

DAFTAR PUSTAKA

- Abeygunasekera, D., 1989, *The Volatiles of Cocoa by GC/MS Analysis and Sensory Evaluation With Special Emphasis on The Effect of Fermentation Time and Maturation*, 7229–235.
- Alocija, E.C., Ritchie, N.L. dan Grooms, D.L., 2003, Protocol development using an electronic nose for differentiating E-coli strains, *IEEE Sensors Journal*, [Online] 3 (6), 801–805, tersedia di DOI:10.1109/jsen.2003.820326.
- Astuti, W., Lelono, D., dan Faizah, F., 2015, Identifikasi Tahu Berformalin dengan Electronic Nose Menggunakan Jaringan Syaraf Tiruan Backpropagation, *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*, [Online] 6 (2), 211, tersedia di DOI:10.22146/ijeis.15330.
- Audyna P.D., Lelono, D., & Faizah., 2018, *Verifikasi Klasifikasi Jenis Teh Menggunakan Electronic Nose Berbasis Support Vector Machine dan Algoritma Genetika*, Universitas Gadjah Mada.
- Dinrifo, R.R., 2011, *Neural network-based electronic nose for cocoa beans quality assessment*, 13 (4), 1–17.
- Distante, C., Leo, M., Siciliano, P. dan Persaud, K.C., 2002, *On the study of feature extraction methods for an electronic nose*, 87274–288.
- Dufour, N. dan Veryac, Y., 2012, Increasing the sensitivity and selectivity of Metal Oxide gas sensors by controlling the sensitive layer polarization. *Proceedings of IEEE Sensors*, [Online] (2), 3–6., tersedia di DOI:10.1109/ICSENS.2012.6411463.
- Dutta, R., Hines, E.L., Gardner, J.W., Kashwan, K.R., dan Bhuyan, M., 2003, Tea quality prediction using a tin oxide-based electronic nose: an artificial intelligence approach, *IEEE Sensors Journal*, [Online] 94228–237, tersedia di DOI:10.1016/S0925-4005(03)00367-8.
- Engineering, C. dan Thani, P., 2015, Classification and pattern recognition algorithms applied to E-Nose, *IEEE Sensors Journal*, [Online] (Eict), 44–48, tersedia di DOI:10.1109/EICT.2015.7391920.
- Estakhroueyeh, H.R. dan Rashedi, E., 2015, Detecting moldy Bread using an E-nose and the KNN classifier. *2015 5th International Conference on Computer and Knowledge Engineering, ICCKE 2015*, [Online] 251–255, tersedia di DOI:10.1109/ICCKE.2015.7365836.
- Green, G., Chan, A., dan Goubran, R., 2009, Monitoring of food spoilage with electronic nose: potential applications for smart homes, *2009 3rd International Conference on Pervasive Computing Technologies for Healthcare*, [Online] 1–7, tersedia di DOI:10.1109/PCTHEALTH.2009.5291419.
- Guo, X. dan Peng, C., 2015, A novel feature extraction approach using window function capturing and QPSO-SVM for enhancing electronic nose performance. *Sensors (Switzerland)*, [Online] 15 (7), 15198–15217, tersedia di DOI:10.3390/s150715198.
- Gutiérrez, J. dan Horrillo, M.C., 2014, *Advances in artificial olfaction: Sensors and applications*, *Talanta*, [Online] 12495–105 tersedia di DOI:10.1016/j.talanta.2014.02.016.

- He, J., Xu, L., Wang, P. dan Wang, Q., 2016, A high precise E-nose for daily indoor air quality monitoring in living environment, *Integration, the VLSI Journal*. [Online] (xxxx), 1–10, tersedia di DOI:10.1016/j.vlsi.2016.12.010.
- Inca, I., Widodo, T.W. dan Lelono, D., 2018, Klasifikasi Teh Hijau dan Teh Hitam Tambi-Pagilaran dengan Metode Principal Component Analysis (PCA) Menggunakan E-Nose, *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*, [Online] 8 (1), 61, tersedia di DOI:10.22146/ijeis.28718.
- Jang, J.-S.R., Sun, C.-T. dan Mizutani, E., 1997, *Neuro-Fuzzy And Soft Computing Jang: a computational approach to learning and machine intelligence*, hal 640.
- Kemendag, 2012, *Rantai Nilai*, [Online] 2012, tersedia di http://inatrimis.kemendag.go.id/id/product/detail/rantai-nilai_1049/?market=ar [Diakses: 25 Maret 2020].
- Kit, C.K., Soh, A.C., Kalsom, U., Yusof, M., Ishak, A.J. dan Hassan, M.K., 2013, E-Nose Herbs Recognition System based on Artificial Neural Network Technique, *Journal of control system, computing and Engineering*, [Online] 58–62, tersedia di DOI:10.1109/ICCSCE.2013.6719932.
- Kusumadewi, S. dan Hartati, S. (2010) *Neuro Fuzzy Integrasi Sistem Fuzzy & Jaringan Syaraf*. 2 edisi. Yogyakarta, Graha Ilmu.
- Kusumaningrum, I., Wijaya, C.H., Kusnandar, F., Budi, A. dan Sari, T. (2014) *PROFIL AROMA DAN MUTU SENSORI CITARASA PASTA KAKAO UNGGULAN DARI BEBERAPA DAERAH DI INDONESIA [Aroma and Flavor Sensory Profiles of Superior Cocoa Liquors from Different Regions in Indonesia]*. [Online] Available from: doi:10.6066/jtip.2014.25.106.
- Lelono, D. (2017) *Pengembangan Instrumentasi Sistem Electronic Nose untuk Uji Teh Hitam Lokal*. Universitas Gadjah Mada.
- Lin, C. dan Lee, G., 1996, *Neural Fuzzy System*, London, Prentice-Hall.
- Lintang, C.A., Widodo, T.W. dan Lelono, D., 2016, Rancang Bangun Electronic Nose untuk Mendeteksi Tingkat Kebusukan Ikan Air Tawar, *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*, [Online] 6, (2), 129, tersedia di DOI:10.22146/ijeis.15251.
- Misnawi, A., 2011, *Use of Gas Chromatography – Olfactometry in combination with Solid Phase Micro Extraction for cocoa liquor aroma analysis*, 835829–835.
- Putri, R.P., 2019, *Prediksi Umur Simpan Tahu Dengan Electronic Nose Menggunakan Metode Curve Fitting*, Universitas Gadjah Mada.
- Qi, P.F., Meng, Q.H., Jing, Y.Q., Zeng, M. dan Ma, S.G., 2016, Rapid detection of Chinese liquors using a portable e-nose based on C-SVM, *Proceedings of the World Congress on Intelligent Control and Automation (WCICA)*, [Online] 2016–Sept1388–1392, tersedia di DOI:10.1109/WCICA.2016.7578628.
- Rahman, I. N., Lelono, D., & Triyana, K., 2018, Klasifikasi Kakao Berbasis enose dengan Metode Neuro Fuzzy, *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*, 8(1), 49-60.
- Seesaard, T., Sriphrapadang, C., Kitiyakara, T. dan Kerdcharoen, T., 2016, Self-screening for diabetes by sniffing urine samples based on a hand-held

- electronic nose, *2016 9th Biomedical Engineering International Conference (BMEiCON)*, [Online] 1–4, tersedia di DOI:10.1109/BMEiCON.2016.7859586.
- Siadat, M. dan Losson, E., 2014, *Application of electronic nose to beer recognition using supervised artificial neural networks*, 640–645.
- Singh, S., Hines, E.L. dan Gardner, J., 1996, *Fuzzy neural computing of coffee and tainted-water data from an electronic nose*, *Sensors and Actuators B: Chemical*, [Online] 30 (3), 185–190, tersedia di DOI:10.1016/0925-4005(96)80047-5.
- Suwardi, 2012, *Sistem Pengenalan Aroma Teh Dalam Instrumen Penciuman Elektronik Menggunakan Jaringan Syaraf Tiruan*, 8 (2), 796–801.
- T. Wahyudi, T. R. Panggabean, P., 2008, *Panduan Lengkap Kakao*, [Online]. Jakarta, Penebar Swadaya, tersedia di https://books.google.co.id/books?id=zo6a4YE-5o0C&pg=PA233&dq=klasifikasi+mutu+kakao&hl=id&sa=X&ved=0ahUK EwiC0Pul1e_SAhVJJZQKHfZ7AKgQ6AEIGzAA#v=onepage&q=klasifikasi+mutu+kakao&f=false.
- Thepudom, T., Sricharoenchai, N. dan Kerdcharoen, T., 2013, *Classification of Instant Coffee Odors by Electronic Nose toward Quality Control of Production*, 4–7.
- Triyana, K., Agustika, D.K. dan Hardoyono, F., 2012, *Penerapan Metode Ekstraksi Ciri Berbasis Transformasi Wavelet Diskrit untuk Meningkatkan Unjuk Kerja Electronic Nose*, 90–93.
- Yu, H., Wang, J., Yao, C., Zhang, H. dan Yu, Y., 2008, *Quality grade identification of green tea using E-nose by CA and ANN*, [Online] 411268–1273, tersedia di DOI:10.1016/j.lwt.2007.08.018.
- Yue, X., Guo, Y., Wang, J., Mao, X. dan Lei, X., 2010, *Water Pollution Forecasting Model of the Back-Propagation Neural Network Based on One Step Secant Algorithm*, [Online] 458–464, tersedia di DOI:10.1007/978-3-642-16336-4_61