

REFERENCES

- Andrés-Bello, A., Barreto-Palacios, V., García-Segovia, P., Mir-Bel, J., & Martínez-Monzó, J. (2013). Effect of pH on Color and Texture of Food Products. *Food Engineering Reviews*, 5(3), 158–170. <https://doi.org/10.1007/s12393-013-9067-2>
- Atkinson, D. A., Sim, T. C., & Grant, J. A. (1993). Sodium metabisulfite and SO₂ release: an under-recognized hazard among shrimp fishermen. *PubMed*, 71(6), 563–566. <https://pubmed.ncbi.nlm.nih.gov/8267251>
- Badan Pengawas Obat dan Makanan Republik Indonesia. (2018). Peraturan badan pengawas obat dan makanan nomor 31 tahun 2018 tentang label pangan olahan. *Badan Pengawas Obat Dan Makanan Republik Indonesia*.
- Caballero, B., Trugo, L. C., & Finglas, P. (2003). Encyclopedia of food sciences and nutrition. In *Academic eBooks*. <http://ci.nii.ac.jp/ncid/BA62151166>
- Chaturvedi, S., & Chakraborty, S. (2022). Optimization of extraction process for legume-based symbiotic beverages, followed by their characterization and impact on antinutrients. *International Journal of Gastronomy and Food Science*, 28, 100506. <https://doi.org/10.1016/j.ijgfs.2022.100506>
- Corbo, M. R., Bevilacqua, A., Petruzzi, L., Casanova, F., & Sinigaglia, M. (2014). Functional Beverages: The Emerging Side of Functional Foods. *Comprehensive Reviews in Food Science and Food Safety*, 13(6), 1192–1206. <https://doi.org/10.1111/1541-4337.12109>
- Erwinda, M. D., & Susanto, W. H. (2013). PENGARUH pH NIRA TEBU (*Saccharum officinarum*) DAN KONSENTRASI PENAMBAHAN KAPUR TERHADAP KUALITAS GULA MERAH [IN PRESS JULI 2014]. *Jurnal Pangan Dan Agroindustri*, 2(3), 54–64. <https://jpa.ub.ac.id/index.php/jpa/article/download/52/62>
- Food and Drug Administration. (1986). New sulfite regulations. *FDA Drug Bull*, 16(2), 17-8.
- Gere, A., Loso, V., Györey, A., Kovács, S. J., Huzsvai, L., Nábrádi, A., Kókai, Z., & Sipos, L. (2014). Applying parallel factor analysis and Tucker-3 methods on sensory and instrumental data to establish preference maps: case study on sweet corn varieties. *Journal of the Science of Food and Agriculture*, 94(15), 3213–3225. <https://doi.org/10.1002/jsfa.6673>
- Iserliyska, D., Dzhivoderova, M., & Nikovska, K. N. (2017). APPLICATION OF PENALTY ANALYSIS TO INTERPRET JAR DATA – A CASE STUDY ON ORANGE JUICES. *DOAJ (DOAJ: Directory of Open Access Journals)*. <https://doaj.org/article/3692369140db45c2b966017a13042207>
- Karastogianni, S., Girousi, S., & Sotiropoulos, S. (2016). pH: Principles and Measurement. In *Elsevier eBooks* (pp. 333–338). <https://doi.org/10.1016/b978-0-12-384947-2.00538-9>
- Kregiel, D. (2015). Health Safety of Soft Drinks: Contents, Containers, and Microorganisms. *BioMed Research International*, 2015, 1–15. <https://doi.org/10.1155/2015/128697>
- Mahakkapong, O. (2004). Sulphite content in coconut sugar and development for safe product. *Mahidol University*.
- Meeting, J. F. E. C. O. F. A., & Organization, W. H. (2009). *Evaluation of Certain Food Additives: Sixty-ninth Report of the Joint FAO/WHO Expert Committee on Food Additives*. World Health Organization.
- Narayanan, P. R., Chinnasamy, B., Jin, L., & Clark, S. M. (2014). Use of just-about-right scales and penalty analysis to determine appropriate concentrations of stevia sweeteners for vanilla yogurt. *Journal of Dairy Science*, 97(6), 3262–3272. <https://doi.org/10.3168/jds.2013-7365>

- Pratama, F., Susanto, W. H., & Purwantiningrum, I. (2014). PEMBUATAN GULA KELAPA DARI NIRA TERFERMENTASI ALAMI (KAJIAN PENGARUH KONSENTRASI ANTI INVERSI DAN NATRIUM METABISULFIT) [IN PRESS SEPTEMBER 2015]. *Jurnal Pangan Dan Agroindustri*, 3(4). <https://jpa.ub.ac.id/index.php/jpa/article/download/250/259>
- Putra, D. E. P. (2013). Modal sosial dalam sindikasi perdagangan gula merah sulfit di afdeling waringin kebun kalikempit. *Repository Universitas Jember*. <http://repository.unej.ac.id/handle/123456789/10028>
- Ropp, R. (2013). Group 16 (O, S, Se, Te) Alkaline Earth Compounds. In *Elsevier eBooks* (pp. 105–197). <https://doi.org/10.1016/b978-0-444-59550-8.00003-x>
- Rosanti, A. D. (2016). Pengaruh penambahan dosis natrium bisulfit dan natrium metabisulfit terhadap kualitas gula merah tebu. *Jurnal Ilmiah Hijau Cendekia*, 1(1), 6-10.
- Saklanji, S., Tomar, M. S., & Siddiqui, S. (2019). Preparation of a Nutritious and Healthy RTD (Ready to Drink) Beverage Enriched with Natural Anti Oxidants. *International Journal of Current Microbiology and Applied Sciences*, 8(05), 2184–2192. <https://doi.org/10.20546/ijcmas.2019.805.257>
- Schober, P., Boer, C., & Schwarte, L. A. (2018). Correlation Coefficients. *Anesthesia & Analgesia*, 126(5), 1763–1768. <https://doi.org/10.1213/ane.0000000000002864>
- Schraidt, M. (2009). Appendix L: Penalty Analysis or Mean Drop Analysis. In *ASTM International eBooks* (pp. 50–54). <https://doi.org/10.1520/mnl11493m>
- Shahidi, F., & Alasalvar, C. (2016). Handbook of Functional Beverages and Human Health. In *CRC Press eBooks*. <https://doi.org/10.1201/b19490>
- Shahrajabian, M. H., Sun, W., & Cheng, Q. (2019). A short review of health benefits and nutritional values of mung bean in sustainable agriculture. *Polish Journal of Agronomy*, 37, 31–36. <https://doi.org/10.26114/pja.iung.381.2019.37.05>
- Shankar, V., Mahboob, S., Al-Ghanim, K. A., Ahmed, Z., Al-Mulhm, N., & Govindarajan, M. (2021). A review on microbial degradation of drinks and infectious diseases: A perspective of human well-being and capabilities. *Journal of King Saud University - Science*, 33(2), 101293. <https://doi.org/10.1016/j.jksus.2020.101293>
- Tolun, A., & Altintas, Z. (2019). Medicinal Properties and Functional Components of Beverages. In *Elsevier eBooks* (pp. 235–284). <https://doi.org/10.1016/b978-0-12-816397-9.00007-8>
- Vally, H., & Misso, N. L. A. (2012). Adverse reactions to the sulphite additives. *PubMed*. <https://pubmed.ncbi.nlm.nih.gov/24834193>