

REFERENCES

- Abu-Reidah, I. M. (2020). Carbonated beverages. *Trends in Non-Alcoholic Beverages*, 1–36. <https://doi.org/10.1016/b978-0-12-816938-4.00001-x>
- Agbazue, V. E., Ibezim, A. I., & Ekere, N. R. (2014). Assessment of sugar levels in different soft drinks. *Int. J. Chem. Sci.*, 12(2), 327–334.
- Ali, A., Afridi, M. A., Mansoor, M., Chohan, W., Ali, A., & Afzal, H. M. Z. M. Z. (2022). Evaluation of various carbonated soft drinks to assess their effects on human health. *Scientific Inquiry and Review*, 6(3), 46–60. <https://doi.org/10.32350/sir.63.03>
- An, K., Liu, H., Fu, M., Qian, M. C., Yu, Y., Wu, J., Xiao, G., & Xu, Y. (2019). Identification of the cooked off-flavor in heat-sterilized lychee (*litchi chinensis* Sonn.) juice by means of molecular sensory science. *Food Chemistry*, 301, 125282. <https://doi.org/10.1016/j.foodchem.2019.125282>
- Ashurst, P. R., Hargitt, R., & Palmer, F. (2017). Ingredients in soft drinks. *Soft Drink and Fruit Juice Problems Solved*, 29–66. <https://doi.org/10.1016/b978-0-08-100918-5.00003-5>
- Azuma, S. L., Quartey, N. K.-A., & Ofori, I. W. (2020). Sodium benzoate in non-alcoholic carbonated (soft) drinks: Exposure and health risks. *Scientific African*, 10. <https://doi.org/10.1016/j.sciaf.2020.e00611>
- Barker, S., Moss, R., & McSweeney, M. B. (2021). Carbonated emotions: Consumers' sensory perception and emotional response to carbonated and still fruit juices. *Food Research International*, 147, 110534. <https://doi.org/10.1016/j.foodres.2021.110534>
- Belkacem, A., Ellouze, I., & Debbabi, H. (2021). Partial substitution of sucrose by non-nutritive sweeteners in sour orange marmalades: Effects on quality characteristics and acute postprandial glycemic response in healthy volunteers. *The North African Journal of Food and Nutrition Research*, 5(11), 1–9. <https://doi.org/10.51745/najfnr.5.11.1-9>
- Bobowski, N., Reed, D. R., & Mennella, J. A. (2016). Variation in the TAS2R31 bitter taste receptor gene relates to liking for the nonnutritive sweetener acesulfame-K among children and adults. *Scientific Reports*, 6(1). <https://doi.org/10.1038/srep39135>
- BPOM. (2023). Peraturan Badan Pengawas Obat dan Makanan nomor 13 tahun 2023 tentang kategori pangan. <https://jdih.pom.go.id/download/product/1492/13/2023>
- Cervera-Chiner, L., Barrera, C., Betoret, N., & Seguí, L. (2021). Impact of sugar replacement by non-centrifugal sugar on physicochemical, antioxidant and sensory properties of strawberry and kiwifruit functional jams. *Heliyon*, 7(1). <https://doi.org/10.1016/j.heliyon.2021.e05963>
- Chi, D. L., & Scott, J. M. (2019). Added sugar and dental caries in children. *Dental Clinics of North America*, 63(1), 17–33. <https://doi.org/10.1016/j.cden.2018.08.003>

- Chipley, J. R. (2020). Sodium benzoate and benzoic acid. In *Antimicrobials in food* (pp. 41-88). CRC Press.
- Davidson, P. M., Taylor, T. M., & D., D. J. R. (2021). *Antimicrobials in food*. CRC Press.
- Dey, S., & Nagababu, B. H. (2022). Applications of food color and bio-preservatives in the food and its effect on the human health. *Food Chemistry Advances*, *1*, 100019. <https://doi.org/10.1016/j.focha.2022.100019>
- Eweis, D. S., Abed, F., & Stiban, J. (2017). Carbon dioxide in carbonated beverages induces ghrelin release and increased food consumption in male rats: Implications on the onset of obesity. *Obesity Research & Clinical Practice*, *11*(5), 534–543. <https://doi.org/10.1016/j.orcp.2017.02.001>
- FDA. (2023). *Aspartame and other sweeteners in food*. U.S. Food and Drug Administration. <https://www.fda.gov/food/food-additives-petitions/aspartame-and-other-sweeteners-food>
- Feng, S., Suh, J. H., Gmitter, F. G., & Wang, Y. (2017). Differentiation between flavors of sweet orange (*Citrus sinensis*) and Mandarin (*Citrus reticulata*). *Journal of Agricultural and Food Chemistry*, *66*(1), 203–211. <https://doi.org/10.1021/acs.jafc.7b04968>
- Frank, G. K. W., Oberndorfer, T. A., Simmons, A. N., Paulus, M. P., Fudge, J. L., Yang, T. T., & Kaye, W. H. (2008). Sucrose activates human taste pathways differently from Artificial Sweetener. *NeuroImage*, *39*(4), 1559–1569. <https://doi.org/10.1016/j.neuroimage.2007.10.061>
- Harwood, W. S., & Drake, M. (2021). Application of temporal penalty analysis for the optimization of sugar reduction in protein beverages. *Journal of Sensory Studies*, *36*(3). <https://doi.org/10.1111/joss.12644>
- Hu, W., Niu, Y., Zhu, H., Dong, K., Wang, D., & Liu, F. (2021). Remediation of zinc-contaminated soils by using the two-step washing with citric acid and water-soluble chitosan. *Chemosphere*, *282*, 131092. <https://doi.org/10.1016/j.chemosphere.2021.131092>
- Iserliyska, D., Dzhivoderova, M., & Nikovska, K. (2017). Application of penalty analysis to interpret JAR data - a case study on orange juices. *Current Trends in Natural Sciences*, *6*(11), 6–12.
- Jaywant, S. A., Singh, H., & Arif, K. M. (2022). Sensors and instruments for Brix Measurement: A Review. *Sensors*, *22*(6), 2290. <https://doi.org/10.3390/s22062290>
- Jeon, L. (2022). *The ultimate fruit flavor pairing chart*. The Baker's Almanac. <https://thebakersalmanac.com/fruit-flavor-pairing-chart/>
- Jin, C., Lin, L., Li, C., Peng, Y., MacGregor, G. A., He, F., & Wang, H. (2019). The sugar and energy in non-carbonated sugar-sweetened beverages: A cross-sectional study. *BMC Public Health*, *19*(1). <https://doi.org/10.1186/s12889-019-7486-6>

- Klug, C., & von Rymon Lipinski, G. (2012). Acesulfame K. *Sweeteners and Sugar Alternatives in Food Technology*, 91–115. <https://doi.org/10.1002/9781118373941.ch5>
- Lawless, H. T., & Heymann, H. (2010). *Sensory Evaluation of Food*. Springer.
- Mora, M. R., & Dando, R. (2021). The sensory properties and metabolic impact of natural and synthetic sweeteners. *Comprehensive Reviews in Food Science and Food Safety*, 20(2), 1554–1583. <https://doi.org/10.1111/1541-4337.12703>
- Mullee, A., Romaguera, D., Pearson-Stuttard, J., Viallon, V., Stepien, M., Freisling, H., Fagherazzi, G., Mancini, F. R., Boutron-Ruault, M.-C., Kühn, T., Kaaks, R., Boeing, H., Aleksandrova, K., Tjønneland, A., Halkjær, J., Overvad, K., Weiderpass, E., Skeie, G., Parr, C. L., ... Murphy, N. (2019). Association between soft drink consumption and mortality in 10 European countries. *JAMA Internal Medicine*, 179(11), 1479. <https://doi.org/10.1001/jamainternmed.2019.2478>
- Oliveira, A. A., Andrade, A. C., Bastos, S. C., Condino, J. P., Curzi Júnior, A., & Pinheiro, A. C. (2021). Use of strawberry and vanilla natural flavors for sugar reduction: A dynamic sensory study with yogurt. *Food Research International*, 139, 109972. <https://doi.org/10.1016/j.foodres.2020.109972>
- Oprea, E., Ruta, L. L., & Farcasanu, I. C. (2019). Pharmacological aspects and health impact of sports and Energy Drinks. *Sports and Energy Drinks*, 65–129. <https://doi.org/10.1016/b978-0-12-815851-7.00003-6>
- Pan, X., Bi, S., Lao, F., & Wu, J. (2023). Factors affecting aroma compounds in orange juice and their sensory perception: A Review. *Food Research International*, 169, 112835. <https://doi.org/10.1016/j.foodres.2023.112835>
- Pratami, L. W. D., Ariswati, H. G., & Titisari, D. (2020). Effect of temperature on ph meter based on Arduino Uno with internal calibration. *Journal of Electronics, Electromedical Engineering, and Medical Informatics*, 2(1), 23–27. <https://doi.org/10.35882/jeeemi.v2i1.5>
- Pubchem. (2023). *Sodium citrate*. National Center for Biotechnology Information. PubChem Compound Database. <https://pubchem.ncbi.nlm.nih.gov/compound/Sodium-Citrate>
- Reddy, A., Norris, D. F., Momeni, S. S., Waldo, B., & Ruby, J. D. (2015). The ph of beverages in the United states. *The Journal of the American Dental Association*, 147(4), 255–263. <https://doi.org/10.1016/j.adaj.2015.10.019>
- Riera, C. E., Vogel, H., Simon, S. A., & Coutre, J. le. (2007). Artificial sweeteners and salts producing a metallic taste sensation activate TRPV1 receptors. *American Journal of Physiology-Regulatory, Integrative and Comparative Physiology*, 293(2). <https://doi.org/10.1152/ajpregu.00286.2007>

- Sattar, S., Imran, M., Mushtaq, Z., Ahmad, M. H., Arshad, M. S., Holmes, M., Maycock, J., Nisar, M. F., & Khan, M. K. (2020). Retention and stability of bioactive compounds in functional peach beverage using pasteurization, microwave and ultrasound technologies. *Food Science and Biotechnology*, 29(10), 1381–1388. <https://doi.org/10.1007/s10068-020-00797-5>
- Sharmin, T., Reza, S., Islam, Md. A., Hossain, S., Hossain, S., Masud, A. D., Alam, A., & A Kabir, F. N. (2021). Development of lychee pulpy drinks and quality assessment during storage. *Sustainability in Food and Agriculture*, 2(1), 31–39. <https://doi.org/10.26480/sfna.01.2021.31.39>
- Shastri, C. S., Yatheesh, C. K., & Aswathanarayana, B. J. (2012). Comparative evaluation of diabetogenic and mutagenic potential of artificial sweeteners - aspartame, acesulfame-K and sucralose. *Journal of Health and Allied Sciences NU*, 02(03), 80–84. <https://doi.org/10.1055/s-0040-1709358>
- Shruti, V. C., Pérez-Guevara, F., Elizalde-Martínez, I., & Kutralam-Muniasamy, G. (2020). First Study of its kind on the microplastic contamination of soft drinks, cold tea and energy drinks - future research and environmental considerations. *Science of The Total Environment*, 726, 138580. <https://doi.org/10.1016/j.scitotenv.2020.138580>
- Steen, D. P., & Ashurst, P. R. (2006). *Carbonated soft drinks: Formulation and manufacture*. Blackwell.
- Stounbjerg, L., Vestergaard, C., Andreasen, B., & Ipsen, R. (2017). Beverage Clouding Agents: Review of principles and current manufacturing. *Food Reviews International*, 34(7), 613–638. <https://doi.org/10.1080/87559129.2017.1373286>
- Sylvetsky, A. C., & Rother, K. I. (2016). Trends in the consumption of low-calorie sweeteners. *Physiology & Behavior*, 164, 446–450. <https://doi.org/10.1016/j.physbeh.2016.03.030>
- Tahmassebi, J. F., & BaniHani, A. (2019). Impact of soft drinks to health and economy: A critical review. *European Archives of Paediatric Dentistry*, 21(1), 109–117. <https://doi.org/10.1007/s40368-019-00458-0>
- Tireki, S. (2021). A review on packed non-alcoholic beverages: Ingredients, production, trends and future opportunities for functional product development. *Trends in Food Science & Technology*, 112, 442–454. <https://doi.org/10.1016/j.tifs.2021.03.058>
- Tsitlakidou, P., Van Loey, A., Methven, L., & Elmore, J. S. (2019). Effect of sugar reduction on flavour release and sensory perception in an orange juice soft drink model. *Food Chemistry*, 284, 125–132. <https://doi.org/10.1016/j.foodchem.2019.01.070>
- Viejo, G. C., Torrico, D. D., Dunshea, F. R., & Fuentes, S. (2019). Bubbles, foam formation, stability and consumer perception of carbonated drinks: A review of current, new and emerging

- technologies for Rapid Assessment and control. *Foods*, 8(12), 596.
<https://doi.org/10.3390/foods8120596>
- Villaño, D., Masoodi, H., Marhuenda, J., García-Viguera, C., & Zafrilla, P. (2021). Stevia, sucralose and sucrose added to a maqui-citrus beverage and their effects on glycemic response in overweight subjects: A randomized clinical trial. *LWT*, 144, 111173.
<https://doi.org/10.1016/j.lwt.2021.111173>
- Villarasty, N., Argo, B. D., & Yulianingsih, R. (2022). Analysis of Quality Control of Emulsion Flavor Products Based on Stability Properties in Product Applications at PT. XYZ flavours. *Contributions of Central Research Institute for Agriculture*, 16(2).
- Vinha, A. F., Rodrigues, F., Nunes, M. A., & Oliveira, M. B. (2018). Natural pigments and colorants in foods and beverages. *Polyphenols: Properties, Recovery, and Applications*, 363–391.
<https://doi.org/10.1016/b978-0-12-813572-3.00011-7>
- Zahra, B.E., Shoaib, S., & Iqbal, R. K. (2019). An overview of effects of carbonated drinks. *National Journal of Health Sciences*, 4(2), 80–84. <https://doi.org/10.21089/njhs.42.0080>