

DAFTAR PUSTAKA

- Ahmed, F. E., B. S. Lalia, and R. Hashaikeh. 2015. A Review on Electrospinning for Membrane Fabrication: Challenges and Applications Challenges and Applications. ScienceDirect: Desalination. 356, 15–30.
- Banzi, and Massimo. 2009. *Getting Started with Arduino*. USA: Dale Doughety.
- Cetó, X., M. Gutiérrez, D. Calvo, and M. d. Valle. 2013. “Beer Classification by Means of a Potentiometric Electronic Tongue.” *Food chemistry* 141(3):2533–2540.
- Cornish, and Rosie. 2007. *Statistics: Cluster Analysis*. Mathematics Learning Support Center.
- Damayanti, dan Fitri. 2010. *Pengenalan Citra Wajah Menggunakan Metode Two Dimensional Linear Discriminant Analysis Dan Support Vector Machine*. Vol. 5. No. 3 0216 – 0544. Diakses 22 November 2015 pukul 23.00 WIB.
- Devesa, R., S. Platikanov, V. Garcia, I. Fonseca, E. Rulla, & R. Tauler, 2012. Influence of Minerals on the Taste of Bottled and Tap Water : A Chemometric Approach. 7:693–704.
- Dias, L. A., A. M. Peres, A. C. A.Veloso, F. S. Reis, M. V. boas, and A. A. Machado, 2009. Chemical An electronic tongue taste evaluation: Identification of goat susu adulteration with bovine susu. *Sensors and Actuators B*, 136, 209–217.
- Don W, dan Fawcett. 2002. *Buku Ajar Histologi*, Penerjemah: dr.Jan Tambayong. Jakarta: Buku Kedokteran EGC.
- Eckert, C., M. Pein, J. Reimann, and J. Breitzkreutz, 2013. Chemical Taste evaluation of multicomponent mixtures using a human taste panel, electronic taste sensing systems and HPLC. *Sensors & Actuators: B. Chemical*, 182, 294–299.
- Fukunaga, K. 1990. *Introduction to Statistical Pattern Recognition Second*. Boston: Harcourt Brace Jovanovich.
- Guyton A, C. 2001. *Buku Ajar Fisiologi Kedokteran (Indera Kimia-Pengecapan Dan Penciuman)*. Penerjemah: Irawati Setiawan. Jakarta: Kedokteran EGC.
- Ha, D., Q. Sun, K. Su, H. Wan, H. Li, N. Xu, and Wang, P. 2015. Chemical Recent achievements in electronic tongue and bioelectronic tongue as taste sensors. *Sensors and Actuators B* : 207, 1136–1146.
- Haddi, Z., S. Mabrouk, M. Bougrini, K. Tahri, H. Sghaier, Barhoumi, and B. Bouchikhi, 2014. E-Nose and e-Tongue combination for improved recognition of fruit juice samples. *Food Chemistry*, 150, 246–253.
- Hruškar, M., N. Major, M. Krpan, I. P. Krbavčić, G. Šarić, K. Marković, and N. Vahčić, 2009. Evaluation of susu and dairy products by electronic tongue. *Mljekarstvo*, 59(3), 193–200.

- Irianto Koes. 2012. *Anatomi Dan Fisiologi Untuk Mahasiswa*. Bandung: Alfabeta.
- Ito, M., K. Ikehama, K. Yoshida, T. Haraguchi, M. Yoshida, K. Wada, and T. Uchida, 2013. Bitterness prediction of H1-antihistamines and prediction of masking effects of artificial sweeteners using an electronic tongue. *International Journal of Pharmaceutics*, 441(1-2), 121–127.
- Jacob, T. 2010. *A tutorial On The Sense Of Taste (Cardiff University UK)*.
- Johnson and Wichern. 2007. *Applied Multivariate Statistical Analysis*. USA: Pearson Prentice Hall.
- Kaltsum, U., K. Triyana, and D. Siswanta, 2014. Development of taste sensor system for differentiation of Indonesian herbal medicines. *AIP Conference Proceedings*, 1617(2014), 100–104.
- Katrien B., P. Meszaros, S. Vermeira, D. Kirsanovc, A. Legin, S. Buysens, N. Cap, B. M. Nicola, and J. Lammertyna. 2008. Analysis of Tomato Taste Using Two Types of Electronic Tongues. *Sensors and Actuators, B: Chemical* 131(1):10–17.
- Kiyoshi, T. 2001. *Biomimetic Sensor Technology. Measurement Science and Technology* (Vol. 12).
- Lim, dan Resmana., 2002. *Face Recognition Menggunakan Metode. Linear Discriminant Analysis (LDA)*. Jakarta: Proceeding Komputer dan Sistem Intelijen.
- Liu, Q., F. Zhang, D. Zhang, N. Hu, H. Wang, K. J. Hsia, and P. Wang, 2013. Biosensors and Bioelectronics Bioelectronic tongue of taste buds on microelectrode array for salt sensing. *Biosensors and Bioelectronic*, 40(1), 115–120.
- Makarova, N. M., and E. G. Kulapina, 2015. New potentiometric screen-printed sensors for determination of homologous sodium alkylsulfates &. *Sensors & Actuators: B. Chemical*, 210, 817–824.
- Majchrzak, D., B. Lahm, and K. Dürschmid. 2010. Conventional and Probiotic Yogurts Differ in Sensory Properties But Not in Consumers' Preferences. *Journal of Sensory Studies*, 25(3), 431–446.
- Mimendia, A., J. M. Gutiérrez, L. Leija, P. R. Hernández, L. Favari, R. Muñoz, and M. Valle, 2010. A review of the use of the potentiometric electronic tongue in the monitoring of environmental systems. *Environmental Modelling & Software*, 25(9), 1023–1030.
- Moreno, A., A. Merlos, N. Abramova, C. Jiménez, and A. Bratov, 2006. Multi-sensor array used as an “electronic tongue” for mineral water analysis. *Sensors and Actuators, B: Chemical*, 116, 130–134.
- National Instrument. 2001. *LabVIEW User Manual*. National Instruments.
- Novakowski, W., M. Bertotti, and T. R. L. Paixão, 2011. Use of copper and gold electrodes as sensitive elements for fabrication of an electronic tongue :

- Discrimination of wines and whiskies. *Microchemical Journal*, 99(1), 145–151.
- Ouyang, Q., J. Zhao, and Q. Chen, 2013. Classification of rice wine according to different marked ages using a portable multi-electrode electronic tongue coupled with multivariate analysis. *Food Research International*, 51(2), 633–640.
- Peres, A. M., L. G. Dias, T. P. Barcelos, J. Morais, and A. A. S. Machado, 2009. An electronic tongue for juice level evaluation in non-alkoholic beverages. *Procedia Chemistry*, 1(1), 1023–1026.
- Pratiwi, E. Dian dan A. Harjoko. 2013. *Implementasi Pengenalan Wajah Menggunakan PCA (Principal Component Analysis)*. Yogyakarta: FMIPA UGM.
- Polshin, E., A. Rudnitskaya, D. Kirsanov, J. Lammertyn, B. Nicolai, D. Saison, and A. Legin, 2009. Measurement of beer taste attributes using an electronic tongue. *AIP Conference Proceedings*, 1137, 259–262.
- Pontoh, dan R. Septiani. 2009. *Modul Panduan Penggunaan Minitab 14 dalam Analisis Data*. Bandung: Universitas Padjajaran.
- Rahman, A. M. M. S. Yap, A. Y. M. Shakaff, M. N. Ahmad, Z. Dahari, Z. Ismail, and M. S. Hitam, 2004. A microcontroller-based taste sensing system for the verification of *Eurycoma longifolia*. *Sensors and Actuators, B: Chemical*, 101(1-2), 191–198.
- Costa, S., M. M. Costa Sobral, I. Delgadillo, A. Cerdeira, and A. Rudnitskaya, 2015. Astringency quantification in wine: comparison of the electronic tongue and FT-MIR spectroscopy. *Sensors and Actuators B: Chemical*, 207, 1095–1103.
- Sumathi, S. 2007. *LabVIEW Basic Advanced Instrumentation System*. Berlin: Springer.
- Tazi, I., K. Triyana, and D. Siswanta, 2016. A Novel Arduino Mega 2560 Microcontroller-Based Electronic Tongue for Dairy Product Classification. *AIP Conference Proceedings*, 170003, 21–26.
- Toko, K. 1996. Taste sensor with global selectivity. *Materials Science And Engineering*, 4, 69–82.
- Wang, Y., Y. Feng, Y. Wu, S. Liang, and D. Xu, 2013. Fitoterapia Sensory evaluation of the taste of berberine hydrochloride using an Electronic Tongue. *Fitoterapia*, 86, 137–143.
- Wei, Z., J. Wang, and W. Jin, 2013. Evaluation of varieties of set yogurts and their physical properties using a voltammetric electronic tongue based on various potential waveforms. *Sensors and Actuators, B: Chemical*, 177, 684–694.
- Yang, Y., Q. Chen, C. Shen, S. Zhang, Z. Gan, R. Hu, and J. Zhao, 2013. Evaluation of monosodium glutamate, disodium inosinate and guanylate umami taste by an electronic tongue. *Journal of Food Engineering*, 116(3), 627–632.



UNIVERSITAS
GADJAH MADA

**STUDI DAN PENGEMBANGAN LIDAH ELEKTRONIK BERBASIS 16 MULTIKANAL SENSOR
MEMBRAN LIPID**

IMAM TAZI, Dr.Eng. Kuwat Triyana, M.Si.; Drs. Dwi Siswanta, M.Eng., Ph.D.

Universitas Gadjah Mada, 2017 | Diunduh dari <http://etd.repository.ugm.ac.id/>

Zakaria, A., A. Y. Ali, A. H. Adom, M. N. Ahmad, M. J. Masnan, A. Aziz, L. M. Kamarudin, 2010. Improved classification of *Orthosiphon stamineus* by data fusion of electronic nose and tongue sensors. *Sensors*, 10(10), 8782–8796.



UNIVERSITAS
GADJAH MADA

**STUDI DAN PENGEMBANGAN LIDAH ELEKTRONIK BERBASIS 16 MULTIKANAL SENSOR
MEMBRAN LIPID**

IMAM TAZI, Dr.Eng. Kuwat Triyana, M.Si.; Drs. Dwi Siswanta, M.Eng., Ph.D.

Universitas Gadjah Mada, 2017 | Diunduh dari <http://etd.repository.ugm.ac.id/>