

## DAFTAR PUSTAKA

- Afoakwa, E. O. ((2008b). Modelling tempering behaviour of dark *chocolates* from varying *particle size* distribution and fat content using response surface methodology. *Innovative Food Science & Emerging Technologies*, 9(4), 527–533.
- Afoakwa, E. O. (2008a). Effects of *particle size* distribution and composition on rheological properties of dark chocolate. *European Food Research and Technology*, 226(6), 1259–1268.
- Afoakwa, E. O. (2010). *Chocolate Science and Technology*.
- Afoakwa, E. O. (2016). *Chocolate Science and Technology: Second Edition*. In *Chocolate Science and Technology: Second Edition*.
- Afoakwa, E. O., Paterson, A., Fowler, M., & Vieira, J. (2008). *Particle size* distribution and compositional effects on textural properties and appearance of dark chocolates. *Journal of Food Engineering*, 87(2), 181–190. <https://doi.org/10.1016/j.jfoodeng.2007.11.025>
- Afoakwa, E. O., Paterson, A., Fowler, M., & Vieira, J. (2008b). Effects of tempering and fat crystallisation behaviour on microstructure, mechanical properties and appearance in dark chocolate systems. *Journal of Food Engineering*, 89(2), 128–136. <https://doi.org/10.1016/j.jfoodeng.2008.04.021>
- Afoakwa, E. O., Paterson, A., Fowler, M., & Vieira, J. (2008c). *Particle size* distribution and compositional effects on textural properties and appearance of dark *chocolates*. *Journal of Food Engineering*, 87(2), 181–190. <https://doi.org/10.1016/j.jfoodeng.2007.11.025>
- Aidoo, R. P. (2014). Optimization of inulin and polydextrose mixtures as sucrose replacers during sugar-free *chocolate* manufacture—rheological, microstructure and physical quality Characteristics. *J Food Eng*, 126:35–42.
- Amri, L. H. A., Muchtar, E., & Pradipta, I. Z. (2021). Accordance of the Quality of 250 Gram Ivory Carton Packing Based on Indonesian National Standard (Sni) Duplex Carton. *Kreator*, 2(1). <https://doi.org/10.46961/kreator.v3i2.295>
- Andhikawati, A., & Permana, R. (2022). Grammatuur and Density of Various Types of Packaging Papers. *Global Scientific Journals*, 10(2), 1218–1222.
- Aprilia, M., Fadilah, N., Saputro, A. D., Bangun, S. K., Setiowati, D., Rahayoe, S., Nugroho, J., & Karyadi, W. (2022). Increasing the Melting Temperature of *Chocolate* by Adding Xanthan Gum-Based Hydrogel : A Preliminary Study. *19(ICoSIA 2021)*, 174–179.
- Ardiani, S., Suryani, M., & Akmalia, N. (2023). Analisis Peningkatan Ketahanan Sobek pada Karton Ivory Laminasi Doff dan Laminasi Glossy. *Science Tech: Jurnal Ilmu Pengetahuan Dan Teknologi*, 9(2), 130–139. <https://doi.org/10.30738/st.vol9.no2.a15209>
- Ariyantoro, A. R., Anam, C., Minardi, S., & Zulfa, F. (2019). Pengembangan Produk Cokelat *Couverture* dengan Penambahan Pangan Fungsional di Desa Randualas Kecamatan Kare Kabupaten Madiun. 3(2), 50–55.

- Asriati, D. W. (2016). Pengaruh Penambahan Polifenol Terhadap Karakteristik Milk Chocolate Couvertur Dan Analog. *Jurnal Industri Hasil Perkebunan*, 15(1), 83.
- Asriati, D. W., Thamrin, I., Ariyanti, M., & Ardiansyah, A. (2020). Pengaruh Penambahan Polifenol Terhadap Karakteristik Milk Chocolate Couverture Dan Analog. *Jurnal Industri Hasil Perkebunan*, 15(1), 83. <https://doi.org/10.33104/jihp.v15i1.6228>
- Attahmid, U., Fitriani, N., Saputra, D., & Yusuf, M. (2020). Aktivitas Antioxidant, Polifenol Dan Evaluasi Sensori Cokelat Oles Fortifikasi Red Palm Olein Dari Biji Kakao Pilihan Klon Sulawesi Barat. *Agrokompleks*, 20(2), 19–27. <https://doi.org/10.51978/japp.v20i2.216>
- Babić, J., Šubarić, D., Ačkar, Đ., Škrabal, S., Miličević, B., & Jozinović, A. (2019). Effect of Different Storage Conditions on Fat Bloom Formation in Different Types of Chocolate. *Food in Health and Disease, Scientific-Professional Journal of Nutrition and Dietetics*, 8(2), 97–104.
- Badan Pusat Statistik. (2021). Statistik Kakao Indonesia. Indonesia.: Badan Pusat Statistik.
- Badan Pusat Statistik. (2023). STATISTIK KAKAO INDONESIA. In dan P. Direktorat Statistik Tanaman Pangan, Hortikultura (Ed.), *Badan Pusat Statistik/BPS-Statistics Indonesia* (Vol. 7, Issue 1). Badan Pusat Statistik/BPS-Statistics Indonesia.
- Bangun, S. K., Saputro, A. D., Fadilah, M. A. N., Rahayoe, S., Prasetyatama, Y. D., & Setiowati, A. D. (2022). A Preliminary study: The addition of konjac glucomannan-based hydrogel into chocolate increases the melting point of chocolate. *IOP Conference Series: Earth and Environmental Science*, 1038(1). <https://doi.org/10.1088/1755-1315/1038/1/012073>
- Beckett, S. T. (2009). *Chocolate Flow Properties*. In *Industrial Chocolate Manufacture and Use*, 224–246.
- Beckett, S. T. (2009). *Non-Conventional Machines and Processes*. In *Industrial Chocolate Manufacture and Use*, 385–408.
- Beckett, S. T. (2017). *Beckett's Industrial Chocolate*. Manufacture and Use.
- Beckett, S. T. 2008. *The Science of Chocolate 2nd Edition*. Cambridge, UK: The Royal Society of Chemistry, Publishing.
- Beckett, S. T. 2009. *Industrial Chocolate Manufacture and Use*. York, UK: John Wiley & Sons, Ltd., Publication.
- Benitez-Sánchez, P. L.-C. (2003). A comprehensive study of hazelnut oil composition with comparisons to other vegetable oils, particularly olive oil. *European Food Research and Technology*, 218(1), 13–19.
- Böhme, B., Bickhardt, A., & Rohm, H. (2021). Pre-Crystallization of Nougat by Seeding with Cocoa Butter Crystals Enhances the Bloom Stability of Nougat Pralines.
- BPOM, B. P. (2017). Pedoman Cokelat. 17.
- Chandra, B. (2012). Analisis Eksperimental Pembuatan Produk Thin Wall Polypropylene Pada Proses Injeksi Plastik (Studi Kasus : Produk Jelly Cup 100 Ml ). 978–979.

- Dahlan, M., & Saputra, N. I. (2022). Design of *chocolate* processed product packaging with Kansei engineering approach in SME-scale cocoa processing industry in South Sulawesi.
- Dahlenborg, H. M.-F. (2015). Effect of shell microstructure on oil migration and fat bloom development in model pralines. *Food Structure*, 5, 51–65.
- Dahlenborg, H., Millqvist-Fureby, A., & Bergenståhl, B. (2015). Effect of shell microstructure on oil migration and fat bloom development in model pralines. *Food Structure*, 5. <https://doi.org/10.1016/j.foostr.2015.06.002>
- Dahlenborg, H., Millqvist-Fureby, A., Brandner, B. D., & Bergenstahl, B. (2012). Study of the porous structure of white *chocolate* by confocal Raman microscopy. *European Journal of Lipid Science and Technology*, 114(8), 919–926. <https://doi.org/10.1002/ejlt.201200006>
- Darti, N., Indrati, S., & Nahrul, H. (2017). Kualitas Barrier Kemasan Fleksibel Berbasis Metalized Film untuk Produk Pangan (pp. 55–61).
- David, J. &. (2010). The Effect of Cocoa Beans Fermentation on Processed *Chocolate* In West Kalimantan. 20-26.
- Dea Tio, M., & Shofia, N. A. (2011). Pengemasan Produk Sayuran Dengan Bahan Kemas Plastik Pada Penyimpanan Suhu Ruang Dan Suhu Dingin. *Mediagro*, 7(1), 26–40.
- Debaste, F. K. (2008). Contribution to the modelling of *chocolate* tempering process. *Journal of Food Engineering*, 88(4), 568–575.
- Dewi, A. K. (2021). Physical properties of red velvet compound *chocolates* sweetened with stevia and inulin as alternative sweeteners. *IOP Conference Series: Earth and Environmental Science*, 653 (1).
- Dewi, R., Rahmi, R., & Nasrun, N. (2021). Perbaikan Sifat Mekanik Dan Laju Transmisi Uap Air Edible Film Bioplastik Menggunakan Minyak Sawit Dan Plasticizer Gliserol Berbasis Pati Sagu. *Jurnal Teknologi Kimia Unimal*, 8(1), 61. <https://doi.org/10.29103/jtku.v10i1.4177>
- Dhewang, I. B., Yudiati, E., Subagiyo, S., & Alghazeer, R. (2023). Carrageenan Extraction of *Kappaphycus alvarezii* Seaweed from Nusa Lembongan Waters Using Different Alkaline Treatments. *Jurnal Kelautan Tropis*, 26(2), 238–244. <https://doi.org/10.14710/jkt.v26i2.17389>
- Dumadi, S. R. (2011). The moisture content increase of dried cocoa beans during storage at room temperature. *Jurnal Teknologi Energi*, 1(12).
- Duong, Q. (2014). Effect of processing and formulation on water migration through lipids.
- Fahrurrozi, L. P. (2020). *Teknologi Fermentasi dan Pengolahan Biji Kakao*. Jakarta: LIPI Press.
- Fauzi, A., Anita, Z., & Hamidah Harahap. (2013). Pengaruh Waktu Simpan Film Plastik Biodegradasi Dari Pati Kulit Singkong Terhadap Sifat Mekanikalnya. *Jurnal Teknik Kimia USU*, 2(2), 11–15. <https://doi.org/10.32734/jtk.v2i2.1431>
- Fernandes, V. A. (2013). Thermal, structural and rheological characteristics of dark *chocolate* with different compositions. *Journal of Food Engineering*, 116(1), 97–108.

- Franke, K. M. (2022). Alcohol in praline fillings influences the water migration within the surrounding *chocolate* shell. *Journal of Food Engineering*, 315.
- Fransiska, D., & Reynaldi, A. (2020). Karakteristik Hidrogel Dari Iota Karaginan dan PVA (Poly-Vinyl Alcohol) Dengan Metode Freezing-Thawing Cycle. *Jambura Fish Processing Journal*, 1(1), 28–36. <https://doi.org/10.37905/jfpj.v1i1.4503>
- Garrone, M., Pieters, H., & Swinnen, J. (2016). LICOS Discussion Paper Series From Pralines to Multinationals The Economic History of Belgian *Chocolate*.
- Georgijev, A. S., & Popov, V. S. (2010). Sensory Evaluation of Pralines Containing Different Honey Products. day 0, 7913–7933.
- Ghosh, V. Z. (2002). Identification and characterisation of organisms associated with *chocolate*. Identification and characterisation of organisms associated with *chocolate*, 42(6), 583–626.
- Hasbullah, R., Niam, A. G., Pujantoro, L., & Mardjan, S. (2018). Pengaruh Suhu Terhadap Permeabilitas Gas Pada Plastik Film Untuk Pengemasan Secara Atmosfir Termodifikasi. *Jurnal Teknik Pertanian Lampung (Journal of Agricultural Engineering)*, 7(3), 133. <https://doi.org/10.23960/jtep-1.v7i3.133-141>
- Hasibuan, H. A. (2015). Kombinasi Roll dan Ball Mill Refiner Pada Proses Conching dalam Pembuatan Cokelat Berbahan Cocoa Butter Substitute. *Jurnal Teknologi Industri Pertanian*, 25(3).
- Heuler, J., He, S., Ambardar, S., & Voronine, D. V. (2020). Point-of-care detection, characterization, and removal of chocolate bloom using a handheld Raman spectrometer. *Scientific Reports*, 10(1), 1–10. <https://doi.org/10.1038/s41598-020-66820-1>
- Hřivna, L., Machálková, L., Burešová, I., Nedomová, Š., & Gregor, T. (2021). Texture, color, and sensory changes occurring in chocolate bars with filling during storage. *Food Science and Nutrition*, 9(9), 4863–4873. <https://doi.org/10.1002/fsn3.2434>
- Ikasari, D., Suryaningrum, T. D., Arti, I. M., & Supriyadi, S. (2017). Pendugaan Umur Simpan Kerupuk Ikan Lele Dumbo (*Clarias gariepinus*) Panggang dalam Kemasan Plastik Metalik dan Polipropilen. *Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan*, 12(1), 55. <https://doi.org/10.15578/jpbkp.v12i1.342>
- Indarti, E. A. (2013). Kajian Pembuatan Cokelat Batang dengan Metode Tempering dan Tanpa Tempering. *Jurnal Teknologi dan Industri Pertanian Indonesia*, 5(1), 1-6.
- International Cocoa Organization (ICCO). (2023). Production\_QBCS-XLIX. XLIX, No.-1. (1).
- Isyanti, M. S. (2015). Use of Various Cocoa Butter Substitute (CBS) Hydrogenated in Making *Chocolate* Bar Mirna. 32(1), 33-44.
- Isyanti, M., Sudibyo, A., Supriatna, D., & Suherman, H. (2015). Use of Various Cocoa Butter Substitute (CBS) Hydrogenated in Making Chocolate Bar Mirna. *Journal of Agro-Based Industry*, 32(1), 33–44.
- Katrina Slettengern. (2010). Crack Formation in *Chocolate* Pralines. Master of Science Thesis in the Master Degree Programme Biotechnology, 36–42.

- Kementerian Pertanian RI. (2018). Buletin Konsumsi Pangan. Jakarta: Indonesia.
- Kusmiah, N. (2018). 217-421-1-Sm. Ilmu Pertanian Universitas Al Asyariah Mandar, 3(1), 23–27.
- Kusumadewi, Z. S. (2021). hysical characteristics of compound *chocolate* made with various flavouring agents produced using melanger as a small scale *chocolate* processing device. *IOP Conference Series: Earth and Environmental Science*, 653(1).
- Langkong, J. I. (2010). *Profile Mapping Of*. Fat From Cocoa Bean (*Theobroma Cocoa L* ), 1.
- Lecumberri, E. G.-P. (2007). A diet rich in dietary fiber from cocoa improves lipid profile and reduces malondialdehyde in hypercholesterolemic rats. *Nutrition*, 23(4): 332–341.
- Lonchamp, P. &. (2004). Fat bloom in *chocolate* and compound coatings. *European Journal of Lipid Science and Technology*, 106(4), 241–274.
- Machálková, L., Hřivná, L., Nedomová, Š., & Jůzl, M. (2015). The effect of storage temperature on the quality and formation of blooming defects in chocolate confectionery. *Potravinářstvo*, 9(1), 39–47. <https://doi.org/10.5219/425>
- Makwakwa, T. A., Moema, D., Nyoni, H., & Msagati, T. A. M. (2023). Ranking of dispersive-extraction solvents pairs with TOPSIS for the extraction of mifepristone in water samples using dispersive liquid-liquid microextraction. *Talanta Open*, 7(December 2022), 100206. <https://doi.org/10.1016/j.talo.2023.100206>
- Mardhiah, A., Musran, M., & Handayani, L. (2023). Intelligent Packaging Dalam Perspektif Filsafat Ilmu. *Jurnal Sains Riset*, 13(1), 125–133. <https://doi.org/10.47647/jsr.v13i1.976>
- Marsigit, W., Marniza, M., & Monica, R. F. A. (2020). Pengaruh jenis kemasan dan lama penyimpanan dalam suhu ruang terhadap mutu dodol pepaya. *Jurnal Agroindustri*, 10(1), 57–66.
- Marvig, C. L. (2014). Identification and characterisation of organisms associated with *chocolate* . Identification and characterisation of organisms associated with *chocolate* , 167-176.
- Marwati, T., Lesmaningsih, A., & Titiek. Farianti Djaafar. (2019). Kajian Teknologi Pengemasan Bubuk Dan Permen Cokelat Di Ttp Nglanggeran Yogyakarta. *Research Fair Unisri*, 3(1), 664–665. <https://ejurnal.unisri.ac.id/index.php/rsfu/article/view/2627>
- Misnawi, Susijahadi, Selmat, J., Wahyudi, T., & Putriani, N. (2006). Pengaruh Konsentrasi Alkali dan Suhu Koncing Terhadap Cita Rasa , Kekerasan dan Warna Permen Cokelat Effects of Alkali Concentration and Conching Temperature on Flavour ,. *Pelita Perkebunan*, 22(2), 119–135.
- Mukhlis Ritonga, A., Program Studi Teknik Pertanian -Fakultas Pertanian - Universitas Jenderal Soedirman Jl ProfDrHR Boenyamin -Banyumas, S., & Korespondensi, P. (2020). Pendugaan Umur Simpan Gula Kelapa Kristal Menggunakan Metode Akselerasi Berdasarkan Pendekatan Kadar Air Kritis Accelerated Self-life Testing of Crystal Coconut Sugar Using a Critical Moisture Content Approach. *Jurnal Teknologi Pertanian*, 21(1), 11.



- Mulato, S. S. (2004). Desain Teknologi Pengolahan Pasta, Lemak, dan Bubuk Cokelat untuk Kelompok Tani. Departemen Pertanian: Warta Penelitian dan Pengembangan Pertanian, Badan Litbang Pertanian.
- Nafingah, R., Kurniasari, J., Cahyani, A., Harmayani, E., & Saputro, A. D. (2019). Investigating the impact of Palm Sap Sugar proportion and fat content on heat stability of Milk Chocolate. *IOP Conference Series: Earth and Environmental Science*, 355(1), 1–7. <https://doi.org/10.1088/1755-1315/355/1/012043>
- Nightingale, L. M., Lee, S. Y., & Engeseth, N. J. (2011). Impact of Storage on Dark Chocolate: Texture and Polymorphic Changes. *Journal of Food Science*, 76(1). <https://doi.org/10.1111/j.1750-3841.2010.01970.x>
- Nisa, N. H., Saputro, A. D., Kusumawardani, I. N. S., Fadilah, M. A. N., Setiowati, A. D., & Rahayoe, S. (2023). The appearance and textural characteristic of *couverture* praline chocolate filled with carrageenan-based hydrogel. *IOP Conference Series: Earth and Environmental Science*, 1200(1). <https://doi.org/10.1088/1755-1315/1200/1/012018>
- Nisa, N. H., Saputro, A. D., Kusumawardani, I. N. S., Fadilah, M. A. N., Setiowati, A. D., & Rahayoe, S. (2023). The appearance and textural characteristic of *couverture* praline chocolate filled with carrageenan-based hydrogel. *IOP Conference Series: Earth and Environmental Science*, 1200(1). <https://doi.org/10.1088/1755-1315/1200/1/012018>
- Nizaha Juhaida, M., Smirnova, O., MacNaughtan, B., Vieira, J., & Wolf, B. (2019). The effect of limonene on bloom of cocoa butter and seeded dark chocolate model. *International Food Research Journal*, 26(3), 763–771.
- Nizori, A., Simamora, L. D., Rahmi, S. L., Tafzi, F., & Ichwan, B. (2022). Halal Dark Chocolate Quality: Influence of Tempering Time and Temperature. 16, 399–408.
- Nugraha, M., . P., & Zahra, N. N. (2021). Analysis of Duplex Cartons Quality Available in the Market. *Kreator*, 4(2). <https://doi.org/10.46961/kreator.v4i2.312>
- Nurhayati, R. (2019). The effect of refining time to the antioxidant capacity, phenolic content, sensory and physical properties of dark chocolate *couverture* The effect of refining time to the antioxidant capacity , phenolic content, sensory and physical properties of dark. 8–14. <https://doi.org/10.1088/1755-1315/251/1/012047>
- Nurkholisa, Z., Saputro, A. D., Hardiyanto, Y. F., Setiadi, P. A., Bintaro, N., & Karyadi, J. N. W. (2021). Physical characteristics of instantized cocoa drink formulated with maltodextrin produced using continuous-type steam jet agglomerator. *IOP Conference Series: Earth and Environmental Science*, 653(1). <https://doi.org/10.1088/1755-1315/653/1/012111>
- Pelsmaeker, S. De, Gellynck, X., Declercq, N., Januszewska, R., Hegyi, A., Küti, T., & Depypere, F. (2013). Artikel - Article The influence of different storage conditions and fat bloom on sensory characteristics of pralines Artikel - Article. 45–51
- Pelsmaeker, S. De, Gellynck, X., Declercq, N., Januszewska, R., Hegyi, A., Küti, T., & Depypere, F. (2013). Artikel - Article The influence of different storage

- conditions and fat bloom on sensory characteristics of pralines Artikel - Article. 45–51.
- Praseptiangga, D., Nabila, Y., & Muhammad, D. R. A. (2018). Kajian Tingkat Penerimaan Panelis pada Dark Chocolate Bar dengan Penambahan Bubuk Kayu Manis (*Cinnamomum burmannii*). Caraka Tani: *Journal of Sustainable Agriculture*, 33(1), 78–88. <https://doi.org/10.20961/carakatani.v33i1.19582>
- Rahmawati, F. (2016). Susu Bubuk Dan Konsentrasi Kayu Manis (*Cinnamomum burmani*) Terhadap Karakteristik Dark *Chocolate* Diajukan untuk Memenuhi Syarat Sidang Tugas Akhir Oleh: Program Studi Teknologi Pangan. Food.
- Ramlah, S. &. (2003). *Karakteristik Dan Citarasa Cokelat Putih Dari Lemak Kakao Non Deodorisasi Dan Deodorisasi*. 117-128.
- Risma, P., Putu Trisna Darmayanti, L., & Ayu Nocianitri, K. (2022). Pengaruh Jenis Kemasan Terhadap Karakteristik Cookies Ampas Tahu Selama Penyimpanan The Effect of Packaging Type on the Characteristics of Tofu Dregs Cookies During Storage. *Itepa: Jurnal Ilmu Dan Teknologi Pangan*, 11(2), 2022–2261.
- Romli, M., Suryani, A., Yuliasih, I., & Johan, S. (2013). The Characterization of Morphology, Thermal, Physic-Mechanic, and Barrier of Biodegradable Plastic from Thermoplastic Starch-LLDPE/HDPE Blends. *Agritech*, 33(2), 197–207.
- Sabarisman, I., & Purwaditya, A. K. (2020). Analisis Deskriptif dan Perilaku Konsumen Bar Chocolate di Yogyakarta. *Jurnal Sains Dan Seni ITS*, 8(2), 10–12. <https://doi.org/10.12962/j23373520.v8i2.49946>
- Saputro, A. D. (2017). Quality attributes of dark *chocolates* formulated with palm sap-based sugar as nutritious and natural alternative sweetener. *European Food Research and Technology*, 243(2).
- Saputro, A. D. (2021). Cokelat - Food Review. *Food Review Indonesia*, XVI(3), 56–63.
- Saputro, A. D. (2021). Sinergi Triple Helix Faktor-Faktor Kualitas Cokelat *Couverture*: Pentingnya Edukasi Bagi Konsumen & Produsen. Vol. XVI.
- Saputro, A. D., M, N. F., S, K. B., S, R., J, W. K., & Setiowati, A. D. (2022). *Physical Characteristic of Heat Resistant Chocolate Formulated with Konjac Glucomannan and Xanthan Gum-Based Hydrogel at Various Fat Content Crystal Growth (Arifin Dwi Saputro I, Mira.pdf* (pp. 658–670).
- Saputro, A. D., Van de Walle, D., & Dewettinck, K. (2019). Palm Sap Sugar: A Review. *Sugar Tech*, 21(6), 862–867. <https://doi.org/10.1007/s12355-019-00743-8>
- Saputro, A. D., Van de Walle, D., & Dewettinck, K. (2020). Physicochemical properties of coarse palm sap sugars as natural alternative sweetener. *Food Bioscience*, 38(1), 100780. <https://doi.org/10.1016/j.fbio.2020.100780>
- Saputro, A. D., Van de Walle, D., Aidoo, R. P., Mensah, M. A., Delbaere, C., De Clercq, N., Van Durme, J., & Dewettinck, K. (2017). Quality attributes of dark *chocolates* formulated with palm sap-based sugar as nutritious and natural alternative sweetener. *European Food Research and Technology*, 243(2), 177–191. <https://doi.org/10.1007/s00217-016-2734-9>
- Saputro, A. D., Van de Walle, D., Hinneh, M., Van Durme, J., & Dewettinck, K.

- (2018). Aroma profile and appearance of dark *chocolate* formulated with palm sugar–sucrose blends. *European Food Research and Technology*, 244(7), 1281–1292. <https://doi.org/10.1007/s00217-018-3043-2>
- Saputro, A. D., Van de Walle, D., Kadivar, S., Bin Sintang, M. D., Van der Meeren, P., & Dewettinck, K. (2017). Investigating the rheological, microstructural and textural properties of *chocolates* sweetened with palm sap-based sugar by partial replacement. *European Food Research and Technology*, 243(10), 1729–1738. <https://doi.org/10.1007/s00217-017-2877-3>
- Setiani, W., Sudiarti, T., & Rahmidar, L. (2013). Preparasi Dan Karakterisasi Edible Film Dari Poliblend Pati Sukun-Kitosan. *Jurnal Kimia VALENSI*, 3(2). <https://doi.org/10.15408/jkv.v3i2.506>
- Sinclair, J. (2007). *A Comparison of Material Preferences by Chocolatiers and Consumers*.
- Siregar, S. Z., Saputro, A. D., Edi, Fadilah, M. A. N., Susanti, D. Y., & Setiowati, A. D. (2023). The impact of shell formation duration during manual tempering process on the hardness and melting point of *couverture* praline *chocolate*. *IOP Conference Series: Earth and Environmental Science*, 1200(1). <https://doi.org/10.1088/1755-1315/1200/1/012017>
- Smith, K. C. (2007). Effect of nut oil migration on polymorphic transformation in a model system. *Food Chemistry*, 102(3), 656–663.
- Stearin, C., Minyak, D., & Sawit, K. (2019). Karakteristik milk *chocolate couverture* dan milk *chocolate* analog menggunakan cocoa butter substitute (cbs) dan crude stearin dari minyak kelapa sawit. 53–62.
- Stortz, T. A., & Marangoni, A. G. (2011). *Heat resistant chocolate*. *Trends in Food Science and Technology*, 22(5), 201–214. <https://doi.org/10.1016/j.tifs.2011.02.001>
- Sucipta, I. N., Suriasih, K., & Kenacana, P. K. D. (2017). Pengemasan Pangan: Kajian Pengemasan yang Aman, Nyaman, Efektif dan Efisien. Udayana University Press, 1–178.
- Sudibyo, A. (2012). Peran Cokelat sebagai Produk Pangan Derivat Kakao yang Menyehatkan. *Jurnal Riset, Industri*, VI(1), 23–40.
- Suhartono, & Iskandar, R. (2017). Pengaruh Penggunaan berbagai Jenis Kemasan Kertas terhadap Daya Simpan Kubis (*Brassica oleracea*). *Jurnal Siliwangi*, 3(2), 222–229. <https://jurnal.unsil.ac.id/index.php/jssainstek/article/view/360/269>
- Suri, T., & Basu, S. (2022). Heat resistant *chocolate* development for subtropical and tropical climates: a review. *Critical Reviews in Food Science and Nutrition*, 62(20), 5603–5622. <https://doi.org/10.1080/10408398.2021.1888690>
- Suryani, A., Santoso, J., & Rusli, M. S. (2015). Karakteristik Dan Struktur Mikro Gel Campuran Semirefined Carrageenan Dan Glukomanan. *Jurnal Kimia Dan Kemasan*, 37(1), 19. <https://doi.org/10.24817/jkk.v37i1.1808>
- Svanberg, L. A. (2011). Effect of sugar, cocoa particles and lecithin on cocoa butter crystallisation in seeded and non-seeded. *Journal of Food Engineering*, 104(1), 70–80.



- Svanberg, L. A. (2011). Effect of sugar, cocoaparticles and lecithin on cocoa butter crystallisation in seeded and non-seeded particles and lecithin on cocoa butter crystallisation in seeded and non-seeded *chocolate* model systems. *Journal of Food Engineering*, 104(1), 70-80.
- Svanberg, L. L. (2012). *Chocolate* swelling during storage. *Journal of Food Science*, 77(11), E328–E334.
- Syafira, N. S., Saputro, A. D., Khasanah, A. N., Oetama, T., Setiowati, A. D., Rahayoe, S., & Bintoro, N. (2021). Impact of Cocoa Butter Replacer (CBR) proportion on the physical characteristics of compound dark *chocolate*. *IOP Conference Series: Earth and Environmental Science*, 653(1). <https://doi.org/10.1088/1755-1315/653/1/012035>
- Tahad, A., & Sanjaya, A. S. (2018). Isoterm Freundlich, Model Kinetika, dan Penentuan Laju Reaksi Adsorpsi Besi dengan Arang Aktif dari Ampas Kopi. *Jurnal Chemurgy*, 1(2), 13. <https://doi.org/10.30872/cmg.v1i2.1140>
- Tan, J., & Balasubramanian, B. M. (2017). *Particle size* measurements and scanning electron microscopy (SEM) of cocoa particles refined / conched by conical and cylindrical roller stone melangers. *Journal of Food Engineering*, 212, 146–153. <https://doi.org/10.1016/j.jfoodeng.2017.05.033>
- Tomerlin, R., Tomiša, M., & Vusić, D. (2019). The influence of printing, lamination and high pressure processing on spot color characterisation. *Tehnički Glasnik*, 13(3), 218–225. <https://doi.org/10.31803/tg-20190226231838>
- Towaha, J. A. (2012). *Keragaman Mutu Biji Kakao dan Produk Turunannya pada Berbagai Tingkat Fermentasi: Studi Kasus di Tabanan Bali*. Pelita Perkebunan, 28:166-183.
- Turhan, K. N., & Şahbaz, F. (2004). Water vapor permeability, tensile properties and solubility of methylcellulose-based edible films. *Journal of Food Engineering*, 61(3), 459–466. [https://doi.org/10.1016/S0260-8774\(03\)00155-9](https://doi.org/10.1016/S0260-8774(03)00155-9)
- Utami, K. Z. (2015). Pengaruh Ukuran Partikel Pasta Kakao terhadap Pembentukan Fat Bloom pada Cokelat Batang. Repository UGM.
- Vissotto, F. Z., Jorge, L. C., Makita, G. T., Rodrigues, M. I., & Menegalli, F. C. (2010). Influence of the process parameters and sugar granulometry on cocoa beverage powder steam agglomeration. *Journal of Food Engineering*, 97(3), 283–291. <https://doi.org/10.1016/j.jfoodeng.2009.10.013>
- Wahyudi, P. P. (2008). Panduan Lengkap Kakao. Jakarta: Penebar Swadaya.
- Wahyuni, N., Rohaeti, A. T., & Sari, D. I. (2022). Pengaruh Konsumsi Dark *Chocolate* Terhadap Tekanan Darah Ibu Hamil Trimester 3 Dalam Mencegah Pre Eclamps Pada Kehamilan di Wilayah Kerja Puskesmas Kabupaten Lebak Mandala. *Journal of Midwifery and Health Research*, 1(1), 21–26. <https://doi.org/10.36743/jmhr.v1i1.415>
- Wulandari, A., Waluyo, S., & Novita, D. (2013a). Prediksi umur simpan kerupuk kemplang dalam kemasan plastik polipropilen beberapa ketebalan. *Jurnal Teknik Pertanian Lampung*, 2(2), 105–114.

- Wulandari, A., Waluyo, S., & Novita, D. D. (2013b). Prediksi Umur Simpan Krupuk KempilNG Dalam Kemasan Plastik Polipropilen. *Jurnal Teknik Pertanian Lampung*, 2(2), 105–114.
- Ziegleder, G. (1997). Fat Migration and Bloom. *The Manufacturing Confectioner*, 43-44.
- Ziegleder, G., & Mikle, H. (1995a). Fetteif (Teil II). *Süßwaren*, 39(10), 23-25.
- Zigler, G. R. (2001). The role of *particle size* distribution of suspended solids in defining the sensory properties of milk *chocolate*. *International Journal of Food Properties*, 4(2), 353–370.