

## REFERENCES

- Allrecipes Editorial Team. (2016). Fixing Flat Cookies and Other Cookie Fails
- Ben-David, A., & Davidson, C. E. (2014). Estimation method for serial dilution experiments. *Journal of Microbiological Methods*, 107, 214–221. <https://doi.org/10.1016/j.mimet.2014.08.023>
- Culliney, K. (2013). Cocoa Shell Powder has Numerous Chocolate and Foods, says Barry Callebaut.
- Di Donfrancesco, B., Kammhuber, K., & Schieberle, P. (2003). Quantitation of 2-acetyl-1-pyrroline in foods by stable isotope dilution assays and model studies on its formation. *Journal of Agricultural and Food Chemistry*, 51(7), 2222-2228.
- Djaafar, T. F., Monika, D. C., Marwati, T., Triwitono, P., & Rahayu, E. S. (2020). Microbiology, chemical, and sensory characteristics ofcocoa powder: The effect of lactobacillus plantarum HL-15as culture starter and fermentation box variation. *Digital Press Life Sciences*, 2, 00008. <https://doi.org/10.29037/digitalpress.22332>
- Drewnowski, A., Mennella, J. A., Johnson, S. L., & Bellisle, F. (2012). Sweetness and food preference. *The Journal of nutrition*, 142(6), 1142S–8S. <https://doi.org/10.3945/jn.111.149575>
- Ehuwa, O., Jaiswal, A. K., & Jaiswal, S. (2021). Salmonella, food safety and food handling practices. *Foods*, 10(5), 907. <https://doi.org/10.3390/foods10050907>
- Handojo, L., Triharyogi, H., & Indarto, A. (2019). Cocoa Bean shell waste as potential raw material for dietary fiber powder. *International Journal of Recycling of Organic Waste in Agriculture*, 8(S1), 485–491. <https://doi.org/10.1007/s40093-019-0271-9>
- Lawless, H. T., & Heymann, H. (2010b). Introduction. Sensory Evaluation of Food, 1–18. <https://doi.org/10.1007/978-1-4419-6488-5>
- Lembong, E., Djali, M., & Utama, G. L. (2021). Antioxidant properties of cocoa (*Theobroma cacao L.*) shell powder in fermentation and immersion treatments. *Acta Universitatis Agriculturae et Silviculturae Mendelianae Brunensis*, 69(4), 533–541. <https://doi.org/10.11118/actaun.2021.048>

Liu, M., Liu, J., He, C., Song, H., Liu, Y., Zhang, Y., Wang, Y., Guo, J., Yang, H., & Su, X. (2017). Characterization and comparison of key aroma-active compounds of cocoa liquors from five different areas. *International Journal of Food Properties*, 20(10), 2396–2408. <https://doi.org/10.1080/10942912.2016.1238929>

Lopes, M.I., & Hortegal Filha, M.D. (2021). UTILIZAÇÃO DO COEFICIENTE LINEAR DE PEARSON PARA AVALIAR A INFLUÊNCIA DOS INDICADORES PIB E IDH NO CONSUMO PER CAPITA DE ÁGUA NO ESTADO DO CEARÁ. *COLLOQUIUM EXACTARUM*.

McCulloch, M. (2018). Cacao vs Cocoa: What's the Difference?

Mohamadi Alasti, F., Asefi, N., Maleki, R., & SeiiedlouHeris, S. S. (2019). Investigating the flavor compounds in the cocoa powder production process. *Food Science & Nutrition*, 7(12), 3892–3901. <https://doi.org/10.1002/fsn3.1244>

Nogueira Soares Souza, F., Rocha Vieira, S., Leopoldina Lamounier Campidelli, M., Abadia Reis Rocha, R., Milani Avelar Rodrigues, L., Henrique Santos, P., de Deus Souza Carneiro, J., Maria de Carvalho Tavares, I., & Patrícia de Oliveira, C. (2022). Impact of using cocoa bean shell powder as a substitute for wheat flour on some of chocolate cake properties. *Food Chemistry*, 381, 132215. <https://doi.org/10.1016/j.foodchem.2022.132215>

Panak Balentić, J., Ačkar, Đ., Jokić, S., Jozinović, A., Babić, J., Miličević, B., Šubarić, D., & Pavlović, N. (2018). Cocoa shell: A by-product with great potential for wide application. *Molecules*, 23(6), 1404. <https://doi.org/10.3390/molecules23061404>

Rojo-Poveda, O., Barbosa-Pereira, L., Zeppa, G., & Stévigny, C. (2020). Cocoa bean shell—a by-product with nutritional properties and biofunctional potential. *Nutrients*, 12(4), 1123. <https://doi.org/10.3390/nu12041123>

Saini, P., Kumar, N., Kumar, S., Mwaurah, P. W., Panghal, A., Attkan, A. K., Singh, V. K., Garg, M. K., & Singh, V. (2020). Bioactive compounds, nutritional benefits and food applications of Colored Wheat: A Comprehensive Review. *Critical Reviews in Food Science and Nutrition*, 61(19), 3197–3210. <https://doi.org/10.1080/10408398.2020.1793727>

Souza et al. (2022). Impact of using cocoa bean shell powder as a substitute for wheat flour on some of chocolate cake properties, *Food Chemistry*, Volume 381, 2022, 132215, ISSN 0308-8146, <https://doi.org/10.1016/j.foodchem.2022.132215>.

Toker, O. S., Palabiyik, I., Pirouzian, H. R., Aktar, T., & Konar, N. (2020). Chocolate aroma: Factors, importance and analysis. *Trends in Food Science & Technology*, 99, 580–592. <https://doi.org/10.1016/j.tifs.2020.03.035>

World Integrated Trade Solution. (2019). Indonesia Cocoa; shells, husks, skins and other cocoa waste exports by country in 2019

Xia, Y. (2020). Correlation and association analyses in microbiome study integrating multiomics in health and disease. *Progress in Molecular Biology and Translational Science*, 309–491. <https://doi.org/10.1016/bs.pmbts.2020.04.003>