

## REFERENCES

- Alrawashdeha, H. & Abu-Alruza, K. (2022). Development of high-fiber, low fat chicken nuggets. *International Journal of Food Studies*, 11, 354-373. doi:10.7455/ijfs/11.2.2022.a8
- Ares, G., & Varela, P. (2017). Trained vs. consumer panels for analytical testing: Fueling a long lasting debate in the field. *Food Quality and Preference*, 61, 79–86. doi:10.1016/j.foodqual.2016.10.006
- Arshad, M. S., Imran, A., Nadeem, M. T., Sohaib, M., Saeed, F., Anjum, F. M., Kwon, J.-H., & Hussain, S. (2017). Enhancing the quality and lipid stability of chicken nuggets using natural antioxidants. *Lipids in Health and Disease*, 16(1). doi:10.1186/s12944-017-0496-4
- Cheng, M. , McCulloch, M. , Tran, R., Chang, J., Harris, S., Nakamura, T., Pecore, S. (2016). Comparative study on practicability of 9-point hedonic scale and 5-point hedonic scale for beverages. Herbalife International Inc. Retrieved from [https://www.sensorysociety.org/meetings/2016%20Presentations/26\\_Cheng.pdf](https://www.sensorysociety.org/meetings/2016%20Presentations/26_Cheng.pdf)
- Coupland, J. N., & Hayes, J. E. (2014). Physical approaches to masking bitter taste: Lessons from food and pharmaceuticals. *Pharmaceutical Research*, 31(11), 2921–2939. doi:10.1007/s11095-014-1480-6
- El-Dirani, K. (2002). Textural and mass transfer characteristics of chicken nuggets during deep fat frying and oven baking [Doctoral dissertation, McGill University].
- Fiorentini, M., Kinchla, A. J., & Nolden, A. A. (2020). Role of sensory evaluation in consumer acceptance of plant-based meat analogs and meat extenders: A scoping review. *Foods*, 9(9), 1334. doi:10.3390/foods9091334
- Gaudette, N. J., & Pickering, G. J. (2013). Modifying bitterness in functional food systems. *Critical Reviews in Food Science and Nutrition*, 53(5), 464–481. doi:10.1080/10408398.2010.542511
- Gupta, A., Mishra, P., Pandey, C., Singh, U., Sahu, C., & Keshri, A. (2019). Descriptive statistics and normality tests for statistical data. *Annals of Cardiac Anaesthesia*, 22(1), 67. doi:10.4103/aca.aca\_157\_18
- Jaeger, S. R., Wakeling, I. N., & MacFie, H. J. H. (2000). Behavioral extensions to preference mapping: The role of synthesis. *Food Quality and Preference*, 11, 349-359
- Khan, N. T. (2019). Coriander seeds in diet. *Journal of Advances in Plant Biology*, 1(2), 13-16.
- Kim, H.-Y., Kim, K.-J., Lee, J.-W., Kim, G.-W., Choe, J.-H., Kim, H.-W., Yoon, Y., & Kim, C.-J. (2015). Quality evaluation of chicken nugget formulated with various contents of chicken skin and wheat fiber mixture. *Korean Society for Food Science of Animal Resources*, 35(1), 19-26. <https://doi.org/10.5851/kosfa.2015.35.1.19>

- Lawless, H. T., & Heymann, H. (2010). *Sensory Evaluation of Food: Principles and Practices* (2nd ed.). New York: Springer.
- Lukman, I., Huda, N., & Ismail, N. (2009). Physicochemical and sensory properties of commercial chicken nuggets. *Asian Journal of Food and Agro-Industry*, 2, 171-180.
- Ma'ruf, W., Rosyidi, D., Radiati, L. E., & Purwadi, P. (2019). Physical and organoleptic properties of chicken nugget from domestic chicken (*Gallus domesticus*) meat with different corn flours as filler. *Research Journal of Life Science*, 6(3), 162-171. <https://doi.org/10.21776/ub.rjls.2019.006.03.2>
- Moorthi, P., Abu Bakar, C. A., Ismail-Fitry, M. R., & Ismail, I. (2022). Physicochemical and sensory characteristics of meatless nuggets of boiled chickpea and in combination with oyster mushroom. *Malaysian Applied Biology*, 51(6): 17-25. <https://doi.org/10.55230/mabjournal.v51i6.2325>
- O'Mahony, M. (1995). Sensory measurement in food science—fitting methods to goals. *Food Technology*, 49, 72–82.
- Popper, R., Rosenstock, W., Schraadt, M., & Kroll, B. J. (2004). The effect of attribute questions on overall liking ratings. *Food Quality and Preference*, 15(7-8), 853–858. doi:10.1016/j.foodqual.2003.12.004
- Sabikun, N., Bakhsh, A., Shafiqur Rahman, M., Hwang, Y.-H., & Joo, S.-T. (2020). Volatile and nonvolatile taste compounds and their correlation with umami and flavor characteristics of chicken nuggets added with milkfat and potato mash. *Food Chemistry*, 128499. doi:10.1016/j.foodchem.2020.128499
- Stone, H., & Sidel, J. L. (2004). *Sensory Evaluation Practices* (3rd ed.). San Diego: Academic Press.
- Yogesh, K., Ahmad, T., Manpreet, G., Mangesh, K., & Das, P. (2012). Characteristics of chicken nuggets as affected by added fat and variable salt contents. *Journal of Food Science and Technology*, 50(1), 191–196. doi:10.1007/s13197-012-0617-z