

DAFTAR PUSTAKA

- Agorastos, G. v. (2020). Review of mouthfeel classification. A new perspective on food perception. *Unraveling mouthfeel*, 14. doi:<https://doi.org/10.26481/dis.20230713ga>
- Agustini, T. W. (2021). Evaluation of the volatile compound basil leaf (*Ocimum basilicum*) intervention on *Spirulina platensis*. *Food Research*, 5, 48-53. doi:[https://doi.org/10.26656/fr.2017.5\(S3\).010](https://doi.org/10.26656/fr.2017.5(S3).010)
- Almeida, L. M. (2021). Effect of the addition of *Spirulina* sp. biomass on the development and characterization of functional food. *Algal Research*, 58, 102387. doi:<https://doi.org/10.1016/j.algal.2021.102387>
- Ashok, P. K. (2012). Tannins are astringent. *Journal of pharmacognosy and phytochemistry*, 1(3), 45-50.
- Badan Riset dan Inovasi Nasional. (2022, Oktober). *Mikroalga Pilar Sumber Pangan dan Kesehatan di Indonesia*. <https://www.brin.go.id/news/110920/mikroalga-pilar-sumber-pangan-dan-kesehatan-di-indonesia>
- Badan Standarisasi Nasional. (2011). Bubuk Minuman Kedelai. *SNI 7612-2011*.
- Badan Standarisasi Nasional. (1995). Susu Kedelai. *SNI 01-3830-1995* <https://pesta.bsn.go.id/produk/detail/4222-sni01-3830-1995>
- Badan Standardisasi Nasional. (2024). *RSNI ISO 8586:2023: Analisis sensori — Seleksi dan pelatihan asesor sensori* (Rancangan Standar Nasional Indonesia 3). https://bsn.go.id/uploads/attachment/rsni3_iso_8586_2023_siap_jp.pdf
- arba, C. A. (2024). Effects of polyols at low concentration on the release of sweet aroma compounds in model soda beverages. *Food Chemistry: X*, 22, 101440. doi:<https://doi.org/10.1016/j.fochx.2024.101440>
- Barkallah, M. D. (2017). Effect of *Spirulina platensis* fortification on physicochemical, textural, antioxidant and sensory properties of yogurt during fermentation and storage. *Lwt*, 84, 323-330. doi:<http://dx.doi.org/10.1016/j.lwt.2017.05.071>
- Beuchat, L. R. (2013). Low--water activity foods: increased concern as vehicles of foodborne pathogens. *Journal of food protection*, 76(1), 150-172. doi:[doi:10.4315/0362-028X.JFP-12-21](https://doi.org/10.4315/0362-028X.JFP-12-21)

- Bosnea, L. T. (2020). Incorporation of *Spirulina platensis* on traditional greek soft cheese with respect to its nutritional and sensory perspectives. *In Proceedings*, 99. doi:https://doi.org/10.3390/foods_2020-07600
- Boukhari, N., Doumandji, A., Sabrine Ait chaouche, F., & Ferradji, A. (2018). Effect of ultrasound treatment on protein content and functional properties of *Spirulina* powder grown in Algeria. *Mediterranean Journal of Nutrition and Metabolism*, 11(3), 235-249.
- BPOM Republik Indonesia. (2016). ACUAN LABEL GIZI. *PerKep BPOM RI Nomor 9 Tahun 2016*.
- BPOM Republik Indonesia. (2022). PENGAWASAN KLAIM PADA LABEL DAN IKLAN PANGAN OLAHAN. *Perkep BPOM RI Nomor 1 Tahun 2022*.
- Braga-Souto, R. N. (2025). Cracking *Spirulina* flavor: compounds, sensory evaluations, and solutions. *Trends in Food Science & Technology*, 104847. doi:<https://doi.org/10.1016/j.tifs.2024.104847>
- Burghardt, K. C. (2024). Towards Sustainable Protein Sources: The Thermal and Rheological Properties of Alternative Proteins. *Foods*, 13(3), 448. doi:<https://doi.org/10.3390/foods13030448>
- Choopani, A. P. (2016). *Spirulina*: a source of gamma-linoleic acid and its applications. *Journal of Applied Biotechnology Reports*, 3(4), 483-488.
- Colonia, B. S. (2023). Deodorization of algae biomass to overcome off-flavors and odor issues for developing new food products: innovations, trends, and applications. *Food Chemistry Advances*, 2, 100270. doi:<https://doi.org/10.1016/j.focha.2023.100270>
- Cempaka, L. A. (2023). Physicochemical and Sensory Analysis of Cocoa-Coffee Blend Drink Using the Check-All-That-Apply (CATA). *Asia Pacific Journal of Sustainable Agriculture, Food and Energy*, 11(1), 29-36. Retrieved from <https://ojs.bakrie.ac.id/index.php/APJSAFE/about>
- Cuellar-Bermúdez, S. P.-D.-S.-S.-R.-D.-H. (2017). Deodorization of *Arthrospira platensis* biomass for further scale-up food applications. *Journal of the science of food and agriculture*, 97(15), 5123 - 5130. doi:<https://doi.org/10.1002/jsfa.8391>
- da Silva, S. C. (2019). Spray-dried *Spirulina platensis* as an effective ingredient to improve yogurt formulations: Testing different encapsulating solutions.

Journal of Functional Foods, 60, 103427.
doi:<https://doi.org/10.1016/j.jff.2019.103427>

DLG (Deutsche Landwirtschafts-Gesellschaft). (2018). *Practice guide for sensory panel training: Part 2: Training plans for sensory assessor and panel qualification* (DLG Expert report 12/2018). DLG. <https://www.dlg.org>

Data Bridge Market Research. (2022, Oktober). *Global Spirulina Powder Market – Industry Trends and Forecast to 2029*. https://www.databridgemarketresearch.com/reports/global-spirulina-powder-market?srsId=AfmBOoofR023nJwZ4_BFUtZiyAgEv8Us-F1j_v7wn_DbBpz8A3pheJXN

De Farias, N. F. (2019). Drying and quality of microalgal powders for human alimentation In: *Microalgae-from physiology to application*. Ed.

De Oliveira, T. T. (2021). Microencapsulation of Spirulina sp. LEB-18 and its incorporation in chocolate milk: Properties and functional potential. *Lwt*, 148, 111674. doi:<https://doi.org/10.1016/j.lwt.2021.111674>

Egea, M. B.-F. (2023). Physicochemical characteristics and rheological properties of soymilk fermented with kefir. *Biointerface Res. Appl. Chem*, 13,, 1-10. doi:<https://doi.org/10.33263/BRIAC132.127>

Elkot, W. F.-S. (2024). Development and characterization of a novel flavored functional fermented whey-based sports beverage fortified with Spirulina platensis. *International Journal of Biological Macromolecules*, 258, 128999. doi:<https://doi.org/10.1016/j.ijbiomac.2023.128999>

Essa, M. M.-B. (2023). Functional foods and their impact on health. *Journal of food science and technology*, 60(3), 820–834. doi:<https://doi.org/10.1007/s13197-021-05193-3>

Fadhilah, I. A. (2021). Lipid Contain of Three Microalgae on Culture with Different pH and Salinity. In *International Conference on Sustainable Biomass (ICSB 2019)*, 102-112.

Fatima, A. S. (2024). Exploring the significance of protein concentrate: A review on sources, extraction methods, and applications. *Food Chemistry Advances*, 100771. doi:<https://doi.org/10.1016/j.focha.2024.100771>

Fernandes, R., Campos, J., Serra, M., Fidalgo, J., Almeida, H. A., Toubarro, D., & Barros, A. (2023). Exploring the Benefits of Phycocyanin: From Spirulina Cultivation to Its Widespread Applications. *Pharmaceuticals*, 592.

- Fiorentini, M. K. (2020). Role of sensory evaluation in consumer acceptance of plant-based meat analogs and meat extenders: A scoping review. . *Foods*, 9(9), 1334.
- Gao, F. L. (2024). Grainy properties of post–heating fermented milk with different particle sizes. *LWT*, 198, 116003.
- Ghode, S. P. (2020). Formulation and Development of Spirulina (Athrospira plantasis) Loaded Chocolates as Immunity Boosters. *International Journal of Phytomedicine*, 132-137. doi:DOI:10.5138/09750.2463
- Gong, Q. L. (2023). Effect of cavitation jet technology on instant solubility characteristics of soymilk flour: Based on the change of protein conformation in soymilk. *Ultrasonics sonochemistry*, 96, 106421. doi:<https://doi.org/10.1016/j.ultsonch.2023.106421>
- Gotow, N. E. (2018). Comparison of Temporal Profiles among Sucrose, Sucralose, and Acesulfame Potassium after Swallowing Sweetened Coffee Beverages and Sweetened Water Solutions. *Beverages*, 4(2), 28. doi:<https://doi.org/10.3390/beverages4020028>
- Grembecka, M. (2015). Sugar alcohols—their role in the modern world of sweeteners:a review. *Eur Food Res Technol*, 241, 1–14. doi:DOI 10.1007/s00217-015-2437-7
- Gulkirpik, E. D. (2023). Evaluation of a low-resource soy protein production method and its products. *Frontiers in Nutrition*, 10, 1067621. doi:<https://doi.org/10.3389/fnut.2023.1067621>
- Gurtler, J. B. (2019). Challenges in recovering foodborne pathogens from low-water-activity foods. *Journal of food protection*, 82(6), 988-996. doi:<https://doi.org/10.4315/0362-028X.JFP-18-204>
- Hafiludin, H. (2011). Karakteristik proksimat dan kandungan senyawa kimia daging putih dan daging merah ikan tongkol (*Euthynnus affinis*). *Jurnal Kelautan: Indonesian Journal of Marine Science and Technology*, 4(1), 1-10.
- Han, C. Z. (2024). Relating specific conformational transitions with the interaction mechanisms of thermally pretreated β -lactoglobulin with volatile aldehydes-ketones. *Journal of Molecular Structure*, 1313, 138709. doi:<https://doi.org/10.1016/j.molstruc.2024.138709>

- Hariono, B. E. (2023). Quality nutrition, metal content, and health risks in soy milk products using aluminum and stainless steel cookers. *AcTion: Aceh Nutrition Journal*, 8(4), 526-532.
- Hassanzadeh, H. G. (2022). The physicochemical properties of the spirulina-wheat germ-enriched high-protein functional beverage based on pear-cantaloupe juice. *Food Science & Nutrition*, 10(11), 3651-3661. doi:<https://doi.org/10.1002/fsn3.2963>
- Hayati, R. &. (2020). Determination of the best treatment of the harvesting, physicochemical properties, organoleptic test using the effectiveness index method on the Aceh local rice genotype M7. In *IOP Conference Series: Earth and Environmental Science (Vol. 425, No. 1)*, 012012. doi:[doi:10.1088/1755-1315/425/1/012012](https://doi.org/10.1088/1755-1315/425/1/012012)
- Heymann, H. &. (2010). *Sensory evaluation of food: principles and practices*. Springer Science & Business Media.
- Hong, D. D. (2023). Transcriptome analysis of *Spirulina platensis* sp. at different salinity and nutrient compositions for sustainable cultivation in Vietnam. *Sustainability*, 15(5), 11906. doi:<https://doi.org/10.3390/su151511906>
- Hui, Y. &. (2005). *Handbook of Food Science, Technology, and Engineering- 4 Volume Set (1st ed.)*. CRC Press. doi:<https://doi.org/10.1201/b15995>
- Ibrahim, M. G. (2022). Concentration-dependent viscosity effect on magnetonano peristaltic flow of Powell-Eyring fluid in a divergent-convergent channel. *International Communications in Heat and Mass Transfer*, 134, 105987. doi:<https://doi.org/10.1016/j.icheatmasstransfer.2022.105987>
- Jaeger, S. R. (2020). What does it mean to check-all-that-apply? Four case studies with beverages. *Food Quality and Preference*, 80, 103794. doi:<https://doi.org/10.1016/j.foodqual.2019.103794>
- Jakobson, K. K. (2023). Techno-functional and sensory characterization of commercial plant protein powders. *Foods* 12(14), 2805. doi:[10.3390/foods12142805](https://doi.org/10.3390/foods12142805)
- Jia, X. C. (2024). Characterizing and decoding the key odor compounds of *Spirulina platensis* at different processing stages by sensomics. *Food Chemistry*, 461, 140944. doi:<https://doi.org/10.1016/j.foodchem.2024.140944>

- Karkos, P. D. (2011). Spirulina in clinical practice: evidence-based human applications. . *Evidence-based complementary and alternative medicine : eCAM*, 531053. doi:<https://doi.org/10.1093/ecam/nen058>
- Khotimah, K. (2018). Development Ofenergy Security to Support Maritime Defense with the Utilization of Microalgae as Biodiesel for Coastal Communities. *Jurnal Pertahanan dan Bela Negara* 8(1), 41-62.
- Koli, D. K. (2022). Nutritional, Functional, Textural and Sensory Evaluation of Spirulina Enriched Green Pasta: A Potential Dietary and Health Supplement. *Foods*, 11(7), 979. doi:<https://doi.org/10.3390/foods11070979>
- Kumar, S. R. (2025). Stevia (*Stevia rebaudiana* Bertoni): Sweet medicine for a healthier world. *Journal of Agriculture and Food Research*, 101980.
- Lafarga, T. F.-S.-L.-F. (2020). Spirulina for the food and functional food industries. *Food research international (Ottawa, Ont.)*, 137, 109356. doi:<https://doi.org/10.1016/j.foodres.2020.109356>
- Lawless, H. T. (2010). *Sensory evaluation of food: principles and practices*. . Springer Science & Business Media.
- López, L. M. (1998). Thermal behavior, solubility and structural properties of soy concentrate hydrolyzed by new plant proteases. *Journal of food biochemistry*, 22(2), 125-141.
- López-Romero, D. I.-V.-G.-B.-C.-G.-C.-G.-G.-S. (2018). Evidence of Some Natural Products with Antigenotoxic Effects. Part 2: Plants, Vegetables, and Natural Resin. *Nutrients*, 10(12), 1954. doi:<https://doi.org/10.3390/nu10121954>
- Marjanović, B. B. (2024). Bioactive Compounds from Spirulina spp.—Nutritional Value, Extraction, and Application in Food Industry. *Separations*, 11 (9), 257. doi:<https://doi.org/10.3390/separations11090257>
- Meghwal, M. &. (2014). Effect of grinding methods and packaging materials on fenugreek and black pepper powder quality and quantity under normal storage conditions. . *International Journal of Agricultural and Biological Engineering*, 7(4), 106-113. doi:DOI: 10.3965/j.ijabe.20140704.012
- Meilgaard, M. C. (2007). *Sensory evaluation techniques* . CRC press.
- Moazzem, M. S. (2025). Taste profiles of steviol glycoside blends and their application in ice cream. *International Journal of Gastronomy and Food Science*, 101143. doi:<https://doi.org/10.1016/j.ijgfs.2025.101143>

- Mordor Intelligence. (2024). *Chocolate milk market – Growth, trends, and forecast (2024–2030)*. Retrieved June 16, 2025, from <https://www.mordorintelligence.com/industry-reports/chocolate-milk-market>
- Mouillot, T. P.-C.-P. (2020). Differential Cerebral Gustatory Responses to Sucrose, Aspartame, and Stevia Using Gustatory Evoked Potentials in Humans. *Nutrients*, *12*(2), 322. doi: <https://doi.org/10.3390/nu12020322>
- Muenprasitivej, N. T. (2022). The effect of steviol glycosides on sensory properties and acceptability of ice cream. *Foods*, *11*(12), 1745. doi:<https://doi.org/10.3390/foods11121745>
- National Center for Biotechnology Information. (2025, June 16). *Geosmin*. Retrieved from PubChem Compound Summary for CID 29746,: <https://pubchem.ncbi.nlm.nih.gov/compound/Geosmin>
- Nazir, F. S. (2022). Development, quality assessment and nutritive valorization of *Spirulina platensis* in yogurt spread. *Food Science and Applied Biotechnology*, *5*(2), 106-118. doi:<https://doi.org/10.30721/fsab2022.v5.i2.173>
- Nejatian, M. Y. (2024). Application of *Spirulina* as an innovative ingredient in pasta and bakery products. *Food Bioscience*, 105170. doi:<https://doi.org/10.1016/j.fbio.2024.105170>
- Nielsen, S. S. (2017). *Food Analysis*. © Springer International Publishing. doi:DOI 10.1007/978-3-319-45776-5
- Onacik-Gür, S. Ž. (2018). Effect of *Spirulina* (*Spirulina platensis*) addition on textural and quality properties of cookies. *Italian Journal of Food Science*, *30*(1).
- Oussaief, O. J.-H. (2020). Dromedary milk protein hydrolysates show enhanced antioxidant and functional properties. *Food technology and biotechnology*, *58*(2), 147. doi:<https://doi.org/10.17113/ftb.58.02.20.6337>
- Özyurt, G. U. (2023). Chemical and physical characterization of microencapsulated *Spirulina* fermented with *Lactobacillus plantarum*. *Algal Research*, *73*, 103149. doi:<https://doi.org/10.1016/j.algal.2023.103149>
- Pancholi, D. &. (2019). Nutritional Influence (*Spirulina*) of Biochemical and Obese Stress Patients. *J. Biol. Chem. Chron*, *5*, 11-13. doi:<http://dx.doi.org/10.33980/jbcc.2019.v05i01.002>
- Paraskevopoulou, A. K. (2024). olatile profiling of *Spirulina* food supplements. *Foods*, *13*(8), 1257. doi:<https://doi.org/10.3390/foods13081257>

- Pargiyanti, P. (2019). Optimasi waktu ekstraksi lemak dengan metode soxhlet menggunakan perangkat alat mikro soxhlet. *Indonesian Journal of Laboratory*, 1(2), 29-35. doi:<https://www.doi.org/10.22146/IJL.V1I2.44745>
- Paissoni, M. A. (2023). Mouthfeel subqualities in wines: A current insight on sensory descriptors and physical–chemical markers. *Comprehensive reviews in food science and food safety*, 22(4), 3328-3365.
- Patel, P. J. (2019). Development of a carotenoid enriched probiotic yogurt from fresh biomass of Spirulina and its characterization. . *Journal of food science and technology*, 56, 3721-3731. doi:<https://doi.org/10.1007/s13197-019-03844-0>
- Permadi, S. T. (2023). Arthrospira as a potential raw material for functional food development in Indonesia. *Aquaculture, Aquarium, Conservation & Legislation* 16(4), 2276 - 2288.
- Podgórska-Kryszczuk, I. (2024). Spirulina—An Invaluable Source of Macro-and Micronutrients with Broad Biological Activity and Application Potential. *Molecules*, 29(22), 5387. doi:<https://doi.org/10.3390/molecules29225387>
- Prasetyo, H. P. (2024). Off-odour identification from volatile organic compounds (VOCs) of Spirulina. In *BIO Web of Conferences*, 02006. doi:<https://doi.org/10.1051/bioconf/20249202006>
- Pratama, A. I. (2022). Umami compounds present in umami fraction of acid-hydrolyzed Spirulina (Spirulina platensis). *Algal Research*, 66, 102764. doi:<https://doi.org/10.1016/j.algal.2022.102764>
- Prete, V. A. (2024). Beneficial Effects of Spirulina Supplementation in the Management of Cardiovascular Diseases. *Nutrients*, 16(2), 642. doi:<https://doi.org/10.3390/nu16050642>
- Qin, P. W. (2022). A review on plant-based proteins from soybean: Health benefits and soy product development. *Journal of Agriculture and Food Research*, 7, 100265. doi:<https://doi.org/10.1016/j.jafr.2021.100265>
- Raczyk, M., Polanowska, K., Kruszewski, B., Grygier, A., & Michałowska, D. (2022). Effect of spirulina (Arthrospira platensis) supplementation on physical and chemical properties of semolina (Triticum durum) based fresh pasta. *Molecules*, 27(2), 355.

- Ramírez-Rodrigues, M. M.-B.-O.-A.-A. (2021). Spirulina platensis Protein as Sustainable Ingredient for Nutritional Food Products Development. *Sustainability*, *13*(12), 6849. doi:<https://doi.org/10.3390/su13126849>
- Samarathunga, J. L. (2025). Formulation and characterization of hybrid milk containing bovine and Spirulina proteins. *Sustainable Food Technology*., DOI: 10.1039/d5fb00139k.
- Santoso, F. E. (2023). Evaluating the consumer preference of UHT Ultra Milk Flavor: evidence from generation z consumers. *Journal of Consumer Sciences*, *8*(2), 170-186. doi:<https://doi.org/10.29244/jcs.8.2.170-186>
- Saxena, R. R.-J.-G. (2022). Strategy Development for Microalgae Spirulina platensis Biomass Cultivation in a Bubble Photobioreactor to Promote High Carbohydrate Content. *Fermentation*, *8*(8), 374. doi:<https://doi.org/10.3390/fermentation8080374>
- Schiffman, S. S. (2013). Sucralose, a synthetic organochlorine sweetener: overview of biological issues. *Journal of Toxicology and Environmental Health, Part B*, *16*(7), 399-451. doi:DOI: 10.1080/10937404.2013.842523
- Schmid, E. M., Farahnaky, A., Adhikari, B., Savadkoohi, S., & Torley, P. J. (2024). Investigation into the physiochemical properties of soy protein isolate and concentrate powders from different manufacturers. *International Journal of Food Science and Technology*, *59*(3), 1679-1693.
- Setiowati, A. D. (2019). The influence of degree of methoxylation on the emulsifying and heat stabilizing activity of whey protein-pectin conjugates. *Food Hydrocolloids*, *96*, 54-64. doi:<https://doi.org/10.1016/j.foodhyd.2019.05.012>
- Sidel, J. L. (1981). Use and misuse of sensory evaluation in research and quality control. *Journal of dairy Science*, *64*(11), 2296-2302. doi:[https://doi.org/10.3168/jds.S0022-0302\(81\)82846-9](https://doi.org/10.3168/jds.S0022-0302(81)82846-9)
- Spínola, M. P. (2024). Effect of cumulative spirulina intake on broiler meat quality, nutritional and health-related attributes. *Foods*, *13*(5), 799. doi:<https://doi.org/10.3390/foods13050799>
- Sugito., H. A. (2006). PENAMBAHAN DAGING IKAN GABUS (*Ophicepallus strianus*BLKR) DAN APLIKASI PEMBEKUAN PADA PEMBUATAN PEMPEK GLUTEN. *Jurnal Ilmu-Ilmu Pertanian Indonesia*, 147 - 151.

- Sung, J. F. (2024). Progress in flavor research in food: Flavor chemistry in food quality, safety, and sensory properties. *Food Chemistry: X*, 102071. doi:<https://doi.org/10.1016/j.fochx.2024.102071>
- Tan, V. W. (2019). Temporal sweetness and side tastes profiles of 16 sweeteners using temporal check-all-that-apply (TCATA). *Food Research International*, 121, 39-47. doi:<https://doi.org/10.1016/j.foodres.2019.03.019>
- Thangaraj, M. S.-R. (2022). Phytochemicals of algae, *Arthospira platensis* (spirulina) *Chlorella vulgaris* (chlorella) and *Azolla pinnata* (azolla). *GSC Biol Pharm Sci*, 19(2), 023-43. doi:<https://doi.org/10.30574/gscbps.2022.19.2.0167>
- Tao, R. &. (2020). Consumer-based sensory characterization of steviol glycosides (rebaudioside A, D, and M). *Foods*, 9(8), 1026. doi:<https://doi.org/10.3390/foods9081026>
- Taşoyan, İ. C. (2023). Physical Properties of Some Soy Powders and Functional and Sensory Properties of Milk Chocolates Prepared with These Powders. *Turkish Journal of Agriculture-Food Science and Technology*, 11(2), 246-257. doi:<https://doi.org/10.24925/turjaf.v11i2.246-257.5444>
- Torres-Penaranda, A. V. (2001). Sensory descriptive analysis of soymilk. *Journal of food science*, 66(2), 352-356.
- Tromelin, A., Andriot, I., & Guichard, E. (2006). Protein-flavour interactions. <http://dx.doi.org/10.1533/9781845691400.2.172>
- Union, E. P. (2006). *Regulation (EC) No 1924/2006 of 20 December 2006 on nutrition and health claims made on foods*. Retrieved from <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX:32006R1924>
- U.S. Department of Agriculture, Agricultural Research Service. (2019, April 1). *Soybeans, mature seeds, raw (SR Legacy, 174270)*. FoodData Central. <https://fdc.nal.usda.gov/food-details/174270/nutrients>
- U.S. Department of Agriculture, Agricultural Research Service. (2019, April 1). *Whey, sweet, fluid (SR Legacy, 1114)*. FoodData Central. <https://fdc.nal.usda.gov/food-details/171282/nutrients>
- U.S. Soybean Export Council. (2024). *Market Snapshot Indonesia*. <https://ussec.org/wp->

[content/uploads/2024/02/USSEC_Country_Market_Snapshot_2024_V2_Indonesia.pdf](#)

- Vo, H. H.-T.-T.-V.-T.-T. (2024). The Effect of the Addition of Spirulina spp. on the Quality Properties, Health Benefits, and Sensory Evaluation of Green Tea Kombucha. *Food Biophysics*, *19*(4), 911-922. doi:<https://doi.org/10.1007/s11483-024-09857-3>
- 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 (Basel, Switzerland)*, *12*(21), 3952. <https://doi.org/10.3390/foods12213952>
- Zhang, Jialin, Qiang Cai, and Wei Ji. "Nutritional composition of plant protein beverages on China's online market: a cross-sectional analysis." *Nutrients* *15*, no. 12 (2023): 2701. <https://doi.org/10.3390/nu15122701>