

DAFTAR PUSTAKA

- Adawiyah, D. R., Yasa, K. I., Ilmu, D., Pangan, T., Pertanian, T., & Bogor, P. (2017). Evaluasi Profil Sensori Sediaan Pemanis Komersial Menggunakan Metode Check-All-That-Apply (CATA). *Jurnal Mutu Pangan*, 4(1), 23–29.
- Afifah, R., Millenia, A. and Poernomo, A. (2022) 'Effect of drying condition on phenolic content, antioxidant activity, and sensory of *Sargassum* sp. tea', *IOP Conference Series: Earth and Environmental Science*, 1033, 012060. <https://doi.org/10.1088/1755-1315/1033/1/012060>
- Agrawal, N., Dev Gupta, N., Kumar Sharma, V., Gupta, N. D., Kumar Garg, A., Sharma, V., & Singh, R. (2014). *Resurgence of Phytomedicine Use in Dentistry*. www.ajpct.org
- Ahmad, R. and Dalziel, J.E. (2020) G protein-coupled receptors in taste physiology and pharmacology. *Frontiers in Pharmacology*, 11, p. 587699.
- Amin, R., Khan, M.F.R., Hosen, Z. & Hasan, M.N. (2020) *Organoleptic evaluation of herbal mouthwash formulations and sensory perception*, *Journal of Herbal Medicine*, 25, 100386. Available at:
- Arai, M. *et al.* (2024) 'Effect of garlic powder on fishy odour and flavor preference', *Scientific Reports*, 14, Article 55341.
- Ares, G. & Jaeger, S.R. (2013) 'Check-all-that-apply (CATA) questions with consumers in practice: Experimental considerations and impact on outcome', *Food Quality and Preference*, 30(1), pp. 45–57.
- Ares, G. & Jaeger, S.R. (2015) 'Check-all-that-apply questions: Influence of attribute order on sensory product characterization', *Food Quality and Preference*, 42, pp. 49–58.
- Astriani, A., Nurjanah and Jacob, A.M. (2024) 'Profil nutrisi, mineral dan kandungan logam berat rumput laut cokelat *Sargassum* sp.', *Jurnal Kelautan Tropis*, 27(3), pp. 441–450. <https://doi.org/10.14710/jkt.v27i3.24274>
- Bad teeth damage career prospects. (2016). *British Dental Journal*, 221(1), 8–8. <https://doi.org/10.1038/sj.bdj.2016.482>
- Baiju, R., Peter, E., Varghese, N., & Sivaram, R. (2017). Oral health and quality of life: Current concepts. *Journal of Clinical and Diagnostic Research*, 11(6), ZE21–ZE26. <https://doi.org/10.7860/JCDR/2017/25866.10110>
- Barranca-Enríquez, A., & Romo-González, T. (2022). Your health is in your mouth: A comprehensive view to promote general wellness. In *Frontiers in Oral Health* (Vol. 3). Frontiers Media SA. <https://doi.org/10.3389/froh.2022.971223>

- Bingi, A.K., Chou, Y.-J., Jiang, X., Zhao, Y. and Rao, Q. (2025) *Seaweed Fermentation: A Potential Key to Enhancing Sensory Properties and Consumer Acceptance*, Journal of Food Science.
- Bittner, E., Van Barneveld, R. J., Nicholas, D., Souza, D. ', Bittner, E. P., D'souza, D. N., Hutchings, S., & Dunshea, F. R. (2019). *Using the check-all-that-apply (CATA) method for sensory evaluation of fresh pork*. <https://www.researchgate.net/publication/335756505>
- Boyle, P., Koechlin, A., & Autier, P. (2014). Introduction and background. *Oral Diseases*, 20(S1), 1–6. <https://doi.org/10.1111/odi.12187>
- Brand, J.G., Smith, D.V. & Duffy, V.B. (2018) *Sensory evaluation of oral care products: aftertaste and product acceptance*, Evidence-Based Complementary and Alternative Medicine, 2018, 2860608. Available at: https://www.hindawi.com/journals/ecam/2018/2860608/abs/?utm_source=chatgpt.com
- Brookes, Z.L.S., Bescos, R., Witton, R., Bishop, N.C., Whawell, S.A. & McColl, E. (2025) 'An update on mouthwashes: advice for dental practitioners', *British Dental Journal*.
- Chen, Y., Liu, J., Wang, X. and Zhao, Z. (2023) 'Flavor perception and consumer preference influenced by taste-active and aroma-active compounds', *Journal of Food Science*, 88(5), pp. 2101–2112.
- Chen, Y., Zhang, M., Wang, Y. and Li, X. (2023) 'Consumer perception and acceptance of sensory attributes in liquid oral products', *Food Quality and Preference*, 104, 104746.
- Circuncisão, A.R., Catarino, M.D., Cardoso, S.M. and Silva, A.M.S. (2018) 'Minerals from macroalgae origin: health benefits and risks for consumers', *Marine Drugs*, 16(11), 400. <https://doi.org/10.3390/md16110400>
- Dai, W., He, S., Huang, L., Lin, S., Zhang, M., Chi, C. and Chen, H. (2024) 'Strategies to reduce fishy odor in aquatic products: Focusing on formation mechanism and mitigation means', *Food Chemistry*, 444, 138625. <https://doi.org/10.1016/j.foodchem.2024.138625>
- Damayanti, A.N., Riyadi, P.H. and Dewi, E.N. (2021) 'Characteristic and bioactive potential of brewed *Sargassum* sp. with the additional bay leaf (*Syzygium polyanthum*)', *IOP Conference Series: Earth and Environmental Science*, 890, 012044. <https://doi.org/10.1088/1755-1315/890/1/012044>
- De Cruz, R.E., Suryati, N.K. and Pratiwi, N.L. (2021) 'Effects of salinity on the survival and metabolism of *Sargassum ilicifolium*', *IOP Conference Series: Earth and Environmental Science*, 756(1), 012027. <https://doi.org/10.1088/1755-1315/756/1/012027>

- Dewinta, A. F., Susetya, I. E., Khairunnisa, Suriani, M., Addina, S., & Fadhilah, A. (2023). Alginate Profile, Antioxidant, and Antibacterial Activities of Brown Algae *Sargassum cristaefolium* from Pane Island, North Sumatera. *Jurnal Ilmiah Perikanan Dan Kelautan*, 15(2), 331–345. <https://doi.org/10.20473/jipk.v15i2.41621>
- Drake, M.A. (2007) 'Invited review: Sensory analysis of dairy foods', *Journal of Dairy Science*, 90(11), pp. 4925–4937. <https://doi.org/10.3168/jds.2007-0332>
- Emery, K.J. and Webster, M.A. (2019) 'Individual differences and their implications for color perception', *Current Opinion in Behavioral Sciences*, 30, pp. 28–33. <https://doi.org/10.1016/j.cobeha.2019.05.002>
- Emery, J.L. and Webster, J.M. (2019) 'Individual differences in bitter taste perception and their implications for oral product formulation', *Chemical Senses*, 44(6), pp. 377–387.
- Farobie, O., Hidayat, A. and Nurhayati, T. (2023) 'Valorization of brown macroalgae *Sargassum plagiophyllum* for biogas production under different salinity conditions', *Bioresource Technology Reports*, 22, 101123. <https://doi.org/10.1016/j.biteb.2023.101123>
- Feng, D., Dai, Y., Yin, T., Wang, J., Chen, X. and Zhang, Y. (2021) 'Maillard reaction role in flavour formation and fishy odor reduction in fish processing', *International Journal of Food Science and Technology*, 56(10), pp. 4959–4968.
- Figueroa, V., et al. (2022) *Sensory descriptors for three edible Chilean seaweeds and consumer perception*, PMC.
- Fikri, M., Islam, U., & Alauddin, N. (n.d.). *Potensi dan Pemanfaatan Bahan Aktif Alga Cokelat (Phaeophyceae) Nur afni Safitri*. <https://doi.org/10.101/p.algae.2023.05.013>
- Fleming, E. E., Ziegler, G. R., & Hayes, J. E. (2015). Check-all-that-apply (CATA), sorting, and polarized sensory positioning (PSP) with astringent stimuli. *Food Quality and Preference*, 45, 41–49. <https://doi.org/10.1016/j.foodqual.2015.05.004>
- Gamis, J. G., De Jesus, G. F., Las, R. B., Labalan, J. D., & Espedido, R. K. (2022). Sensory Evaluation of the Developed Product. In *International Journal of Innovative Science and Research Technology* (Vol. 7, Issue 11). www.ijisrt.com1459
- Gazali, M., Zamani, N. P., Studi Ilmu Kelautan, P., & dan Ilmu Kelautan, F. (2018). EKSPLOKASI SENYAWA BIOAKTIF ALGA COKELAT *Sargassum* sp. AGARDH SEBAGAI ANTIOKSIDAN DARI PESISIR BARAT ACEH. In *JPHPI* (Vol. 21).
- Gläser, P., Mittermeier-Kleßinger, V., Spaccasassi, A., Hofmann, T. and Dawid, C. (2021) 'Molecular identification of bitter compounds formed during lipid oxidation', *Journal of Agricultural and Food Chemistry*, 69(11), pp. 3428–3438.

- Gravina, S.A., Yep, G.L. and Khan, M. (2013) Human biology of taste. *Annals of Saudi Medicine*, 33(3), pp. 217–222.
- Handayani, A. dan Rosidah (2017) 'Analisis organoleptik pada pengembangan olahan pangan berbasis wortel di kelompok wanita tani di Desa Temanggung Kabupaten Magelang', *Jurnal Litbang Provinsi Jawa Tengah*, 15(1), pp. 133–144.
- Hendiani, I., Fitriani, T. D., Prasetyo, B. C., Bawono, C. A., & Pribadi, I. M. S. (2024). The Effectiveness of Herbal Mouthwash with Mangosteen Peel Extract in Inhibiting Dental Plaque Formation. *European Journal of General Dentistry*. <https://doi.org/10.1055/s-0044-1791502>
- Hodge, P. (2016). Mouthwashes: do they work and should we use them? part 1: antiplaque efficacy of mouthwashes. *Dental Update*, 43(6), 536–544. <https://doi.org/10.12968/denu.2016.43.6.536>
- Ismanto, H. (2022) 'Uji organoleptik keripik udang (*L. vannamei*) hasil penggorengan vakum', *AgroSainTa: Widyaiswara Mandiri Membangun Bangsa*, 6(2), pp. 53–58. doi:10.51589/ags.v6i2.3137.
- Kemp, S.E. (2008) 'Application of sensory evaluation in food research', *International Journal of Food Science and Technology*, 43(9), pp. 1507–1511. doi:10.1111/j.1365-2621.2008.01780.x
- Kemp, S. E., Hort, J., & Hollowood, T. (Eds.). (2018). *Descriptive Analysis in Sensory Evaluation*. Wiley. <https://doi.org/10.1002/9781118991657>.
- Kshirsagar, M.M., Dodamani, A.S., Deokar, R.N., Khobragade, V.R., Vishwakarma, P. and Raut, S.N. (2021) 'Herbal Mouthwash for the Management of Oral Diseases: A Review on the Current Literature', *Journal of Oral Health and Community Dentistry*, 15(2), pp. 70–77. Tersedia di: <http://dx.doi.org/10.5005/jp-journals-10062-0085>
- Kumar, Y., Tarafdar, A. and Badgujar, P.C. (2021) 'Seaweed as a source of natural antioxidants: therapeutic activity and food applications', *Journal of Food Quality*, 2021, 5753391. <https://doi.org/10.1155/2021/5753391>
- Kotsakis, G.A., et al. (2025) 'Utilizing a naturopathic mouthwash with selective antimicrobial effects to promote oral health', *Frontiers in Oral Health*.
- Kurniawan, M. F., Indrastuti, N. A., & Kurnianingrum, A. (2024). Analisis Profil Sensori Teh Buah Aneka Rasa dengan Metode CATA (Check-All-That-Apply). *Agrointek : Jurnal Teknologi Industri Pertanian*, 18(2), 256–264. <https://doi.org/10.21107/agrointek.v18i2.17908>
- Lambert, P. and Lebrini, M. (2025) 'Investigations into *Sargassum* brown algae and the influence of environmental factors on their yield and composition', *Natural Resources*, 16, pp. 750–758. <https://doi.org/10.4236/nr.2025.1613037>

- Lawless, H.T. and Heymann, H. (2010) *Sensory evaluation of food: principles and practices*. 2nd edn. New York: Springer.
- Li, L., Zhao, Y., Zeng, M. and Xu, X. (2024) 'Research progress of fishy odor in aquatic products: From substance identification, formation mechanism, to elimination pathway', *Food Research International*, 178, 113914. <https://doi.org/10.1016/j.foodres.2023.113914>
- Li, Q. et al. (2013) *Synchronous evolution of an odor biosynthesis pathway and behavioral response*. *Current Biology*, 23(1), pp. 11–20.
- Li, Y., Zheng, Y., Zhang, Y., Yang, Y., Wang, P., Imre, B., Wong, A. C. Y., Hsieh, Y. S. Y., & Wang, D. (2021). Brown algae carbohydrates: Structures, pharmaceutical properties, and research challenges. In *Marine Drugs* (Vol. 19, Issue 11). MDPI. <https://doi.org/10.3390/md19110620>
- López-Pérez, O., et al. (2017) *Volatile compounds and odour characteristics of seven species of dehydrated edible seaweeds*, *Food Research International*.
- Lourenço-Lopes, C., Fraga-Corral, M., Jimenez-Lopez, C., Carpena, M., Pereira, A.G., Garcia-Oliveira, P., Prieto, M.A. and Simal-Gandara, J. (2021) 'Biological action mechanisms of fucoxanthin extracted from algae for application in food and cosmetic industries', *Trends in Food Science & Technology*, 117, pp. 163–181. <https://doi.org/10.1016/j.tifs.2021.03.012>
- Mcgrath, C., Clarkson, J., Glenny, A.-M., Walsh, L. J., & Hua ET A G G E D A P T A R A E N D T A G G E D A P T A R, F. (2023). *Effectiveness of Mouthwashes in Managing Oral Diseases and Conditions: Do They Have a Role?* <https://doi.org/10.1016/j>
- Meilgaard, M.C., Civille, G.V. & Carr, B.T. (2016) *Sensory Evaluation Techniques*. 5th edn. Boca Raton: CRC Press.
- Méresse, S., Fodil, M., Fleury, F. and Chénais, B. (2020) 'Fucoxanthin, a marine-derived carotenoid from brown seaweeds and microalgae: A promising bioactive compound for cancer therapy', *International Journal of Molecular Sciences*, 21(23), 9273. <https://doi.org/10.3390/ijms21239273>
- Meyners, M., Castura, J.C. & Carr, B.T. (2016) 'Existing and new approaches for the analysis of CATA data', *Food Quality and Preference*, 54, pp. 172–179.
- Militi, A., Sicari, F., Portelli, M., Merlo, E. M., Terranova, A., Frisone, F., Nucera, R., Alibrandi, A., & Settineri, S. (2021). Psychological and Social Effects of Oral Health and Dental Aesthetic in Adolescence and Early Adulthood: An Observational Study. *International Journal of Environmental Research and Public Health*, 18(17), 9022. <https://doi.org/10.3390/ijerph18179022>
- Milinic, J., Mata, P., Diniz, M. and Noronha, J.P. (2021) 'Umami taste compounds in macroalgae: A review of free amino acids, organic acids and peptides', *Journal of*

- Applied Phycology*, 33(5), pp. 2801–2816. <https://doi.org/10.1007/s10811-021-02515-7>
- Moni, S. S., Alam, M. F., Safhi, M. M., Jabeen, A., Sanobar, S., Siddiqui, R., & Moochikkal, R. (2018). Potency of nano-antibacterial formulation from *Sargassum binderi* against selected human pathogenic bacteria. *Brazilian Journal of Pharmaceutical Sciences*, 54(4). <https://doi.org/10.1590/s2175-97902018000417811>
- Oso, D. & Kanani, N. (2013) 'Antiseptic mouth rinses: an update on comparative effectiveness, risks and recommendations', *Journal of Dental Hygiene*, 87(1), pp. 10–18.
- Pato, M., Aman, A., Yunus, A., Makkulawu, A.R., Mustika, N., Amir, S.M., Latif, N. dan Ahmad, I. (2025) 'Remote organoleptic testing system using pairwise comparison scale in sensory evaluation of food products', *Ingénierie des Systèmes d'Information*, 30(3), pp. 577–582. doi:10.18280/isi.300302.
- Pekkoh, J., & Mai, C. (2011). Antimicrobial and Anti-inflammatory Properties of Various Seaweeds from the Gulf of Thailand Chayakorn Pumas. In *Article in International Journal of Agriculture and Biology*. <http://www.fspublishers.org>
- Peres, M. A., Macpherson, L. M. D., Weyant, R. J., Daly, B., Venturelli, R., Mathur, M. R., Listl, S., Celeste, R. K., Guarnizo-Herreño, C. C., Kearns, C., Benzian, H., Allison, P., & Watt, R. G. (2019). Oral diseases: a global public health challenge. *The Lancet*, 394(10194), 249–260. [https://doi.org/10.1016/S0140-6736\(19\)31146-8](https://doi.org/10.1016/S0140-6736(19)31146-8)
- Peryam, D.R. & Pilgrim, F.J. (1957) 'Hedonic scale method of measuring food preferences', *Food Technology*, 11, pp. 9–14.
- Prescott, J. (2015) 'Multisensory processes in flavour perception and their influence on food choice', *Current Opinion in Food Science*, 3, pp. 47–52. <https://doi.org/10.1016/j.cofs.2015.02.007>
- Rachmawati, N., Laksmi Ramayani, S., Chandra Pradana, R., Farmasi, J., Kemenkes Surakarta, P., Kesatriyan, J., & Selatan, K. (2022). FORMULASI DAN UJI STABILITAS OBAT KUMUR EKSTRAK ETANOL 70% BIJI ALPUKAT (*Persea americana Mill.*) (Vol. 2, Issue 2).
- Radzki, D., Wilhelm-Węglarz, M., Pruska, K., Kusiak, A., & Ordyniec-Kwaśnica, I. (2022). A Fresh Look at Mouthwashes—What Is Inside and What Is It for? *International Journal of Environmental Research and Public Health*, 19(7). <https://doi.org/10.3390/ijerph19073926>
- Raja, M., Vamsi, K., Saha, S., Krishna Reddy, V., Mohd, Sh., & Kumari, M. (2013). MOUTHWASHES-AN OVERVIEW OF CURRENT KNOWLEDGE. www.ijohrr.com

- Remya, R. R., Samrot, A. V., Kumar, S. S., Mohanavel, V., Karthick, A., Chinnaiyan, V. K., Umapathy, D., & Muhibbullah, M. (2022). Bioactive Potential of Brown Algae. In *Adsorption Science and Technology* (Vol. 2022). Hindawi Limited. <https://doi.org/10.1155/2022/9104835>
- Ren, X., Yang, X., Ahn, G., Zhang, H., Wang, L. and Mao, X. (2025) 'Removal of heavy metals and enhancement of flavor from *Sargassum fusiforme* through sequential processing', *Food Research International*, 221, 117549. <https://doi.org/10.1016/j.foodres.2025.117549>
- Roper, S.D. (2013) Taste buds as peripheral chemosensory processors. *Seminars in Cell & Developmental Biology*, 24(1), pp. 71–79.
- Różalski, M., et al. (2022) 'A fresh look at mouthwashes—What is inside and what is it for?', *International Journal of Environmental Research and Public Health*, 19(7), p. 3926.
- Ruiz-Capillas, C., & Herrero, A. M. (2021). Sensory analysis and consumer research in new product development. In *Foods* (Vol. 10, Issue 3). MDPI AG. <https://doi.org/10.3390/foods10030582>
- Saint-Denis, C. Y. (2018). *Consumer and Sensory Evaluation Techniques*. Wiley. <https://doi.org/10.1002/9781119405559>
- Saleh, M. dan Lee, Y. (2023) 'Instrumental analysis or human evaluation to measure the appearance, smell, flavor, and physical properties of food', *Foods*, 12(18), 3453. doi:10.3390/foods12183453.
- Schmeda-Hirschmann, G. & López-Caballero, M.E. (2023) *Nutritional, physicochemical, and sensory characterization of four common Northern European seaweed species intended for food*, *Algal Research*. Available at: <https://doi.org/10.1016/j.algal.2023.103258> (ScienceDirect)
- Sealalae, A.V., Prangdimurti, E., Adawiyah, D.R. & Nurjanah, N. (2024) *Evaluation of relative saltiness level and sensory profile of seaweed salt using magnitude estimation and RATA*, *Jurnal Pengolahan Hasil Perikanan Indonesia. (IPB Journal)*
- Shi, Y. et al. (2022) Recent progress in the study of taste characteristics and the nutrition and health properties of organic acids in foods. *Foods*, 11(21), p. 3408.
- Singh-Ackbarali, D., & Maharaj, R. (2014). Sensory Evaluation as a Tool in Determining Acceptability of Innovative Products Developed by Undergraduate Students in Food Science and Technology at The University of Trinidad and Tobago. *Journal of Curriculum and Teaching*, 3(1). <https://doi.org/10.5430/jct.v3n1p10>
- Solderer, A., Kaufmann, M., Hofer, D., Wiedemeier, D., Attin, T., & Schmidlin, P. R. (2019). Efficacy of chlorhexidine rinses after periodontal or implant surgery: a

- systematic review. *Clinical Oral Investigations*, 23(1), 21–32. <https://doi.org/10.1007/s00784-018-2761-y>
- Stevenson, R.J. (2009) *The psychology of flavour*. Oxford: Oxford University Press. (Wikipedia)
- Stone, H. & Sidel, J.L. (2004) *Sensory Evaluation Practices*. 3rd edn. San Diego: Academic Press.
- Spence, C. (2015) 'On the psychological impact of food colour', *Flavour*, 4(21), pp. 1–16. <https://doi.org/10.1186/s13411-015-0031-3>
- Stone, H. & Sidel, J.L. (2004). *Sensory Evaluation Practices*. 3rd ed. San Diego: Elsevier Academic Press.
- Syed Khalafu, S.H., Wan Aida, W.M., Lim, S.J. and Maskat, M.Y. (2017) 'Effects of deodorisation methods on volatile compounds, chemical properties and antioxidant activities of fucoidan isolated from brown seaweed (*Sargassum* sp.)', *Algal Research*, 25, pp. 507–515. <https://doi.org/10.1016/j.algal.2017.06.018>
- Tamboli, F., Salunkhe, A., Zade, M., Ghadge, Y., Kore, M. and More, A. (2023) 'Natural flavoring agents used in pharmaceutical industry', *International Journal of Pharmaceutical Chemistry and Analysis*, 10(3), pp. 150–155. <https://doi.org/10.18231/j.ijpca.2023.027>
- Turner, D., Morimoto, T., Hexley, A. and Smithson, H. (2024) 'Individual differences in colour vision: a systematic review of demographic factors', *BMJ Open Ophthalmology*, 9. <https://doi.org/10.1136/bmjoo-2024-WVUK.17>
- Urlass, S., Wu, Y., Nguyen, T.T.L., Winberg, P., Turner, M.S. and Smyth, H. (2023) 'Unravelling the aroma and flavour of algae for future food applications', *Trends in Food Science & Technology*, 138, pp. 370–381. <https://doi.org/10.1016/j.tifs.2023.06.018>
- Valentin, D., Chollet, S., Lelièvre, M. & Abdi, H. (2012) 'Quick and dirty but still pretty good: A review of new descriptive methods in sensory science', *Food Quality and Preference*, 26(2), pp. 255–265.
- Wallrabenstein, I. et al. (2015) *Timberol® inhibits TAAR5-mediated responses to trimethylamine and influences the olfactory threshold in humans*. PLOS ONE, 10(12), e0144704.
- Wattanawongwan, P., et al. (2025) 'Effects of chlorhexidine and a polyherbal mouthwash on the oral microbiome and user satisfaction: a randomized controlled trial', *Clinical Oral Investigations*.
- WHO. (2024, November 6). *Oral health*.
- Wongthahan, P., Sae-Eaw, A. & Prinyawiwatkul, W. (2020) *Sensory lexicon and relationships among brown colour, saltiness perception and sensory liking*

- evaluated by regular users and culinary chefs: a case of soy sauces*, International Journal of Food Science and Technology, 55(7), pp. 2841–2850. Available at: <https://doi.org/10.1111/ijfs.14538> (ResearchGate)
- Yadav, A. K., Kumar, S., Janghu, S., & Chaudhary, C. (2024). Sensory evaluation techniques. In *Sensory Science Applications for Food Production* (pp. 177–196). IGI Global. <https://doi.org/10.4018/979-8-3693-2121-8.ch009>
- Yan, X., Chen, F., Liu, Q., Sun, C., Yu, Q. & Wen, R. (2025) *Metabolic and sensory profiling of edible seaweeds: Unraveling the biochemical basis of taste profile complexity*, Food Research International, 211, 116447. Available at: <https://doi.org/10.1016/j.foodres.2025.116447> (ScienceDirect)
- Yans Grispinomia Fraly Erbabley, N. (2020). *Chemical characteristics and phytochemicals of the brown alga Sargassum filipendulla from kelanit waters of south east Maluku* (Vol. 24, Issue 4). www.ejabf.journals.ekb.eg
- Zhang, M., Wu, J., Li, X. and Chen, H. (2023) 'Taste–odor interactions and individual variability in bitterness perception', *Food Research International*, 163, 112212.
- Zhang, Q., Liu, J. and Wang, Y. (2019) 'Effects of temperature and salinity on the growth and biochemical composition of the brown alga *Sargassum fusiforme*', *Journal of Applied Phycology*, 31(3), pp. 1747–1756. <https://doi.org/10.1007/s10811-019-01795-9>
- Zhang, Y., Li, X., Zhao, Z. et al. (2023) 'Comprehensive investigation on non-volatile and volatile flavor compounds by UPLC-MS/MS and GC×GC-TOF-MS', *Food Chemistry: X*, 20, 100961. <https://doi.org/10.1016/j.fochx.2023.100961>
- Zhang, Y., Yang, H., Wang, Z. and Chen, H. (2021) 'Volatile aroma compounds and deodorization of fishy odor via Maillard reaction in aquatic protein hydrolysates', *Food Chemistry*, 345, 128823.
- Zhao, G.Q. et al. (2003) The receptors for mammalian sweet and umami taste. *Cell*, 115(3), pp. 255–266.
- Zhou, Y., Liu, J. and Zheng, Z. (2024) 'Use of spice masking and β -cyclodextrin for aroma control in aquatic products', *Food Science and Technology Journal*.