

DAFTAR PUSTAKA

- Damayanthi. (2008). Studi Kandungan Katekin dan Turunannya Sebagai Antioksidan Alami Serta Karakteristik Organoleptik Produk Teh Murrei dan Teh Camellia-Murrei. *Media Gizi Dan Keluarga*, 32(1)
- Khan Md Rashedul Munim. (2023). *Biochemical investigation of Bangladeshi black tea and their correlation to organoleptic quality evaluation*
- Laddi Amit. (2012). *Significant physical attributes affecting quality of Indian black (CTC) tea.*
- Masami Shimoda, Ken-ichiro Honda (2013). Insect reactions to light and its applications to pest management. *Appl Entomol Zool*, 48:413–421.
- Moreira, J *et al.*, (2024). *Tea Quality: An Overview of the Analytical Methods and Sensory Analyses Used in the Most Recent Studies. Foods (Basel, Switzerland)*, 13(22), 3580.
- Rachmiati (2009). Pengaruh penentuan saat pemangkasan dan pemupukan untuk mempercepat pemulihan pertumbuhan tanaman saat menghadapi perubahan iklim.
- Rohdiana (2015). Teh : Proses, Karakteristik, dan Komponen Fungsionalnya. *Foodreview Indonesia*
- Setyamidjaja, 2020. Teh Budidaya & Pengolahan Pasca Panen
- Sudaryat, 2015. Aktivitas Antioksidan Seduhan Sepuluh Jenis Mutu Teh Hitam (*Camellia sinensis* (L.) O. Kuntze) Indonesia. *Jurnal Penelitian Teh Dan Kina*
- Thanoza H. (2016). [Pengaruh kualitas pucuk dan persentase layu terhadap sifat fisik dan organoleptik teh CTC \(Crushing Tearing Curling\).](#)
- Turgut, S. S., et al. (2022). *Estimation of the sensory properties of black tea samples using non-destructive near infrared spectroscopy sensors. Food Control*, 142(2), 109260.