

## REFERENCES

- Ahad, N. A., Yin, T. S., Othman, A. R., & Yaacob, C. R. (2011). Sensitivity of normality tests to non-normal data. *Sains Malaysiana*, 40(6), 637-641.
- Anderson, N. M., Benyathiar, P., & Mishra, D. K. (2020). Aseptic processing and packaging. Food Safety Engineering, 661-692.
- Andrés-Bello, A., Barreto-Palacios, V. I. V. I. A. N., García-Segovia, P., Mir-Bel, J., & Martínez-Monzó, J. (2013). Effect of pH on color and texture of food products. *Food Engineering Reviews*, 5, 158-170.
- Arshad, S., Rehman, T., Saif, S., Rajoka, M. S. R., Ranjha, M. M. A. N., Hassoun, A., ... & Aadil, R. M. (2022). Replacement of refined sugar by natural sweeteners: Focus on potential health benefits. *Heliyon*.
- Balentine, D. A., Harbowy, M. E., & Graham, H. N. (2019). Tea: the plant and its manufacture; chemistry and consumpatin of the beverage. In *Caffeine* (pp. 35-72). CRC Press.
- Batali, M. E., Cotter, A. R., Frost, S. C., Ristenpart, W. D., & Guinard, J. X. (2021). Titratable acidity, perceived sourness, and liking of acidity in drip brewed coffee. *ACS Food Science & Technology*, 1(4), 559-569.
- Bekele, M., Satheesh, N., & Sadik, J. A. (2020). Screening of Ethiopian mango cultivars for suitability for preparing jam and determination of pectin, sugar, and acid effects on physico-chemical and sensory properties of mango jam. *Scientific Africanc*, 7, e00277.
- Belasco, R., Edwards, T., Munoz, A. J., Rayo, V., & Buono, M. J. (2020). *The effect of hydration on urine color objectively evaluated in CIE L\* a\* b\* color space*. *Frontiers in Nutrition*, 7, 576974.
- Bell, G. (2016). Replicates and repeats. *BMC biology*, 14, 1-2.
- Brody, A. (2017). *Flexible packaging of foods*. CRC Press.
- Canosa, E., Norrehed, S., Karlsson, A., Fischer, A., & Rigbrandt, C. (2019). *Adsorbents for Pollution Reduction in Cultural Heritage Collections*. Riksantikvarieämbetet.

- Cheng, Y., Xue, F., & Yang, Y. (2023). Hot Water Extraction of Antioxidants from Tea Leaves—Optimization of Brewing Conditions for Preparing Antioxidant-Rich Tea Drinks. *Molecules*, 28(7), 3030.
- El-Abdien, O. Z., Temerk, Y. M., Abdullah, I. D., & Amin, S. T. (2014). *Design and Evaluation of a Full Control Program for Sucrose Crystallization Based on Soft Sensor Approach*. IJEAT, 226-235.
- Ferruzzi, M. G. (2010). The influence of beverage composition on delivery of phenolic compounds from coffee and tea. *Physiology & behavior*, 100(1), 33-41.
- Gomes, C., Castell-Perez, M. E., Chimbombi, E., Barros, F., Sun, D., Liu, J., ... & Wright, A. O. (2009). Effect of oxygen-absorbing packaging on the shelf life of a liquid-based component of military operational rations. *Journal of food science*, 74(4), E167-E176.
- Ibrahim, A. S., Gad, A. N., Dardeer, H. M., & Gaber, A. A. M. (2023). Novel green biodegradable clarifying agents in sugar refining process using functionalized chitosan nanocomposites. *Sustainable Materials and Technologies*, 35, e00525.
- Jaywant, S. A., Singh, H., & Arif, K. M. (2022). Sensors and Instruments for Brix Measurement: A Review. *Sensors (Basel, Switzerland)*, 22(6), 2290. <https://doi.org/10.3390/s22062290>
- Kleinhenz, M. D., & Bumgarner, N. R. (2012). Using Brix as an indicator of vegetable quality. Linking measured values to crop management. Fact Sheet. Agriculture and Natural Resources. The Ohio State University, Columbus, OH.
- Korifi, R., Le Dréau, Y., Antinelli, J. F., Valls, R., & Dupuy, N. (2013). *CIEL\* a\* b\* color space predictive models for colorimetry devices—Analysis of perfume quality*. Talanta, 104, 58-66.
- Kumari, S., Goyal, A., & Garg, M. (2022). Redox Titrations. *Advanced Techniques of Analytical Chemistry: Volume 1*, 1, 58.
- Lamy, E., Pinheiro, C., Rodrigues, L., Capela-Silva, F., Lopes, O., Tavares, S., & Gaspar, R. (2016). *Determinants of tannin-rich food and beverage consumption: oral perception vs. psychosocial aspects*.

- Lee, S., & Lee, D. K. (2018). *What is the proper way to apply the multiple comparison test?*. *Korean journal of anesthesiology*, 71(5), 353-360.
- Liu, M., & Floros, J. D. (2012). 17 Aseptic Processing. *Thermal Food Processing: New Technologies and Quality Issues*, 441.
- López-Gómez, A., Ros-Chumillas, M., & Belisario-Sánchez, Y. Y. (2010). 10 Packaging and the Shelf Life of Orange Juice. *Food packaging and shelf life*, 179.
- Ma, W., Guo, A., Zhang, Y., Wang, H., Liu, Y., & Li, H. (2014). *A review on astringency and bitterness perception of tannins in wine*. *Trends in Food Science & Technology*, 40(1), 6-19.
- Martínez, S., & Carballo, J. (2021). Physicochemical, Sensory and Nutritional Properties of Foods Affected by Processing and Storage. *Foods* (Basel, Switzerland), 10(12), 2970.  
<https://doi.org/10.3390/foods10122970>
- McGlynn, W. (2003). *Importance of food ph in commerical canning operations*. Oklahoma Cooperative Extension Service.
- Mishra, P., Pandey, C. M., Singh, U., Gupta, A., Sahu, C., & Keshri, A. (2019). Descriptive statistics and normality tests for statistical data. *Annals of cardiac anaesthesia*, 22(1), 67.
- Ngwenya, M. P., Nkambule, T. P., & Kidane, S. W. (2023). Physicochemical attributes and acceptability of marula wine fermented with natural *Lactiplantibacillus plantarum* and *Saccharomyces cerevisiae*. *Heliyon*, 9(11).
- Nielsen, S. S., & Nielsen, S. S. (2010). *United States government regulations and international standards related to food analysis* (pp. 15-33). Springer US.
- Oroian, M. (2013). Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at different temperatures. *Journal of Food Engineering*, 119(1), 167-172.

- Ostertagova, E., Ostertag, O., & Kováč, J. (2014). Methodology and application of the Kruskal-Wallis test. *Applied mechanics and materials, 611*, 115-120.
- Patil, P. N., Sawant, D. V., & Deshmukh, R. N. (2012). Physico-chemical parameters for testing of water—A review. *International journal of environmental sciences, 3(3)*, 1194-1207.
- Pecore, S., & Kellen, L. (2002). A consumer-focused QC/sensory program in the food industry. *Food quality and Preference, 13(6)*, 369-374.
- Pistón, F., Pérez, A. G., Sanz, C., & Refoyo, A. (2016, August). Relationship between sugar content and Brix as influenced by cultivar and ripening stages of strawberry. In *VIII International Strawberry Symposium 1156* (pp. 491-496).
- Rahayu, S. I. (2023). The Effect of Storage Temperature on Color of Tehbotol Sosro packaged in PET bottles at PT Sinar Sosro.
- Rathee, R., & Rajain, P. (2019). Role Colour Plays in Influencing Consumer Behaviour. *International Research Journal of Business Studies, 12(3)*.
- Robertson, G. L. (2021). Recycling of aseptic beverage cartons: A review. *Recycling, 6(1)*, 20.
- Ruteri, J. M., & Xu, Q. (2009). Supply chain management and challenges facing the food industry sector in Tanzania. *International Journal of Business and Management, 4(12)*, 70-80.
- Sanjana, M. C., Hemegowda, R., & Sushma, R. E. (2019). Aseptic Packaging—a novel technology to the food industry. *Int J Trend Sci Res Dev, 3*, 307-310.
- Salinas-Hernández, R. M., González-Aguilar, G. A., & Tiznado-Hernández, M. E. (2015). Utilization of physicochemical variables developed from changes in sensory attributes and consumer acceptability to predict the shelf life of fresh-cut mango fruit. *Journal of food science and technology, 52*, 63-77.

- Santos-Buelga, C., & Scalbert, A. (2000). Proanthocyanidins and tannin-like compounds—nature, occurrence, dietary intake and effects on nutrition and health. *Journal of the Science of Food and Agriculture*, 80(7), 1094-1117.
- Soares, S., Brandão, E., Guerreiro, C., Soares, S., Mateus, N., & De Freitas, V. (2020). Tannins in food: Insights into the molecular perception of astringency and bitter taste. *Molecules*, 25(11), 2590.
- Syrovaya, A., Tishakova, T., Savelieva, E., Petyunina, V., Makarov, V., Lukianova, L., ... & Kozub, S. (2017). Fundamentals of titrimetric analysis. Preparation and standardization of NaOH operating solution.
- Tang, Y., Sheng, J., He, X., Sun, J., Wei, Z., Liu, G., ... & Li, L. (2021). Novel antioxidant and hypoglycemic water-soluble polysaccharides from jasmine tea. *Foods*, 10(10), 2375.
- Tapia, M. S., Alzamora, S. M., & Chirife, J. (2020). Effects of water activity ( $a_w$ ) on microbial stability as a hurdle in food preservation. *Water activity in foods: Fundamentals and applications*, 323-355.
- VanDriem, G. (2020). Tea Chemistry and Fanciful Concoctions. In *The Tale of Tea* (pp. 760-834). Brill.
- Wu, D., & Sun, D. W. (2013). Colour measurements by computer vision for food quality control—A review. *Trends in Food Science & Technology*, 29(1), 5-20.