

DAFTAR PUSTAKA

- [USDA] United States Departement of Agriculture. 2016. National Nutrient Database for Standard Reference of raw garlic. United States: Departement of Agriculture.
- Abadi, Farid R. 2014. Meningkatkan Nilai Tambah Bawang Merah. *Kaltim Litbang*. Kaltim.litbang.pertanian.go.id
- Adawiyah, Dede Robiatul., Malik Abdul Azis., Amalia Shabrina Ramadhani., and Piyaporn Chueamchaitrakun. (2019). Perbandingan Profil Sensori Teh Hijau Menggunakan Metode Analisis Deskripsi Kuantitatif dan CATA (Check All That Apply). *Jurnal Teknologi dan Industri Pangan*, Vol. 30(2): 161 - 172 ISSN: 1979 - 7789. DOI: 10.6066/jtip.2019.30.2.16
- Adawiyah, I. D. R., Dase Hunaefi, S. T. P., St, M. F., & Nurtama, I. B. (2024). *Evaluasi Sensori Produk Pangan*. Bumi Aksara.
- Anderson, Teddy., Ni Luh Ari Yusrini., I Desak Putu Kartika Pratiwi. (2023). Evaluasi Profil Sensori Kopi Gayo Aceh Berbagai Merek yang Dijual di Marketplace Menggunakan Metode Analisis Deskriptif Kuantitatif. *Jurnal Ilmu dan Teknologi Pangan : Itepa* ISSN: 2527 - 8010 .
- Ares G., Bareelo C., Deliza R., Gimenez A., Gambaro A. (2010). Application of a Check All That Apply Question to the Development of Chocolate Milk Dessert. *Journal Sens Stud* 25 : 67 - 68. DOI: 1111/j.1745-459X.2010.00290. X.
- Ares G., Jaeger SR. (2015). Check - All - That - Apply Question : Influence of Attribute Order on Sensory Product Characterization. *Food Quality and Preference Journal* 28 : 141 - 153 DOI : 10.1016/j.foodqual.2012.08.016.
- Ares G., Dauber C., Fernandez., E., Gimenez A., Varela P. (2014). Penalty Analysis based on CATA Questions for Product Reformulation. *Food Quality Preference* 32: 65 - 76. DOI: 10.1016/j.foodqual.2013.05.014.
- Asiah, Nurul., Mustofa Aqil., Nabiilah Salma Dwiranti., Wahyudi David., Ardiansyah. (2019). Sensory and Chemical Changes of Cold and Hot Brew Arabica Coffe at Various Resting Time. *Journal of Sustainable Agriculture Food and Energy*. ISSN : 2336 - 1345 - Vol. 7 No.2 p. 23 - 26.
- Astutik, V.Y. 2017. Tingkat Pengetahuan, Pola Kebiasaan Lingkungan Hidup Berhubungan dengan Motivasi Ibu dalam Memilih Garam. *Jurnal Care*. Vol.5 No.2.
- Baldwin, D. (2021). Sous vide cooking. In *Handbook of Molecular Gastronomy* (pp. 531-535). CRC Press.

- Snitkjaer., and Louise Morch Motensen. 2010. *Molecular Gastronomy: A New Emerging Scientific Discipline*. DOI: [10.1021/cr900105w](https://doi.org/10.1021/cr900105w)
- Belitz, H.-D., Grosch, W., & Schieberle, P. (2009). *Food Chemistry* (4th ed.). Springer.
- Bi, J., Zhen Yang., Yang Li., Bian Li., Yueyue Gao., Chunyuan Ping., Congfa Li. 2022. Effects of different cooking methods on volatile flavor compounds in garlic. *J. Food of Gastronomy and Food Science*. <https://doi.org/10.1016/j.ijgfs.2022.100642>
- Chapko, Matthew J., and Han Seok Seo. (2018). Characterizing Product Temperature dependent Sensory Perception of Brewed Coffe Beverages: Descriptive Sensory Analysisi. *Journal Food Research International* DOI: [10.1016/j.foodres.2018.12.026](https://doi.org/10.1016/j.foodres.2018.12.026)
- Direktorat Jenderal Bina Pengolahan dan Pemasaran hasil Pertanian. 2004. Pedoman Umum Pelaksanaan Program/Proyek Pengembangan Pengolahan dan pemasaran Hasil Pertanian. Jakarta. Direktorat Jenderal Bina Pengolahan dan Pemasaran hasil Pertanian
- Donald S. Mottram. 1998. Flavour formation in meat and meat products: A review:Food Chemistry, Volume 62, Issue 4, Pages 415-424, ISSN 0308-8146, [https://doi.org/10.1016/S0308-8146\(98\)00076-4](https://doi.org/10.1016/S0308-8146(98)00076-4).
- Donfrancesco, B. D.; Gutierrez-Guzman, N.; Chambers IV, E. Comparison of Results from Cupping and Descriptive Sensory Analysis of Colombian Brewed Coffee. *J. Sens. Stud.* 2014, [29](https://doi.org/10.1111/joss.2014.29.issue-4), 301–311. DOI: 10.1111/joss.2014.29.issue-4.
- Dooley L., Lee YS., MeullenetJF.(2010). The Application of Check All That Apply (CATA) Consumer Profilling to Preference Mapping of Vanilla Ice Cream and Its Comparison to Classical External Preference Mapping. *Food Qual Prefer* 21: 395 - 401. DOI: 10.1016/j.foodqual.2009.10.002.
- Ervina, Ervina & Bryant, Kyle & Fibri, Dwi Larasatie Nur & David, Wahyudi. (2023). Sensory Characteristics and Consumer Liking of Basil Syrups (*Ocimum basilicum* L.) in Different Sensory Settings. *Polish Journal of Food and Nutrition Sciences*. 233-241. 10.31883/pjfn/169483.
- Fellows, P.J. (2009). *Food Processing Technology: Principles and Practice (3rd)*. Woodhead Publishing.
- Fibri, Dwi Larasatie Nur., Diva Mahsa Anjani, Maymunah, Andika Wicaksono Putro, dan Dimas Rahadian Aji Muhammad. 2022. Spice Mapping Profile in Indonesian Traditional Dishes and Beverages. DOI: <https://doi.org/10.21203/rs.3.rs-2048305/v1>.
- Gardjito M., Putri RG, Dewi S. *Profil Struktur, Bumbu, dan Bahan Dalam Kuliner Indonesia*. Yogyakarta: Gadjah Mada University Press; 2017.

- Gracalone D., Wender LP., Bredie., Frost MB.(2013). All-In-One Test (AI1): A Rapid and Easily Applicable Approach to Consumer Product Testing. *Food Quality Preferences* 27 : 108 - 119. DOI: 10.1016/j.foodqual.2012.09.011.
- Gosal, Pedro Nickholas. 2024. Pengaruh Pemanasan Tingkat Rumah Tangga Terhadap Senyawa Non-Volatil Daun Pohpohan. Skripsi. Universitas Bakrie. Jakarta.
- Hayeong Kim, Jihyeon Jeon, Jiyeon Lee, Chaeri Song, Boncheol Gu, NahyunMariah Kim, Taehui Yang, Sejin Oh, Soochul Park, Kunal Pal, Ghahyun Jeffrey Kim, and Doman Kim. 2025. Utilizing kombucha culture for coffee fermentation and biochemical characteristic analysis. *Current Research in Food Science*. <https://doi.org/10.1016/j.crfs.2025.100996>
- Hambali, Erliza, Ani Suryani, dan Mira Rivai. 2005. *Membuat Aneka Bumbu Instan Pasta*. Penebar Swadaya. Jakarta.
- Handoko,O.T.2017. *Mengenal Bumbu Dasar Dalam Nikmatnya Masakan Indonesia*.Lemonilo.com
- Hapsoh dan Yaya Hasanah.2011. *Budidaya Tanaman Obat dan Rempah*.Medan:USU Pres.
- Heinrich, Michael., Barnes, J., Gibbson, S., Williamsom, M.E., 2010. *Farmakognosi dan Fitoterapi*. Jakarta, Buku Kedokteran EGC
- Heymann.,Hildegrade and Harry T Lawless. (2010). Sensory Evaluation of Food. DOI:[10.1007/978-1-4419-6488-5_10](https://doi.org/10.1007/978-1-4419-6488-5_10)
- Ho, C.T., & Shahidi, F. (1998). *Flavor of Foods and Beverages: Chemistry and Technology*. Springer.
- Ibriani.2012. Uji Aktivitas Antimikroba Ekstrak Bawang Merah (*Allium cepa* L) secara KLT-Bioautografi. (Skripsi). Universitas Islam Negeri Alauddin Makassar.
- Intiyaz H, Soni P, Yukongdi V. 2021. Role of sensory appeal, nutritional quality, safety, and health determinants on convenience food choice in an academic environment. *Foods* 10: 345. <https://doi.org/10.3390/foods10020345>
- Kiatsrichart, S., Brewer, M.S., Cadwallder. dan Artz, W.E. (2003). Pan-frying stability of nusun oil, a mid-oleic sunflower oil. *Journal of the American Oil Chemists' Society*80: 479-483.
- Kim, H. M., Park, M. K., Mun, S. J., Jung, M. Y., Lee, S. M., & Kim, Y. S. 2022. Study on volatile profiles, polycyclic aromatic hydrocarbons, and acrylamide formed in Welsh onion (*Allium fistulosum* L.) fried in vegetable oils at different temperatures. *Foods*, 11 (9), 1335.

Nordihydrocapsiate, a new capsinoid from the fruits of a nonpungent pepper, *Capsicum annuum*. *Journal of Natural Products*, 62(2), 335–336.

Kuswardhani, D. S. 2016. *Sehat Tanpa Obat dengan Bawang Merah-Bawang Putih*. Penerbit Rapha Publishing. Yogyakarta

Leighton CS, Schonfeldt HC, Kruger R. 2008. Quantitative Descriptive Sensory Analysis of Five Different Cultivars of Sweet Pottato to Determine Sensory and Textural Profiles.

Leufven, A., Sedaghat, N. dan Habibi, M. B. 2007. Influence of different packaging systems on stability of raw dried pistachio nuts at various conditions. *SID* 27-36.

Liu, X., Xia, B., Hu, L.-T., Ni, Z.-J., Thakur, K., & Wei, Z.-J. (2020). Maillard conjugates and their potential in food and nutritional industries: A review. *Food Frontiers*, 1(4), 382–397. <https://doi.org/10.1002/fft2.43>

Lobefaro, Sabrina & Piciocchi, Claudia & Luisi, Federica & Miraglia, Lorenzo & Romito, Niko & Luneia, Roberto & Foti, Silvia & Mocini, Edoardo & Poggiogalle, Eleonora & Lenzi, Andrea & Donini, Lorenzo. (2021). Cooking techniques and nutritional quality of food: A comparison between traditional and innovative ways of cooking. *International Journal of Gastronomy and Food Science*. 25. 100381. 10.1016/j.ijgfs.2021.100381.

Masniyom, Payap., Ommee Benjama. And Jaruwan Maneesri. 2012. Effect of turmeric and lemongrass essential oils and their mixture on quality changes of refrigerated green mussel (*Perna viridis*). *International Journal of Food Science and Technology* DOI:10.1111/j.1365-2621.2012.02944.x

McGee, H. (2004). *On food and cooking: the science and lore of the kitchen*. Completely rev. and updated. Scribner.

Mehta, U. dan Swinburn, B. (2001). A review of factors affecting fat absorption in hot chips. *Critical Reviews in Food Science and Nutrition* 41: 133-154

Meilgaard, M.C., Gail VANCE Civile., Bernard Thomas Carr. (2016). *Sensory Evaluation Techniques*. Publisher : CRC Press ISBN: 978 - 1 - 4822 - 1690 - 5.

Meiselman HL. 2015. A review of the current state of emotion research in product development. *Food Res Int* 76(Part 2): 192–199. DOI: 10.1016/j.foodres. 2015.04.015.

Muktningrum, Tyas Arie., Gusti Fauza, Setyaningrum Ariviani, Dimas R A Muhammad. (2022). Sensory Profile Analysis of Chocolate Drinks Using Quantitative Descriptive Analysis (QDA). *International Food Conference (IFC 2021)*. <https://doi.org/10.1051/e3sconf/202234404005>

- Ng, M. & Hort, J. (2015). Insights into measuring emotional response in sensory and consumer research. Dalam J. Delarue, J.B Lawlor and M.Rogeaux (Ed.). Rapid Sensory Profiling Techniques and Related Method : Applications in New Product Development and Consumer Research (h. 74-75). Woodhead publishing
- Nursten, H. E. (2005). *The Maillard reaction: Chemistry, biochemistry, and implications*. The Royal Society of Chemistry.
- Purnomo, Hari & Jaya, Firman & Widjanarko, Simon. (2010). The effects of type and time of thermal processing on ginger (*Zingiber officinale* Roscoe) rhizome antioxidant compounds and its quality. *International Food Research Journal*. 17. 335-347.
- Purwandari, Fiametta & Annisa, E.D.N. & Rachmawati, A.T. & Puspitasari, D. & Wikandari, Rachma & Seyaningsih, W. & Ningrum, Andriati & Sardjono,. (2021). Effect of different cooking methods on chemical composition, nutritional values, and sensory properties of Jack bean (*Canavalia ensiformis*) tempe. *Food Research*. 5. 327-333. 10.26656/fr.2017.5(3).530.
- Reineccius, G. (2006). *Flavor Chemistry and Technology* (2nd ed.). CRC Press.
- Ruiz-Capillas C, Herrero AM. 2021. Sensory analysis and consumer research in new product development. *Foods* 10: 582. <https://doi.org/10.3390/foods10030582>
- El-Saadony, M. T., Yang, T., Korma, S. A., Sitohy, M., Abd El-Mageed, T. A., Selim, S., Al Jaouni, S. K., Salem, H. M., Mahmmoud, Y., Soliman, S. M., Mo'men, S. A. A., Mosa, W. F. A., El-Wafai, N. A., Abou-Aly, H. E., Sitohy, B., Abd El-Hack, M. E., El-Tarabily, K. A., & Saad, A. M. (2023). Impacts of turmeric and its principal bioactive curcumin on human health: Pharmaceutical, medicinal, and food applications: A comprehensive review. *Frontiers in nutrition*, 9, 1040259. <https://doi.org/10.3389/fnut.2022.1040259>
- Setyaningsih D., Apriyantono A., Sari MP. (2010). Analisis Sensori untuk Industri Pangan dan Agro. Bogor. (ID): IPB Press.
- Sihombing, Monang., Dhanang Puspita., and Mayer Tinting Sirenden. 2018. Fragrance Formation in the of Cocoa Roasted Process (*Theobroma cacao*) with Roaster Temperature Variation using a Vacuum Drying Oven. *Jurnal Kimia Sains dan Aplikasi*. <https://doi.org/10.14710/jksa.21.3.155-160>.
- Soewitomo, Sisca. 2013. 50 Resep Sajian Bumbu Dasar. Gramedia Pustaka Utama. Jakarta.
- Soo-Jeong Mun, Ji-Yoon Lee, Da-Som Nam, Jung-A Lee, Joon-Goo Lee, Cheong-Tae Kim, Min Kyung Park, Young-Suk Kim. 2024. Effects of cooking methods and temperatures

Stone, H., & Bleibaum, R. N. (2025). History and Importance of Sensory Science. *Engineering Innovations in Sensory Science*, 1.

Subiyantoro. S, 2001, “*Mengenal Lebih Jauh Tentang Garam*”.BPPP Banyuwangi, Ja-Tim.

Suprapti, L.2000. *Membuat Saos Tomat*.Trubus Agrisarana. Jakarta.

Suriana, N. 2011. *Bawang Bawa Untung Budidaya Bawang Merah dan Bawang Putih*. Cahaya Atma Pustaka. Yogyakarta. 104 hal.

Tang, Chunxiao, Hayi He, Enbang Li and Hongqiang Li. (2018). Multispectral imaging for predicting sugar content of ‘Fuji’ apples. *Opt Laser Technol*, 106, 280-285.

Wang, Shiqin., Ken Hong Ng., Kwan Hiu Yee., Yihang Tang., Rui Meng., Wenmeng He.(2023). Comparison of Pivot Profile, CATA, and Pivot CATA for The Sensory Profiling of Instant Black Coffe. Food Quality and Preference 108 DOI: 10.1016/j.foodqual.2023.104858

Wang, Ou & Steur, Hans & Gellynck, Xavier & Verbeke, Wim. (2015). Motives for consumer choice of traditional food and European food in mainland China. *Appetite*. 87. 143-151.DOI: 10.1016/j.appet.2014.12.211.

Wang,Jia., Dongjie Zhang., Jie Li., Tingting Zou., Rong Wen., Yaqiong Hou., Huanlu Song., Hongliang Li., Hairan Ma., and Jiao Shi. 2025. Aroma profiling of long shelf-life yoghurt from milk with varying acidity: Insights from sensory evaluation and instrumental analysis. Food Chemistry. <https://doi.org/10.1016/j.fochx.2025.102215>

Winarno, F.G, 2004. *Kimia Pangan dan Gizi*. Gramedia Pustaka Utama. Jakarta.

Yuan H, Xu L, Chang M, Meng J, Feng C, Geng X, Cheng Y and Liu Z . (2022). Effects of different cooking methods on volatile flavor compounds, nutritional constituents, and antioxidant activities of *Clitocybe squamulosa*. *Frontier Nutr*. 9:1017014. doi: 10.3389/fnut.2022.1017014

Yusmila, Kumudawati dan Yunan Kholifatuddin S. (2018). Total Mikroba Bumbu Inti Instan Skala Industri Rumah Tangga. *Jurnal Gizi* : 2302 - 7908

Zahra, Rizki Faridha. (2022). Pengaruh Level Gula dan Proses Pembusaan Terhadap Kinetika Perubahan Mutu Bumbu Pasta Bubuk. Tugas Akhir. Program Studi Teknologi Pangan Fakultas Teknik Universitas Pasundan Bandung.

Zhang, J., Zhang, M., Chen, K., Bhandari, B., & Deng, D. (2023). Impact of cooking methods on the quality, sensory and flavor compounds of Sichuan pepper oleoresin. *Food chemistry*, 427, 136639.

Zhu, Huixia & Wei, Min & Zhang, Yuxin & Tao, Xinglin. (2024). Analysis of Volatile Organic



PROFIL SENSORI BUMBU DASAR MERAH PADA AYAM BAKAR, NASI GORENG, RENDANG, DAN GULAI DENGAN TEKNIK MEMASAK BERBEDA MENGGUNAKAN QDA DAN CATA

Usada Nur Ariyoga, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr.Ir. Supriyadi, M.Sc.

Universitas Gadjah Mada, 2026 | Diunduh dari <http://etd.repository.ugm.ac.id/>

Compounds of Different Types of Peppers (*Capsicum annuum* L.) Using Comprehensive

Two-Dimensional Gas Chromatography With Time-of-Flight Mass Spectrometry. *eFood*.

5. 10.1002/efd2.70027.