

- [33] J. N. Kasolo, G. S. Bimenya, L. Ojok, J. Ochieng, and J. W. Ogwal-Okeng, "Phytochemicals and uses of Moringa oleifera leaves in Ugandan rural communities," *Journal of Medicinal Plants Research*, vol. 4, no. 9, pp. 753–757, 2010.
- [34] Z. Islam, S. M. R. Islam, F. Hossen, K. Mahtab-ul-Islam, Md. R. Hasan, and R. Karim, "Moringa oleifera is a Prominent Source of Nutrients with Potential Health Benefits," *International Journal of Food Science*, vol. 2021, pp. 1–11, Aug. 2021, doi:10.1155/2021/6627265.
- [35] M. A. Hassan et al., "Health benefits and phenolic compounds of Moringa oleifera leaves: A comprehensive review," *Phytomedicine*, vol. 93, p. 153771, Dec. 2021, doi: 10.1016/j.phymed.2021.153771.
- [36] Z. W. Teclegeorgish, Y. M. Aphane, N. S. Mokgalaka, P. Steenkamp, and V. J. Tembu, "Nutrients, secondary metabolites and anti-oxidant activity of Moringa oleifera leaves and Moringa-based commercial products," *South African Journal of Botany*, vol. 142, pp. 409–420, Nov. 2021, doi: 10.1016/j.sajb.2021.07.008.
- [37] F. M. Ralepele, L. Chimuka, Y. Nuapia, and I. Risenga, "UPLC-DAD-QTOF-MS/MS analysis of targeted poly-phenolic compounds from Moringa oleifera leaves as function of seasonal responses," *South African Journal of Botany*, vol. 143, pp. 107–115, Dec. 2021, doi:10.1016/j.sajb.2021.07.032.
- [38] S. Arora and S. Arora, "Nutritional significance and therapeutic potential of Moringa oleifera: The wonder plant," *Journal of Food Biochemistry*, vol. 45, no. 10, Sep. 2021, doi: 10.1111/jfbc.13933.
- [39] B. S. Mushtaq et al., "Moringa Oleifera in Malnutrition: A Comprehensive Review," *Current Drug Discovery Technologies*, vol. 18, no. 2, pp. 235–243, Feb. 2021, doi:10.2174/1570163816666191105162722.
- [40] B. Su and X. Chen, "Current Status and Potential of Moringa oleifera Leaf as an Alternative Protein Source for Animal Feeds," *Frontiers in Veterinary Science*, vol. 7, Feb. 2020, doi: 10.3389/fvets.2020.00053.
- [41] P. Utami, D. E. Puspaningtyas, and S. Gz, *The miracle of herbs*. AgroMedia, 2013.
- [42] J. W. Fahey, "Moringa oleifera: a review of the medical evidence for its nutritional, therapeutic, and prophylactic properties. Part 1," *Trees life J.*, vol. 1, no. 5, pp. 1–15, 2005.
- [43] S. Radenkovic, "Investigating the effects of artificial sweeteners," *Nature Reviews Endocrinology*, vol. 19, no. 8, pp. 442–442, Jun. 2023, doi: 10.1038/s41574-023-00860-1.
- [44] W. Ghusn, R. Naik, and M. Yibrin, "The Impact of Artificial Sweeteners on Human Health and Cancer Association: A Comprehensive Clinical Review," *Cureus*, Dec. 2023, doi:10.7759/cureus.51299.
- [45] Ministry of Health of the Republic of Indonesia, "Regulation of Minister of Health of the Republic of Indonesia, No. 033, Year 2012 on Food Additives." 2012. [Online]. Available: <https://faolex.fao.org/docs/pdf/ins140019.pdf>.
- [46] M. A. Kahfi, A. N. Sutisna, H. Ainia, and A. R. Cecep, "Using design expert d-optimal for formula optimization of functional drink that enriched with moringa leaf extract (Moringa oleifera)," *IOP Conference Series: Earth and Environmental Science*, vol. 759, no. 1, p. 012002, May 2021, doi: 10.1088/1755-1315/759/1/012002.
- [47] J. Djuris, D. Vasiljevic, S. Jokic, and S. Ibric, "Application of optimal experimental design method to optimize the formulation of O/W cosmetic emulsions," *International Journal of Cosmetic Science*, vol. 36, no. 1, pp. 79–87, Nov. 2013, doi: 10.1111/ics.12099.
- [48] S. Noor, S. Piscopo, and A. Gasmi, "Nutrients Interaction with the Immune System.," *Arch. Razi Inst.*, vol. 76, no. 6, pp. 1579–1588, Dec. 2021, doi: 10.22092/ari.2021.356098.1775.
- [49] D. Pinjari, A. Z. Alsaleh, Y. Patil, R. Misra, and F. D'Souza, "Interfacing High-Energy Charge-Transfer States to a Near-IR Sensitizer for Efficient Electron Transfer upon Near-IR Irradiation.," *Angewandte Chemie International Edition*, vol. 59, no. 52, pp. 23697–23705, Nov. 2020, doi: 10.1002/anie.202013036.
- [50] T. Kietzmann, "Vitamin C: From nutrition to oxygen sensing and epigenetics," *Redox Biology*, vol. 63, p. 102753, Jul. 2023, doi:10.1016/j.redox.2023.102753.
- [51] B. Mittu, Z. R. Bhat, A. Chauhan, J. Kour, A. Behera, and M. Kaur, "Ascorbic acid," *Nutraceuticals and Health Care*, pp. 289–302, 2022, doi: 10.1016/b978-0-323-89779-2.00015-6.
- [52] T. E. of E. Britannica, "pH meter," *Encyclopedia Britannica*. Britannica, 2024. [Online]. Available: <https://www.britannica.com/technology/pH-meter>.
- [53] K. J. Emery, M. Kuppaswamy Parthasarathy, D. S. Joyce, and M. A. Webster, "Color perception and compensation in color deficiencies assessed with hue scaling," *Vision Research*, vol. 183, pp. 1–15, Jun. 2021, doi: 10.1016/j.visres.2021.01.006.
- [54] C. Spence, "Multisensory flavor perception," *Multisensory Perception*, pp. 221–237, 2020, doi: 10.1016/b978-0-12-812492-5.00010-3.
- [55] H. N. J. Schifferstein, "Designing food experiences: A multisensory approach," *Transdisciplinary Case Studies on Design for Food and Sustainability*, pp. 115–130, 2021, doi: 10.1016/b978-0-12-817821-8.00015-1.
- [56] M. Dantec, M. Mantel, J. Lafraire, C. Rouby, and M. Bensafi, "On the contribution of the senses to food emotional experience," *Food Quality and Preference*, vol. 92, p. 104120, Sep. 2021, doi:10.1016/j.foodqual.2020.104120.
- [57] F. Barbosa Escobar, Q. J. Wang, A. Corredor, and C. Velasco, "The taste of visual textures," *Food Quality and Preference*, vol. 100, p. 104602, Sep. 2022, doi: 10.1016/j.foodqual.2022.104602.
- [58] T. L. White, T. Thomas-Danguin, J. K. Olofsson, G. M. Zucco, and J. Prescott, "Thought for food: Cognitive influences on chemosensory perceptions and preferences," *Food Quality and Preference*, vol. 79, p. 103776, Jan. 2020, doi: 10.1016/j.foodqual.2019.103776.
- [59] D. Guedes, M. Vaz Garrido, E. Lamy, B. Pereira Cavalheiro, and M. Prada, "Crossmodal interactions between audition and taste: A systematic review and narrative synthesis," *Food Quality and Preference*, vol. 107, p. 104856, Apr. 2023, doi:10.1016/j.foodqual.2023.104856.
- [60] C. Hellwig, M. J. Taherzadeh, K. Bolton, M. Lundin, G. Häggblom-Kronlöf, and K. Rousta, "Aspects that affect tasting studies of emerging food – a review," *Future Foods*, vol. 5, p. 100109, Jun. 2022, doi: 10.1016/j.fufo.2021.100109.
- [61] R. Upadhyay, T. Aktar, and J. Chen, "Perception of creaminess in foods," *Journal of Texture Studies*, vol. 51, no. 3, pp. 375–388, Feb. 2020, doi: 10.1111/jtxs.12509.
- [62] E. S. Syamsul and S. Supomo, "Formulation of effervescent powder of water extract of bawang tiwai (Eleuterine palmifolia) as a healthy drink," *Maj. Obat Tradis.*, vol. 19, no. 3, pp. 113–117, 2014.
- [63] M. M. C. Mahmud, R. A. Shellie, and R. Keast, "Unravelling the relationship between aroma compounds and consumer acceptance: Coffee as an example," *Comprehensive Reviews in Food Science and Food Safety*, vol. 19, no. 5, pp. 2380–2420, Jul. 2020, doi:10.1111/1541-4337.12595.
- [64] L. Ma and J. Li, "Food Flavor Substances," *Essentials of Food Chemistry*, pp. 433–509, 2021, doi: 10.1007/978-981-16-0610-6_10.
- [65] Z. Li, D. Lu, and X. Gao, "Optimization of mixture proportions by statistical experimental design using response surface method - A review," *Journal of Building Engineering*, vol. 36, p. 102101, Apr. 2021, doi: 10.1016/j.job.2020.102101.