

## BIBLIOGRAPHY

- Afoakwa, E. O., Budu, A. S., Mensah-Brown, H., Takrama, F., & Ofosu-Ansah, E. (2014). Effect of Roasting Conditions on the Browning Index and Appearance Properties of Pulp Pre-Conditioned and Fermented Cocoa (*Theobroma cacao*) Beans. *Journal of Nutrition Health & Food Science*, 2(1), 1-5.
- Afoakwa, E. O., Paterson, A., Fowler, M., & Ryan, A. (2008). Flavor Formation and Character in Cocoa and Chocolate: A Critical Review. *Critical Reviews in Food Science and Nutrition*, 48(9), 840-857.
- Afoakwa, E. O., Quao, J., Takrama, J., Budu, A. S., & Saalia, F. K. (2013). Chemical Composition and Physical Quality Characteristics of Ghanaian Cocoa Beans as Affected by Pulp Pre-Conditioning and Fermentation. *Journal of Food Science and Technology*, 50(6), 1097–1105.
- Alasti, F. M., Asefi, N., Maleki, R., & SeiedlouHeris, S. S. (2019). Investigating the Flavor Compounds in The Cocoa Powder Production Process. *Food Science & Nutrition*, 7(12), 3892– 3901.
- Amid, B. T., Mirhosseini, H., & Kostadinović, S. (2012). Chemical Composition and Molecular Structure of Polysaccharide-Protein Biopolymer from *Durio zibethinus* seed: Extraction and Purification Process. *Chemistry Central Journal*, 6(1), 1-14.
- AOAC. (2005). *Official methods of Analysis of the Association of Analytical Chemist*. Washington DC: AOAC International.
- Aprotosoai, A. C., Luca, S. V., & Miron, A. (2015). Flavor Chemistry of Cocoa and Cocoa Products—An Overview. *Comprehensive Reviews in Food Science and Food Safety*, 15(1), 73-91.
- Barus, T., Kristani, A., & Yulandi, A. (2013). Diversity of Amylase-Producing *Bacillus* spp. from “Tape” (Fermented Cassava). *HAYATI Journal of Biosciences*, 20(2), 94–98.
- Batista, N. N., Ramos, C. L., Dias, D. R., Pinheiro, A. C., & Schwan, R. F. (2016). The Impact of Yeast Starter Cultures on The Microbial Communities and Volatile Compounds in Cocoa Fermentation and The Resulting Sensory Attributes of Chocolate. *Journal of food science and technology*, 53(2), 1101–1110.
- Batt, C. A. (2014). *Encyclopedia of Food Microbiology*. Cambridge: Academic Press.
- Beckett, S. T. (2011). *Industrial Chocolate Manufacture and Use*. Somerset: Wiley.
- Belgis, M., Wijaya, C. H., Apriyantono, A., Kusbiantoro, B., & Yuliana, N. D. (2016). Physicochemical Differences and Sensory Profiling of Six Lai

- (*Durio kutejensis*) and Four Durian (*Durio zibethinus*) Cultivars Indigenous Indonesia. *International Food Research Journal*, 23(4), 1466-1473.
- Benković, M., & Bauman, I. (2011). Agglomeration of Cocoa Powder Mixtures – Influence of Process Conditions on Physical Properties of the Agglomerates. *Journal on Processing and Energy in Agriculture*, 15(1), 46-49.
- Bintari, S. H. (2016). Karakteristik Mikrobiologi, Biokimia dan Uji Sensoris Tape Menggunakan Starter yang Dibuat dengan Sedikit Rempah. *Seminar Nasional Mikrobiologi*, 2(1), 101-105.
- Bisig, W. (2011). Liquid Milk Products: Flavored Milks. In *Encyclopedia of Dairy Sciences* (pp. 301-306). Amsterdam: Academic Press.
- BSN. (2013). *SNI 3747:2013 Kakao Bubuk*. Jakarta: Bahan Standardisasi Nasional.
- Budianto, I. (2020). Utilization of Durian Seed (*Durio zibethinus*) as Coffee Powder Substitution. Thesis. Universitas Pelita Harapan, Tangerang.
- Cantabrana, I., Perise, R., & Hernández, I. (2015). Uses of *Rhizopus oryzae* in the Kitchen. *International Journal of Gastronomy and Food Science*, 2(2), 103-111.
- Castro-Alayo, E. M., Idrogo-Vásquez, G., Siche, R., & Cardenas-Toro, F. P. (2019). Formation of Aromatic Compounds Precursors during Fermentation of Criollo and Forastero Cocoa. *Heliyon*, 5(1), 1-29.
- Cauvain, S. P., & Young, L. S. (2006). *Baked Products: Science, Technology and Practice*. Bucks: Blackwell Publishing.
- Chi, Z., Chi, Z., Liu, G., Wang, F., Ju, L., & Zhang, T. (2009). *Saccharomycopsis fibuligera* and Its Applications in Biotechnology. *Biotechnology Advances*, 27(4), 423-431.
- Clements, D., Miller, B. S., & Streips, U. N. (2002). Comparative Growth Analysis of the Facultative Anaerobes *Bacillus subtilis*, *Bacillus licheniformis*, and *Escherichia coli*. *Systematic and Applied Microbiology*, 25(2), 284-286.
- Crozier, S. J., Preston, A. G., Hurst, J. W., Payne, M. J., Mann, J., Hainly, L., & Miller, D. L. (2011). Cacao Seeds Are A "Super Fruit": A Comparative Analysis of Various Fruit Powders and Products. *Chemistry Central Journal*, 5(1).
- Curtis, P. C. (2013). Untrained Sensory Panels. In *The Science of Meat Quality*. Ames: Wiley-Blackwell.
- Djaafar, T. F., Monika, D. C., Marwati, T., Triwitono, P., & Rahayu, E. S. (2020). Microbiology, Chemical, and Sensory Characteristics of Cocoa Powder: The Effect of *Lactobacillus plantarum* HL-15 as Culture Starter and Fermentation Box Variation. *Digital Press Life Sciences*, 2(8), 1-12.
- Fahmid, I. M., Harun, H., Fahmid, M. M., Saadah, S., & Busthanul, N. (2018). Competitiveness, Production, and Productivity of Cocoa in Indonesia. *IOP Conference Series: Earth and Environmental Science*, 157(1), 1-6.

- Fairchild, M. D. (2013). *Color Appearance Models*. New Jersey: John Wiley & Sons.
- García-Alamilla, P., Lagunes-Gálvez, L. M., Barajas-Fernández, J., & García-Alamilla, R. (2017). Physicochemical Changes of Cocoa Beans during Roasting Process. *Journal of Food Quality*, 2017(1), 1–11.
- Hasanah, U., Ratihwulan, H., & Nuraida, L. (2018). Sensory Profiles and Lactic Acid Bacteria Density of Tape Ketan and Tape Singkong in Bogor. *Jurnal Agritech*, 38(3), 265-272.
- Hashim, L. (2000). Flavor Development of Cocoa during Roasting. In *Caffeinated Beverages*. Washington DC: ACS Symposium Series American Chemical Society.
- Heenan, S. P., Dufour, J-P., Hamid, N., Harvey, W., & Delahunty, C. M. (2010). The Influence of Ingredients and Time from Baking on Sensory Quality and Consumer Freshness Perceptions in A Baked Model Cake System. *LWT - Food Science and Technology*, 43(1), 1032–1041.
- Hidayat, B., Hasanudin, U., Muslihudin, M., Akmal, S., Nurdjanah, S., & Yuliana, N. (2019). Growth Kinetics of *Saccharomyces cerevisiae* and Tape Yeast on the Cassava Pulp Fermentation. *Journal of Physics: Conference Series*, 1500(1), 1-7.
- Ho, L., & Bhat, R. (2015). Exploring the Potential Nutraceutical Values of Durian (*Durio zibethinus* L.) – An Exotic Tropical Fruit. *Food Chemistry*, 168(1), 80-89.
- Ho, V. T., Fleet, G. H., & Zhao, J. (2018). Unravelling the Contribution of Lactic Acid Bacteria and Acetic Acid Bacteria to Cocoa Fermentation Using Inoculated Organisms. *International Journal of Food Microbiology*, 279(1), 43-56.
- Husin, N. A., Rahman, S., Karunakaran, R., & Bhore, S. J. (2018). A Review on the Nutritional, Medicinal, Molecular and Genome Attributes of Durian (*Durio zibethinus* L.), the King of Fruits in Malaysia. *Bioinformation*, 14(06), 265-270.
- International Cocoa Organization. (2020). Production of Cocoa Beans. *ICCO Quarterly Bulletin of Cocoa Statistics*, 46(2), 1-1.
- Jinap, S., Rosli, W. W., Russly, A. R., & Nordin, L. M. (1998). Effect of Roasting Time and Temperature on Volatile Component Profiles during Nib Roasting of Cocoa Beans (*Theobroma cacao*). *Journal of the Science of Food and Agriculture*, 77(4), 441 – 448.
- Ketsa, S. (2018). Durian—*Durio zibethinus*. In *Exotic Fruits Reference Guide* (pp. 169-180). London: Academic Press.
- Ketsa, S., Wisutiamonkul, A., Palapol, Y., & Paull, R. (2020). The Durian: Botany, Horticulture, and Utilization. In *Horticultural Reviews*. New Jersey: John Wiley & Sons.
- Krysiak, W., Adamski, R., & Z'yz'elewicz, D. (2013). Factors Affecting the Color of Roasted Cocoa Bean. *Journal of Food Quality*, 36(1), 21–31.

- Kumoro, A. C., Alhanif, M., & Wardhani, D. H. (2020). A Critical Review on Tropical Fruits Seeds as Prospective Sources of Nutritional and Bioactive Compounds for Functional Foods Development: A Case of Indonesian Exotic Fruits. *International Journal of Food Science*, 2020(1), 1-15.
- Lawless, H. T., & Heymann, H. (2010). *Sensory Evaluation of Food: Principles and Practices*. Berlin: Springer Science & Business Media.
- Ligarnasari, I. P., Anam, C., & Sanjaya, A. P. (2018). Physical, Chemical and Sensory Properties of Brownies Substituted with Sweet Potato Flour (*Ipomoea batatas* L.) with Addition of Black Cumin Oil (*Nigella sativa* L.). *IOP Conference Series: Earth and Environmental Science*, 102(1), 1-8.
- Lim, J. (2011). Hedonic Scaling: A Review of Methods and Theory. *Food Quality and Preference*, 22(1), 733-747.
- Lim, T. (2012). *Edible Medicinal and Non-Medicinal Plants: Volume 1, Fruits*. Berlin: Springer.
- Liu, Y., Feng, S., Song, L., He, G., Chen, M., & Huang, D. (2013). Secondary Metabolites in Durian Seeds: Oligomeric Proanthocyanidins. *Molecules*, 18(11), 14172–14185.
- Lu, Y., Fong, A., Chua, J. Y., Huang, D., Lee, P. R., & Liu, S. Q. (2018). The Possible Reduction Mechanism of Volatile Sulfur Compounds during Durian Wine Fermentation Verified in Modified Buffers. *Molecules*, 23(6), 1456.
- Mero. (2020). Brownies Marble Cheese. Retrieved September 11, 2020, from <https://www.merobaking.co.id/recipes-2/>
- Miller, K. B., Hurst, W. J., Payne, M. J., Stuart, D. A., Apgar, J., Sweigart, D. S., & Ou, B. (2008). Impact of Alkalization on the Antioxidant and Flavanol Content of Commercial Cocoa Powders. *Journal of Agricultural and Food Chemistry*, 56(18), 8527-8533.
- Motarjemi, Y., & Lelieveld, H. (2014). *Food Safety Management: A Practical Guide for The Food Industry*. London: Elsevier.
- Mottram, D. S., Wedzicha, B. L., & Dodson, A. T. (2002). Acrylamide is Formed in The Maillard Reaction. *Nature*, 419(6906), 448-449.
- Mozzi, F., Raya, R. R., & Vignolo, G. M. (2010). *Biotechnology of Lactic Acid Bacteria: Novel Applications*. Chichester: Wiley Blackwell.
- Ninsix, R. (2013). Pengaruh Konsentrasi Ragi Merk NKL terhadap Mutu Tape yang Dihasilkan. *Jurnal Teknologi Pertanian*, 2(2), 1-11.
- Nuraida, L. (2015). A Review: Health Promoting Lactic Acid Bacteria in Traditional Indonesian Fermented Foods. *Food Science and Human Wellness*, 4(2), 47-55.
- Ofosu-Ansah, B. E., Budu, A. S., Mensah-Brown, H., Takrama, J. F., & Afoakwa, E. O. (2013). Changes in Nib Acidity, Proteolysis and Sugar Concentration as Influenced by Pod Storage and Roasting Conditions of Fermented Cocoa

- (*Theobroma cacao*). *Journal of Food Science and Engineering*, 3(1), 635-647.
- Oracz, J., Nebesny, E., & Żyżelewicz, D. (2015). Changes in the Flavan-3-Ols, Anthocyanins, and Flavanols Composition of Cocoa Beans of Different *Theobroma cacao* L. Groups Affected by Roasting Conditions. *Eur Food Res Technol*, 241(1), 663–681.
- Pathare, P. B., Opara, U. L., & Al-Said, F. A.-J. (2013). Colour Measurement and Analysis in Fresh and Processed Foods: A Review. *Food and Bioprocess Technology*, 6(1), 36–60.
- Pitt, J. I., & Hocking, A. D. (2009). *Fungi and Food Spoilage*. Berlin: Springer Science & Business Media.
- Purwanto, E. H., Setyabudi, S., & Supriyanto. Aktivitas Mikrob dalam Pulp Biji Kakao (*Theobroma cacao* L.) selama Fermentasi dengan Penambahan Ragi Tape. *Jurnal Tanaman Industri dan Penyegar*, 6(1), 21-32.
- Purwonegoro, P. I., & Sulistiyati, T. D. (2019). Substitution of *Eucheuma cottonii* Seaweed Flour Against Acceptability and Hardness of Steamed Brownies. *International Journal of Scientific and Research Publications*, 9(6), 1-4.
- Ramli, N., Hassan, O., Said, M., Samsudin, W., & Idris, N. A. (2006). Influence of Roasting Conditions on Volatile Flavor of Roasted Malaysian Cocoa Beans. *Journal of Food Processing and Preservation*, 30(3), 280-298.
- Redgwell, R.J., Trovato, V., & Curti, D. (2003). Cocoa Bean Carbohydrates: Roasting-Induced Changes and Polymer Interactions. *Food Chemistry*, 80(1), 511–516.
- Rios, R. V., Pessanha, M. F., Almeida, P. F., Viana, C. L., & Lannes, S. S. (2014). Application of Fats in Some Food Products. *Food Science and Technology*, 34(1), 3-15.
- Rocha, I. S., De Santana, L. R., Soares, S. E., & Bispo, E. S. (2017). Effect of The Roasting Temperature and Time of Cocoa Beans on The Sensory Characteristics and Acceptability of Chocolate. *Food Science and Technology*, 37(4), 522-530.
- Rogers, L. (2017). *Discrimination Testing in Sensory Science A Practical Handbook*. Duxford: Woodhead Publishing, an imprint of Elsevier.
- Sabahannur, S., Netty, Alimuddin, S., & Nirwana. (2018). Study of Tape Yeast and Sucrose Addition to Cocoa Beans Fermentation (*Theobroma cacao* L.) on Small Scale. *Journal of Advanced Agricultural Technologies*, 5(4), 271-275.
- Saito, K., Abe, A., Sujaya, I.-N., Sone, T., & Oda, Y. (2004). Comparison of *Amylomyces rouxii* and *Rhizopus oryzae* in Lactic Acid Fermentation of Potato Pulp. *Food Science and Technology Research*, 10(2), 224–226.
- Salari, R., & Salari, R. (2017). Investigation of the Best *Saccharomyces cerevisiae* Growth Condition. *Electronic physician*, 9(1), 3592–3597.

- Saloko, S., Sulastri, Y., Murad, & Rinjani, M. A. The Effects of Temperature and Roasting Time on The Quality of Ground Robusta Coffee (*Coffea robusta*) using *Gene Café* Roaster. *Proceedings of the 2nd International Conference on Bioscience, Biotechnology, and Biometrics*, 2199(060001), 1-14.
- Saltini, R., Akkerman, R., & Frosch, S. (2013). Optimizing Chocolate Production Through Traceability: A Review of the Influence of Farming Practices on Cocoa Bean Quality. *Food Control*, 29(1), 167-187.
- Sasongko, P. (2009). Detoksifikasi Umbi Gadung (*Dioscorea hispida* Dennst.) melalui Proses Fermentasi Menggunakan Kapang *Mucor* sp. *Jurnal Teknologi Pertanian*, 10(3), 205-215.
- Schwan, R. F., & Wheals, A. E. (2004). The Microbiology of Cocoa Fermentation and its Role in Chocolate Quality. *Critical Reviews in Food Science and Nutrition*, 44(4), 205-221.
- Sinha, N. (2007). *Handbook of Food Products Manufacturing: 2 Volume Set*. New Jersey: John Wiley & Sons.
- Small, D. M., & Prescott, J. (2005). Odor/Taste Integration and The Perception of Flavor. *Experimental Brain Research*, 166(3), 345–357.
- Solís-Oviedo, R. L., & Pech-Canul, A. (2019). *Frontiers and New Trends in the Science of Fermented Food and Beverages*. London: Books on Demand.
- Steinkraus, K. (2004). *Industrialization of Indigenous Fermented Foods, Revised and Expanded*. Boca Raton: CRC Press.
- Sudibyoy, A. (2017). Effect of Processing Techniques on Flavour and Characteristics of Cocoa Processed and Chocolate Products. *Jurnal Industri Hasil Perkebunan*, 12(1), 1-13.
- Talbot, G. (2009). *Science and Technology of Enrobed and Filled Chocolate, Confectionery and Bakery Products*. Oxford: Woodhead Publishing.
- Vaclavik, V. A., & Christian E. W. (2014). *Essentials of Food Science*. New York: Springer Science & Business Media.
- Wijayahena, M. K., & Jayaweera, C. D. (2020). Exploring the Potential of the Seeds of An Exotic Tropical Fruit Durian (*Durio zibethinus* Murr.) to Produce Chocolate Aroma. *International Journal of Scientific & Technology Research*, 9(3), 6871-6876.
- Wiriyanta, B. T. (2008). *Sukses Bertanam Durian*. Jakarta: Agromedia Pustaka.
- Wood, G. A., & Lass, R. A. (2008). *Cocoa*. New Jersey: John Wiley & Sons.
- Ziegleder, G. (2017). Untrained Sensory Panels. In Beckett's Industrial Chocolate Manufacture and Use. New Jersey: John Wiley & Sons.