

References

- Abduh, M. Y., Nofitasari, D., Rahmawati, A., Eryanti, A. Y., & Rosmiati, M. (2023). Effects of brewing conditions on total phenolic content, antioxidant activity and sensory properties of cascara. *Food Chemistry Advances*, 2, 100183. <https://doi.org/10.1016/j.focha.2023.100183>
- Addo-Preko, E., Niilante, G., & Blay, Y. (2023). The relevance of the number of categories in the hedonic scale to the Ghanaian consumer in acceptance testing. *The Relevance of the Number of Categories in the Hedonic Scale to the Ghanaian Consumer in Acceptance Testing*, 3(1). <https://doi.org/10.3389/frfst.2023.1071216>
- Adjei. (2017). *Discrimination testing in sensory science a practical handbook*. Duxford Woodhead Publishing, An Imprint Of Elsevier.
- Ahluwalia, V. K. (2022). Stereochemistry of Biomolecules. *Springer EBooks*, 477–502. https://doi.org/10.1007/978-3-030-84961-0_17
- Akar, Z., Küçük, M., & Doğan, H. (2017). A new colorimetric DPPH• scavenging activity method with no need for a spectrophotometer applied on synthetic and natural antioxidants and medicinal herbs. *Journal of Enzyme Inhibition and Medicinal Chemistry*, 32(1), 640–647. <https://doi.org/10.1080/14756366.2017.1284068>
- Alalwan, T. A. (2025). Consumer Psychology in Functional Beverages: From Nutritional Awareness to Habit Formation. *Beverages*, 11(5), 126. <https://doi.org/10.3390/beverages11050126>
- Alaerjani, W. M. A., Abu-Melha, S., Alshareef, R. M. H., Al-Farhan, B. S., Ghramh, H. A., Al-Shehri, B. M. A., ... & Mohammed, M. E. A. (2022). Biochemical reactions and their biological contributions in honey. *Molecules*, 27(15), 4719. <https://doi.org/10.3390/molecules27154719>
- Alexi, N., Nanou, E., Lazo, O., Guerrero, L., Grigorakis, K., & Byrne, D. V. (2018). Check-All-That-Apply (CATA) with semi-trained assessors: Sensory profiles closer to descriptive analysis or consumer elicited data?. *Food Quality and Preference*, 64, 11-20. <https://doi.org/10.1016/j.foodqual.2017.10.009>

- Amelia, P., Kinanti Citraningsih, Asri Kusuma Dewi, Vivi Anggia, & Yuni Anggraeni. (2025). Determination of Total Phenolic Content and Antioxidant Activity of Epigallocatechin Gallate Rich Fraction from Tea Leaves (*Camellia sinensis* L.). *Jurnal Sains Farmasi & Klinis*, 12(1), 36–40. <https://doi.org/10.25077/jsfk.12.1.36-40.2025>
- Aminullah, NURAZIZAH, & NUR'UTAMI. (2021). Application of check-all-that-apply (CATA) in sensory profile assessment of arabica dark roast and black pepper mixed coffee. *Future of Food: Journal on Food, Agriculture and Society*, 9(4). <https://thefutureoffoodjournal.com/manuscript/index.php/FOFJ/article/view/421>
- An, U., Du, X., & Wang, W. (2022). Consumer expectation of flavored water function, sensory quality, and sugar reduction, and the impact of demographic variables and woman consumer segment. *Foods*, 11(10), 1434. <https://doi.org/10.3390/foods11101434>
- An, J.-P., Liu, X., & Wang, Y. (2024). *Discovery of bitter masking compounds from Allspice (Pimenta dioica) using sensory guided isolation*. Discovery of Bitter Masking Compounds from Allspice (Pimenta Dioica) Using Sensory Guided Isolation. <https://doi.org/10.1016/j.fochx.2024.101426>
- An, J., & Lee, J. (2024). Comparison of check-all-that-apply and intensity rating in orange juice and yogurt studies: J. An and J. Lee. *Food science and biotechnology*, 33(5), 1177-1187. <https://doi.org/10.1007/s10068-023-01413-y>
- Andersen, G. R., Alexi, N., Konstantina Sfyra, Byrne, D. V., & Ulla Kidmose. (2023). Temporal check-all-that-apply on the sensory profiling of sucrose-replaced sweetener blends of natural and synthetic origin. *Journal of Sensory Studies*, 38(4). <https://doi.org/10.1111/joss.12838>
- Anidiobu, V. O., Nwalor, J. U., & Babalola, F. U. (2019). Comparative study of rheological characterization and classification of honeys with their physicochemical properties. *International Journal of Food Engineering*, 5(4), 268-275. <https://doi.org/10.18178/ijfe.5.4.268-275>

- Antony, A., & Farid, M. (2022). Effect of Temperatures on Polyphenols during Extraction. *Applied Sciences*, 12(4), 2107. <https://doi.org/10.3390/app12042107>
- Ares, G., Tárrega, A., Izquierdo, L., & Jaeger, S. R. (2024). Investigation of the number of consumers necessary to obtain stable sample and descriptor configurations from check-all-that-apply (CATA) questions. *Food Quality and Preference*, 31, 135–141. <https://agris.fao.org/search/en/providers/122535/records/65defb794c5aef494fded973>
- Balan, G. A., Precupas, A., & Matei, I. (2023). Gelation Behaviour of Pluronic F127/Polysaccharide Systems Revealed via Thioflavin T Fluorescence. *Gels*, 9(12), 939.
- Baliyan, S., Mukherjee, R., Priyadarshini, A., Vibhuti, A., Gupta, A., Pandey, R. P., & Chang, C.-M. (2022). Determination of Antioxidants by DPPH Radical Scavenging Activity and Quantitative Phytochemical Analysis of *Ficus Religiosa*. *Molecules*, 27(4), 1326. <https://doi.org/10.3390/molecules27041326>
- Barclay, T., Ginic-Markovic, M., Cooper, P., & Petrovsky, N. (2016). Inulin-a versatile polysaccharide with multiple pharmaceutical and food chemical uses. *International Journal of Pharmaceutical Excipients*, 1(3).
- Basílio, N., & Pina, F. (2016). Chemistry and Photochemistry of Anthocyanins and Related Compounds: A Thermodynamic and Kinetic Approach. *Molecules*, 21(11), 1502. <https://doi.org/10.3390/molecules21111502>
- Becerril-Sánchez, A. L., Quintero-Salazar, B., Dublán-García, O., & Escalona-Buendía, H. B. (2021). Phenolic compounds in honey and their relationship with antioxidant activity, botanical origin, and color. *Antioxidants*, 10(11), 1700. <https://doi.org/10.3390/antiox10111700>
- Behra, P., Bhadauria, M., & Nirala, S. K. (2026). Harnessing Free Radical Scavenging Potential of Caffeic Acid as a Nutraceutical—A Review. *Food Safety and Health*. <https://doi.org/10.1002/fsh3.70074>
- Bemfeito, C. M., Bemfeito, R. M., Fabri, M. R., Rocha, R. A. R., Pinheiro, A. C. M., & Carneiro, J. D. D. S. (2026). Influence of the “clean label” trend and frontal nutritional labeling on the perception

- of healthiness and purchase intention. *British Food Journal*, 1-19.
<https://doi.org/10.1108/BFJ-05-2025-0734>
- Blake, H. (2026, April 16). *Natural Bee Honey Market Size, Share & Growth Report | 2031*.
 Deepmarketinsights.com; Deep Market Insights.
<https://deepmarketinsights.com/report/natural-bee-honey-market-research-report>
- Bonsignore, G., Martinotti, S., & Ranzato, E. (2024). Honey Bioactive Molecules: There Is a World Beyond the Sugars. *BioTech*, 13(4), 47–47. <https://doi.org/10.3390/biotech13040047>
- Carabante, K. M., & Prinyawiwatkul, W. (2018). Data analyses of a multiple-samples sensory ranking test and its duplicated test: A review. *Journal of Sensory Studies*, 33(4), e12435.
<https://doi.org/10.1111/joss.12435>
- CARNIEL-BELTRAMI, M., DÖRING, T., & DE DEA LINDNER, J. (2018). Sweeteners and sweet taste enhancers in the food industry. *Food Science and Technology*, 38(2), 181–187.
<https://doi.org/10.1590/fst.31117>
- Castro-Vazquez, L., Alañón, M. E., Rodríguez-Robledo, V., Pérez-Coello, M. S., Hermosín-Gutierrez, I., Díaz-Maroto, M. C., ... & Arroyo-Jimenez, M. D. M. (2016). Bioactive flavonoids, antioxidant behaviour, and cytoprotective effects of dried grapefruit peels (*Citrus paradisi* Macf.). *Oxidative Medicine and Cellular Longevity*, 2016(1), 8915729.
<https://doi.org/10.1155/2016/8915729>
- Chakraborty, S., Mahnot, N. K., & Dutta, H. (2025). A Descriptive Sensorial Approach for Bitterness Reduction and Flavor Enhancement in Citrus maxima Beverage. *Journal of Culinary Science & Technology*, 1–32. <https://doi.org/10.1080/15428052.2025.2552986>
- Chandimala, U. R., Ajtony, Z., & Sik, B. (2024). Citrus flavonoids (naringin and hesperidin) as functional ingredients in dairy products. In *BIO Web of Conferences* (Vol. 125, p. 02004). EDP Sciences.
<https://doi.org/10.1051/bioconf/202412502004>
- Chauhan, K., & Rao, A. (2024). Clean-label alternatives for food preservation: An emerging trend. *Heliyon*, 10(16), e35815–e35815. <https://doi.org/10.1016/j.heliyon.2024.e35815>

- Chen, L., Wu, W., Zhang, N., Bak, K. H., Zhang, Y., & Fu, Y. (2022). Sugar reduction in beverages: Current trends and new perspectives from sensory and health viewpoints. *Food Research International*, 162(162), Honey 10°Bx076. <https://doi.org/10.1016/j.foodres.2022.Honey10°Bx076>
- Chen, H., Yu, F., Kang, J., Li, Q., Warusawitharana, H. K., & Li, B. (2023). Quality Chemistry, Physiological Functions, and Health Benefits of Organic Acids from Tea (*Camellia sinensis*). *Molecules*, 28(5), 2339. <https://doi.org/10.3390/molecules28052339>
- Chen, Wang, Tan, Hu, Sundararajan, & Zhou. (2020). Profiling of Flavonoid and Antioxidant Activity of Fruit Tissues from 27 Chinese Local Citrus Cultivars. *Plants*, 9(2), 196. <https://doi.org/10.3390/plants9020196>
- Chen, S.-Y., Huang, P.-H., Shih, M.-K., Wu, C.-C., Hsieh, C.-W., Chen, M.-H., Hsieh, S.-L., & Hou, C.-Y. (2023). Functional Evaluation of Loquat (*Eriobotrya japonica* Lindl.) Flower Water Extracts and Its Potential Use in Tea. *Journal of Food Processing and Preservation*, 2023, 1–11. <https://doi.org/10.1155/2023/1188178>
- Chen, X., Ding, Y., Guan, H., Zhou, C., He, X., Shao, Y., Wang, Y., Wang, N., Li, B., Gui-yuan Lv, & Chen, S. (2024). The Pharmacological Effects and Potential Applications of Limonene From Citrus Plants: A Review. *Natural Product Communications*, 19(5). <https://doi.org/10.1177/1934578x241254229>
- Cheng, Y., Xue, F., & Yang, Y. (2023). Hot Water Extraction of Antioxidants from Tea Leaves—Optimization of Brewing Conditions for Preparing Antioxidant-Rich Tea Drinks. *Molecules*, 28(7), 3030. <https://doi.org/10.3390/molecules28073030>
- Choi, J. W., Baek, S., Zhang, L., Bae, J.-E., & Lee, S. G. (2025). Hot-Water Infusion as an Efficient and Sustainable Extraction Approach for Edible Flower Teas. *Applied Sciences*, 15(23), 12730–12730. <https://doi.org/10.3390/app152312730>
- Chong, F. S., O'Sullivan, M. G., Kerry, J. P., Moloney, A. P., Methven, L., Gordon, A. W., ... & Farmer, L. J. (2020). Understanding consumer liking of beef using hierarchical cluster analysis and external

- preference mapping. *Journal of the Science of Food and Agriculture*, 100(1), 245-257.
<https://doi.org/10.1002/jsfa.10032>
- Chua, L. S., Thong, H. Y., & Soo, J. (2024). Effect of pH on the extraction and stability of anthocyanins from jaboticaba berries. *Food Chemistry Advances*, 5, 100835.
<https://doi.org/10.1016/j.focha.2024.100835>
- Cienciosi, D., Forbes-Hernández, T. Y., Afrin, S., Gasparrini, M., Reboredo-Rodriguez, P., Manna, P. P., ... & Battino, M. (2018). Phenolic compounds in honey and their associated health benefits: A review. *Molecules*, 23(9), 2322. <https://doi.org/10.3390/molecules23092322>
- Cleaver, G. (2018). Ranking and Rank-Rating. *Descriptive Analysis in Sensory Evaluation*, 447–491.
<https://doi.org/10.1002/9781118991657.ch12>
- Clemens, R. A., Jones, J. M., Kern, M., Lee, S. Y., Mayhew, E. J., Slavin, J. L., & Zivanovic, S. (2016). Functionality of sugars in foods and health. *Comprehensive Reviews in Food Science and Food Safety*, 15(3), 433-470. <https://doi.org/10.1111/1541-4337.12194>
- Clinic. (2023, April 9). 17 Foods That Are High in Vitamin C. Cleveland Clinic.
<https://health.clevelandclinic.org/sources-of-vitamin-c>
- Coupland, J. N., & Hayes, J. E. (2014). Physical Approaches to Masking Bitter Taste: Lessons from Food and Pharmaceuticals. *Pharmaceutical Research*, 31(11), 2921–2939.
<https://doi.org/10.1007/s11095-014-1480-6>
- Desmiaty, Y., Sandhiutami, N. M. D., Febriana, A. T., Noviani, Y., Nugroho, G. A., Dewi, M. A., & Winarti, W. (2025). Optimization of extraction conditions for phytoconstituents in citrus aurantifolia peel: focus on hesperidin, saponins and flavonoids. <https://doi.org/10.17957/IJAB/15.2410>
- Dewi. (2025). Antioxidant Based Functional Drink Formulation as an Alternative Diet Drink for Diabetes and Cholesterol. *Prisma Sains Jurnal Pengkajian Ilmu Dan Pembelajaran Matematika Dan IPA IKIP Mataram*, 13(3), 416–429. <https://doi.org/10.33394/j-ps.v13i3.15384>
- Ditschun, T. L., Riddell, E., Qin, W., Graves, K., Jegede, O., Sharafbafi, N., ... & Wilson, S. F. (2025). Overview of mouthfeel from the perspective of sensory scientists in industry. *Comprehensive*

- reviews in food science and food safety*, 24(2), e70126.
<https://doi.org/10.1111/1541-4337.70126>
- Dobrinas, S., Soceanu, A., Popescu, V., Carazeanu Popovici, I., & Jitariu, D. (2021). Relationship between Total Phenolic Content, Antioxidant Capacity, Fe and Cu Content from Tea Plant Samples at Different Brewing Times. *Processes*, 9(8), 1311.
<https://doi.org/10.3390/pr9081311>
- Doggwiler, M. (2024, August 29). *Glucose syrup in granular detail – Ragus Sugars*. Ragus.
<https://www.ragus.co.uk/glucose-syrup-in-granular-detail/>
- Drake, M., Watson, M., & Liu, Y. (2023). Sensory Analysis and Consumer Preference: Best Practices. *Sensory Analysis and Consumer Preference: Best Practices*.
<https://doi.org/10.1146/annurev-food-060721->
- Elchemy. (2025, November 24). *What Is Liquid Glucose Used For? Industrial and Commercial Applications Explained*. Elchemy.com; Elchemy.
<https://elchemy.com/blogs/chemical-market/what-is-liquid-glucose-used-for-industrial-and-commercial-applications-explained>
- Eleftherios-Kalpoutzakakis, Theodoros Chatzimitakos, Athanasiadis, V., Mitakou, S., Nektarios Aligiannis, Bozinou, E., Gortzi, O., Skaltsounis, L. A., & Lalas, S. I. (2023). Determination of the Total Phenolics Content and Antioxidant Activity of Extracts from Parts of Plants from the Greek Island of Crete. *Plants*, 12(5), 1092–1092. <https://doi.org/10.3390/plants12051092>
- Enaru, B., Dreţcanu, G., Pop, T. D., Stănilă, A., & Diaconeasa, Z. (2021). Anthocyanins: Factors affecting their stability and degradation. *Antioxidants*, 10(12), 1967.
<https://doi.org/10.3390/antiox10121967>
- Fadhil Abd, H., Norouzi, Y., & Safavihamami, S. M. (2025). Ultraviolet–visible spectral characterization and ANN modeling of aqueous sugar solutions: Clinical and environmental perspectives. *Plos one*, 20(11), e0335807. <https://doi.org/10.1371/journal.pone.0335807>

- Fakhri, L. A., Ghanbarzadeh, B., & Falcone, P. M. (2023). Development of a Novel Low-Calorie Lime Juice-Based Prebiotic Beverage Using a Combined Design Optimization Methodology. *Foods*, 12(3), 680. <https://doi.org/10.3390/foods12030680>
- Fan, Zhang, Luo, Wang, Tang, Chen, & Yu. (2019). Limonin: A Review of Its Pharmacology, Toxicity, and Pharmacokinetics. *Molecules*, 24(20), 3679. <https://doi.org/10.3390/molecules24203679>
- Faustino, C., & Pinheiro, L. (2021). Analytical Rheology of Honey: A State-of-the-Art Review. *Foods*, 10(8), 1709. <https://doi.org/10.3390/foods10081709>
- Flocea, E. I., Mihalache, G., Anchidin, B. G., Gucianu, I., Ciobanu, M. M., Stoica, F., ... & Boișteanu, P. C. (2026). Incorporation of Citrus Peel-Derived Bioactive Compounds into a Fish-Based Food Product: Effects on Quality, Antioxidant Potential, Microbial Safety and Sensory Attributes. *Foods*, 15(10), 1741. <https://doi.org/10.3390/foods15101741>
- Flores-Martínez, D., Urías-Orona, V., Hernández-García, L., Rubio-Carrasco, W., Silva-Gutiérrez, K., Guevara-Zambrano, M., ... & Niño-Medina, G. (2018). Physicochemical parameters, mineral composition, and nutraceutical properties of ready-to-drink flavored-colored commercial teas. *Journal of Chemistry*, 2018(1), 2861541. <https://doi.org/10.1155/2018/2861541>
- Frauenhoffer, S. (2024). *Comparative Analysis of Sensory Attributes*. <https://scholarworks.uark.edu/cgi/viewcontent.cgi?article=1023&context=fdscuht>
- Fu, B. L., & Chen, L. Y. (2026). Molecular orchestration of malate and citrate metabolism: regulatory networks governing organic acid dynamics and fruit quality attributes. *Horticulture Research*, 13(2), uhaf292. <https://doi.org/10.1093/hr/uhaf292>
- García-Barón, S. E., Carmona-Escutia, R. P., Herrera-López, E. J., Leyva-Trinidad, D. A., & Gschaedler-Mathis, A. (2025). Consumers' Drivers of Perception and Preference of Fermented Food Products and Beverages: A Systematic Review. *Foods*, 14(5), 713. <https://doi.org/10.3390/foods14050713>

- Garg, R., Anjum, A., Garg, R., Eddy, N. O., & Watandost, H. (2026). Citrus fruits as sources of bioactive compounds for multifaceted applications. *Discover Food*.
<https://doi.org/10.1007/s44187-026-00897-x>
- Geană, E. I., Ciucure, C. T., Costinel, D., & Ionete, R. E. (2020). Evaluation of honey in terms of quality and authenticity based on the general physicochemical pattern, major sugar composition and $\delta^{13}\text{C}$ signature. *Food Control*, 109, 106919. <https://doi.org/10.1016/j.foodcont.2019.106919>
- Geng, Y., Cui, K., Ding, N., Liu, H., Huo, J., Sui, X., & Zhang, Y. (2024). Polyphenol co-pigments enhanced the antioxidant capacity and color stability of blue honeysuckle juice during storage. *Food Chemistry: X*, 24, 101848. <https://doi.org/10.1016/j.fochx.2024.101848>
- Gil-Martín, E., Forbes-Hernández, T., Romero, A., Cianciosi, D., Giampieri, F., & Battino, M. (2022). Influence of the extraction method on the recovery of bioactive phenolic compounds from food industry by-products. *Food Chemistry*, 378, 131918. <https://doi.org/10.1016/j.foodchem.2021.131918>
- Gous, A. G., Almli, V. L., Coetzee, V., & de Kock, H. L. (2019). Effects of varying the color, aroma, bitter, and sweet levels of a grapefruit-like model beverage on the sensory properties and liking of the consumer. *Nutrients*, 11(2), 464. <https://doi.org/10.3390/nu11020464>
- Gülçin, İ., & Alwasel, S. (2023). DPPH radical scavenging assay. *Processes*, 11(8), 2248–2248. <https://doi.org/10.3390/pr11082248>
- Gulcin, İ., & Alwasel, S. H. (2022). Metal Ions, Metal Chelators and Metal Chelating Assay as Antioxidant Method. *Processes*, 10(1), 132. <https://doi.org/10.3390/pr10010132>
- Gupta, M. (2018). Sugar Substitutes: Mechanism, Availability, Current Use and Safety Concerns-An Update. *Open Access Macedonian Journal of Medical Sciences*, 6(10), 1888–1894. <https://doi.org/10.3889/oamjms.2018.336>

- Hallak, R., Onur, I., & Lee, C. (2022). Consumer demand for healthy beverages in the hospitality industry: Examining willingness to pay a premium, and barriers to purchase. *Plos one*, 17(5), e0267726. <https://doi.org/10.1371/journal.pone.0267726>
- Happy, K., Choi, K. O., Ban, Y., Adokorach, J., Choi, H., Rahmat, E., ... & Kang, Y. (2026). Honey volatile organic compounds as ecological indicators of floral diversity and ecosystem health across temperate and tropical agroecosystems of South Korea, Uganda, and Indonesia. *Ecological Indicators*, 187, 114910. <https://doi.org/10.1016/j.ecolind.2026.114910>
- Hartel, R. W., von Elbe, J. H., & Hofberger, R. (2017). Physico-chemical properties of sweeteners in confections. In *Confectionery science and technology* (pp. 39-67). Cham: Springer International Publishing. https://doi.org/10.1007/978-3-319-61742-8_2
- Harwood, W. S., & Drake, M. (2021). Application of temporal penalty analysis for the optimization of sugar reduction in protein beverages. *Journal of Sensory Studies*, 36(3), e12644. <https://doi.org/10.1111/joss.12644>
- Hassanpour, S. H., & Doroudi, A. (2023). Review of the antioxidant potential of flavonoids as a subgroup of polyphenols and partial substitute for synthetic antioxidants. *Avicenna journal of phytomedicine*, 13(4), 354. <https://doi.org/10.22038/AJP.2023.21774>
- Hasted, A., McEwan, J. A., & Jenner, M. (2023). Controlled product testing in the home - implications for sample size. *Food Quality and Preference*, 103, 104688. <https://doi.org/10.1016/j.foodqual.2022.104688>
- Herdiana, N., Hidayati, S., Sartika, D., Subeki, Surharyono, Yuliandari, P., & Zuidar, A. (2024). *Identification of Bioactive Compounds and Antibacterial Activity of Limeberry (Triphasia trifolia) Fruit Ethanol Extract against Staphylococcus aureus*: <http://www.doi.org/10.26538/tjnpr/v8i1.16>. [Tjnpr.org](http://www.tjnpr.org). <https://tjnpr.org/index.php/home/article/view/3381>

- Huang, K. (2024). The development of sensory analysis techniques in the food industry and the research progress. *Theoretical and Natural Science*, 71(1), 164–169. <https://doi.org/10.54254/2753-8818/2024.LA18891>
- Huang, F. F., Zhang, Z., Jin, Y. Y., Zeng, Y. H., Zeng, Q., Chi, C. F., & Wang, B. (2026). Preparation, identification and molecular characterization of umami peptides from skipjack tuna meat: Insights from sensory evaluation and molecular dynamics simulations. *Food Chemistry: X*, 103595. <https://doi.org/10.1016/j.fochx.2026.103595>
- Huda, H., Majid, A., Chen, Y., Adnan, M., Syed Amir Ashraf, Roszko, M., Marcin Bryła, Marek Kieliszek, & Sreenivasan Sasidharan. (2024). Exploring the ancient roots and modern global brews of tea and herbal beverages: A comprehensive review of origins, types, health benefits, market dynamics, and future trends. *Food Science & Nutrition*, 12(10). <https://doi.org/10.1002/fsn3.4346>
- Hunter, M., Kellett, J., Toohey, K., & Naumovski, N. (2021). Sensory and compositional properties affecting the likeability of commercially available Australian honeys. *Foods*, 10(8), 1842. <https://doi.org/10.3390/foods10081842>
- İlhami Gulcin, & Alwasel, S. H. (2025). Fe³⁺ Reducing Power as the Most Common Assay for Understanding the Biological Functions of Antioxidants. *Processes*, 13(5), 1296–1296. <https://doi.org/10.3390/pr13051296>
- İMECE, A., ŞENGÜL, M., ÇETİN, B., KÜFREVLİOĞLU, Ö. İ., & ÖZTÜRK KESEBİR, A. (2025). Comprehensive characterization of purified naringinase: effect on naringin content, antioxidant activity, phenolic profile, and grapefruit juice quality. *Turkish Journal of Agriculture and Forestry*, 49(3), 516–529. <https://doi.org/10.55730/1300-011x.3283>
- Jaeger, S. R., Chheang, S. L., Jin, D., Roigard, C. M., & Ares, G. (2020). Check-all-that-apply (CATA) questions: Sensory term citation frequency reflects rated term intensity and applicability. *Food Quality and Preference*, 86, 103986. <https://doi.org/10.1016/j.foodqual.2020.103986>

- Jan, R., Khan, M., Asaf, S., Lubna, Asif, S., & Kim, K. M. (2022). Bioactivity and therapeutic potential of kaempferol and quercetin: new insights for plant and human health. *Plants*, 11(19), 2623. <https://doi.org/10.3390/plants11192623>
- Jaramillo Colorado, B. E., Martelo, I. P., & Duarte, E. (2012). Antioxidant and Repellent Activities of the Essential Oil from Colombian *Triphasia trifolia* (Burm. f.) P. Wilson. *Journal of Agricultural and Food Chemistry*, 60(25), 6364–6368. <https://doi.org/10.1021/jf300461k>
- Jayadi, Y. I., Sulaeman, A., Palupi, E., Dewi, M., & Hardinsyah. (2025). *Functional Potency and Sensory Acceptability of Lemon–Honey Beverage Formulations*. <https://doi.org/10.21203/rs.3.rs-8096890/v1>
- Jeffries, K. A., Fan, Z., Mattia, M., Stover, E., Baldwin, E., Manthey, J. A., Breksa, A., Bai, J., & Plotto, A. (2025). Flavonoid contributors to bitterness in juice from Citrus and Citrus hybrids with/without Poncirus trifoliata in their pedigree. *Food Chemistry: X*, 26, 102289. <https://doi.org/10.1016/j.fochx.2025.102289>
- Joshi, S., Appukuttan, J., Chandrapala, J., & Majzoobi, M. (2025). Impact of conventional and advanced techniques on stability of natural food colorants. *Foods*, 14(18), 3187. <https://doi.org/10.3390/foods14183187>
- Juen, Z., Lu, Z., Yu, R., Chang, A. N., Wang, B., Fitzpatrick, A. W. P., & Zuker, C. S. (2025). The structure of human sweetness. *Cell*, 188(15). <https://doi.org/10.1016/j.cell.2025.04.021>
- Jurcevic Zidar, B., Knezovic, Z., Pribisalic, A., Luetic, S., Jurcic, K., Knezovic, N., & Sutlovic, D. (2025). Consumer perceptions of artificial sweeteners in food products, consumption frequency, and body mass index: a multivariate analysis. *Nutrients*, 17(5), 814. <https://doi.org/10.3390/nu17050814>
- Kang, M. J., Kim, K. R., Kim, K., Morrill, A. G., Jung, C., Sun, S., ... & Sung, J. (2023). Metabolomic analysis reveals linkage between chemical composition and sensory quality of different floral honey samples. *Food Research International*, 173, 113454. <https://doi.org/10.1016/j.foodres.2023.113454>

- Karastogianni, S., Grousi, S., & Sotiropoulos, S. (2016). pH: principles and measurement. *Encyclopedia of food and health*, 4, 333-338. <http://dx.doi.org/10.1016/B978-0-12-384947-2.00538-9>
- Karl, C. M., Wendelin, M., Lutsch, D., Schleining, G., Dürschmid, K., Ley, J. P., ... & Lieder, B. (2020). Structure-dependent effects of sweet and sweet taste affecting compounds on their sensorial properties. *Food chemistry: X*, 7, 100100. <https://doi.org/10.1016/j.fochx.2020.100100>
- Kebede, B. H., Them, R. L., & Mengistu, B. A. (2025). Effects of extraction solvents on phenolic contents, in vitro antioxidant, and antimicrobial activities of roselle (*Hibiscus sabdariffa* L.) Calyx. *Food Chemistry Advances*, 9, 101119. <https://doi.org/10.1016/j.focha.2025.101119>
- Kiran, C., & Riyaz, M. (2026). Understanding the physicochemical profile of honey: A comprehensive review of quality and authenticity parameters. *Journal of Food Composition and Analysis*, 108993. <https://doi.org/10.1016/j.jfca.2026.108993>
- Kohout, J. (2021). Modified Arrhenius equation in materials science, chemistry and biology. *Molecules*, 26(23), 7162. <https://doi.org/10.3390/molecules26237162>
- Kowalska, J., Marzec, A., Domian, E., Galus, S., Ciurzyńska, A., Brzezińska, R., & Kowalska, H. (2021). Influence of tea brewing parameters on the antioxidant potential of infusions and extracts depending on the degree of processing of the leaves of *Camellia sinensis*. *Molecules*, 26(16), 4773. [10.3390/molecules26164773](https://doi.org/10.3390/molecules26164773)
- Krüger, C. (2017). Sugar and bulk sweeteners. *Beckett's industrial chocolate manufacture and use*, 72-101. <https://doi.org/10.1002/9781118923597.ch4>
- Kuo, S. H., Lo, S. H., & Huang, P. H. (2025). The Effects of Container Color and Beverage Temperature on Taste Perception. *Journal of Food Quality*, 2025(1), 8812946. <https://doi.org/10.1155/jfq/8812946>
- Kuzmina, E. I., Egorova, O. S., Akbulatova, D. R., Sviridov, D. A., Ganin, M. Y., & Shilkin, A. A. (2022). New types of sugar-containing raw materials for food production. *Food systems*, 5(2), 145-156. <https://doi.org/10.21323/2618-9771-2022-5-2-145-156>

- Lara-Cruz, G. A., & Jaramillo-Botero, A. (2022). Molecular Level Sucrose Quantification: A Critical Review. *Sensors*, 22(23), 9511. <https://doi.org/10.3390/s22239511>
- Lawag, I. L., Lim, L. Y., Joshi, R., Hammer, K. A., & Locher, C. (2022). A comprehensive survey of phenolic constituents reported in Monofloral honeys around the globe. *Foods*, 11(8), 1152. <https://doi.org/10.3390/foods11081152>
- Le-Bourgot, C., Apper, E., Blat, S., & Respondek, F. (2018). Fructo-oligosaccharides and glucose homeostasis: a systematic review and meta-analysis in animal models. *Nutrition & Metabolism*, 15(1). <https://doi.org/10.1186/s12986-018-0245-3>
- Lee, J.-E., Jayakody, J. T. M., Kim, J.-I., Jeong, J.-W., Choi, K.-M., Kim, T.-S., Seo, C., Azimi, I., Hyun, J.-M., & Ryu, B.-M. (2024). The Influence of Solvent Choice on the Extraction of Bioactive Compounds from Asteraceae: A Comparative Review. *Foods*, 13(19), 3151–3151. <https://doi.org/10.3390/foods13193151>
- Lee, S., Kwak, H. S., Kim, S. S., & Lee, Y. (2021). Combination of the Check-All-That-Apply (CATA) Method and Just-About-Right (JAR) Scale to Evaluate Korean Traditional Rice Wine (Yakju). *Foods*, 10(8), 1895. <https://doi.org/10.3390/foods10081895>
- Li, X., Xie, X., Xing, F., Xu, L., Zhang, J., & Wang, Z. (2019). Glucose oxidase as a control agent against the fungal pathogen *Botrytis cinerea* in postharvest strawberry. *Food Control*, 105, 277–284. <https://doi.org/10.1016/j.foodcont.2019.05.037>
- Lima, V., Pinto, C. A., & Saraiva, J. A. (2023). The dependence of microbial inactivation by emergent nonthermal processing technologies on pH and water activity. *Innovative Food Science & Emerging Technologies*, 89, 103460. <https://doi.org/10.1016/j.ifset.2023.103460>
- Mahmoud, Kilic-Buyukkurt, Aboul, & Selli. (2024). Aroma active compounds of honey: Analysis with GC-MS, GC-O, and Molecular Sensory Techniques. *Journal of Food Composition and Analysis*, 106545–106545. <https://doi.org/10.1016/j.jfca.2024.106545>

- Mansour, F. R., Locatelli, M., Fuente-Ballesteros, A., & Bedair, A. (2026). Analytical method reliability index (AMRI) as an innovative tool and software for the assessment of analytical procedure. *Microchemical Journal*, 116826. <https://doi.org/10.1016/j.microc.2026.116826>
- Maoka, T. (2020). Carotenoids as natural functional pigments. *Journal of natural medicines*, 74(1), 1-16. <https://doi.org/10.1007/s11418-019-01364-x>
- Marinho, A., Seabra, C. L., Sofia, Alexandre Lobo-da-Cunha, Reis, S., & Nunes, C. (2024). Empowering Naringin's Anti-Inflammatory Effects through Nanoencapsulation. *International Journal of Molecular Sciences*, 25(8), 4152–4152. <https://doi.org/10.3390/ijms25084152>
- Martins, G. R., Monteiro, A. F., do Amaral, F. R. L., & da Silva, A. S. (2021). A validated Folin–Ciocalteu method for total phenolics quantification of condensed tannin-rich açai (Euterpe oleracea Mart.) seeds extract. *Journal of Food Science and Technology*, 58(12), 4693–4702. <https://doi.org/10.1007/s13197-020-04959-5>
- Mattioli, R., Francioso, A., Mosca, L., & Silva, P. (2020). Anthocyanins: A comprehensive review of their chemical properties and health effects on cardiovascular and neurodegenerative diseases. *Molecules*, 25(17), 3809. <https://doi.org/10.3390/molecules25173809>
- Md Othman, S. N. A., Hassan, M. A., Nahar, L., Basar, N., Jamil, S., & Sarker, S. D. (2016). Essential oils from the Malaysian Citrus (Rutaceae) medicinal plants. *Medicines*, 3(2), 13. <https://doi.org/10.3390/medicines3020013>
- Michiu, D., Socaciu, M.-I., Fogarasi, M., Jimborean, A. M., Ranga, F., Mureşan, V., & Semeniuc, C. A. (2022). Implementation of an Analytical Method for Spectrophotometric Evaluation of Total Phenolic Content in Essential Oils. *Molecules*, 27(4), 1345. <https://doi.org/10.3390/molecules27041345>
- Mihafu, F. D., Issa, J. Y., & Kamiyango, M. W. (2020). Implication of Sensory Evaluation and Quality Assessment in Food Product Development: A Review. *Current Research in Nutrition & Food Science*, 8(3), 690. <https://doi.org/10.12944/CRNFSJ.8.3.03>

- Mishra, P., Singh, U., Pandey, C., Mishra, P., & Pandey, G. (2019). Application of student's t-test, analysis of variance, and covariance. *Annals of Cardiac Anaesthesia*, 22(4), 407–411. https://doi.org/10.4103/aca.aca_94_19
- Mora, M. R., & Dando, R. (2021). The sensory properties and metabolic impact of natural and synthetic sweeteners. *Comprehensive Reviews in Food Science and Food Safety*, 20(2), 1554-1583. <https://doi.org/10.1111/1541-4337.12703>
- Mora, M. R., Wijaya, F., Glycine Zhujun Jiang, Gibney, P. A., & Dando, R. (2023). Sensory profiling of natural sweeteners and sucrose–sweetener binary mixtures. *Journal of Food Science*, 88(7), 2984–2995. <https://doi.org/10.1111/1750-3841.16610>
- Mordor Intelligence. (2026). *Natural Sweeteners Market Analysis - Industry Report - Trends, Size & Share*. [Www.mordorintelligence.com. https://www.mordorintelligence.com/industry-reports/natural-sweeteners-market](https://www.mordorintelligence.com/industry-reports/natural-sweeteners-market)
- More, A. (2025, April 15). *Functional Beverages Market Insights: USD 466.5 Bn by 2034*. Market.us News. <https://www.news.market.us/functional-beverages-market-news/>
- Motoki, K., Spence, C., & Velasco, C. (2023). When visual cues influence taste/flavour perception: A systematic review. *Food Quality and Preference*, 111, 104996. <https://doi.org/10.1016/j.foodqual.2023.104996>
- Mugge, R., Dahl, D. W., & Schoormans, J. P. (2018). “What you see, is what you get?” Guidelines for influencing consumers' perceptions of consumer durables through product appearance. *Journal of Product Innovation Management*, 35(3), 309-329. <https://doi.org/10.1111/jpim.12403>
- Müge Yermeydan Peker, Ömer Kaan Koç, Ayşem Üzer, & Reşat Apak. (2024). Folin–Ciocalteu Reagent-Loaded Acrylamide-Based Hydrogel Sensor for Antioxidant Capacity Measurement with the Molybdenum Green Method. *ACS Applied Polymer Materials*, 6(3), 1864–1877. <https://doi.org/10.1021/acsapm.3c02712>

- Mulheron, H., DuBois, A., & Mayhew, E. J. (2024). Quantifying the sweetness intensity and impact of aroma in honey from four floral sources. *Journal of Food Science*, 89(12), 9732-9741. <https://doi.org/10.1111/1750-3841.17461>
- Munteanu, I. G., & Apetrei, C. (2021). Analytical Methods Used in Determining Antioxidant Activity: A Review. *International Journal of Molecular Sciences*, 22(7), 3380. <https://doi.org/10.3390/ijms22073380>
- Muto, A., Christofides, S. R., Sirangelo, T. M., Bartella, L., Muller, C., Di Donna, L., Muzzalupo, I., Bruno, L., Ferrante, A., Chiappetta, A. A. C., Bitonti, M. B., Rogers, H. J., & Spadafora, N. D. (2022). Fruitomics: The Importance of Combining Sensory and Chemical Analyses in Assessing Cold Storage Responses of Six Peach (*Prunus persica* L. Batsch) Cultivars. *Foods*, 11(17), 2554. <https://doi.org/10.3390/foods11172554>
- Nastasi, J. R. (2025). colorimetric Assays for Assessing Polyphenolic Phytonutrients with Nutraceutical Applications: History, Guidelines, Mechanisms, and Critical Evaluation. *Nutraceuticals*, 5(4), 40. <https://doi.org/10.3390/nutraceuticals5040040>
- Ng, L. H., Ling, J. K. U., & Hadinoto, K. (2022). Formulation Strategies to Improve the Stability and Handling of Oral Solid Dosage Forms of Highly Hygroscopic Pharmaceuticals and Nutraceuticals. *Pharmaceutics*, 14(10), 2015. <https://doi.org/10.3390/pharmaceutics14102015>
- Nikniaz, Z., Mahdavi, R., Ghaemmaghami, S. J., Yagin, N. L., & Nikniaz, L. (2016). Effect of different brewing times on antioxidant activity and polyphenol content of loosely packed and bagged black teas (*Camellia sinensis* L.). *Avicenna journal of phytomedicine*, 6(3), 313.
- Novello, D., Anjos, A. dos, Soares, J. M., Castagnoli, J. de L., Oliveira, M. L. de, Machado, K. M. C., & Santos, E. F. dos. (2021). Number of children needed to evaluate products made in cooking workshops. *Food Quality and Preference*, 94, 104301. <https://doi.org/10.1016/j.foodqual.2021.104301>

- Nurhayati, R., Laila, U., Herawati, E. R. N., Prabawa, S., Muhammad, D. R. A., & Surwinanto, A. M. (2023). The developing of reduced-sugar ready-to-drink cocoa beverages: optimization of stabilizers and sugar replacers concentration. *Food Science and Technology*, 43, e107322. <https://doi.org/10.1590/fst.107322>
- Obert, M. (2021). *Non-GMO 42 DE Corn Syrup*. https://www.goldenbarrel.com/wordpress/wp-content/uploads/2022/01/42-DE-Corn-Syrup-NON-GMO_SPECIFICATION-12-27-21.pdf
- Ogundele, O. O., & Bolade, M. K. (2021). Biochemical characteristics and antioxidant properties of citrus juice from lemon (citrus limon), lime (Citrus aurantifolia) and grapefruit (Citrus paradisi) as influenced by degree of ripening. *Asian Food Science Journal*, 20(3), 40-51. <https://doi.org/10.9734/afsj/2021/v20i330277>
- Oh, H., & Kim, M. K. (2021). The roles of sucrose on the retronasal thresholds of tea catechins and polyphenols in water-based system. *Journal of Sensory Studies*, 36(3). <https://doi.org/10.1111/joss.12653>
- Oliver, P., Cicerale, S., Pang, E., & Keast, R. (2018). Comparison of Quantitative Descriptive Analysis to the Napping methodology with and without product training. *Journal of Sensory Studies*, 33(3), e12331. <https://doi.org/10.1111/joss.12331>
- Pagliarini, E., Proserpio, C., Spinelli, S., Lavelli, V., Laureati, M., Arena, E., ... & Dinnella, C. (2021). The role of sour and bitter perception in liking, familiarity and choice for phenol-rich plant-based foods. *Food Quality and Preference*, 93, 104250. <https://doi.org/10.1016/j.foodqual.2021.104250>
- Pandey, P., Shrestha, B., & Lee, Y. (2023). Acid and alkali taste sensation. *Metabolites*, 13(11), 1131. <https://doi.org/10.3390/metabo13111131>
- Pandiselvam, R., Joseph, L. T., Manikantan, M. R., Khanashyam, A. C., Beegum, P. P. S., Ramesh, S. V., Balasubramanian, D., Neenu, S., Gopal, M., Mathew, A. C., & Hebbar, K. B. (2023). Physical,

- Chemical and Functional Attributes of Neera Honey Infused Extrudates. *Bioengineering*, 10(1), 114. <https://doi.org/10.3390/bioengineering10010114>
- Panseri, S., Borgonovo, F., Guarino, M., Chiesa, L., Piana, M. L., Rizzi, R., & Mortarino, M. (2023). Monitoring Volatile Organic Compounds and Aroma Profile of Robinia pseudoacacia L. Honey at Different Storage Temperatures during Shelf Life. *Foods*, 12(16), 3105. <https://doi.org/10.3390/foods12163105>
- Pérez, M., Dominguez-López, I., & Lamuela-Raventós, R. M. (2023). The chemistry behind the folin–ciocalteu method for the estimation of (poly) phenol content in food: Total phenolic intake in a mediterranean dietary pattern. *Journal of agricultural and food chemistry*, 71(46), 17543-17553. <https://doi.org/10.1021/acs.jafc.3c04022>
- Piana, M. L., Cianciabella, M., Daniele, G. M., Badiani, A., Rocculi, P., Tappi, S., ... & Predieri, S. (2023). Influence of the physical state of two monofloral honeys on sensory properties and consumer satisfaction. *Foods*, 12(5), 986. <https://doi.org/10.3390/foods12050986>
- Pinto, T., & Vilela, A. (2021). Healthy Drinks with Lovely Colors: Phenolic Compounds as Constituents of Functional Beverages. *Beverages*, 7(1), 12. <https://doi.org/10.3390/beverages7010012>
- Pita-Calvo, C., & Vázquez, M. (2017). Differences between honeydew and blossom honeys: A review. *Trends in Food Science & Technology*, 59, 79-87. 10.1016/j.tifs.2016.11.015
- Ramsey, I., Liu, J., Swiegers, J. H., & Olayide Oladokun. (2025). From Sweetness to Mouthfeel: A Review on Overcoming Sensory Barriers in Sugar-Free Beverages. *International Journal of Food Science*, 2025(1). <https://doi.org/10.1155/ijfo/2345722>
- Rana, B., Merwyn Dcosta, & Arvind Singh. (2024). *In Silico* Screening of a Phytochemical Naringin, Isolated from *Citrus decumana* var. *paradisi* Against the Genes of Polycystic Ovary Syndromenes of Polycystic Ovary Syndrome. *Journal of Natural Remedies*, 897–903. <https://doi.org/10.18311/jnr/2024/36383>

- Ranganathan, K., Subramanian, V., & Shanmugam, N. (2016). Effect of thermal and nonthermal processing on textural quality of plant tissues. *Critical Reviews in Food Science and Nutrition*, 56(16), 2665-2694. <https://doi.org/10.1080/10408398.2014.908348>
- Ratnawaty, G. J., Indrawati, R., Wahdaniah, W., & Rakhman, K. A. (2025). AN OVERVIEW OF ADVANCED 2,2-Diphenyl-1-picrylhydrazyl (DPPH) ANALYSIS TECHNIQUES. *Walisongo Journal of Chemistry*, 8(2), 138–152. <https://doi.org/10.21580/wjc.v8i2.26028>
- Razazian, G., Dalvi-Isfahan, M., & Mohtashami, S. (2026). Lime Peel as an Industrial Resource: Improving the Extraction Efficiency of Volatiles and Polyphenols via Cold Plasma. *Applied Food Research*, 101738. <https://doi.org/10.1016/j.afres.2026.101738>
- Rodrigues, I., Magalhaes, D. R., & Trindade, M. A. (2022). Use of Focus Group as Selection Method of Descriptors for Check-All-That-Apply (CATA) for Sensory Characteristics of Hot Dogs. *Foods*, 11(3), 269–269. <https://doi.org/10.3390/foods11030269>
- Rojas-Sandoval, J., & Acevedo-Rodríguez, P. (2022). Triphasia trifolia (limeberry). *CABI Compendium*. <https://doi.org/10.1079/cabicompendium.108011>
- Ruiz-Capillas, C., & Herrero, A. M. (2021). Sensory analysis and consumer research in new product development. *Foods*, 10(3), 582. <https://doi.org/10.3390/foods10030582>
- Russell, C., Baker, P., Grimes, C., Lindberg, R., & Lawrence, M. A. (2022). Global trends in added sugars and non-nutritive sweetener use in the packaged food supply: drivers and implications for public health. *Public Health Nutrition*, 26(5), 1–13. <https://doi.org/10.1017/s1368980022001598>
- Rutkowski, I. P. (2022). Success and failure rates of new food and non-food products introduced on the market. *Journal of Marketing and Consumer Behaviour in Emerging Markets*, 14(1), 52-61.
- Sadeer, N. B., Montesano, D., Albrizio, S., Zengin, G., & Mahomoodally, M. F. (2020). The Versatility of Antioxidant Assays in Food Science and Safety—Chemistry, Applications, Strengths, and Limitations. *Antioxidants*, 9(8), 709. <https://doi.org/10.3390/antiox9080709>

- Saharudin, A. M. B., Nazri, N. B. M., Roslee, A. H. B., Hawi, M. H. B., & Mar, S. O. (2020). Acceptance of Stevia as a Sugar Substitute and its Determinants among Health Educated Individuals and its Determinants. *Current Research in Nutrition and Food Science Journal*, 8(1), 226–237. <https://www.foodandnutritionjournal.org/volume8number1/acceptance-of-stevia-as-a-sugar-substitute-and-its-determinants-among-health-educated-individuals-and-its-determinants/>
- Salar, F. J., Agulló, V., Domínguez-Perles, R., & García-Viguera, C. (2022). Influence of sweeteners (sucrose, sucralose, and stevia) on bioactive compounds in a model system study for citrus–maqui beverages. *Foods*, 11(15), 2266. <https://doi.org/10.3390/foods11152266>
- Sánchez, C. N., Domínguez-Soberanes, J., Escalona-Buendía, H. B., Graff, M., Gutiérrez, S., & Sánchez, G. (2019). Liking product landscape: Going deeper into understanding consumers’ hedonic evaluations. *Foods*, 8(10), 461. <https://doi.org/10.3390/foods8100461>
- Sanna, M., Sanna, S., Serra, M., Roggio, T., Catzeddu, P., & Sanna, V. (2026). From Composition to Acceptance: Linking Nutritional, Structural and Sensory Attributes in Clean-Label Breads. *Foods*, 15(5), 831. <https://doi.org/10.3390/foods15050831>
- Santos-Buelga, C., & González-Paramás, A. M. (2017). Chemical composition of honey. In *Bee products-chemical and biological properties* (pp. 43-82). Cham: Springer International Publishing. https://doi.org/10.1007/978-3-319-59689-1_3
- Saraiva, A., Carrascosa, C., Raheem, D., Ramos, F., & Raposo, A. (2020). Natural Sweeteners: The Relevance of Food Naturalness for Consumers, Food Security Aspects, Sustainability and Health Impacts. *International Journal of Environmental Research and Public Health*, 17(17). <https://doi.org/10.3390/ijerph17176285>
- Sayas-Barberá, E., Paredes, C., Salgado-Ramos, M., Pallarés, N., Ferrer, E., Vera, & J.A. Pérez-Alvarez. (2023). Approaches to Enhance Sugar Content in Foods: Is the Date Palm Fruit a Natural Alternative to Sweeteners? *Foods*, 13(1), 129–129. <https://doi.org/10.3390/foods13010129>

- Sdiri, S., Cuenca, J., Navarro, P., Salvador, A., & Bermejo, A. (2020). New triploids late-maturing mandarins as a rich source of antioxidant compounds. *European Food Research and Technology*, 246(1), 225-237. <https://doi.org/10.1007/s00217-019-03407-9>
- Serse, F., Trespi, S., Paloni, M., Salvalaglio, M., & Mazzotti, M. (2025). Solvent-mediated mechanism and kinetics of glucose mutarotation from enhanced sampling simulations. *The Journal of Chemical Physics*, 163(16). <https://doi.org/10.1063/5.0288357>
- Shendurse, A. M., & Khedkar, C. D. (2016). Glucose: properties and analysis. *Encyclopedia of food and health*, 3, 239-247. <http://dx.doi.org/10.1016/B978-0-12-384947-2.00353-6>
- Shi, L., Zhao, W., Yang, Z., Subbiah, V., & Suleria, H. A. R. (2022). Extraction and characterization of phenolic compounds and their potential antioxidant activities. *Environmental Science and Pollution Research*, 29. <https://doi.org/10.1007/s11356-022-23337-6>
- Siddeeg, A., AlKehayez, N. M., Abu-Hiamed, H. A., Al-Sanea, E. A., & AL-Farga, A. M. (2021). Mode of action and determination of antioxidant activity in the dietary sources: An overview. *Saudi Journal of Biological Sciences*, 28(3), 1633–1644. <https://doi.org/10.1016/j.sjbs.2020.11.064>
- Silva, F., Veiga, F., Cardoso, C., Dias, F., Cerqueira, F., Medeiros, R., & Cláudia Paiva-Santos, A. (2024). A rapid and simplified DPPH assay for analysis of antioxidant interactions in binary combinations. *Microchemical Journal*, 202, 110801. <https://doi.org/10.1016/j.microc.2024.110801>
- Silva, B., Antunes, A. C. N., Gomes, V. V., dos Santos, A. C., Schulz, M., Seraglio, S. K. T., Gonzaga, L. V., Fett, R., & Costa, A. C. O. (2024). Brazilian floral honeys: physicochemical, phenolic compounds, organic acids, and mineral characterization. *European Food Research and Technology*, 250(11), 2877–2891. <https://doi.org/10.1007/s00217-024-04582-0>
- Simpson, I. K., Owusu, F. W., Boakye-Gyasi, M. E., Entsie, P., Bayor, M. T., & Ofori-Kwakye, K. (2022). Pharmaceutical applications of Glucose syrup from high quality cassava flour in oral liquid formulations. *International Journal of Food Science*, 2022(1), 6869122. <https://doi.org/10.1155/2022/6869122>

- Sinesio, F., Cammareri, M., Cottet, V., Fontanet, L., Jost, M., Moneta, E., ... & Grandillo, S. (2021). Sensory traits and consumer's perceived quality of traditional and modern fresh market tomato varieties: A study in three European countries. *Foods*, 10(11), 2521. https://doi.org/10.3390/foods10Honey10%Bx521?urlappend=%3Futm_source%3Dresearchgate.net%26utm_medium%3Darticle
- Singh, K., Low, J., Worrapob, Peeraporn, Brennan, C. S., Adhikari, B., Newman, L., Wilatsana, & Niramon (2025). Influence of Sucrose Levels and Encapsulated Extracts on Sensory Perception: Bitterness Masking and Turmeric Flavor Balance in Functional Instant Drinks. *Measurement Food*, 20, 100264–100264. <https://doi.org/10.1016/j.meafoo.2025.100264>
- Skąpska, S., Marszałek, K., Woźniak, Ł., Szczepańska, J., Danielczuk, J., & Zawada, K. (2020). The Development and Consumer Acceptance of Functional Fruit-Herbal Beverages. *Foods*, 9(12), 1819. <https://doi.org/10.3390/foods9121819>
- Soares, S., Amaral, J. S., Oliveira, M. B. P., & Mafra, I. (2017). A comprehensive review on the main honey authentication issues: Production and origin. *Comprehensive Reviews in Food Science and Food Safety*, 16(5), 1072-1100. <https://doi.org/10.1111/1541-4337.12278>
- Spence, C. (2019). On the relationship (s) between color and taste/flavor. *Experimental psychology*. <https://doi.org/10.1027/1618-3169/a000439>
- Starkey, D. E., Wang, Z., Brunt, K., Dreyfuss, L., Haselberger, P. A., Holroyd, S. E., ... & Vrasidas, I. (2022). The challenge of measuring sweet taste in food ingredients and products for regulatory compliance: A scientific opinion. *Journal of AOAC International*, 105(2), 333-345. <https://doi.org/10.1093/jaoacint/qsac005>
- Subbiah, B., Blank, U. K., & Morison, K. R. (2020). A review, analysis and extension of water activity data of sugars and model honey solutions. *Food chemistry*, 326, 126981. <https://doi.org/10.1016/j.foodchem.2020.126981>
- Sun, T. (2021). STAY-GREEN in orange: uncoupled functions in chlorophyll and carotenoid accumulation. [10.1093/plphys/kiab360](https://doi.org/10.1093/plphys/kiab360)

- Sun, L., Dong, X., Ren, Y., Agarwal, M., Ren, A., & Ding, Z. (2022). Profiling real-time aroma from green tea infusion during brewing. *Foods*, 11(5), 684. <https://doi.org/10.3390/foods11050684>
- Świąder, K., & Marczewska, M. (2021). Trends of Using Sensory Evaluation in New Product Development in the Food Industry in Countries That Belong to the EIT Regional Innovation Scheme. *Foods*, 10(2), 446.
- Szczepaniak, O., Jokieli, M., Kinga & Kobus-Cisowka, J. (2024). Docking analysis of phenolic acid and flavonoids with selected TAS2R receptors and in vitro experiment. *Scientific Reports*, 14(1). <https://doi.org/101038/s41598-024-66861-w>.
- Taladrid, D., Lorente, L., Bartolomé, B., Moreno-Arribas, M. V., & Laguna, L. (2019). An integrative salivary approach regarding palate cleansers in wine tasting. *Journal of texture studies*, 50(1), 75-82. <https://doi.org/10.1111/jtxs.12361>
- Talsma, P. (2018). How much sensory panel data do we need? *Food Quality and Preference*, 67, 3–9. <https://doi.org/10.1016/j.foodqual.2016.12.005>
- Tan, V. W. K., Wee, M. S. M., Tomic, O., & Forde, C. G. (2019). Temporal sweetness and side tastes profiles of 16 sweeteners using temporal check-all-that-apply (TCATA). *Food Research International*, 121, 39–47. <https://doi.org/10.1016/j.foodres.2019.03.019>
- Teja, P. K., Patel, P., Bhavsar, D., Bindusri, C., Jadhav, K., & Chauthe, S. K. (2021). Traditional uses, phytochemistry, pharmacology, toxicology and formulation aspects of *Glycosmis* species: A systematic review. *Phytochemistry*, 190, Honey 10°Bx865. <https://doi.org/10.1016/j.phytochem.2021.Honey 10°Bx865>
- Thakur, C., Kaushal, M., Vaidya, D., Verma, A. K., Gupta, A., & Sharma, R. (2024). Optimization of the static brewing technique for ready-to-drink Kangra orthodox green tea, sweetened with selected sweeteners. *Journal of Food Measurement and Characterization*, 18(5), 3681–3707. <https://doi.org/10.1007/s11694-024-02442-9>
- Theanphong, & Mingvanish. (2018). ANTIMICROBIAL ACTIVITY FROM LEAVES AND STEMS OF *TRIPHASIA TRIFOLIA* (BURM. F.) P. WILSON. *ResearchGate*, 15(1).

https://www.researchgate.net/publication/326316288_ANTIMICROBIAL_ACTIVITY_FROM_LEAVES_AND_STEMS_OF_TRIPHASIA_TRIFOLIA_BURM_F_P_WILSON

Tiepo, C. B. V., Werlang, S., Reinehr, C. O., & Colla, L. M. (2020). Sensory methodologies used in descriptive studies with consumers: Check-All-That-Apply (CATA) and variations. *Research, Society and Development*, 9(8), e407985705. <https://doi.org/10.33448/rsd-v9i8.5705>

Tong, T., Shan, Y., Qiao, M., Shen, B., She, Y., & Niu, Y. (2025). Influence of key lime aroma compounds on taste perception of rebaudioside A. *LWT*, 118394. <https://doi.org/10.1016/j.lwt.2025.118394>

Top Tropicals. (2006, July 6). *Triphasia trifolia (Lime Berry) | Top Tropicals Plant Encyclopedia*. TopTropicals.com - Rare Plants for Home and Garden. https://toptropicals.com/catalog/uid/triphasia_trifolia.htm?srsId=AfmBOooFCVI70B1RBV0rX3MqJrdx0IT_UQO9iBh901g6QmEtUZKYCuyT

Trischack, A. (2024). *Integration of activated carbon and membrane technology for decolorisation of Glucose syrup* (Doctoral dissertation, Technische Universität Wien). <https://doi.org/10.34726/hss.2024.102806>

Trisha, S., Mortuza, Md. G., Rana, J., Islam, K. H., Ferdoush, Z., Antora, R. A., Akash, S. I., Aziz, M. G., & Uddin, M. B. (2023). Evaluation of the physicochemical qualities and antioxidant properties of some Bangladeshi varieties of honey: A comparative study. *Journal of Agriculture and Food Research*, 14, 100837. <https://doi.org/10.1016/j.jafr.2023.100837>

Trumbo, P. R., Appleton, K. M., De Graaf, K., Hayes, J. E., Baer, D. J., Beauchamp, G. K., ... & Wise, P. M. (2021). Perspective: measuring sweetness in foods, beverages, and diets: toward understanding the role of sweetness in health. *Advances in Nutrition*, 12(2), 343-354. <https://doi.org/10.1093/advances/nmaa151>

Udensi, J., Loskutova, E., Loughman, J., & Byrne, H. J. (2022). Quantitative Raman analysis of carotenoid protein complexes in aqueous solution. *Molecules*, 27(15), 4724. <https://doi.org/10.3390/molecules27154724>

- Van-de-Velden, M., D'Enza, A. I., & Palumbo, F. (2017). Cluster correspondence analysis. *Psychometrika*, 82(1), 158-185. <https://doi.org/10.1007/s11336-016-9514-0>
- Veiko, A. G., Lapshina, E. A., & Zavodnik, I. B. (2021). Comparative analysis of molecular properties and reactions with oxidants for quercetin, catechin, and naringenin. *Molecular and Cellular Biochemistry*, 476(12), 4287-4299. [10.1007/s11010-021-04243-w](https://doi.org/10.1007/s11010-021-04243-w)
- Veldhuizen, M. G., Siddique, A., Rosenthal, S., & Marks, L. E. (2017). Interactions of Lemon, Sucrose and Citric Acid in Enhancing Citrus, Sweet and Sour Flavors. *Chemical Senses*, 43(1), 17–26. <https://doi.org/10.1093/chemse/bjx063>
- Venditti, C., Musa-Veloso, K., Lee, H. Y., Poon, T., Mak, A., Darch, M., Juana, J., Fronda, D., Noori, D., Pateman, E., & Jack, M. (2020). Determinants of Sweetness Preference: A Scoping Review of Human Studies. *Nutrients*, 12(3), 718. <https://doi.org/10.3390/nu12030718>
- Vidal, L., Antúnez, L., Ares, G., Cuffia, F., Lee, P.-Y., Le Blond, M., & Jaeger, S. R. (2019). Sensory product characterisations based on check-all-that-apply questions: Further insights on how the static (CATA) and dynamic (TCATA) approaches perform. *Food Research International*, 125, 108510. <https://doi.org/10.1016/j.foodres.2019.108510>
- Wai, A. (2023). Bibliometric analysis on the literature of monk fruit extract and mogrosides as sweeteners. *Frontiers in Nutrition*, 10. <https://doi.org/10.3389/fnut.2023.1253255>
- Wang, Q. J., Mielby, L. A., Junge, J. Y., Bertelsen, A. S., Kidmose, U., Spence, C., & Byrne, D. V. (2019). The role of intrinsic and extrinsic sensory factors in sweetness perception of food and beverages: A review. *Foods*, 8(6), 211. <https://doi.org/10.3390/foods8060211>
- Wang, H., Li, L., Lin, X., Bai, W., Xiao, G., & Liu, G. (2023). Composition, functional properties and safety of honey: a review. *Journal of the Science of Food and Agriculture*, 103(14), 6506–6519. <https://doi.org/10.1002/jsfa.12720>
- Wee, M., Tan, V., & Forde, C. (2018). A Comparison of Psychophysical Dose-Response Behaviour across 16 Sweeteners. *Nutrients*, 10(11), 1632. <https://doi.org/10.3390/nu10111632>

- Whelan, V. (2017). *Discrimination testing in sensory science a practical handbook*. Duxford Woodhead Publishing, An Imprint Of Elsevier.
- Wichchukit, S., & O'Mahony, M. (2022). The 9-point hedonic and unstructured line hedonic scales: An alternative analysis with more relevant effect sizes for preference. *Food Quality and Preference*, 99, 104575. <https://doi.org/10.1016/j.foodqual.2022.104575>
- Wilczyńska, A., & Żak, N. (2024). Polyphenols as the main compounds influencing the antioxidant effect of honey—A review. *International journal of molecular sciences*, 25(19), 10606. <https://doi.org/10.3390/ijms251910606>
- Wilson. (2024). *Triphasia trifolia - Useful Tropical Plants*. Tropical.theferns.info. <https://tropical.theferns.info/viewtropical.php?id=Triphasia+trifolia>
- Wolinska-Kennard, K., Schönberger, C., Fenton, A., & Sahin, A. W. (2025). Mouthfeel of food and beverages: A comprehensive review of physiology, biochemistry, and key sensory compounds. *Comprehensive Reviews in Food Science and Food Safety*, 24(4), e70223. <https://doi.org/10.1111/1541-4337.70223>
- Wooding, S. P., & Ramirez, V. A. (2022). Global population genetics and diversity in the TAS2R bitter taste receptor family. *Frontiers in Genetics*, 13, 952299. <https://doi.org/10.3389/fgene.2022.952299>
- Xiao, Z., Wang, H., Niu, Y., Zhu, J., Yu, Y., She, Y., ... & Zhang, J. (2024). Effect and mechanism of green and aldehyde aroma compounds from sweet orange on sucrose sweetness perception. *Food chemistry: X*, 24, 101853. <https://doi.org/10.1016/j.fochx.2024.101853>
- Yamauchi, M., Kitamura, Y., Nagano, H., Junya Kawatsu, & Hiroaki Gotoh. (2024). DPPH Measurements and Structure—Activity Relationship Studies on the Antioxidant Capacity of Phenols. *Antioxidants*, 13(3), 309–309. <https://doi.org/10.3390/antiox13030309>
- Yang, J., & Lee, J. (2018). Korean consumers' acceptability of commercial food products and usage of the 9-Point Hedonic Scale. *Journal of Sensory Studies*, 33(6), e12467. <https://doi.org/10.1111/joss.12467>

- Yang, J., & Lee, J. (2019). Application of sensory descriptive analysis and consumer studies to investigate traditional and authentic foods: A review. *Foods*, 8(2), 54. <https://doi.org/10.3390/foods8020054>
- Yang, T., Cao, M., Qian, Z., & Chen, J. (2026). Flavor-Oriented Brain–Computer Interface (Flavor-BCI): Neural Decoding of Eating and Sensory Perception With Emerging Applications in Food Evaluation. *Comprehensive Reviews in Food Science and Food Safety*, 25(2). <https://doi.org/10.1111/1541-4337.70442>
- Yu, Y., Shiau, S., Pan, W., & Yang, Y. (2024). Extraction of bioactive phenolics from various anthocyanin-rich plant materials and comparison of their heat stability. *Molecules*, 29(22), 5256. <https://doi.org/10.3390/molecules29225256>
- Zeng, Y., Zeng, D., Liu, T., Cai, Y., Li, Y., Zhao, M., & Zhao, Q. (2022). Effects of glucose and corn syrup on the physical characteristics and whipping properties of vegetable-fat based whipped creams. *Foods*, 11(9), 1195. <https://doi.org/10.3390/foods11091195>
- Zhang, G., Zhang, L., Ahmad, I., Zhang, J., Zhang, A., Tang, W., Ding, Y., & Lyu, F. (2022). Recent advance in technological innovations of sugar-reduced products. *Critical Reviews in Food Science and Nutrition*, 1–15. <https://doi.org/10.1080/10408398.2022.2151560>
- Żukiewicz, K., Dudziak, A., Słowik, T., Mazur, J., & Łusiak, P. (2022). Analysis of the problem of waste in relation to food consumers. *Sustainability*, 14(18), 1Honey 10°Bx6. <https://doi.org/10.3390/su14181Honey 10°Bx6>