

DAFTAR PUSTAKA

- Admojo FT, Sulistya YI. 2022. Analisis Performa Algoritma Stochastic Gradient Descent (SGD) Dalam Mengklasifikasi Tahu Berformalin. *Indones J Data Sci.* 3(1):1–8. <https://doi.org/10.56705/ijodas.v3i1.42>.
- Alwanda MR, Ramadhan RPK, Alamsyah D. 2020. Implementasi Metode Convolutional Neural Network Menggunakan Arsitektur LeNet-5 untuk Pengenalan Doodle. *J Algoritma.* 1(1):45–56. <https://doi.org/10.35957/algoritme.v1i1.434>.
- Beddows C, Wong J. 2007. Optimization of yield and properties of silken tofu from soybeans.: II. Heat processing. *Int J Food Sci Technol - INT J FOOD SCI TECHNOL.* 22:23–27. <https://doi.org/10.1111/j.1365-2621.1987.tb00451.x>.
- Berliani T, Rahardja E, Septiana L. 2023. Perbandingan Kemampuan Klasifikasi Citra X-ray Paru-paru menggunakan Transfer Learning ResNet-50 dan VGG-16. *J Med Heal.* 5(2):123–135. <https://doi.org/10.28932/jmh.v5i2.6116>.
- BPS. 2023. Rata-Rata Konsumsi per Kapita Seminggu Beberapa Macam Bahan Makanan Penting, 2007-2023. <https://www.bps.go.id/id/statistics-table/1/OTUwIzE=/rata-rata-konsumsi-per-kapita-seminggu-beberapa-macam-bahan-makanan-penting--2007-2022.html>.
- Cai T, Chang KC. 1999. Processing effect on soybean storage proteins and their relationship with tofu quality. *J Agric Food Chem.* 47(2):720–727. <https://doi.org/10.1021/jf980571z>.
- Czum JM. 2020. Dive Into Deep Learning. *J Am Coll Radiol.* 17(5):637–638. <https://doi.org/10.1016/j.jacr.2020.02.005>.
- Dr. Joseph Teguh Santoso, S.Kom MK. 2022. *Proyek Coding dengan Python*. Semarang.
- Ermatita P, Ayumi V, Noprisson H, Purba M, Ardianto F, Cs M, Adrezo M, Sc M. 2025. *Pengantar Deep Learning : Algoritma dan Studi Kasus*.
- Goodfellow I, Bengio Y, Courville A. 2015. Deep Learning.
- Her J-Y, Cho H, Kim MK, Lee K-G. 2017. Organic acids as a freshness indicator for tofu (soybean curd). *J Food Sci Technol.* 54(11):3443–3450. <https://doi.org/10.1007/s13197-017-2799-x>.
- Ibrahim M, Thawil SM. 2019. PENGARUH KUALITAS PRODUK DAN KUALITAS PELAYANAN TERHADAP KEPUASAN PELANGGAN. *J Ris Manaj dan Bisnis Fak Ekon UNIAT.* Vol.4, No.(1):175–182. <https://doi.org/10.4324/9780080914947-10>.
- Jackson C-J., Dini JP, Lavandier C, Rupasinghe HP V, Faulkner H, Poysa V, Buzzell D, DeGrandis S. 2002. Effects of processing on the content and composition of isoflavones during manufacturing of soy beverage and tofu. *Process Biochem.* 37(10):1117–1123.

[https://doi.org/https://doi.org/10.1016/S0032-9592\(01\)00323-5](https://doi.org/https://doi.org/10.1016/S0032-9592(01)00323-5).

- Kuswandi B, Wicaksono Y, Jayus, Abdullah A, Heng LY, Ahmad M. 2011. Smart packaging: sensors for monitoring of food quality and safety. *Sens Instrum Food Qual Saf*. 5(3):137–146. <https://doi.org/10.1007/s11694-011-9120-x>.
- Lim BT, Deman JM, Deman L, Buzzell RI. 1990. Yield and Quality of Tofu as Affected by Soybean and Soymilk Characteristics. Calcium Sulfate Coagulant. *J Food Sci*. 55(4):1088–1092. <https://doi.org/10.1111/j.1365-2621.1990.tb01605.x>.
- Marpaung F, Aulia F, Nabila RC. 2022. *Computer Vision Dan Pengolahan Citra Digital*. www.pustakaaksara.co.id.
- Maulana R, Nurrahman, Suyanto A. 2021. Total Mikroba, Kekenyalan, dan Sifat Sensori Tahu Putih Berdasarkan Perbedaan Lama Perendaman dalam Larutan Belimbing Wuluh. *J Pangan dan Gizi*. 11(2):142–150.
- Muhammad F, Arimurthy AM, Chahyati D. 2023. Transfer Learning dengan Metode Fine Tuning pada Model Network VGG16 dan ResNet50. *Indones J Comput Sci Attrib*. 12(1):361–374.
- Nugroho B, Puspaningrum EY, Munir MS. 2021. Kinerja Algoritma Optimasi Root-Mean-Square Propagation dan Stochastic Gradient Descent pada Klasifikasi Pneumonia Covid-19 Menggunakan CNN. *J Edukasi dan Penelit Inform*. 7(3):420. <https://doi.org/10.26418/jp.v7i3.49172>.
- Nugroho E, Santoso HB, Safi'i I. 2020. Analisis Pengaruh Kualitas Produk Terhadap Kepuasan Pelanggan. *JURMATIS J Ilm Mhs Tek Ind*. 2(2):106. <https://doi.org/10.30737/jurmatis.v2i2.953>.
- Nurhayati, S.Si, MTI, Radinal Setyadinsa SP, MT.I., Musthofa Galih Pradana MK, Dr. Dwi Prasetyo, Dipl.Inf, S.Kom MS, Muhammad Adrezo, S.Kom. MS, I Wayan Rangga Pinastawa MK, Jihan Kristal Yasmin, Igbal Sabilirrayad SS., M.Tr.Kom., Jovian Dian Pratama, S.Mat. MM, Dhieka Avrilia Lantana, S.Kom. MK, Miftahul Jannah, S.Kom. MK. 2024. *Machine Learning*.
- Patel R, Patel S. 2020. A comprehensive study of applying convolutional neural network for computer vision. *Int J Adv Sci Technol*. 29 6 Special Issue:2161–2174.
- Rahmadani I, Muqimuddin M, Hertadi CDP, Nugroho B. 2023. Klasifikasi Kualitas Hasil Produksi Tahu Putih Menggunakan Metode Convolutional Neural Network. *Sebatik*. 27(2):644–650. <https://doi.org/10.46984/sebatik.v27i2.2401>.
- Ranjan A, Kumar C, Gupta RK, Misra R. 2022. Transfer Learning Based Approach for Pneumonia Detection Using Customized VGG16 Deep Learning Model. *Lect Notes Networks Syst*. 340 LNNS January:17–28. https://doi.org/10.1007/978-3-030-94507-7_2.
- Rekha CR, Vijayalakshmi G. 2013. Influence of processing parameters on the quality of soycurd (tofu). *J Food Sci Technol*. 50(1):176–180.

<https://doi.org/10.1007/s13197-011-0245-z>.

- Rekha KR, Ravikumar A V, Thanusri N, Impana KP, Anusha M. 2025. " Optimizing Image Classification with VGG-16 : A CNN-Based Approach ". 14(1):361–367. <https://doi.org/10.17148/IJARCCE.2025.14147>.
- Rismiyati R, Luthfiarta A. 2021. VGG16 Transfer Learning Architecture for Salak Fruit Quality Classification. *Telematika*. 18(1):37. <https://doi.org/10.31315/telematika.v18i1.4025>.
- Saputro A, Mu'min S, Moch. Lutfi, Putri H. 2022. Deep Transfer Learning Dengan Model Arsitektur Vgg16 Untuk Klasifikasi Jenis Varietas Tanaman Lengkeng Berdasarkan Citra Daun. *JATI (Jurnal Mhs Tek Inform*. 6(2):609–614. <https://doi.org/10.36040/jati.v6i2.5456>.
- Setia Budi E, Nofriyaldi Chan A, Priscillia Alda P, Arif Fauzi Idris M. 2024. RESOLUSI : Rekayasa Teknik Informatika dan Informasi Optimasi Model Machine Learning untuk Klasifikasi dan Prediksi Citra Menggunakan Algoritma Convolutional Neural Network. *Media Online*. 4(5):509. <https://djournals.com/resolusi>.
- Setiawan W. 2020. Perbandingan Arsitektur Convolutional Neural Network Untuk Klasifikasi Fundus. *J Simantec*. 7(2):48–53. <https://doi.org/10.21107/simantec.v7i2.6551>.
- Trisnawati T. 2018. Total Bakteri, Kekenyalan, dan Sifat Sensori Tahu Putih dengan Perendaman Larutan Kitosan Berdasarkan Lama Simpan pada Suhu Ruangan. Universitas Muhammadiyah Semarang.
- Visnuwardhani BA, Pratikno FA. 2023. Peningkatan Kualitas Tahu Goreng dengan Lean Six Sigma Di UMKM Pabrik Tahu Tempe Flamboyan. *J Logist*. 1(2):11–21.
- Winiarti S, Faisal I, Ahmad Dahlan Yogyakarta Kampus U, Ringroad Selatan U. 2024. Particle Swarm Optimization Algorithm for Hyperparameter Convolutional Neural Network and Transfer Learning VGG16 Model Murinto. *J Comput Sci Inf Technol Telecommun Eng*. 5(1):474–480. <https://doi.org/10.30596/jcositte.v5i1.16680>.
- Yudhana A, Sunardi, Saifullah S. 2016. Perbandingan Segmentasi pada Citra Asli dan Citra Kompresi Wavelet Untuk Identifikasi Telur. *Ilk J Ilm*. 8 Desember:190–196.