

CHAPTER 7

REFERENCES

- Basinskiene & Loreta (2020). *Trends in Non-alcoholic Beverages || Cereal-Based Nonalcoholic Beverages.* , (), 63–99. doi:10.1016/B978-0-12-816938-4.00003-3
- Benoit, S.M.; Afizah, M. Nor; Ruttarattanamongkol, K.; Rizvi, S.S.H. (2013). *Effect of pH and Temperature on the Viscosity of Texturized and Commercial Whey Protein Dispersions. International Journal of Food Properties, 16(2), 322–330.* doi:10.1080/10942912.2011.552015
- Berggren, S. (2017). *Water holding capacity and viscosity of ingredients from oats* [Bachelor thesis project in chemistry]. Linnaeus University.
- Bicanic, D., Neamtu, C., Manojlovic, M., Van Der Linden, D., Dadarlat, D., Gijsbertsen, A., Kurtanjek, Z., & Posavec, K. (2004). Tomato pastes and their moisture content as determined via the measurements of thermal effusivity by means of infrared photothermal radiometry and inverse photopyroelectric technique. *Acta Chimica Slovenica, 51(1), 39–46.* <https://research.vu.nl/ws/files/2571127/241731.pdf>
- Butt, A. Y., Haq, A., Aamir, S. H., Ashraf, S., & Ali, R. (2023). Development of Functional Ice Cream by the Incorporation of Oat Milk & Beetroot. *Journal of Agricultural Science and Food Research, 14(1).*
- Chandan, R. C. (2009). Dairy Processing and Quality Assurance: An Overview. In John Wiley & Sons, Ltd eBooks (pp. 1–40). <https://doi.org/10.1002/9781118810279.ch01>
- Chauhan, O. P. (2022). *Advances in Food Chemistry: Food Components, Processing and Preservation.* Springer Nature.
- Collard, K. M., & McCormick, D. A. (2021). A Nutritional Comparison of Cow's Milk and Alternative Milk Products. *Academic Pediatrics, 21(6), 1067–1069.* <https://doi.org/10.1016/j.acap.2020.12.007>
- Curtis, P. C. (2013). *Untrained Sensory Panels. The Science of Meat Quality, 215–231.* doi:10.1002/9781118530726.ch12
- Destarianto, P., Riskiawan, H. Y., Agustianto, K., & Kautsar, S. (2017). Developing food sensory test system with preference test (Hedonic and Hedonic quality) wheat bread case study. <https://doi.org/10.1109/siet.2017.8304177>

- Grundty, M. M.- L., Fardet, A., Tosh, S. M., Rich, G. T., & Wilde, P. J. (2018). Processing of oat: The impact on oat's cholesterol-lowering effect. *Food and Function*, 9(3), 1328–1343. <https://doi.org/10.1039/C7FO02006F>
- Harini, N., Marianty, R., & Wahyudi, V. A. (2019). Analisa Pangan. Zifatama Jawara.
- Harshitha, C., Sharma, R., & Rajput, Y. (2023). Enzyme-based analytical methods pertinent to dairy industry. In Elsevier eBooks (pp. 445–469). <https://doi.org/10.1016/b978-0-323-96010-6.00018-7>
- Hassan, S. S., Khaskheli, M., Shah, A. M., Shah, M. A., Umer, M., Ar, N., Tariq, M., Rahman, A., & Khan, M. I. (2015). Physio-chemical evaluation of skimmed and condensed milk of buffalo. *Journal of Chemical and Pharmaceutical Research*, 7(2), 698–707. <https://www.jocpr.com/articles/physiochemical-evaluation-of-skimmed-and-condensed-milk-of-buffalo.pdf>
- Hossain, I., Imteaz, M. A., & Khastagir, A. (2021). *Water footprint: applying the water footprint assessment method to Australian agriculture. Journal of the Science of Food and Agriculture*, (), -. doi:10.1002/jsfa.11044
- Isengard, H. (2001). Water content, one of the most important properties of food. *Food Control*, 12(7), pp.395-400. <https://www.sciencedirect.com/science/article/pii/S0956713501000433>
- Kanyama, A. C., Hedin, B., & Reynolds, C. (2021). Differences in Environmental Impact between Plant-Based Alternatives to Dairy and Dairy Products: A Systematic Literature Review. *Sustainability*, 13(22), 12599. <https://doi.org/10.3390/su132212599>
- Khrundin, D. V., Ponomarev, V., & Yunusov, E. (2022). Fermented oat milk as a base for lactose-free sauce. *Foods and Raw Materials*, 155–162. <https://doi.org/10.21603/2308-4057-2022-1-155-162>
- Kirkmeyer, S. V., & Tepper, B. J. (2003). Understanding Creaminess Perception of Dairy Products Using Free-Choice Profiling and Genetic Responsivity to 6-n-Propylthiouracil. *Chemical Senses*, 28(6), 527–536. <https://doi.org/10.1093/chemse/28.6.527>
- Mareta, D. T. (2019). Hedonic Test Method for Measuring Instant Pindang Seasoning Powder Preferences. *Journal of Science and Applicative Technology*, 3(1), 34. <https://doi.org/10.35472/jsat.v3i1.195>
- McGorin, Robert J. (2019). Key Aroma Compounds in Oats and Oat Cereals. *Journal of Agricultural and Food Chemistry*, (), acs.jafc.9b00994–. doi:10.1021/acs.jafc.9b00994
- Nielsen, S. S. (2009). *Determination of Moisture Content. Food Science Texts Series*, 17–27. doi:10.1007/978-1-4419-1463-7_3

- OXFORD CAMBRIDGE AND RSA. (2016). FOOD PREPARATION AND NUTRITION (1st ed.). OCR.
- Ozer, B., & Akdemir-Evrendilek, G. (2014). Dairy Microbiology and Biochemistry: Recent Developments. CRC Press.
- Park, S. Y., Seol, K. H., & Kim, H. Y. (2020). Effect of Dry-Aged Beef Crust Levels on Quality Properties of Brown Sauce. *Food science of animal resources*, 40(5), 699–709. <https://doi.org/10.5851/kosfa.2020.e45>
- Phillips, L. G., Mcgiff, M. L., Barbano, D. M., & Lawless, H. T. (1995). The Influence of Fat on the Sensory Properties, Viscosity, and Color of Lowfat Milk. *Journal of Dairy Science*, 78(6), 1258–1266. [https://doi.org/10.3168/jds.s0022-0302\(95\)76746-7](https://doi.org/10.3168/jds.s0022-0302(95)76746-7)
- Rangel, A. H. D. N., Sales, D. C., Urbano, S. A., Júnior, J. O. C. A., De Andrade Neto, J. C., & Macêdo, C. S. (2016). Lactose intolerance and cow's milk protein allergy. *Food Science and Technology*, 36(2), 179–187. <https://doi.org/10.1590/1678-457x.0019>
- Sethi, S., Tyagi, S. K., & Anurag, R. K. (2016). Plant-based milk alternatives an emerging segment of functional beverages: a review. *Journal of food science and technology*, 53(9), 3408–3423. <https://doi.org/10.1007/s13197-016-2328-3>
- Stratton, J. E. (2006). Understanding GMPs for Sauces and Dressings. *Food Processing for Entrepreneurs Series*.
- Su, Y., Wang, H., Wu, Z., Zhao, L., Huang, W., Shi, B., He, J., Wang, S., & Zhong, K. (2022). Sensory Description and Consumer Hedonic Perception of Ultra-High Temperature (UHT) Milk. *Foods (Basel, Switzerland)*, 11(9), 1350. <https://doi.org/10.3390/foods11091350>
- Szafrańska, Jagoda O.; Sołowiej, Bartosz G. (2020). *Cheese sauces: Characteristics of ingredients, manufacturing methods, microbiological and sensory aspects. Journal of Food Process Engineering*, (), -. doi:10.1111/jfpe.13364
- Tallapragada, P., & Rayavarapu, B. (2019). Recent Trends and Developments in Milk-Based Beverages. In Elsevier eBooks (pp. 139–172). <https://doi.org/10.1016/b978-0-12-815504-2.00005-0>
- Thomas, A., Boobyer, C., Borgonha, Z., van den Heuvel, E., & Appleton, K. M. (2021). Adding Flavours: Use of and Attitudes towards Sauces and Seasonings in a Sample of Community-Dwelling UK Older Adults. *Foods (Basel, Switzerland)*, 10(11), 2828. <https://doi.org/10.3390/foods10112828>
- Triasih, D., Laksanawati, T. A., & Nurlailatul, S. (2021). KAKTERISTIK KIMIA SALAMI DENGAN PENAMBAHAN EKSTRAK ANGKAK (Red Mold Rice). *Jurnal Peternakan Nusantara*, 7(1), 7. <https://doi.org/10.30997/jpn.v7i1.3599>
- Vijayakumar, Paul & Adedeji, Akinbode. (2017). Measuring the pH of Food Products.
- Yanniotis, S., Skaltsi, S., & Karaburnioti, S. (2006). Effect of moisture content on the viscosity of honey at different temperatures. , 72(4), 372–377. doi:10.1016/j.jfoodeng.2004.12.017

Zambrano, Marina Vera; Dutta, Baishali; Mercer, Donald G.; MacLean, Heather L.; Touchie, Marianne (2019). *Assessment of moisture content measurement methods of dried food products in small-scale operations in developing countries: A review. Trends in Food Science & Technology, (), 50924224418304898–*. doi:10.1016/j.tifs.2019.04.006

Zayas, J.F. (1997). Water Holding Capacity of Proteins. In: *Functionality of Proteins in Food*. Springer, Berlin, Heidelberg. https://doi.org/10.1007/978-3-642-59116-7_3

AffairsU.S. Food And Drug Administration.
<https://www.fda.gov/inspections-compliance-enforcement-and-criminal-investigations/inspection-technical-guides/water-activity-aw-food>