

References

- Abdel-Aal, E. M. (2023). Legumes and cereals: physicochemical characterization, technical innovation and nutritional challenges. *Foods*, 13(1), 5. <https://doi.org/10.3390/foods13010005>
- Addo-Preko, E., Amissah, J. G. N., & Adjei, M. Y. B. (2023). The relevance of the number of categories in the hedonic scale to the Ghanaian consumer in acceptance testing. *Frontiers in Food Science and Technology*, 3. <https://doi.org/10.3389/frfst.2023.1071216>
- Adhikari, B., Howes, T., Bhandari, B. R., & Truong, V. (2021). STICKINESS IN FOODS: A REVIEW OF MECHANISMS AND TEST METHODS. *International Journal of Food Properties*, 4(1), 1–33. <https://doi.org/10.1081/jfp-100002186>
- Adimas, Z. T., Alemayehu, A. J., & Abera, B. D. (2025). The effect of blending ratio and baking temperature on the physicochemical and sensory properties of biscuit from wheat and ground nut flour. *Applied Food Research*, 5(1), 101033. <https://doi.org/10.1016/j.afres.2025.101033>
- Agbangba, C. E., Aide, E. S., Honfo, H., & Kakai, R. G. (2024). On the use of post-hoc tests in environmental and biological sciences: A critical review. *Heliyon*, 10(3), e25131. <https://doi.org/10.1016/j.heliyon.2024.e25131>
- Aghajanzadeh, S., Sultana, A., Ziaifar, A. M., & Khalloufi, S. (2024). Formation of pores and bubbles and their impacts on the quality attributes of processed foods: A review. *Food Research International*, 188, 114494. <https://doi.org/10.1016/j.foodres.2024.114494>
- Aimanulhaq, M. R., Dewi, Y. S. K., & Hartanti, L. (2025). Formulation of hunger-delaying snack bars with various ratios of edamame and pumpkin seeds: Sensory characteristics and fat content. *Jurnal Teknologi Pangan dan Industri Perkebunan*, 5(2), 126–132. <https://doi.org/10.58466/7e4s1g81>
- Ajomiwe, N., Boland, M., Phongthai, S., Bagiyal, M., Singh, J., & Kaur, L. (2024). Protein nutrition: Understanding structure, digestibility, and bioavailability for optimal health. *Foods*, 13(11), 1771. <https://doi.org/10.3390/foods13111771>

- Alcorta, A., Porta, A., Tárrega, A., Alvarez, M. D., & Vaquero, M. P. (2021). Foods for Plant-Based Diets: Challenges and Innovations. *Foods*, 10(2), 293. <https://doi.org/10.3390/foods10020293>
- Allahyari, N., Gharekhani, M., Bodbodak, S., Asefi, N., & Khiabani, A. H. (2025). The effect of different formulations and baking conditions on the physicochemical properties of gluten-free cakes. *Applied Food Research*, 5(2), 101301. <https://doi.org/10.1016/j.afres.2025.101301>
- Allai, F. M., Dar, B. N., Gul, K., Adnan, M., Ashraf, S. A., Hassan, M. I., Pasupuleti, V. R., & Azad, Z. R. a. A. (2022). Development of protein rich pregelatinized whole grain cereal bar enriched with nontraditional ingredient: nutritional, phytochemical, textural, and sensory characterization. *Frontiers in Nutrition*, 9, 870819. <https://doi.org/10.3389/fnut.2022.870819>
- Al-Sharif, Z. T., Al-Najjar, S. Z., Anumudu, C. K., Hart, A., Miri, T., & Onyeaka, H. (2025). Non-Thermal Technologies in Food Processing: Implications for Food quality and Rheology. *Applied Sciences*, 15(6), 3049. <https://doi.org/10.3390/app15063049>
- Al-Smadi, K., Ali, M., Zhu, J., Abdoh, A., Phan, K., & Mohammed, Y. (2025). Advances in Characterization of Transdermal and Topical Products using Texture Analyzer Systems. *AAPS PharmSciTech*, 26(5). <https://doi.org/10.1208/s12249-025-03148-x>
- Amaliah, N., Salengke, S., Zainal, Z., Mursalim, M., Hasizah, A., Bastian, F., & Mahendradatta, M. (2026). The effect of ohmic blanching on the chlorophyll content, color characteristics, and polyphenol oxidase (PPO) activity of Mekai leaves (*Pycnarrhena tumefacta* miers). *Discover Food*, 6(1). <https://doi.org/10.1007/s44187-026-00831-1>
- Ardakani, Z. A., & Pourfarzad, A. (2026). Multivariate chemometric and FTIR insights into the effects of rice bran extracts on brown rice protein bars. *Food Science & Nutrition*, 14(2), e71537. <https://doi.org/10.1002/fsn3.71537>
- Aruwajoye, N. N., Buthelezi, N. M. D., Mditshwa, A., Tesfay, S. Z., & Magwaza, L. S. (2023). Assessing the Impact of Roasting Temperatures on Biochemical and Sensory Quality of Macadamia Nuts (*Macadamia integrifolia*). *Foods*, 12(11), 2116. <https://doi.org/10.3390/foods12112116>

- Agyenim-Boateng, K. G., Zhang, S., Zhang, S., Khattak, A. N., Shaibu, A., Abdelghany, A. M., Qi, J., Azam, M., Ma, C., Feng, Y., Feng, H., Liu, Y., Li, J., Li, B., & Sun, J. (2023). The nutritional composition of the vegetable soybean (maodou) and its potential in combatting malnutrition. *Frontiers in Nutrition*, 9, 1034115. <https://doi.org/10.3389/fnut.2022.1034115>
- Banin, M. M., Aziz, U. N., Rachmawati, M., Marwati, M., & Emmawati, A. (2022). Effect of Baking Temperature and Duration Towards Proximate, Crude Fiber Content and Antioxidant of Sweet Potato Snackbar Coated with Soursop Yoghurt. *Advances in Biological Sciences Research/Advances in Biological Sciences Research*, 17. <https://doi.org/10.2991/absr.k.220102.025>
- Bielaszka, A., Staśkiewicz-Bartecka, W., Kiciak, A., Wieczorek, M., & Kardas, M. (2024). Color and Its Effect on Dietitians' Food Choices: Insights from Tomato Juice Evaluation. *Beverages*, 10(3), 70. <https://doi.org/10.3390/beverages10030070>
- Biney, E., Wang, M., & Cheong, K. L. (2026). Starch-Based Functional Ingredients in Baking: A Review of Advances in Starch Derivatives, Quality Enhancement, and Reduction of Fermentable Oligosaccharides, Disaccharides, Monosaccharides, and Polyols. *Molecules*, 31(10), 1709. <https://doi.org/10.3390/molecules31101709>
- Bolchini, S., Morozova, K., Ferrentino, G., & Scampicchio, M. (2025). Assessing antioxidant properties of Maillard reaction products: methods and potential applications as food preservatives. *European Food Research and Technology*, 251(8), 2039–2059. <https://doi.org/10.1007/s00217-025-04770-6>
- Bolhuis, D. P., & Forde, C. G. (2020). Application of food texture to moderate oral processing behaviors and energy intake. *Trends in Food Science & Technology*, 106, 445–456. <https://doi.org/10.1016/j.tifs.2020.10.021>
- Boukid, F., Klerks, M., Pellegrini, N., Fogliano, V., Sanchez-Siles, L., Roman, S., & Vittadini, E. (2022). Current and emerging trends in cereal snack bars: implications for new product development.

- International Journal of Food Sciences and Nutrition*, 73(5), 610–629.
<https://doi.org/10.1080/09637486.2022.2042211>
- Bourekoua, H., Djeghim, F., Ayad, R., Benabdelkader, A., Bouakkaz, A., Dziki, D., & Różyło, R. (2023). Development of Energy-Rich and Fiber-Rich bars based on Puffed and Non-Puffed cereals. *Processes*, 11(3), 813. <https://doi.org/10.3390/pr11030813>
- Cattaneo, C., Spinelli, S., Dinnella, C., Proserpio, C., Monteleone, E., Pagliarini, E., & Laureati, M. (2025). Patterns of sensory and hedonic responses for salty and umami tastes and their impact on food familiarity, consumption, and nutritional status: A gender-based analysis from a large population sample. *Current Research in Food Science*, 10, 100970. <https://doi.org/10.1016/j.crfs.2025.100970>
- Chen, C., Espinal-Ruiz, M., Francavilla, A., Joye, I. J., & Corradini, M. G. (2024). Morphological changes and color development during cookie baking—Kinetic, heat, and mass transfer considerations. *Journal of Food Science*, 89(7), 4331–4344. <https://doi.org/10.1111/1750-3841.17117>
- Chen, H., & Chen, C. (2025). Importance of using modern regression analysis for response surface models in science and technology. *Applied Sciences*, 15(13), 7206. <https://doi.org/10.3390/app15137206>
- Chitisankul, W., Shimada, K., & Tsukamoto, C. (2022). Antioxidative capacity of soyfoods and soy active compounds. *Polish Journal of Food and Nutrition Sciences*, 101–108. <https://doi.org/10.31883/pjfn/146562>
- Chompoo, M., Somjai, C., Sriwattana, S., Utama-Ang, N., Loakuldilok, T., & Osiriphun, S. (2023). A Healthy Cereal Granola Bar Formulation from a Mixture of Thai Local Rice Flour, Job's Tears Flour, and Black Sesame Seeds. *Biol. Life Sci. Forum* 2023, 26, 15074. <https://doi.org/10.3390/foods2023-15074>
- Dana, H., & Sonia, A. (2024). Substituting Sugar in Pastry and Bakery Products with Functional Ingredients. *Applied Sciences*, 14(18), 8563. <https://doi.org/10.3390/app14188563>

- Da Silva Matos, J., Costa, J. E. G., Krichanã, D. R. G. C., Azevedo, P. Z., Nascimento, A. L. a. A., Stringheta, P. C., Martins, E., & Campelo, P. H. (2024). Nut Proteins as Plant-Based Ingredients: Emerging ingredients for the food industry. *Processes*, 12(8), 1742. <https://doi.org/10.3390/pr12081742>
- De Flaviis, R., & Sacchetti, G. (2025). A 50-Year theoretical Gap on color difference in food Science: Critical Insights and New Perspectives. *Journal of Food Science*, 90(6), e70317. <https://doi.org/10.1111/1750-3841.70317>
- De Melo, P. F., Kalschne, D. L., Da Silva-Buzanello, R. A., Amaral, J. S., Torquato, A. S., Corso, M. P., Falcão, H. G., Colla, E., Ida, E. I., & Canan, C. (2019). Cereal bars functionalised with tempeh: nutritional composition, isoflavone content and consumer acceptance. *International Journal of Food Science & Technology*, 55(1), 397–405. <https://doi.org/10.1111/ijfs.14384>
- De Villiers, M. V., Cheng, J., & Truter, L. (2024). The Shift towards Plant-Based Lifestyles: Factors driving young consumers' decisions to choose Plant-Based food products. *Sustainability*, 16(20), 9022. <https://doi.org/10.3390/su16209022>
- Del Mercado, P. P., Mojica, L., & Morales-Hernández, N. (2022). Protein ingredients in bread: technological, textural and health implications. *Foods*, 11(16), 2399. <https://doi.org/10.3390/foods11162399>
- Dhakal, K., Zhu, Q., Zhang, B., Li, M., & Li, S. (2021). Analysis of shoot architecture traits in Edamame reveals potential strategies to improve harvest efficiency. *Frontiers in Plant Science*, 12, 614926. <https://doi.org/10.3389/fpls.2021.614926>
- Donmez, D., Pinho, L., Patel, B., Desam, P., & Campanella, O. H. (2021). Characterization of starch–water interactions and their effects on two key functional properties: starch gelatinization and retrogradation. *Current Opinion in Food Science*, 39, 103–109. <https://doi.org/10.1016/j.cofs.2020.12.018>