D., & Rusul, G. (2008). Analysis of volatile compounds in five jackfruit (Artocarpus heterophyllus L.) cultivars using solid-phase microextraction (SPME) and gas chromatography-time-of-flight mass spectrometry (GC-TOFMS). *Journal of Food Composition and Analysis*, *21*(5), 416–422. https://doi.org/10.1016/j.jfca.2008.03.002

Padilla-Jiménez, S. M., Angoa-Pérez, M. V., Mena-Violante, H. G., Oyoque-Salcedo, G., Montañez-Soto, J. L., & Oregel-Zamudio, E. (2021). Identification of Organic Volatile Markers Associated with Aroma during Maturation of Strawberry Fruits. *Molecules*, *26*(2), 504. https://doi.org/10.3390/molecules26020504

Poornima, K., & Preetha, R. (2017). Biosynthesis of Food Flavours and Fragrances—A Review. *Asian J. Chem.*, *29*(11), 8.

Qu, C., Liu, C., Gu, Y., Chai, S., Feng, C., & Chen, B. (2022). Open-set gas recognition: A case-study based on an electronic nose dataset. *Sensors and Actuators B: Chemical*, *360*, 131652. https://doi.org/10.1016/j.snb.2022.131652

Radi, R., Barokah, B., Rohmah, D. N., Wahyudi, E., Adhityamurti, M. D., & Yuroto Putro, J. P. L. (2021). Implementation of an electronic nose for classification of synthetic flavors. *Bulletin of Electrical Engineering and Informatics*, *10*(3), 1283–1290. https://doi.org/10.11591/eei.v10i3.3018

Radi, R., Wahyudi, E., Adhityamurti, M. D., Putro, J. P. L. Y., Barokah, B., & Rohmah, D. N. (2021). Freshness assessment of tilapia fish in traditional market based on an electronic nose. *Bulletin of Electrical Engineering and Informatics*, *10*(5), 2466–2476. https://doi.org/10.11591/eei.v10i5.3111

Rivai, M. (2007). Pengaruh Principle Component Analysis Terhadap Tingkat Identifikasi Neural Network Pada Sistem Sensor Gas. *Telkomnika (Telecommunication Computing Electronics and Control)*, *5*(3), 159. https://doi.org/10.12928/telkomnika.v5i3.1360

Rosyad, F., & Lenono, D. (2016). Klasifikasi Kemurnian Daging Sapi Berbasis Electronic Nose dengan Metode Principal Component Analysis. *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*, *6*(1), 47. https://doi.org/10.22146/ijeis.10770

Roy, M., & Yadav, B. K. (2021). Electronic nose for detection of food adulteration: A review. *Journal of Food Science and Technology*. https://doi.org/10.1007/s13197-021-05057-w

Rusinek, R., Gawrysiak-Witulska, M., Siger, A., Oniszczuk, A., Ptaszyńska, A. A., Knaga, J., Malaga-Toboła, U., & Gancarz, M. (2021). Effect of Supplementation of Flour with Fruit Fiber on the Volatile Compound Profile in Bread. *Sensors*, *21*(8), 2812. https://doi.org/10.3390/s21082812

Seesaard, T., Lorwongtragool, P., & Kerdcharoen, T. (2015). Development of Fabric-Based Chemical Gas Sensors for Use as Wearable Electronic Noses. *Sensors*, *15*(1), 1885–1902. https://doi.org/10.3390/s150101885

Syakhala, A. R., Puspitaningrum, D., & Purwandari, E. P. (2015). *perbandingan metode principal component analysis (pca) dengan metode hidden markov model (hmm) dalam pengenalan identitas seseorang melalui wajah*. *3*, 14.

Taylor, A. J., & Linforth, R. S. T. (Eds.). (2010). *Food flavour technology* (2nd ed). Wiley-Blackwell.

Tazi, I., Isnaini, N. L., Mutmainnah, M., & Ainur, A. (2019). Principal Component Analysis (PCA) Method for Classification of Beef and Pork Aroma Based on Electronic Nose. *Indonesian Journal of Halal Research*, *1*(1), 5–8. https://doi.org/10.15575/ijhar.v1i1.4155

Viana, L., & English, M. (2021). The application of chromatography in the study of off-flavour compounds in pulses and pulse by-products. *LWT*, *150*, 111981. https://doi.org/10.1016/j.lwt.2021.111981

Wang, B., Xu, S., & Sun, D.-W. (2010). Application of the electronic nose to the identification of different milk flavorings. *Food Research International*, *43*(1), 255–262. https://doi.org/10.1016/j.foodres.2009.09.018

Weerawatanakorn, M., Wu, J.-C., Pan, M.-H., & Ho, C.-T. (2015). Reactivity and stability of selected flavor compounds. *Journal of Food and Drug Analysis*, *23*(2), 176–190. https://doi.org/10.1016/j.jfda.2015.02.001

Wu, X., Zhu, J., Wu, B., Zhao, C., Sun, J., & Dai, C. (2019). Discrimination of Chinese Liquors Based on Electronic Nose and Fuzzy Discriminant Principal Component Analysis. *Foods*, *8*(1), 38. https://doi.org/10.3390/foods8010038

Yu, H., Dai, X., Yao, G., & Xiao, Z. (2014). Application of Gas Chromatography-Based Electronic Nose for Classification of Chinese Rice Wine by Wine Age. *Food Analytical Methods*, *7*(7), 1489–1497. https://doi.org/10.1007/s12161-013-9778-2