

## DAFTAR PUSTAKA

- Astuti, W., 2015, Identifikasi Tahu Berformalin dengan Electronic Nose Menggunakan Jaringan Saraf Tiruan Backpropagation, Skripsi, Jurusan Elektronika dan Instrumentasi FMIPA UGM, Yogyakarta.
- Banerjee, R., Chattopadhyay, P., Rani, R., Tudu, B., Bandyopadhyay, R., Bhattacharyya, N., 2011, *Discrimination of black tea using electronic nose and electronic tongue: A Bayesian classifier approach*, International Conference on Recent Trends in Information Systems: 13 - 17.
- Boothe, D.D.H., Arnold, J.W., 2002, Electronic nose analysis of volatile compounds from poultry meat samples, fresh and after refrigerated storage, *Journal of the Science of Food and Agriculture* 82 (3), 315–322
- Chakraborty, R., 2010, *Fundamentals of Neural Network*, [http://www.myreaders.info/08\\_Neural\\_Networks.pdf](http://www.myreaders.info/08_Neural_Networks.pdf), diakses pada 24 Februari 2015.
- Chi, T. & Huang, D., 2008. Implementation Study of an Electronic Nose System Based on Computing Mechanisms. *2008 Fourth International Conference on Natural Computation*, (978), pp.62–65. Available at: <http://ieeexplore.ieee.org/lpdocs/epic03/wrapper.htm?arnumber=4667397> [Diakses October 6, 2014].
- Ciosek, P., Brzózka, Z., Wróblewski, W., 2007, *Electronic tongue for flow through analysis of beverages*. *Sensors and Actuators B: Chemical* 118 (1/2), 454–460.
- D'Amico A., Di Natale, C., Paolesse, R., Macagnano, A., Martinelli, E., Pennazza, G., Santonico, M., Bernabei, M., Roscioni, C., Galluccio, G., Bono, R., Finazzi, E., Agro, S., Rullo, 2008, *Olfactory systems for medical applications*, *Sens. Actuators B: Chem.* 130, pp. 458–456.
- Fachri, R., 2015, Klasifikasi Kemurnian Daging Sapi Berbasis Electronic Nose dengan Metode Principal Component Analysis, Skripsi, Jurusan Elektronika dan Instrumentasi FMIPA UGM, Yogyakarta.
- Figaro, 2004, *General Information For TGS Sensor*, <http://www.figarosensor.com/product/general.pdf>, diakses pada 24 Agustus 2014.
- García-Martínez, T., Bellincontro, A., De Lerma, M.D.L.N.L., Peinado, R.A., Mauricio, J.C., Mencarelli, F., Moreno, J.J., 2011, *Discrimination of sweet wines partially fermented by two osmo-ethanol-tolerant yeasts by gas chromatographic analysis and electronic nose*. *Food Chemistry* 127 (3), 1391–1396. Kermani, B.G., Schiffman, S.S., Nagle, H.T., 2005, Performance of the Levenberg–Marquardt neural network training method

in electronic nose applications. *Sensors and Actuators B: Chemical* 110 (1), 13–22

Ghufron, 2013, Pengembangan Electronic Nose Berbasis Larik Sensor Gas yang Dikombinasi dengan Principle Component Analysis untuk Klasifikasi Ikan Berformalin, Skripsi, Jurusan Elektronika dan Instrumentasi FMIPA UGM, Yogyakarta.

Gutes, A., Ibanez, A., Cespedes, F., Alegret, S., del Valle, M., 2005, *Simultaneous determination of phenolic compounds by means of an automated voltammetric electronic tongue*. *Anal Bioanal Chem* 382: 471

Haidar, A., 2008, Studi Kasus Mengenai Aplikasi Multilayer Perceptron Neural Network Pada Sistem PendeteksiGangguan (IDS) Berdasarkan Anomali Suatu Jaringan.

Kartika, B., Susanti, R., Nuzulis, A., 1992, *Petunjuk Evaluasi Produk Industri Hasil Pertanian*. Yogyakarta: PAU Pangan dan Gizi UGM

Kusumadewi, S., 2004, *Membangun Jaringan Syaraf Tiruan Menggunakan MATLAB & Excel Link*, Graha Ilmu, Yogyakarta.

Lelono, D., 2014, *Rancang Bangun Hidung Elektronik (Electronic Nose) Untuk Klasifikasi Kualitas Teh Hitam*, Proposal Dana Hibah FMIPA tahun 2014.

Lintang, C.A., 2015, Rancang Bangun Electronic Nose untuk Mendeteksi Tingkat Kebusukan Ikan Air Tawar, Skripsi, Jurusan Elektronika dan Instrumentasi FMIPA UGM, Yogyakarta.

Mamat, M. dan Samad, S.A., 2011, The Repeatability and Discrimination Study of Electronic Nose Features, *TENCON IEEE*, 978-1-4577-0255-6.

- Nurjuliana, M., Man Che, Y.B., Mat Hashim, D. dan Mohamed, A.K.S., 2010, Rapid Identification of Pork for Halal Authentication using Electronic Nose and Gas Chromatography Mass Spectrometer with Headspace Analyzer, *Meat Science*, 638-644.
- O'Connell, M., Valdora, G., Peltzer, G., Martin Negri, R., 2001, A practical approach for fish freshness determinations using a portable electronic nose. *Sensors and Actuators B: Chemical* 80 (2), 149–154.
- Pardo, M., Sberveglieri, G., 2002, Coffee analysis with an electronic nose, *IEEE Trans. Instrum. Meas.* 51. 1334–1339.
- Prasetya, E., 2012, *Data Mining – Konsep dan Aplikasi Menggunakan MATLAB*, Penerbit Andi, Yogyakarta.
- Purba, R.M., 2009, PRODUKSI ETANOL DENGAN VARIASI INOKULUM DAN KADAR PATI JAGUNG PADA KULTUR SEKALI UNDUH, skripsi, Prodi biologi Fakultas Teknobiologi UNIVERSITAS ATMA JAYA, Yogyakarta.
- Puspitaningrum, D, 2006, *Pengantar Jaringan Syaraf Tiruan*. Andi Offset, Yogyakarta.
- Rahmani, M.N., 2014, Rancang Bangun Electronic Nose Untuk Klasifikasi Bensin Murni dan Premium Campuran, Skripsi, Jurusan Elektronika dan Instrumentasi FMIPA UGM, Yogyakarta.
- Richard A. Johnson, D.W.W., 1982. *APPLIED MULTIFARIATE STATISTICAL ANALYSIS* sixth, New Jersey: Prentice Hall.
- Rikana, H., Adam, R., 2009. *Pembuatan Bioethanol dari Singkong secara Fermentasi Menggunakan Ragi Tape*, Laporan Penelitian Jurusan Teknik Kimia Fakultas Teknik Universitas Diponegoro, Semarang.
- Scampicchio, M., Ballabio, D., Arecchi, A., Cosio, S.M., Mannino, S., 2008, *Amperometric electronic tongue for food analysis*. *Review. Microchim Acta*. 163: 11–21
- Siang, J.J., 2005, *Jaringan Syaraf Tiruan dan Pemrogramannya Menggunakan Matlab*, Andi Offset, Yogyakarta.
- Sironi, S., Capelli, L., Centola, P., Del Rosso, R., 2007, *Development of a system for the continuous monitoring of odours from a composting plant: focus on training, data processing and results validation methods*, *Sens. Actuators B: Chem.* 124. 336–347.
- Tang, L., Zeng, G. M., Shen, G., L., Zhang, Y., Huang, G., H., Li, J., B., 2006 *Simultaneous amperometric determination of lignin peroxidase and manganese peroxidase activities in compost bioremediation using artificial neural networks*. *Anal Chim Acta* 579: 109