DAFTAR PUSTAKA

Abebe, B. K., & Alemayehu, M. T. (2022). A review of the nutritional use of cowpea (Vigna unguiculata L. Walp) for human and animal diets. *Journal of Agriculture and Food Research*, *10*, 100383. https://doi.org/10.1016/j.jafr.2022.100383

Aduol, K. O., Onyango, A. N., & Imathiu, S. M. (2020). Proximate, Microbial and Sensory Characteristics of Cowpea Milk Fermented with Probiotic Starter Cultures. *European Journal of Agriculture and Food Sciences*, *2*(4), Article 4. https://doi.org/10.24018/ejfood.2020.2.4.65

Aidoo, H., Sakyi-Dawson, E., Tano-Debrah, K., & Saalia, F. K. (2010). Development and characterization of dehydrated peanut–cowpea milk powder for use as a dairy milk substitute in chocolate manufacture. *Food Research International*, *43*(1), 79–85. https://doi.org/10.1016/j.foodres.2009.08.018

Ammari, A., & Schroen, K. (2018). Flavor Retention and Release from Beverages: A Kinetic and Thermodynamic Perspective. *Journal of Agricultural and Food Chemistry*, *66*(38), 9869–9881. https://doi.org/10.1021/acs.jafc.8b04459

AOAC. (2001). *Official methods of analysis of the AOAC*. Association of Official Analytical Chemists International. Washington, DC: Author.

AOAC. (2005). *Official Methods of Analysis of AOAC International 18th Edition Volume I*. Association of Official Analytical Chemists International. Washington, DC: Author.

Ariviani, S., & Rajendra, F. M. (2021). *Kacang Tunggak Sebagai Pangan Sumber Antioksidan Potensial Dan Alternatif Strategi Peningkatan Kapasitas Antioksidatifnya*. Deepublish.

Aydar, E. F., Mertdinç, Z., Demircan, E., Koca Çetinkaya, S., & Özçelik, B. (2023). Kidney bean (Phaseolus vulgaris L.) milk substitute as a novel plant-based drink: Fatty acid profile, antioxidant activity, in-vitro phenolic bio-accessibility and sensory characteristics. *Innovative Food Science &*

Emerging Technologies, *83*, 103254. https://doi.org/10.1016/j.ifset.2022.103254

Badan Standardisasi Nasional. (2019). *SNI 6989.27:2019 Air dan Air Limbah—Bagian 27: Cara Uji Padatan Terlarut Total (Total Dissolved Solids, TDS) secara Gravimetri*. Badan Standardisasi Nasional, Indonesia. http://akses-sispk.bsn.go.id/Upload/Dokumen/SK_SNI/SK_SNI_339_KEP_BSN_7_2019.pdf

Badan Standarisasi Nasional. (2019). *Petunjuk Teknis Skema Sertifikasi Produk Susu Kedelai. Nomor 6.*

Bochare, S. S., Kshirsagar, R. B., Agarkar, B. S., & Patil, B. M. (2020). Studies on effect of guar gum as stabilizer on kiwi fruit ready to serve beverage incorporated with lemongrass. *The Pharma Innovation Journal*, *9*(3), 109–111. https://doi.org/10.22271/tpi

BPOM. (2019a). *Peraturan Badan Pengawas Obat dan Makanan Nomor 11 Tahun 2019 tentang Bahan Tambahan Pangan.* Badan Pengawas Obat dan Makanan Republik Indonesia.

BPOM. (2019b). *Peraturan Badan Pengawas Obat dan Makanan Nomor 34 Tahun 2019 Kategori Pangan.*

BPOM. (2022). *Peraturan Badan Pengawas Obat dan Makanan Nomor 1 Tahun 2022 tentang Pengawasan Klaim pada Label dan Iklan Pangan Olahan*. Badan Pengawas Obat dan Makanan Republik Indonesia. https://standarpangan.pom.go.id/dokumen/peraturan/202x/PerBPOM_No_1_Tahun_2022_tentang_Pengawasan_Klaim_Pada_Label_dan_Iklan_Pangan_Olahan.pdf

Cardello, A. V., Llobell, F., Giacalone, D., Roigard, C. M., & Jaeger, S. R. (2022). Plant-based alternatives vs dairy milk: Consumer segments and their sensory, emotional, cognitive and situational use responses to tasted products. *Food Quality and Preference*, *100*, 104599. https://doi.org/10.1016/j.foodqual.2022.104599

Carlson, W. A., Overton, J. D., & Ziegenfuss, E. M. (1962). *Compatibility and manipulation of guar gum*. *16*(10), 50.

Damsbo-Svendsen, M., Frøst, M. B., & Olsen, A. (2017). Development of novel tools to measure food neophobia in children. *Appetite*, *113*, 255–263. https://doi.org/10.1016/j.appet.2017.02.035

Dhankhar, J., Kundu, P., Dhankhar, J., & Kundu, P. (2021). Stability Aspects of Non-Dairy Milk Alternatives. In *Milk Substitutes—Selected Aspects*. IntechOpen. https://doi.org/10.5772/intechopen.96376

El-Sayed, S. M., & Youssef, A. M. (2019). Potential application of herbs and spices and their effects in functional dairy products. *Heliyon*, *5*(6), e01989. https://doi.org/10.1016/j.heliyon.2019.e01989

Fallon, A. E., & Rozin, P. (1983). The psychological bases of food rejections by humans. *Ecology of Food and Nutrition*, *13*(1), 15–26. https://doi.org/10.1080/03670244.1983.9990728

Fibri, D. L. N., & Frøst, M. B. (2020). Indonesian millennial consumers' perception of tempe – And how it is affected by product information and consumer psychographic traits. *Food Quality and Preference*, *80*, 103798. https://doi.org/18

Fitriyah, D. (2014). *Penggunaan Perisa Berbasis Rempah untuk Memperbaiki Profil Sensoris Minuman Susu Kedelai Hitam Fermentasi* [Universitas Gadjah Mada]. http://etd.repository.ugm.ac.id/penelitian/detail/73962

Flight, I., Leppard, P., & Cox, D. N. (2003). Food neophobia and associations with cultural diversity and socio-economic status amongst rural and urban Australian adolescents. *Appetite*, *41*(1), 51–59. https://doi.org/10.1016/S0195-6663(03)00039-4

Gavhane, M. S., Kamble, N. S., Desale, R. J., Ghule, B. K., & Mule, P. R. (2014). Studies on Preparation of Peda with Ginger Powder. *International Journal of Food, Agriculture and Veterinary Sciences*, *4*(2), 64–68.

Guzek, D., Głąbska, D., Mellová, B., Zadka, K., Żywczyk, K., & Gutkowska, K. (2018). Influence of Food Neophobia Level on Fruit and Vegetable Intake and Its Association with Urban Area of Residence and Physical Activity in a Nationwide Case-Control Study of Polish Adolescents. *Nutrients*, *10*(7), 897. https://doi.org/10.3390/nu10070897

Herman, L. (2015). *Herb & Spice Companion: The Complete Guide to Over 100 Herbs & Spices*. Wellfleet Press.

Hettiarachchy, N., Kannan, A., Schäfer, C., & Wagner, G. (2013). Gelling of Plant Based Proteins. In *Product Design and Engineering* (pp. 221–245). John Wiley & Sons, Ltd. https://doi.org/10.1002/9783527654741.ch8

Janani, R., Tan, V. W. K., Goh, A. T., Choy, M. J. Y., Lim, A. J., Teo, P. S., Stieger, M., & Forde, C. G. (2022). Independent and combined impact of texture manipulation on oral processing behaviours among faster and slower eaters. *Food & Function*, *13*(18), 9340–9354. https://doi.org/10.1039/D2FO00485B

Kementerian Kesehatan Republik Indonesia. (2022). *Rencana Pembangunan Jangka Menengah Nasional (PRJMN) dan Rencana Strategis Kementerian Ketenagakerjaan Republik Indonesia Tahun 2020-2024*.

Kementerian Ketenagakerjaan Republik Indonesia. (2021). *Peraturan Menteri Ketenagakerjaan Republik Indonesia tentang Rencana Strategis Kementerian Ketenagakerjaan Tahun 2020-2024. Nomor 10 Tahun 2021*.

Knowles, S., Gorman, M., & McSweeney, M. B. (2023). Does it burn? The effect of guar gum addition on ginger beer's sensory properties. *International Journal of Food Science & Technology*, *58*(1), 290–296. https://doi.org/10.1111/ijfs.16204

Kumar, N., & Chaiyasut, C. (2017). Health Promotion Potential of Vegetables Cultivated in Northern Thailand: A Preliminary Screening of Tannin and Flavonoid Contents, 5α-Reductase Inhibition, Astringent Activity, and Antioxidant Activities. *Journal of Evidence-Based Complementary & Alternative Medicine*, *22*(4), 573–579. https://doi.org/10.1177/2156587216686689

Maris, I., & Radiansyah, M. R. (2021). Review of Plant-Based Milk Utilization as a Substitute for Animal Milk. *Food Scientia: Journal of Food Science and Technology*, *1*(2), Article 2. https://doi.org/10.33830/fsj.v1i2.2064.2021

Meilgaard, M. C., Civille, G. V., & Carr, B. T. (2016). *Sensory Evaluation Techniques* (5th Edition). CRC Press.

Mielby, L., & Frøst, M. (2010). Expectations and surprise in a molecular gastronomic meal. *Food Quality and Preference*, *21*, 213–224. https://doi.org/10.1016/j.foodqual.2009.09.005

Morris, E. R., Cutler, A. N., Ross-Murphy, S. B., Rees, D. A., & Price, J. (1981). Concentration and shear rate dependence of viscosity in random coil polysaccharide solutions. *Carbohydrate Polymers*, *1*(1), 5–21. https://doi.org/10.1016/0144-8617(81)90011-4

Muchlish Adie, M. (1997). *Enzim Lipoksigenase: Penyebab Aroma Langu pada Kedelai dan Upaya Penanggulangannya Melalui Eliminasi Genetik*. Perhimpunan Bioteknologi Pertanian Indonesia. http://repository.pertanian.go.id/handle/123456789/12148

Mudgil, D., Barak, S., & Khatkar, B. S. (2014). Guar gum: Processing, properties and food applications—A Review. *Journal of Food Science and Technology*, *51*(3), 409–418. https://doi.org/10.1007/s13197-011-0522-x

Nolden, A. A., & Forde, C. G. (2023). The Nutritional Quality of Plant-Based Foods. *Sustainability*, *15*(4), Article 4. https://doi.org/10.3390/su15043324

Porcherot, C., Delplanque, S., Raviot-Derrien, S., Calvé, B. L., Chrea, C., Gaudreau, N., & Cayeux, I. (2010). How do you feel when you smell this? Optimization of a verbal measurement of odor-elicited emotions. *Food Quality and Preference*, *21*(8), 938–947. https://doi.org/10.1016/j.foodqual.2010.03.012

Pramitasari, D., Anandhito, R. B. K., & Fauza, G. (2011). The addition of ginger extract in making soymilk powder by spray drying method: Chemical constituents, sensory characteristic and antioxidant activity. *Asian Journal of Natural Product Biochemistry*, *9*(1), Article 1. https://doi.org/10.13057/biofar/f090104

Raghavan, S. (2000). *Handbook of Spices, Seasonings and Flavorings*. Taylor & Francis.

Rathod, P. B., Zinjarde, R. M., Ingole, A. S., & Meshram, T. A. (2019). Utilization of ginger (Zingiber officinale) juice for preparation of flavoured milk. *International Journal of Chemical Studies*, *7*(4), 2648–2651.

Resurreccion, A. V. A. (2007). Consumer Sensory Testing for Food Product Development. In *Developing New Food Products for a Changing Marketplace* (2nd ed.). CRC Press.

Robinson, G., Ross-Murphy, S. B., & Morris, E. R. (1982). Viscosity-molecular weight relationships, intrinsic chain flexibility, and dynamic solution properties of guar galactomannan. *Carbohydrate Research*, *107*(1), 17–32. https://doi.org/10.1016/S0008-6215(00)80772-7

Saha, D., & Bhattacharya, S. (2010). Hydrocolloids as thickening and gelling agents in food: A critical review. *Journal of Food Science and Technology*, *47*(6), 587–597. https://doi.org/10.1007/s13197-010-0162-6

Sayekti, R. S., Prajitno, D., & Toekidjo. (2012). Karakterisasi Delapan Aksesi Kacang Tunggak (Vigna unguiculata {L.} Walp) Asal Daerah Istimewa Yogyakarta. *Vegetalika*, *1*(1), Article 1. https://doi.org/10.22146/veg.1379

Sayuti, N. A., & Winarso, A. (2014). Stabilitas Fisik Dan Mutu Hedonik Sirup Dari Bahan Temulawak (Curcuma Xanthorrhiza Roxb.). *Jurnal Ilmu Farmasi dan Farmasi Klinik*, 47–53. https://doi.org/10.31942/jiffk.v11i1.1291

Schouteten, J. J., De Steur, H., De Pelsmaeker, S., Lagast, S., De Bourdeaudhuij, I., & Gellynck, X. (2015). An integrated method for the emotional conceptualization and sensory characterization of food products: The EmoSensory® Wheel. *Food Research International*, *78*, 96–107. https://doi.org/10.1016/j.foodres.2015.11.001

Sethi, S., Tyagi, S. K., & Anurag, R. K. (2016). Plant-based milk alternatives an emerging segment of functional beverages: A review. *Journal of Food Science and Technology*, *53*(9), 3408–3423. https://doi.org/10.1007/s13197-016-2328-3

Setyaningsih, D., Apriyantono, A., & Sari, M. P. (2010). *Analisis Sensori untuk Industri Pangan dan Agro*. IPB Press.

Shepherd, R. (1989). *Handbook of the psychophysiology of human eating*. https://www.semanticscholar.org/paper/Handbook-of-the-psychophysiology-of-human-eating-Shepherd/f00e154f0b231c049a7163a6326789e3e48b42b3

Silva, A. R. A., Silva, M. M. N., & Ribeiro, B. D. (2022). Chapter 12—Plant-based milk products. In R. Bhat (Ed.), *Future Foods* (pp. 233–249). Academic Press. https://doi.org/10.1016/B978-0-323-91001-9.00025-6

Singh, H., McCarthy, O. J., & Lucey, J. A. (1997). Physico-Chemical Properties of Milk. In P. F. Fox (Ed.), *Advanced Dairy Chemistry Volume 3: Lactose, water, salts and vitamins* (pp. 469–518). Springer US. https://doi.org/10.1007/978-1-4757-4409-5_11

Soucier, V. D., Doma, K. M., Farrell, E. L., Leith-Bailey, E. R., & Duncan, A. M. (2019). An examination of food neophobia in older adults. *Food Quality and Preference*, *72*, 143–146. https://doi.org/10.1016/j.foodqual.2018.10.010

Srichamroen, A. (2007). Influence of temperature and salt on viscosity property of guar gum. *Naresuan University Journal: Science and Technology (NUJST)*, *15*(2), 55–62.

Steenkamp, J.-B. E. M. (1993). Food Consumption Behavior. *ACR European Advances*, *E-01*. https://www.acrwebsite.org/volumes/11478/volumes/e01/E-01/full

Tahmouzi, S., Meftahizadeh, H., Eyshi, S., Mahmoudzadeh, A., Alizadeh, B., Mollakhalili-Meybodi, N., & Hatami, M. (2023). Application of guar (Cyamopsis tetragonoloba L.) gum in food technologies: A review of properties and mechanisms of action. *Food Science & Nutrition*, *11*(9), 4869–4897. https://doi.org/10.1002/fsn3.3383

Tao, A., Zhang, H., Duan, J., Xiao, Y., Liu, Y., Li, J., Huang, J., Zhong, T., & Yu, X. (2022). Mechanism and application of fermentation to remove beany flavor from plant-based meat analogs: A mini review. *Frontiers in Microbiology*, *13*, 1070773. https://doi.org/10.3389/fmicb.2022.1070773

Trindler, C., Annika Kopf-Bolanz, K., & Denkel, C. (2022). Aroma of peas, its constituents and reduction strategies – Effects from breeding to processing. *Food Chemistry*, *376*, 131892. https://doi.org/10.1016/j.foodchem.2021.131892

Tsimitri, P., Michailidis, A., Loizou, E., Mantzouridou, F. T., Gkatzionis, K., Mugampoza, E., & Nastis, S. A. (2022). Novel Foods and Neophobia:

Evidence from Greece, Cyprus, and Uganda. *Resources*, *11*(1), Article 1. https://doi.org/10.3390/resources11010002

U.S. Department of Agriculture. (2024). *Food Data Central*. https://fdc.nal.usda.gov/fdc-app.html#/food-search?query=cowpea&type=SR%20Legacy

Wallace, M., O'Hara, H., Watson, S., Goh, A. T., Forde, C. G., McKenna, G., & Woodside, J. V. (2023). Combined effect of eating speed instructions and food texture modification on eating rate, appetite and later food intake. *Appetite*, *184*, 106505. https://doi.org/10.1016/j.appet.2023.106505

Wikandari, P. R., Yuanita, L., Cahyaningrum, S. E., & Herdyastuti, N. (2021). Pelatihan Pembuatan Sari Kedelai Rempah untuk Peningkatan Daya Tahan Tubuh dalam Menghadapi Pandemi Covid-19. *Jurnal ABDI: Media Pengabdian Kepada Masyarakat*, *6*(2), Article 2. https://doi.org/10.26740/ja.v6n2.p155-160

World Health Organization (WHO). (2003). *Total dissolved solids in Drinking-water* (2nd ed., Vol. 2). World Health Organization. https://cdn.who.int/media/docs/default-source/wash-documents/wash-chemicals/tds.pdf?sfvrsn=3e6d651e_4

Xie, A., Dong, Y., Liu, Z., Li, Z., Shao, J., Li, M., & Yue, X. (2023). A Review of Plant-Based Drinks Addressing Nutrients, Flavor, and Processing Technologies. *Foods*, *12*(21), Article 21. https://doi.org/10.3390/foods12213952

Yang, L., Zhang, T., Li, H., Chen, T., & Liu, X. (2023). Control of Beany Flavor from Soybean Protein Raw Material in Plant-Based Meat Analog Processing. *Foods*, *12*(5), Article 5. https://doi.org/tao

Zhang, L.-M., Zhou, J.-F., & Hui, P. S. (2005). A comparative study on viscosity behavior of water-soluble chemically modified guar gum derivatives with different functional lateral groups. *Journal of the Science of Food and Agriculture*, *85*(15), 2638–2644. https://doi.org/10.1002/jsfa.2308