

DAFTAR PUSTAKA

- Acateca-Hernández, M. I., Hernández-Cázares, A. S., Hidalgo-Contreras, J. V., Jiménez-Munguía, M. T., & Ríos-Corripio, Ma. A. (2024). Evaluation of the functional properties of a protein isolate from *Arthrospira maxima* and its application in a meat sausage. *Heliyon*, 10(13), e33500. <https://doi.org/10.1016/j.heliyon.2024.e33500>
- Alehosseini, E., McSweeney, P. L. H., & Miao, S. (2025). Recent updates on plant protein-based dairy cheese alternatives: outlook and challenges. *Critical Reviews in Food Science and Nutrition*, 65(30), 6846–6860. <https://doi.org/10.1080/10408398.2025.2452356>
- Ali, F., O'Mahony, J. A., O'Sullivan, M. G., & Kerry, J. P. (2025). Comparative Analysis of Composition, Texture, and Sensory Attributes of Commercial Forms of Plant-Based Cheese Analogue Products Available on the Irish Market. *Foods*, 14(15), 2701. <https://doi.org/10.3390/foods14152701>
- Ali, H. M., Ahmed, J. A. O., & el Zubeir, I. E. M. (2023). The effect of pH on the rheological and physical properties of analogue pizza cheese. *Journal of Food Science and Technology*, 60(2), 692–700. <https://doi.org/10.1007/s13197-022-05654-3>
- Alotaiby, S., Zhao, X., Boesch, C., & Sergeeva, N. N. (2024). Sustainable approach towards isolation of photosynthetic pigments from *Spirulina* and the assessment of their prooxidant and antioxidant properties. *Food Chemistry*, 436, 137653. <https://doi.org/10.1016/j.foodchem.2023.137653>
- Bandić, L. M. (2023). Biochemistry of aroma compounds in cheese. *Mljekarstvo*, 73(4), 211–224. <https://doi.org/10.15567/mljekarstvo.2023.0401>
- Bansal, V., & Veena, N. (2024). Understanding the role of pH in cheese manufacturing: general aspects of cheese quality and safety. *Journal of Food Science and Technology*, 61(1), 16–26. <https://doi.org/10.1007/s13197-022-05631-w>
- Barkallah, M., Dammak, M., Louati, I., Hentati, F., Hadrich, B., Mechichi, T., Ayadi, M. A., Fendri, I., Attia, H., & Abdelkafi, S. (2017). Effect of *Spirulina platensis* fortification on physicochemical, textural, antioxidant and sensory properties of yogurt during fermentation and storage. *LWT*, 84, 323–330. <https://doi.org/10.1016/j.lwt.2017.05.071>
- Benelhadj, S., Gharsallaoui, A., Degraeve, P., Attia, H., & Ghorbel, D. (2016). Effect of pH on the functional properties of *Arthrospira* (*Spirulina*) *platensis* protein isolate. *Food Chemistry*, 194, 1056–1063. <https://doi.org/10.1016/j.foodchem.2015.08.133>
- Bohórquez-Medina, S. L., Bohórquez-Medina, A. L., Benites Zapata, V. A., Ignacio-Cconchoy, F. L., Toro-Huamanchumo, C. J., Bendezu-Quispe, G., Pacheco-Mendoza, J., & Hernandez, A. v. (2021). Impact of spirulina supplementation on obesity-related metabolic disorders: A systematic review and meta-analysis

- of randomized controlled trials. *NFS Journal*, 25, 21–30. <https://doi.org/10.1016/j.nfs.2021.09.003>
- Bortolini, D. G., Maciel, G. M., Fernandes, I. de A. A., Pedro, A. C., Rubio, F. T. V., Branco, I. G., & Haminiuk, C. W. I. (2022). Functional properties of bioactive compounds from *Spirulina* spp.: Current status and future trends. *Food Chemistry: Molecular Sciences*, 5, 100134. <https://doi.org/10.1016/j.fochms.2022.100134>
- Bosnea, L., Terpou, A., Pappa, E., Kondyli, E., Mataragas, M., Markou, G., & Katsaros, G. (2020). Incorporation of *Spirulina platensis* on Traditional Greek Soft Cheese with Respect to Its Nutritional and Sensory Perspectives. *The 1st International Electronic Conference on Food Science and Functional Foods*, 99. https://doi.org/10.3390/foods_2020-07600
- Cao, R., Wang, W., Zhang, Z., Wang, C., Huang, Q., Yan, L., Zhang, J., & Cheng, J. (2026). Strategies for enhancing protein solubility: methods, applications, and prospects. *Npj Science of Food*, 10(1), 86. <https://doi.org/10.1038/s41538-026-00743-5>
- Castro-Criado, D., Jiménez-Rosado, M., Perez-Puyana, V., & Romero, A. (2023). Soy Protein Isolate as Emulsifier of Nanoemulsified Beverages: Rheological and Physical Evaluation. *Foods*, 12(3), 507. <https://doi.org/10.3390/foods12030507>
- Cebeci, A., Yaman, M., Yalcin, B., & Gunes, F. E. (2020). Determination of carbohydrate amounts of various cheese types presented to sale in the market. In *International Journal of Food Science and Nutrition* (Vol. 30). www.foodsciencejournal.com
- Chavarri-Uriarte, B. J., Santisteban-Murga, L. N. R., Tito-Tito, A. B., Saintila, J., & Calizaya-Milla, Y. E. (2025). Evaluation of sensory acceptability and iron content of vegan cheeses produced with protein legume isolates and Cushuro algae (*Nostoc sphaericum*). *Food Chemistry Advances*, 6, 100924. <https://doi.org/10.1016/j.focha.2025.100924>
- Chen, Y., Chen, J., Chang, C., Chen, J., Cao, F., Zhao, J., Zheng, Y., & Zhu, J. (2019). Physicochemical and functional properties of proteins extracted from three microalgal species. *Food Hydrocolloids*, 96, 510–517. <https://doi.org/10.1016/j.foodhyd.2019.05.025>
- Codex Alimentarius Commission. (1978). *General standard for cheese (Codex Standard No. 283-1978)*. Revised in 2008. Amended in 2022.
- Codex Alimentarius Commission. (1989). *General standard for vegetable protein products (VPP) (Codex Standard No. 175-1989)*. Revised in 2021. Amended in 2022.
- Colonia, B. S. O., de Melo Pereira, G. V., Carvalho, J. C. de, Karp, S. G., Rodrigues, C., Soccol, V. T., Fanka, L. S., & Soccol, C. R. (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. <https://doi.org/10.1016/j.focha.2023.100270>
- Craig, W. J., Mangels, A. R., & Brothers, C. J. (2022). Nutritional Profiles of Non-Dairy Plant-Based Cheese Alternatives. *Nutrients*, 14(6), 1247. <https://doi.org/10.3390/nu14061247>
- Cuellar-Bermúdez, S. P., Barba-Davila, B., Serna-Saldivar, S. O., Parra-Saldivar, R., Rodriguez-Rodriguez, J., Morales-Davila, S., Goiris, K., Muylaert, K., & Chuck-Hernández, C. (2017). Deodorization of *Arthrospira platensis* biomass for further scale-up food applications. *Journal of the Science of Food and Agriculture*, 97(15), 5123–5130. <https://doi.org/10.1002/jsfa.8391>
- Dąbrowska, N. K., Marcinkowski, K., Mazur, A., Mazur, S., Madera, M., Strus, K., Bizan, A., Nagórska, E., Zdunek, R., & Kublińska, A. (2024). Spirulina maxima supplementation: benefits and limitations – results of latest studies. *Journal of Pre-Clinical and Clinical Research*. <https://doi.org/10.26444/jpccr/189444>
- Dobson, S., & Marangoni, A. G. (2023). Methodology and development of a high-protein plant-based cheese alternative. *Current Research in Food Science*, 7, 100632. <https://doi.org/10.1016/j.crfs.2023.100632>
- Durak, S., Demirci, A. N., Çavdar, A., Yilmazer, Y., Andaç, S., & Tekiner, İ. H. (2025). Vegan Cheese versus Regular Cheese: A Nutritional and Cytotoxic Assessment. *Turkish Journal of Agriculture - Food Science and Technology*, 13(4), 1034–1041. <https://doi.org/10.24925/turjaf.v13i4.1034-1041.7436>
- Efrianty, F. N., Nurhadiyan, M. T., & Harsiti. (2018). Implementasi Metode Ishihara pada Tes Buta Warna (Colour Deficiency) di Klinik Amanda-Anyer. *Jurnal Sistem Informasi*, 5(2). <http://jazma101.multiply.com>
- Ekantari, N., Marsono, Y., Pranoto, Y., & Harmayani, E. (2017). Pengaruh Media Budidaya Menggunakan Air Laut dan Air Tawar terhadap Sifat Kimia dan Fungsional Biomassa Kering (*Spirulina platensis*). *Agritech*, 37(2), 173. <https://doi.org/10.22146/agritech.10843>
- Farahian, N., Hanifian, S., Khiabani, M. S., Shayegh, J., & Gharekhani, M. (2025). Impact of native *Enterococcus faecalis* and *Pichia kudriavzevii* intracellular enzymes on ultra-filtered cheese: compositional, textural and sensory analysis. *International Dairy Journal*, 169, 106314. <https://doi.org/10.1016/j.idairyj.2025.106314>
- Felix da Silva, D., Vlachvei, K., Geng, X., Ahrné, L., Ipsen, R., & Hougaard, A. B. (2020). Effect of cheese maturation on physical stability, flow properties and microstructure of oil-in-water emulsions stabilised with cheese powders. *International Dairy Journal*, 103, 104630. <https://doi.org/10.1016/j.idairyj.2019.104630>
- Floegel, A., Kim, D.-O., Chung, S.-J., Koo, S. I., & Chun, O. K. (2011). Comparison of ABTS/DPPH assays to measure antioxidant capacity in popular antioxidant-

- rich US foods. *Journal of Food Composition and Analysis*, 24(7), 1043–1048. <https://doi.org/10.1016/j.jfca.2011.01.008>
- Fradique, M., Batista, A. P., Nunes, M. C., Gouveia, L., Bandarra, N. M., & Raymundo, A. (2010). Incorporation of *Chlorella vulgaris* and *Spirulina maxima* biomass in pasta products. Part 1: Preparation and evaluation. *Journal of the Science of Food and Agriculture*, 90(10), 1656–1664. <https://doi.org/10.1002/jsfa.3999>
- Fu, W., & Nakamura, T. (2020). Moisture content impact creaming effect and microstructure of processed cheese containing different textural starches. *International Dairy Journal*, 105, 104685. <https://doi.org/10.1016/j.idairyj.2020.104685>
- Golmakani, M.-T., Soleimani-Zad, S., Alavi, N., Nazari, E., & Eskandari, M. H. (2019). Effect of Spirulina (*Arthrospira platensis*) powder on probiotic bacteriologically acidified feta-type cheese. *Journal of Applied Phycology*, 31(2), 1085–1094. <https://doi.org/10.1007/s10811-018-1611-2>
- GOMEZ, K. A., & GOMEZ, A. A. (1984). *Statistical Procedures for Agricultural Research* 2nd ed. (2nd ed.). JOHN WILEY & SONS,.
- Grasso, N., Roos, Y. H., Crowley, S. V., Arendt, E. K., & O'Mahony, J. A. (2021). Composition and physicochemical properties of commercial plant-based block-style products as alternatives to cheese. *Future Foods*, 4, 100048. <https://doi.org/10.1016/j.fufo.2021.100048>
- Gulcin, İ., & Alwasel, S. H. (2023). DPPH Radical Scavenging Assay. *Processes*, 11(8), 2248. <https://doi.org/10.3390/pr11082248>
- Guo, F., Lin, L., He, Z., & Zheng, Z. (2020). Storage stability of soy protein isolate powders containing soluble protein aggregates formed at varying pH. *Food Science & Nutrition*, 8(10), 5275–5283. <https://doi.org/10.1002/fsn3.1759>
- International Organization for Standardization. (2023). *Sensory analysis — Selection and training of sensory assessors — Part 1: Selected assessors (ISO Standard No. 8586:2023)*.
- Ismail, H. A., El-Sawah, T. H., Ayyash, M., Adhikari, B., & Elkot, W. F. (2023). Functionalization of Ricotta cheese with powder of *spirulina platensis*: physicochemical, sensory, and microbiological properties. *International Journal of Food Properties*, 26(1), 1968–1983. <https://doi.org/10.1080/10942912.2023.2238916>
- Jach, M. E., Serefko, A., Ziaja, M., & Kieliszek, M. (2022). Yeast Protein as an Easily Accessible Food Source. *Metabolites*, 12(1), 63. <https://doi.org/10.3390/metabo12010063>
- Jalili, S., Aryan, S., Mousavinezhad, S. A., Moeini, H., & Dehnad, D. (2024). Optimizing *Spirulina platensis*, *Chlorella vulgaris* microalgae and curcumin application in functional cheese production and investigating its physicochemical properties and sensory evaluation by RSM. *Journal of Food Measurement and*

- Characterization*, 18(2), 1144–1157. <https://doi.org/10.1007/s11694-023-02231-w>
- Jia, X., Cui, H., Qin, S., Ren, J., Zhang, Z., An, Q., Zhang, N., Yang, J., Yang, Y., Fan, G., & Pan, S. (2024). Characterizing and decoding the key odor compounds of *Spirulina platensis* at different processing stages by sensomics. *Food Chemistry*, 461, 140944. <https://doi.org/10.1016/j.foodchem.2024.140944>
- Jung, F., Braune, S., Jung, C. H. G., Krüger-Genge, A., Waldeck, P., Petrick, I., & Küpper, J.-H. (2022). Lipophilic and Hydrophilic Compounds from *Arthrospira platensis* and Its Effects on Tissue and Blood Cells—An Overview. *Life*, 12(10), 1497. <https://doi.org/10.3390/life12101497>
- Kang, Z., Zhang, S., Kong, Y., Wu, Z., Li, Y., Liu, T., & Xie, F. (2024). Modification of soybean protein isolate by pH-shifting combined with ultrasonic treatment: Structural, viscosity, and functional properties. *Food Structure*, 42, 100383. <https://doi.org/10.1016/j.foostr.2024.100383>
- Karimy, M. F., Febrisiantosa, A., Rakhmi Sefrienda, A., Setiyawan, A. I., Pratiwi, D., Khasanah, Y., Jasmadi, Wahyuningsih, R., Suwito, W., Kurniawan, T., Hariyadi, S., Sukarno, A. S., & Wahyono, T. (2024). The impact of adding different levels of spirulina on the characteristics of halloumi cheese. *International Journal of Gastronomy and Food Science*, 38, 101050. <https://doi.org/10.1016/j.ijgfs.2024.101050>
- Kaur, M., Khan, U. M., Bayram, I., Bhatia, S., & Gupta, U. (2024). Advancing microalgal applications: Process optimization and functional integration of lyophilized *Spirulina* biomass in formation of protein-enriched cheddar-type cheese. *Future Foods*, 10, 100486. <https://doi.org/10.1016/j.fufo.2024.100486>
- Kelly, P. (2019). Whey Protein Ingredient Applications. In *Whey Proteins* (pp. 335–375). Elsevier. <https://doi.org/10.1016/B978-0-12-812124-5.00010-2>
- Kovačević, J., Bechtold, T., & Pham, T. (2024). Plant-Based Proteins and Their Modification and Processing for Vegan Cheese Production. *Macromol*, 4(1), 23–41. <https://doi.org/10.3390/macromol4010002>
- Lawless, H. T., & Heymann, H. (2010). *Sensory Evaluation of Food: Principles and Practices, Second Edition*. <http://www.springer.com/series/5999>
- Lazárková, Z., Lorencová, E., Pětová, M., Novotný, M., & Salek, R. N. (2025). Sterilized Processed Cheese: Principles, Technological Aspects, and Properties: A Review. *Foods*, 14(6), 1072. <https://doi.org/10.3390/foods14061072>
- Leal, I., Correia, P., Lima, M., Machado, B., & Souza, C. de. (2025). Cheese Analogues, an Alternative to Dietary Restrictions and Choices: The Current Scenario and Future. *Foods*, 14(14), 2522. <https://doi.org/10.3390/foods14142522>
- Li, W., Sun, S., Gu, Z., Cheng, L., Li, Z., Li, C., & Hong, Y. (2023). Effect of protein on the gelatinization behavior and digestibility of corn flour with different amylose contents. *International Journal of Biological Macromolecules*, 249, 125971. <https://doi.org/10.1016/j.ijbiomac.2023.125971>

- Li, X., Chen, L., Hua, Y., Chen, Y., Kong, X., & Zhang, C. (2020). Effect of preheating-induced denaturation during protein production on the structure and gelling properties of soybean proteins. *Food Hydrocolloids*, 105, 105846. <https://doi.org/10.1016/j.foodhyd.2020.105846>
- Ma, Y., & Chen, F. (2023). Plant Protein Heat-Induced Gels: Formation Mechanisms and Regulatory Strategies. *Coatings*, 13(11), 1899. <https://doi.org/10.3390/coatings13111899>
- Majhenič, A. Č., Levart, A., Salobir, J., Prevc, T., & Pajk Žontar, T. (2025). Can Plant-Based Cheese Substitutes Nutritionally and Sensorially Replace Cheese in Our Diet? *Foods*, 14(5), 771. <https://doi.org/10.3390/foods14050771>
- Mamo, A. (2017). Cheddar Cheese Characterization and Its Biochemical Change during Ripening. *International Journal of Advanced Scientific Research and Management*, 2(5). www.ijasrm.com
- Marjanović, B., Benković, M., Jurina, T., Sokač Cvetnić, T., Valinger, D., Gajdoš Kljusurić, J., & Jurinjak Tušek, A. (2024). Bioactive Compounds from *Spirulina* spp.—Nutritional Value, Extraction, and Application in Food Industry. *Separations*, 11(9), 257. <https://doi.org/10.3390/separations11090257>
- McClements, D. J., & Grossmann, L. (2022). *Next-Generation Plant-based Foods*. Springer International Publishing. <https://doi.org/10.1007/978-3-030-96764-2>
- Mefleh, M., Pasqualone, A., Caponio, F., & Faccia, M. (2022). Legumes as basic ingredients in the production of dairy-free cheese alternatives: a review. *Journal of the Science of Food and Agriculture*, 102(1), 8–18. <https://doi.org/10.1002/jsfa.11502>
- Mukhtiningrum, T. A., Fauza, G., Ariviani, S., Muhammad, D. R. A., & Affandi, D. R. (2022). Sensory profile analysis of chocolate drinks using quantitative descriptive analysis (QDA). *E3S Web of Conferences*, 344, 04005. <https://doi.org/10.1051/e3sconf/202234404005>
- Musyaffa, M. I. (2025). *Karakter Sensoris, Senawa Volatil, dan Fisikokimia, Bubuk Spirulina platensis yang Terdeodorisasi Berbantu Sonikasi dan Pengeringan*, [Skripsi], Universitas Gadjah Mada.
- Musyaffa, M. I. (2025). *Pengaruh Inkorporasi Spirulina terhadap Sifat Sensoris Keju Oles Vegan*, [Skripsi], Universitas Gadjah Mada.
- Niccolai, A., Venturi, M., Galli, V., Pini, N., Rodolfi, L., Biondi, N., D'Ottavio, M., Batista, A. P., Raymundo, A., Granchi, L., & Tredici, M. R. (2019). Development of new microalgae-based sourdough “crostini”: functional effects of *Arthrospira platensis* (spirulina) addition. *Scientific Reports*, 9(1), 19433. <https://doi.org/10.1038/s41598-019-55840-1>
- Pereira, A. C. P., Judacewski, P., Coelho, G., Salem, R. D. S., Marinho, M. T., Alberti, A., Zielinski, A. A. F., Demiate, I. M., & Nogueira, A. (2020). Assessment of physicochemical, textural and microbiological properties of brazilian white

- mold surface-ripened cheeses: a technological approach. *Ciência Rural*, 50(1).
<https://doi.org/10.1590/0103-8478cr20190595>
- Podgórska-Kryszczuk, I. (2024). Spirulina—An Invaluable Source of Macro- and Micronutrients with Broad Biological Activity and Application Potential. *Molecules*, 29(22), 5387. <https://doi.org/10.3390/molecules29225387>
- Prasetyo, H., Purwaningsih, S., Setyaningsih, I., Nurilmala, M., Uju, U., & Tarman, K. (2024). Off-odour Identification from Volatile Organic Compounds (VOCs) of Spirulina. *BIO Web of Conferences*, 92, 02006. <https://doi.org/10.1051/bioconf/20249202006>
- Qin, P., Wang, T., & Luo, Y. (2022). A review on plant-based proteins from soybean: Health benefits and soy product development. *Journal of Agriculture and Food Research*, 7, 100265. <https://doi.org/10.1016/j.jafr.2021.100265>
- Ruiz-Capillas, C., & Herrero, A. M. (2021). Sensory Analysis and Consumer Research in New Product Development. *Foods*, 10(3), 582. <https://doi.org/10.3390/foods10030582>
- Saati, E. A., Eka Haprinata, E., Winarsih, S., Wachid, M., & Amroini Wahyudi, V. (2021). Physicochemical and Sensory Characteristics of Rose-Spices Drink with Red Ginger, Lemongrass, and Cinnamon Extract as Functional Beverage. *Food Science and Technology Journal (Foodscitech)*, 16–26. <https://doi.org/10.25139/fst.v4i1.3798>
- Schmid, E., 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 & Technology*, 59(3), 1679–1693. <https://doi.org/10.1111/ijfs.16923>
- Schmid, E., 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 & Technology*, 59(3), 1679–1693. <https://doi.org/10.1111/ijfs.16923>
- Senila, L., Kovacs, E., & Roman, C. (2025). Chemical Characterization, Lipid Profile, and Volatile Compounds in Chlorella sp. and Spirulina platensis: A Promising Feedstock for Various Applications. *Molecules*, 30(7), 1499. <https://doi.org/10.3390/molecules30071499>
- Soni, R. A., Sudhakar, K., & Rana, R. S. (2017). Spirulina – From growth to nutritional product: A review. *Trends in Food Science & Technology*, 69, 157–171. <https://doi.org/10.1016/j.tifs.2017.09.010>
- Spínola, M. P., Mendes, A. R., & Prates, J. A. M. (2024). Chemical Composition, Bioactivities, and Applications of Spirulina (Limnospira platensis) in Food, Feed, and Medicine. *Foods*, 13(22), 3656. <https://doi.org/10.3390/foods13223656>

- Su, K., Shi, B., Zhao, A., Zhang, B., Fan, Z., Usman, M., Wang, Q., Duan, X., Dong, H., Shahid, A., & Xu, J. (2026). Impact of drying temperature-induced protein conformational changes on the regulation of intermolecular interactions and gelation in pea starch-Spirulina composite gel. *Carbohydrate Polymers*, 380, 125091. <https://doi.org/10.1016/j.carbpol.2026.125091>
- Świąder, K., & Marczevska, M. (2021). Trends of Using Sensory Evaluation in New Product Development in the Food Industry in Countries That Belong to the EIT Regional Innovation Scheme. *Foods*, 10(2), 446. <https://doi.org/10.3390/foods10020446>
- Tarapata, J., Szymańska, E., van der Meulen, L., Miltenburg, J., & Huppertz, T. (2025). Moisture Loss from Cheese During Baking: Influence of Cheese Type, Cheese Mass, and Temperature. *Foods*, 14(2), 165. <https://doi.org/10.3390/foods14020165>
- Teobaldi, A. G., Carrillo Parra, E. J., Barrera, G. N., & Ribotta, P. D. (2025). Effect of Food Proteins on Wheat Starch Pasting and Thermal Properties. *Foods*, 14(22), 3865. <https://doi.org/10.3390/foods14223865>
- Thirunavookarasu, N., Kumar, S., Anandharaj, A., & Rawson, A. (2022). Effect of ultrasonic cavitation on the formation of soy protein isolate – rice starch complexes, and the characterization and prediction of interaction sites using molecular techniques. *Heliyon*, 8(10), e10942. <https://doi.org/10.1016/j.heliyon.2022.e10942>
- Tian, H., Cheng, J., Li, L., Chen, C., Ma, X., Yu, H., & Lou, X. (2025). Effect of different emulsification parameters on soy-based cheese: Evaluation of textural, rheological, aroma and sensory properties. *Food Chemistry*, 495, 146359. <https://doi.org/10.1016/j.foodchem.2025.146359>
- Tian, Y., Lv, X., Oh, D., Kassem, J. M., Salama, M., & Fu, X. (2024). Emulsifying properties of egg proteins: Influencing factors, modification techniques, and applications. *Comprehensive Reviews in Food Science and Food Safety*, 23(5). <https://doi.org/10.1111/1541-4337.70004>
- Tkacz, K., Modzelewska-Kapituła, M., Więk, A., & Nogalski, Z. (2020). The Applicability of Total Color Difference ΔE for Determining the Blooming Time in Longissimus Lumborum and Semimembranosus Muscles from Holstein-Friesian Bulls at Different Ageing Times. *Applied Sciences*, 10(22), 8215. <https://doi.org/10.3390/app10228215>
- Tunick, M. H. (2023). Cheese Rheology and Texture. In *Handbook of Cheese Chemistry* (pp. 202–222). The Royal Society of Chemistry. <https://doi.org/10.1039/BK9781839169908-00202>
- Umair Ashraf, Aysha Sameen, Jahan Zaib Ashraf, Muhammad Tuseef, Rabiah Khalid, Syed Muhammad Naqi Abbas, Muhammad Meelad Sultan, Madiha Rafique, & Tayyaba Gull. (2023). Development and Evaluation of Processed Cheese

- Spread Supplemented with Ripened Cheddar Cheese. *RADS Journal of Food Biosciences*, 2(1), 1–9. <https://doi.org/10.37962/jfbs.v2i1.14>
- Uribe-Wandurraga, Z. N., Martínez-Sánchez, I., Savall, C., García-Segovia, P., & Martínez-Monzó, J. (2021). Microalgae fortification of low-fat oil-in-water food emulsions: an evaluation of the physicochemical and rheological properties. *Journal of Food Science and Technology*, 58(10), 3701–3711. <https://doi.org/10.1007/s13197-020-04828-1>
- ÜSTÜNDAŞ, M., YENER, H. B., & HELVACI, Ş. Ş. (2018). PARAMETERS AFFECTING LYCOPENE EXTRACTION FROM TOMATO POWDER AND ITS ANTIOXIDANT ACTIVITY. *Anadolu University Journal of Science and Technology-A Applied Sciences and Engineering*, 1–1. <https://doi.org/10.18038/aubtda.363140>
- Wang, T., Yi, K., Li, Y., Wang, H., Fan, Z., Jin, H., & Xu, J. (2023). Esterified Soy Proteins with Enhanced Antibacterial Properties for the Stabilization of Nano-Emulsions under Acidic Conditions. *Molecules*, 28(7), 3078. <https://doi.org/10.3390/molecules28073078>
- Yesilyurt, M. K., & Aydin, M. (2020). Experimental investigation on the performance, combustion and exhaust emission characteristics of a compression-ignition engine fueled with cottonseed oil biodiesel/diethyl ether/diesel fuel blends. *Energy Conversion and Management*, 205, 112355. <https://doi.org/10.1016/j.enconman.2019.112355>
- Zhai, W., Bao, S., Han, R., Wang, C., He, J., Zhong, F., & Xia, Y. (2024). Impact of reduced sucrose content on processed cheese: Sensory, textural, and storage stability analysis. *Food Bioscience*, 60, 104405. <https://doi.org/10.1016/j.fbio.2024.104405>
- Zhang, L., Li, Q., Zhang, W., Bakalis, S., Luo, Y., & Lametsch, R. (2024). Different source of commercial soy protein isolates: Structural, compositional, and physicochemical characteristics in relation to protein functionalities. *Food Chemistry*, 433, 137315. <https://doi.org/10.1016/j.foodchem.2023.137315>
- Zheng, Y., Liu, Z., & Mo, B. (2016). Texture Profile Analysis of Sliced Cheese in relation to Chemical Composition and Storage Temperature. *Journal of Chemistry*, 2016, 1–10. <https://doi.org/10.1155/2016/8690380>