

DAFTAR PUSTAKA

- Abouelmagd, L. M. (2022). E-nose-based Optimized Ensemble Learning for Meat Quality Classification. *Journal of System and Management Sciences*, 12(1), 308–322. <https://doi.org/10.33168/JSMS.2022.0122>
- Al Isyrofie, A. I. F., Kashif, M., Aji, A. K., Aidatuzzahro, N., Rahmatillah, A., Winarno, Susilo, Y., Syahrom, A., & Astuti, S. D. (2022). Odor clustering using a gas sensor array system of chicken meat based on temperature variations and storage time. *Sensing and Bio-Sensing Research*, 37(July), 100508. <https://doi.org/10.1016/j.sbsr.2022.100508>
- Astuti, S. D., Tamimi, M. H., Pradhana, A. A. S., Alamsyah, K. A., Purnobasuki, H., Khasanah, M., Susilo, Y., Triyana, K., Kashif, M., & Syahrom, A. (2021). Gas sensor array to classify the chicken meat with E. coli contaminant by using *Random Forest* and support vector machine. *Biosensors and Bioelectronics*: X, 9, 100083. <https://doi.org/10.1016/j.biosx.2021.100083>
- Aunsa-Ard, W., & Kerdcharoen, T. (2022). *Electronic Nose* for Analysis of Coffee Beans Obtained from Different Altitudes and Origin. *KST 2022 - 2022 14th International Conference on Knowledge and Smart Technology*, 147–151. <https://doi.org/10.1109/KST53302.2022.9729071>
- Azmi, U., Hendrick, & Humaira. (2023). Pendeteksian Aroma Ganja Kering Menggunakan Algoritma *Random Forest*. *JITSI : Jurnal Ilmiah Teknologi Sistem Informasi*, 4(1), 28–33. <https://doi.org/10.30630/jitsi.4.1.104>
- Balbin, J. R., Camat, S. D., Magalona, K. D., Rosete, J. P., & Valdez, V. N. S. (2023). Determination of Condition of Mussel in the Market Using *Electronic Nose* Through Principal Component Analysis. *2023 IEEE 15th International Conference on Humanoid, Nanotechnology, Information Technology, Communication and Control, Environment, and Management, HNICEM 2023*, 1–6. <https://doi.org/10.1109/HNICEM60674.2023.10589219>
- Breiman, L. (2001). *Random Forest*. *Random Forest*, 7(6), 1–33. <https://doi.org/10.14569/ijacsa.2016.070603>
- Djafar, I., Zaman, B., & Kadang, M. O. (2025). *Implementasi Metode Machine*

Learning Untuk Klasifikasi Aroma Parfum Berbasis Arduino. XIV(1), 104–109.

- Gancarz, M., Malaga-Toboła, U., Oniszczyk, A., Tabor, S., Oniszczyk, T., Gawrysiak-Witulska, M., & Rusinek, R. (2021). Detection and measurement of aroma compounds with the *Electronic Nose* and a novel method for MOS sensor signal analysis during the wheat bread making process. *Food and Bioproducts Processing*, 127, 90–98. <https://doi.org/10.1016/j.fbp.2021.02.011>
- Jeon, H. M., Lee, J. Y., Jeong, G. M., & Choi, S. Il. (2018). Data reconstruction using iteratively reweighted L1-principal component analysis for an *Electronic Nose* system. *PLoS ONE*, 13(7), 1–19. <https://doi.org/10.1371/journal.pone.0200605>
- Jolliffe, I. T., & Cadima, J. (2016). Principal component analysis: A review and recent developments. *Philosophical Transactions of the Royal Society A: Mathematical, Physical and Engineering Sciences*, 374(2065). <https://doi.org/10.1098/rsta.2015.0202>
- Kodogiannis, V. S. (2017). Application of an *Electronic Nose* Coupled with Fuzzy-Wavelet Network for the Detection of Meat Spoilage. *Food and Bioprocess Technology*, 10(4), 730–749. <https://doi.org/10.1007/s11947-016-1851-6>
- Kuswandi, B., Jayus, Restyana, A., Abdullah, A., Heng, L. Y., & Ahmad, M. (2012). A novel colorimetric food package label for fish spoilage based on polyaniline film. *Food Control*, 25(1), 184–189. <https://doi.org/10.1016/j.foodcont.2011.10.008>
- 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 2016). <https://doi.org/10.1063/1.4958468>
- 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>

- Ramadan, M. N. A., Alkhedher, M., Tevfik Akgun, B., & Alp, S. (2023). Portable AI-powered spice recognition system using an eNose based on metal oxide gas sensors. *2023 International Conference on Smart Applications, Communications and Networking, SmartNets 2023*, 1–6. <https://doi.org/10.1109/SmartNets58706.2023.10215915>
- Rosyad, F., & Lenono, D. (2016). Klasifikasi Kemurnian Daging Sapi Berbasis *Electronic Nose* dengan Metode Principal Component Analysis. *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*, 6(1), 47. <https://doi.org/10.22146/ijeis.10770>
- Rouger, A., Tresse, O., & Zagorec, M. (2017). Bacterial contaminants of poultry meat: Sources, species, and dynamics. *Microorganisms*, 5(3). <https://doi.org/10.3390/microorganisms5030050>
- Sumanto, B., & Fakhurrifqi, M. (2020). Utilization of Gas Sensor Array and Principal Component Analysis to Identify Fish Decomposition Level. *Khazanah Informatika : Jurnal Ilmu Komputer Dan Informatika*, 6(2), 190–196. <https://doi.org/10.23917/khif.v6i2.11013>
- Wijaya, D. R., Sarno, R., Zulaika, E., & Sabila, S. I. (2017). Development of mobile *Electronic Nose* for beef quality monitoring. *Procedia Computer Science*, 124, 728–735. <https://doi.org/10.1016/j.procs.2017.12.211>
- Windiana, D. (2020). Deteksi Permulaan Kebusukan Daging Ayam Broiler Yang Dijual Pada Suhu Kamar (28 °C–30°C) Di Beberapa Kios Daging Pasar Tradisional Kabupaten Bogor. *Jurnal Penyuluhan Pertanian*, 6(1), 16–23. <https://doi.org/10.51852/jpp.v6i1.309>
- Yaman, N. I., Juwita, A. R., Arum, S., Lestari, P., & Faisal, S. (2024). *Perbandingan Kinerja Algoritma Decision Tree dan Random Forest untuk Klasifikasi Nutrisi pada Makanan Cepat Saji*. 184–195. <https://doi.org/10.33364/algoritma/v.21-2.1649>