DAFTAR PUSTAKA

Adawiyah, D. (2013). Pengukuran Warna Produk Pangan. *FoodReview Indonesia*, pp. 52-58.

Adip, M. S., Hendrarto, B., & Purwanti, F. (2014). Nilai Hue Daun Rhizopora: Hubungannya dengan Faktor Lingkungan dan Klorofil Daun di Pantai Ringgung, Desa Sidodadi, Kecamatan Padang Cermin, Lampung. *Diponegoro Journal of Maquares*, 20-26.

Ai, N. S., & Banyo, Y. (2011). Konsentrasi Klorofil Daun Sebagai Indikator Kekurangan Air Pada Tanaman. *Jurnal Ilmiah Sains*, 166-173.

Ajiningrum, P. S. (2018). Kadar Total Pigmen Klorofil Tanaman Avicennia marina Pada Tingkat Perkembangan Daun yang Berbeda. *Stigma*, 52-59.

Al-Bukhaiti, W., Noman, A., Qasim, A. S., & Al-Farga, A. (2017). Gas Chromatography: Principles, Advantages and Applications in Food Analysis. *International Journal of Agriculture Innovations and Research*, 123-128.

Amiarsi, D., & Mulyawanti, I. (2013). Pengaruh Metode Pembekuan Terhadap Karakteristik Irisan Buah Mangga Beku Selama Penyimpanan. *Hort*, 255-262.

Anjarsari. (2016). Katekin Teh Indonesia: Prospek dan Manfaatnya. *Jurnal Kultivasi*, 99-106.

Annas, T. (2019). *Perbandingan Model Warna RGB, HSL, dan HSV Sebagai Fitur dalam Prediksi Cuaca pada Citra Langit Menggunakan K-Means.* Retrieved from Teknik Informatika ITB: https://informatika.stei.itb.ac.id/~rinaldi.munir/Citra/2019-2020/Makalah2019/13516148.pdf

Atmaja, P. (2018). Changes in chlorophyll and polyphenols content in Camellia sinensis var. sinensis at different stage of leaf maturity. *International Conference on Green Agro-industry and Bioeconomy*, 1-7.

Balasooriya, R., Kooragoda, M., & Jayawardhane, P. (2019). Comparative Analysis on Physical and Chemical Characteristics of Commercially Manufactured/Processed Green Tea in Sri Lanka. *International Journal of Food Science and Nutrition*, 43-47.

Basorudin, M., Rizqi, A., Murdaningrum, S., & Maharani, W. (2019). Kajian Persebaran Komoditas Teh: Pengembangan Kawasan Perkebunan Teh di Provinsi Jawa Barat Tahun 2015. *Jurnal Sosial Ekonomi Pertanian*, 205-214.

Collings, E. (2019). Spatial changes in leaf biochemical profile of two tea cultivars following cold storage under two different vapour pressure deficit (VPD) conditions. *Food Chemistry*, 179-185.

Crawford Scientific. (2016). *Internal Standard Theory of HPLC Quantitative and Qualitative HPLC*. Retrieved from LC GC's CHROMacademy: https://www.chromacademy.com/channels/hplc/technique/quantitative-and-qualitative-hplc/

Danuco, M. (2024). *A Matcha Lover's Guide to Kyoto*. Retrieved from Japan Cheapo: https://japancheapo.com/food-and-drink/matcha-guide-kyoto/

DataBooks. (2023). *Tren Ekspor Teh Hijau dan Teh Hitam Indonesia (2018-2022)*. Retrieved from DataBooks: https://databoks.katadata.co.id/datapublish/2023/12/05/teh-hijau-dan-teh-hitam-mana-yang-paling-banyak-diekspor-indonesia

Daud, A., Suriati, & Nuzulyanti. (2020). Kajian Penerapan Faktor yang Mempengaruhi Akurasi Penentuan Kadar Air Metode Thermogravimetri. *Lutjanus*, 11-16.

Ebrahimi, P. (2023). Chlorophylls as Natural Bioactive Compounds Existing in Food By-Products: A Critical Review. *Plants*, 1-12.

Emergen Research. (2022). *Matcha Market*. Retrieved from EmergenResearch: https://www.emergenresearch.com/industry-report/matcha-market

Erfan, E., & Nafrialdi. (2022). Color Palettes Overview After Thresholding Process with Default Methods of ImageJ or FIJI. *International Conference on Engineering and Information Technology for Sustainable Industry*, 1-5.

Etxebarria, N. (2009). Retention-time locked methods in gas chromatography. *Journal of Chromatography A*, 1624-1629.

Fadhilah, Z. H., Perdana, F., & Syamsudin, R. A. (2021). Review: Telaah Kandungan Senyawa Katekin dan Epigalokatekin Galat (EGCG) sebagai Antioksidan pada Berbagai Jenis Teh. *Pharmascience*, 31-44.

Genuine Tea. (2024). *The Colour of Quality: Decoding Matcha Shades*. Retrieved from GenuineTea: https://www.genuinetea.ca/blogs/blog/the-colour-of-quality-decoding-matcha-shades

Hamuda, E., McGinley, B., Glavin, M., & Jones, E. (2017). Automatic Crop Detection Under Field Conditions Using the HSV Colour Space and Morphological Operations. *Computers and Electronics in Agriculture*, 97-107.

Harun, M. F., Larasati, D., & Haslina. (2020). Penggunaan Nitrogen Cair pada Singkong Keju Terhadap Kadar Abu, Kalsium, dan Organoleptik. *Jurnal TPHP Universitas Semarang*, 1-7.

Hastawan, A. F., Septiana, R., & Windarto, Y. E. (2019). Perbaikan Hasil Segmentasi HSV Pada Citra Digital Menggunakan Metode Segmentasi RGB Grayscale. *Edu Komputika Journal*, 32-37.

Heryana, N., & Rokhmah, D. N. (2021). Estimasi Cadangan Karbon Tersimpan pada Perkebunan Teh di Tiga Ketinggian Tempat. *Jurnal Tanah dan Iklim*, 155-162.

Industrial Specialties Mfg. (2020). *Mesh and Micron Sizes.* Retrieved from ISM: https://www.industrialspec.com/images/files/mesh-micron-sizes-chart-ebook-ism.pdf

ISO. (1980). *ISO 1573 Tea.* USA: International Organization for Standardization.

Jumadi, J., Yupianti, & Sartika, D. (2021). Pengolahan CItra DIgital untuk Identifikasi Objek Menggunakan Metode Hierarchical Agglomerative Clustering. *Jurnal Sains & Teknologi*, 148-156.

Jung, H., Lee, Y. J., & Yoon, W. B. (2018). Effect of Moisture Content on the Grinding Process and Powder Properties in Food: A Review. *Processes Journal*, 1-16.

Junghare, H. (2017). A Review on Cryogenic Grinding. *International Journal of Current Engineering and Technology*, 420-423.

Kamble, P. (2015). Estimation of Chlorophyll Content in Young and Adult Leaves of Some Selected Plants. *Universal Journal of Environmental Research and Technology*, 306-310.

Kaur, G. (2018). Gas Chromatography. *International Journal of Information and Computing Science*, 125-131.

Khobragade, & Thakare. (2014). Image Compression Techniques-A Review. *International Journal of Computer Science and Information Technologies*, 272-275.

Kim, J. M., Kang, J. Y., Park, S. K., Han, H. J., Lee, K.-Y., Kim, A.-N., . . . Heo, H. J. (2020). Effect of storage temperature on the antioxidant activity and catechins stability of Matcha (Camellia sinensis). *Food Sci Biotechnol*, 1261-1271.

Kochman, J., Jakubczyk, K., Antoniewicz, J., Mruk, H., & Janda, K. (2021). Health Benefits and Chemical Composition of Matcha Green Tea. *Molucules*, 1-11.

Kumaseh, M., Latumakulita, L., & Nainggolan, N. (2013). Segmentasi Citra DIgial Ikan Menggunakan Metode Thresholding. *Jurnal Ilmiah Sains*, 74-79.

Liem, J. L., & Herawati, M. M. (2021). Pengaruh Umur Daun Teh dan Waktu Oksidasi Enzimatis Terhadap Kandungan Total Flavonoid pada Teh Hitam (Camellia sinesis). *Jurnal Teknik Pertanian Lampung*, 41-48.

Marbun, R. E. (2021). Segmentasi CItra Spektrum Menggunakan Algoritma Region Growing. *Jurnal Terapan Informatika Nusantara*, 424-429.

Mordor Intelligence. (2023). *Matcha Market Size & Share Analysis - Growth Trends & Forecasts (2024 - 2029)*. Retrieved from Mordor Intelligence: www.mordorintelligence.com/industry-reports/matcha-market

Muthukrishnan, R., & Radha, M. (2011). Edge Detection Techniques for Image Segmentation. *International Journal of Computer Science & Information Technology*, 259-267.

Nasution, T. (2012). Segmentasi Citra DIgital Berbasis Clustering Menggunakan Deteksi Tepi Sobel. *Jurnal Sains dan Teknologi Informasi*, 15-27.

Negara, J. K. (2016). Aspek Mikrobiologis serta Sensori (Rasa, Warna, Tekstur, Aroma) pada Dua Bentuk Penyajian Keju yang Berbeda. *Jurnal Ilmu Produksi dan Teknologi Hasil Peternakan*, 286-290.

NioTeas. (2023). *Green Matcha Color Palette decoded Grade by Grade*. Retrieved from NioTeas: http://www.nioteas.com/blogs/matcha/matcha-green-color

Oliviera, G., Machado, C. C., Inacio, D. K., Petruci, J. F., & Silva, S. G. (2022). RGB color sensor for colorimetric determinations: Evaluation and quantitative analysis of colored liquid samples . *Talanta*, 1-7.

Panggabean, A. K., Syahfaridzah, A., & Ardiningsih, N. A. (2020). Mendeteksi Objek Berdasarkan Warna dengan Segmentasi Warna HSV Menggunakan Aplikasi Matlab. *Jurnal Manajemen Informatika & Komputerisasi Akuntansi*, 94-97.

Panjaitan, R. S. (2022). Caffeins Levels in Green Tea Bags. *Indonesian Journal of Pharmaceutical Research*, 26-31.

Pathare, P. (2013). Colour Measurement and Analysis in Fresh and Processed Foods: A Review. *Food Bioprocess Technology*, 36-60.

Pratama, A. J., & Laily, A. N. (2015). Analysis of Chlorophyll Content of Gandasuli Leaves (Hedychium gardnerianum Shephardex Ker-Gawl) at Three Different Development Areas. *Seminar Nasional Konservasi dan Pemanfaatan Sumber Daya Alam*, 216-219.

Prawira, M., Maulana, H., Shabri, Riski, G., Fauziah, A., & Harianto, S. (2021). Evaluasi Kesesuaian Mutu Produk Teh dengan Persyaratan Standar Nasional Indonesia. *Jurnal Standardisasi*, 43-52.

Putra, D. (2010). *Pengolahan Citra Digital.* Yogyakarta: CV Andi Offset.

Putranto, B. Y., Hapsari, W., & Wijana, K. (2010). Segmentasi Warna Citra dengan Deteksi Warna HSV untuk Mendeteksi Objek. *Jurnal Informatika* , 1-14.

Rani, N. (2017). Image Processing Techniques: A Review. *Journal on Today's Ideas-Tomorrow Technologies*, 40-49.

Rohiqi, H. (2021). Pengaruh Tingkat Ketuaan Daun Terhadap Karakteristik Teh Herbal Matcha Tenggulun (Protium javanicum Burm.F.). *Jurnal Ilmu dan Teknologi Pangan*, 345-356.

Rueden, C. (2017). ImageJ2: ImageJ for The Next Generation of Scientific Image Data. *BMC Bioinformatics*, 1-26.

Sadiq, M. A., Zohra, E., Jamil, M. A., Wasim, M., Riaz, H., Raza, S. A., . . . Ahmad, M. A. (2018). Estimation of Caffeine Concentration in Decaffeinated Coffee and Tea Available in Pakistan. *Journal of Pure and Applied Microbiology*, 229-247.

Sappu, E. E., Handayani, D., & Rahmi, Y. (2014). Pengaruh Substitusi Tepung Terigu dengan Tepung Daun Turi (Sesbania grandiflora) terhadap mutu daging nabati. *Indonesian Journal of Human Nutrition*, 114-127.

Serdar, G., Demir, E., Bayrak, S., & Sokmen, M. (2016). New Approaches for Effective Microwave Assisted Extraction of Caffeine and Catechins from Green Tea. *International Journal of Secondary Metabolite*, 3-13.

Shanmugasundaram, A. S. (2018). Low temperature grinding of turmeric. *AgricEngInt Journal*, 215-220.

Sharma, P., & Das, R. (2016). Cation-exchange high-performance liquid chromatography for variant hemoglobins and HbF/A2: What must hematopathologists know about methodology? *World Journal of Methodology*, 20-24.

Sivanesan, I., Gopal, J., Muthu, M., Chun, S., & Oh, J.-W. (2021). Retrospecting the Antioxidant Activity of Japanese Matcha Green Tea-Lack of Enthusiasm. *Applied Sciences Journal*, 1-13.

Sokary, S., Al-Asmakh, M., Zakaria, Z., & Bawadi, H. (2023). The Therapeutic Potential of Matcha Tea: A Critcal Review on Human and Animal Studies. *Current Research in Food Science*, 1-10.

Solikhah, R. (2019). Aktivitas Antioksidan dan Kadar Klorofil Kultivar Singkong di Daerah Wonosobo. *Life Science*, 86-95.

Standard Nasional Indonesia. (1998). *SNI 01-4453:1998 Teh Hijau Bubuk.* Jakarta: Badan Standardisasi Nasional.

Sugiyono. (2010). *Metode Penelitian Kuantitatif, Kualitatif, dan R&D.* Bandung: Alfabeta.

Suzuki, Y., & Shioi, Y. (2003). Identification of Chlorophylls and Carotenoids in Major Teas byHigh-Performance Liquid Chromatography with PhotodiodeArray Detection. *Journal of Agricultural and Food Chemistry*, 5307-5314.

Tarwendah, I. P. (2017). Jurnal Review: Studi Komparasi Atribut Sensoris dan Kesadaran Merek Produk Pangan. *Jurnal Pangan dan Agroindustri*, 66-73.

Triviana, L., Nur, M., & Rosidah, S. C. (2023). Metabolisme Katekin Teh Hijau dan Manfaat Kesehatan Terhadap Obesitas. *Warta BSIP Perkebunan*, 1-7.

Widyaningrum, N. (2015). The effect of altitude against total phenolic and Epigallocatechin Gallate (EGCG) content in green tea leaves. *Proceedings of the IConSSE*, 34-40.

Xie, C., Li, X., Shao, Y., & He, Y. (2014). Color Measurement of Tea Leaves at Different Drying Periods Using Hyperspectral Imaging Technique. *Plos One*, 1-15.

Yenrina, R. (2015). *Metode Analisis Bahan Pangan dan Komponen Bioaktif.* Padang: Andalas University Press.

Zhang, Q. (2020). Screening Tea Cultivars for Novel Climates: Plant Growth and Leaf Quality of Camellia sinensis Cultivars Grown in Mississippi, United States. *Frontiers in Plant Science*, 1-12.