

DAFTAR PUSTAKA

- Adi, L. (2022). Rosting Biji Kopi Arabika (Coffea Arabica) Electronic Nose Usage for Roasting Level Classification of Arabica Coffee Beans (Coffea Arabica).
- Burgués, J., & Marco, S. (2019). *FEATURE EXTRACTION OF GAS SENSOR SIGNALS FOR GAS SOURCE LOCALIZATION* Institute for Bioengineering of Catalonia (IBEC), The Barcelona Institute of Science and Technology , Baldiri Department of Electronics and Biomedical Engineering , Universitat de Barc. 2019–2021.
- Gaudioso, M., Khalaf, W., & Pace, C. (2008). *On the Use of the SVM Approach in Analyzing an Electronic Nose*. 42–46. <https://doi.org/10.1109/his.2007.16>
- Khobragade, A. N., Raghuwanshi, M. M., & Malik, L. (2016). Evaluating Kernel Effect on Performance of SVM Classification using Satellite Images. *International Journal of Scientific & Engineering Research*, 7(3), 742–748.
- Kombo, K. O., Hidayat, S. N., Triyana, K., Julian, T., & Kusmaatmaja, A. (2019). Electronic Nose Coupled with Support Vector Machines for Rapid Discrimination of Black Tea According to the Quality Levels. *Proceedings of the International Conference on Electrical Engineering and Informatics, 2019-July*, 306–309. <https://doi.org/10.1109/ICEEI47359.2019.8988876>
- Krüger, F. (2018). Activity, Context, and Plan Recognition with Computational Causal Behaviour Models. *ResearchGate*, August. https://www.researchgate.net/figure/Confusion-matrix-for-multi-class-classification-The-confusion-matrix-of-a_fig7_314116591
- Lelono, D., Abdillah, M. Z., Widodo, T. W., & Apandi, M. (2019). Clusterization of pure and formalin fresh noodles with electronic nose based on kernel principal component analysis. *Proceedings - 2019 5th International Conference on Science and Technology, ICST 2019*, 10–14. <https://doi.org/10.1109/ICST47872.2019.9166268>
- 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 2019 - Proceeding, 2019-Novem*. <https://doi.org/10.1109/CENIM48368.2019.8973308>
- 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. *AIP Conference Proceedings*, 1755(July). <https://doi.org/10.1063/1.4958468>
- Lelono, D., Triyana, K., Hartati, S., & Istiyanto, J. E. (2017). Development of electronic nose with highly stable sample heater to classify quality levels of local black tea. *International Journal on Advanced Science, Engineering and Information Technology*, 7(2), 352–358. <https://doi.org/10.18517/ijaseit.7.2.1659>
- Liu, Q., Zhang, J., Liu, J., & Yang, Z. (2022). Feature extraction and classification algorithm, which one is more essential? An experimental study on a specific task of vibration signal diagnosis. *International Journal of Machine Learning*

- and *Cybernetics*, 13(6), 1685–1696. <https://doi.org/10.1007/s13042-021-01477-4>
- Madiah, K., A.H, Z., S, N., O, R., & J, M. (2013). Optimization of roasting conditions for high-quality Robusta coffee. *International Food Research Journal*, 20(4), 1623–1627.
- Magfira, D. B., & Sarno, R. (2018). Classification of Arabica and Robusta coffee using electronic nose. *2018 International Conference on Information and Communications Technology, ICOIACT 2018, 2018-Janua*, 645–650. <https://doi.org/10.1109/ICOIACT.2018.8350725>
- Mendes Junior, J. J. A., Freitas, M. L. B., Siqueira, H. V., Lazzaretti, A. E., Pichorim, S. F., & Stevan, S. L. (2020). Feature selection and dimensionality reduction: An extensive comparison in hand gesture classification by sEMG in eight channels armband approach. *Biomedical Signal Processing and Control*, 59. <https://doi.org/10.1016/j.bspc.2020.101920>
- Mutlag, W. K., Ali, S. K., Aydam, Z. M., & Taher, B. H. (2020). Feature Extraction Methods: A Review. *Journal of Physics: Conference Series*, 1591(1). <https://doi.org/10.1088/1742-6596/1591/1/012028>
- Pardo, M., & Sberveglieri, G. (2002). Coffee analysis with an electronic nose. *IEEE Transactions on Instrumentation and Measurement*, 51(6), 1334–1339. <https://doi.org/10.1109/TIM.2002.808038>
- Piryonesi, S. M., & El-Diraby, T. E. (2020). Data Analytics in Asset Management: Cost-Effective Prediction of the Pavement Condition Index. *Journal of Infrastructure Systems*, 26(1). [https://doi.org/10.1061/\(asce\)is.1943-555x.0000512](https://doi.org/10.1061/(asce)is.1943-555x.0000512)
- Priantari, I., & Dharmawan, A. (2021). Karakterisasi Kopi Arabica (Coffea arabica) Varietas Komasti dan Andungsari dengan Level Sangrai. *Jurnal Biologi Universitas Andalas*, 10(1), 33–41. <https://doi.org/10.25077/jbioua.10.1.33-41.2022>
- Radi, Barokah, 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>
- Ren, Y., Ramaswamy, H. S., & Ren, X. (2018). *Classification of impact injury of apples using electronic nose coupled with multivariate statistical analyses. December 2017*. <https://doi.org/10.1111/jfpe.12698>
- Somporn, C., Kamtuo, A., Theerakulpisut, P., & Siriamornpun, S. (2011). Effects of roasting degree on radical scavenging activity, phenolics and volatile compounds of Arabica coffee beans (Coffea arabica L. cv. Catimor). *International Journal of Food Science and Technology*, 46(11), 2287–2296. <https://doi.org/10.1111/j.1365-2621.2011.02748.x>
- Sumanto, B., Java, D. R., Wijaya, W., & Hendry, J. (2022). Seleksi Fitur Terhadap Performa Kinerja Sistem E-Nose untuk Klasifikasi Aroma Kopi Gayo. *MATRIK: Jurnal Manajemen, Teknik Informatika Dan Rekayasa Komputer*, 21(2), 429–438. <https://doi.org/10.30812/matrik.v21i2.1495>
- Thazin, Y., Pobkrut, T., & Kerdcharoen, T. (2018). Prediction of Acidity Levels of Fresh Roasted Coffees Using E-nose and Artificial Neural Network. *2018 10th International Conference on Knowledge and Smart Technology: Cybernetics in the Next Decades, KST 2018*, 210–215. <https://doi.org/10.1109/KST.2018.8426206>

- Wakhid, S., Sarno, R., Sabilla, S. I., & Maghfira, D. B. (2020). Detection and classification of indonesian civet and non-civet coffee based on statistical analysis comparison using E-Nose. *International Journal of Intelligent Engineering and Systems*, 13(4), 56–65. <https://doi.org/10.22266/IJIES2020.0831.06>
- Wong, T. T. (2015). Performance evaluation of classification algorithms by k-fold and leave-one-out cross validation. *Pattern Recognition*, 48(9), 2839–2846. <https://doi.org/10.1016/j.patcog.2015.03.009>
- Yan, J., Guo, X., Duan, S., Jia, P., Wang, L., Peng, C., & Zhang, S. (2015). Electronic nose feature extraction methods: A review. *Sensors (Switzerland)*, 15(11), 27804–27831. <https://doi.org/10.3390/s151127804>