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Food Authenticity, Perceived Value, and Purchase Intention in Culinary Tourism: Evidence from Soto Betawi Consumers in Jakarta, Indonesia

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Abstract

Traditional food authenticity plays an important role in shaping consumer behaviour, yet its relationship with perceived value and purchase intention remains insufficiently understood in traditional food consumption. This study examines the direct effects of food authenticity and perceived value on purchase intention and investigates the mediating role of perceived value in Soto Betawi consumption in Jakarta. A quantitative cross-sectional survey involved 500 respondents selected through purposive sampling based on their previous experience consuming Soto Betawi. Data were collected from 15 January to 30 May 2026 and analysed using Partial Least Squares Structural Equation Modelling (PLS-SEM) with SmartPLS 4.0. The findings reveal that food authenticity positively and significantly influences purchase intention ($\beta = 0.609$, $p < 0.001$), while perceived value also demonstrates a significant positive effect ($\beta = 0.334$, $p < 0.001$). However, food authenticity does not significantly influence perceived value ($\beta = 0.115$, $p = 0.105$). The indirect effect through perceived value is not statistically supported at the 5% significance level ($\beta = 0.040$, $p = 0.110$). Together, food authenticity and perceived value explain 53.8% of the variance in purchase intention. These findings suggest that authenticity and perceived value contribute directly to consumer purchase intention, although the proposed mediating mechanism is not supported. Theoretically, this study clarifies the distinct roles of authenticity and perceived value in traditional food purchasing behaviour. Practically, the findings encourage traditional food businesses to preserve authentic ingredients, preparation methods, and cultural attributes while enhancing consumers' perceptions of value to strengthen purchase intention and support culinary heritage preservation.

Keywords: food authenticity; perceived value; purchase intention, culinary tourism, Soto Betawi; Jakarta

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INTRODUCTION

Background

Culinary tourism is one of the fastest-growing sectors of tourism, driven by tourists' increasing interest in authentic culinary experiences that reflect local cultural identity rather than merely satisfying basic consumption needs (Lin et al., 2021). As the tourism industry recovers from the pandemic, traditional food has become an important contributor to destination competitiveness, local identity preservation, and economic benefits through tourist spending (Basle, 2023). Traditional cuisine serves not only as a consumption product but also as an essential component of the tourism experience, influencing destination image and perceived value. Therefore, understanding the factors influencing consumers' purchase intentions toward traditional food is important for supporting culinary heritage preservation and business sustainability. Traditional Indonesian dishes, such as Soto Betawi, represent culinary heritage with significant historical, cultural, and local identity values (Yudhistira & Fatmawati, 2020). However, increasing commercialisation may encourage modifications to traditional recipes, ingredients, and preparation methods to accommodate changing consumer preferences, potentially compromising culinary authenticity. The key challenge for culinary businesses is to preserve the authenticity and cultural identity of traditional food while adapting to consumer preferences and meeting growing commercial demand.

Recent studies in hospitality and gastronomy have highlighted the importance of culinary authenticity in shaping consumers' perceptions and behavioural intentions toward local food. Drawing on the Stimulus-Organism-Response (S-O-R) framework, culinary authenticity and experiential value influence enjoyment and loyalty among gastronomic festival attendees (Hsu et al., 2021; Hsu et al., 2023). Their findings provide insights into the role of authenticity in culinary consumption contexts, although festival experiences differ from everyday traditional food consumption. Furthermore, memorable dining experiences can enhance perceived value, potentially encouraging revisit intentions and positive word-of-mouth (Martin et al., 2021; Zhu et al., 2024). Similarly, studies on local culinary souvenirs have indicated that perceived value may contribute to tourists' purchase intentions (Chen et al., 2022; Wang et al., 2024).

Previous research has also demonstrated the relevance of culinary authenticity, reflected in traditional ingredients, preparation methods, and cultural origins, in influencing purchase intention (Kim et al., 2020; Youn & Kim, 2017). Collectively, these studies suggest that authenticity and perceived value are important considerations in traditional food purchasing decisions. However, their relationships require further examination in specific consumption contexts. Accordingly, the present study investigates the relationships between food authenticity, perceived value, and purchase intention among Soto Betawi consumers in Jakarta, Indonesia.

Despite growing research on culinary authenticity, the mechanism through which food authenticity influences purchase intention via perceived value remains insufficiently understood. Previous studies have examined culinary authenticity in festivals (Hsu et al., 2021; Hsu et al., 2023), signature foods as destination attractions (Martin et al., 2021; Zhu et al., 2024), and local foods as tourist souvenirs (Chen et al., 2022; Wang et al., 2024). Other studies have focused on behavioural outcomes, including revisit intention, loyalty, and word-of-mouth recommendations (Hernández-Rojas, 2021; Dewantara et al., 2025). More closely related research by Chen et al. (2020) demonstrated that perceived authenticity positively influences perceived value and behavioural intentions in traditional Chinese restaurants. However, the extent to which perceived value

mediates the relationship between food authenticity and purchase intention across different culinary consumption contexts remains unclear. This relationship may differ among consumers who are already familiar with traditional cuisine.

In the context of Soto Betawi, previous consumption experiences and cultural knowledge may enable consumers to recognise authentic ingredients, preparation methods, and distinctive flavours without necessarily increasing their perceived value. Consequently, familiarity could potentially influence the relationships among food authenticity, perceived value, and purchase intention. Nevertheless, this explanation remains a theoretical possibility rather than an empirically tested mechanism, as consumer familiarity was not measured in the present study. Therefore, the research gap concerns the unresolved mediating role of perceived value in linking food authenticity to purchase intention within a familiar traditional culinary context, rather than merely examining a different dish or geographical location. This study addresses this gap by empirically investigating the direct and indirect relationships among food authenticity, perceived value, and purchase intention in Soto Betawi consumption.

This study aims to examine the relationships among food authenticity, perceived value, and purchase intention among Soto Betawi consumers in Jakarta, Indonesia, including the mediating role of perceived value. Accordingly, the study addresses four research questions aligned with the proposed hypotheses: (1) RQ1: Does food authenticity significantly influence perceived value? (2) RQ2: Does food authenticity significantly influence purchase intention? (3) RQ3: Does perceived value significantly influence purchase intention? (4) RQ4: Does perceived value significantly mediate the relationship between food authenticity and purchase intention?

The research focus of this study is to evaluate the effects of food authenticity, perceived value, and purchase intention for Soto Betawi, a culinary icon of Jakarta, within the framework of culinary tourism. This research differs from previous research, which focused only on destination image, restaurant atmosphere, or tourist satisfaction, in that it explores the mediating effect of perceived value on the relationship between customer perception of the authenticity of "Soto Betawi" and purchase intention. This study contributes to the tourism and hospitality literature by examining the mechanisms underlying purchase intention for traditional cuisine, integrating culinary authenticity and perceived value within the framework of Indonesian culinary tourism.

This research used a quantitative strategy in the form of a survey. The respondents in this study were consumers of "Soto Betawi". The data were examined using Partial Least Squares Structural Equation Modelling (PLS-SEM) to assess the direct and mediating relationships among food authenticity, perceived value, and purchase intention.

This study examines the relationships among food authenticity, perceived value, and purchase intention, including the mediating role of perceived value, among Soto Betawi consumers in Jakarta, Indonesia. Theoretically, it contributes to the literature on traditional food consumption and consumer behaviour by clarifying the direct relationships among these constructs and the potential mediating mechanism of perceived value. Practically, the findings provide insights for traditional culinary business operators and relevant stakeholders to develop strategies that preserve culinary authenticity, enhance consumer perceptions of value, and strengthen purchase intention while supporting the sustainability of local culinary heritage.

LITERATURE REVIEW

Food Authenticity

Food authenticity refers to consumers' perceptions of the genuineness of traditional food based on its ingredients, preparation methods, distinctive flavours, and cultural representation. Wang (1999) distinguishes three forms of authenticity in tourism: objective authenticity, which concerns the verifiable genuineness of an object; constructive authenticity, which reflects authenticity attributed to objects through social expectations, cultural meanings, and individual interpretations; and existential authenticity, which relates to tourists' personal experiences and feelings of being authentic. Drawing on this framework, the present study adopts a constructive authenticity perspective, as food authenticity is assessed through consumers' subjective evaluations rather than objective verification of culinary characteristics.

Specifically, consumers evaluate the authenticity of Soto Betawi based on their perceptions of traditional ingredients, cooking techniques, taste, and cultural identity. These attributes inform the measurement items used to capture perceived food authenticity. Within this perspective, authenticity represents a consumer judgement that may shape perceived value and purchase intention. Accordingly, the study hypothesises that food authenticity positively influences perceived value and purchase intention, while perceived value mediates the relationship between food authenticity and purchase intention. Thus, Wang's (1999) framework provides a conceptual foundation for interpreting perceived food authenticity and its proposed relationships with consumer behavioural intentions.

Lu et al. (2015) identified four dimensions of food authenticity: traditional ingredients, traditional cooking methods, authentic flavour, and cultural representation. These dimensions highlight the importance of preserving traditional culinary characteristics and cultural identity. Previous studies have indicated that culinary authenticity positively influences consumer experiences, perceived value, satisfaction, purchase intention, and revisit intention (Hsu et al., 2021; Kim et al., 2020; Liu et al., 2020; Chang et al., 2021).

Perceived Value

Perceived value is the consumer's overall assessment of a product's utility based on perceptions of what is received and what is given. This study draws on the Theory of Consumption Values introduced by Sheth et al. (1991), which explains how different consumption values influence consumer choice. The theory identifies five dimensions of consumption value: functional, social, emotional, epistemic, and conditional value (Sheth et al., 1991). In hospitality and culinary tourism, perceived value may serve as a psychological mechanism linking authentic experiences to consumer behaviour. Previous studies have reported positive relationships between perceived value and consumer satisfaction, loyalty, behavioural intentions, and purchase intention in culinary tourism and traditional dining contexts (Su et al., 2021; Hsu et al., 2021; Chang et al., 2021; Wang et al., 2024).

Purchase Intention

Purchase intention refers to consumers' willingness and likelihood to purchase a product in the future and represents an important predictor of purchasing behaviour. The Theory of Planned Behaviour (TPB), proposed by Ajzen (1991), explains behavioural intention through three determinants: attitude towards the behaviour, subjective norms, and perceived behavioural control. However, the present study does not examine these determinants and therefore does not seek to test the complete TPB framework. Instead, TPB provides a limited conceptual foundation for understanding purchase intention as a behavioural outcome rather than explaining its formation through the original TPB constructs.

Purchase intention is measured using indicators adapted from Dodds et al. (1991), including willingness to buy, product preference, purchase likelihood, and consideration of the product as a primary purchasing option. Previous studies have identified food authenticity, perceived value, product quality, and culinary experiences as relevant factors associated with consumers' purchase intentions towards traditional cuisine (Lu et al., 2015; Liu et al., 2020; Hsu et al., 2021). Accordingly, this study focuses specifically on the direct relationships of food authenticity and perceived value with purchase intention, as well as the mediating role of perceived value, without claiming to validate the full TPB model. Thus, TPB serves as a supporting conceptual reference, while the proposed relationships are primarily grounded in consumer perceptions of authenticity and value within traditional food consumption.

Hypothesis Development

Drawing on the constructive authenticity perspective proposed by (Wang, 1999), food authenticity reflects consumers' perceptions of the genuineness of traditional food, shaped by its ingredients, preparation methods, flavour, and cultural representation. Consistent with the Theory of Consumption Values (Sheth et al., 1991), food perceived as more authentic may enhance perceived value by providing functional, emotional, and social benefits, along with meaningful cultural experiences. Previous studies have reported a positive relationship between food authenticity and perceived (Martin et al., 2021; Hsu et al., 2021; Zhu et al., 2024; Thio et al., 2024; Andih, 2025; Jang et al., 2012). Accordingly, the following hypothesis is proposed:

H1: Food authenticity has a positive effect on perceived value.

Based on Object-Based Authenticity Theory (Wang, 1999) and the Theory of Planned Behaviour (Ajzen, 1991), perceptions of food authenticity shape positive consumer evaluations and attitudes toward traditional food, thereby increasing purchase intention. The authenticity of ingredients, cooking methods, flavour, and cultural representation makes the food more appealing and stimulates consumer desire to purchase. Previous research findings also indicate that food authenticity positively influences purchase intention in the contexts of traditional food and gastronomic tourism (Kim et al., 2020; Liu et al., 2020; Hsu et al., 2021; Lu et al., 2015; Sthapit, 2017; Tsai & Wang, 2017). Therefore, the following hypothesis is formulated:

H2: Food authenticity positively affects purchase intention.

The perceived value is based on the Theory of Consumption Values (Sheth et al., 1991) and the Theory of Planned Behaviour (Ajzen, 1991), which states that perceived value is an evaluation of the benefits in relation to the sacrifices made by a consumer; thus, the higher the perceived value, the higher the propensity of the consumer to purchase a product. The functional, emotional, and social benefits, as well as the cultural experience of "Soto Betawi," are predicted to promote purchase intention within the framework of culinary tourism. Previous research has indicated the beneficial effect of perceived value on purchase intention in the context of restaurants, gastronomic tourism, and traditional food (Su et al., 2021; Chang et al., 2021; Wang et al., 2024; Zeithaml, 1988; Chen & Chen, 2010; Konuk, 2019). Thus, this leads us to the following hypothesis:

H3: Perceived value positively influences purchase intention.

Based on Object-Based Authenticity Theory (Wang, 1999) and the Theory of Consumption Values (Sheth et al., 1991), food authenticity is hypothesised to have a positive effect on purchase intention directly as well as indirectly through perceived value, considering that food

authenticity perception can increase the value perceived by consumers prior to the purchase decision. In this study, it is proposed that perceived value serves as a mediating factor; however, empirical evidence supporting its mediating role remains limited, particularly in traditional culinary tourism. The proposed hypothesis is as follows:

H4: Perceived value mediates the relationship between food authenticity and purchase intention.

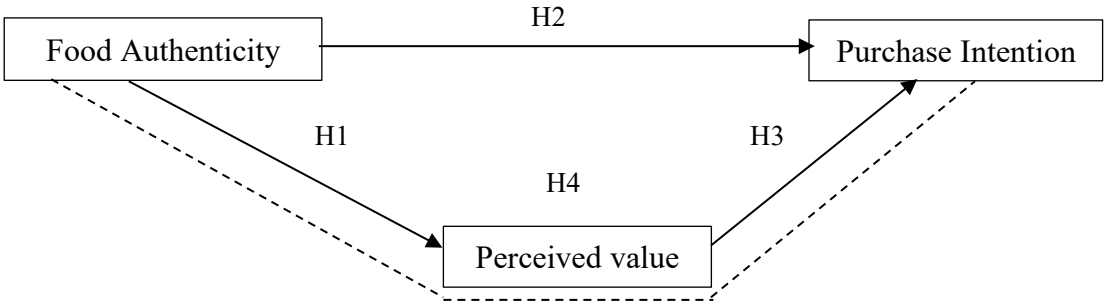

Figure 1. Conceptual Framework
(Source: Authors' analysis, 2026)

METHOD

Research Design

This study adopts a quantitative approach with an explanatory research design to examine the statistical associations among food authenticity, perceived value, and purchase intention in the context of Soto Betawi culinary tourism in Jakarta, Indonesia. The quantitative approach enables empirical hypothesis testing by estimating the direct and indirect associations among the proposed constructs. The conceptual model specifies food authenticity as the predictor variable, perceived value as the proposed mediating variable, and purchase intention as the outcome variable.

Data were collected through a cross-sectional survey using questionnaires administered to respondents who met the study's eligibility criteria. As all variables were measured at a single point in time, the research design does not establish temporal ordering or support causal inferences. Furthermore, potential reverse relationships and unmeasured confounding factors cannot be excluded. Therefore, the estimated direct and indirect relationships are interpreted as statistical associations consistent with the proposed theoretical model rather than evidence of causal effects.

Population and Sample

The target population comprised consumers who had purchased and consumed Soto Betawi at restaurants or eateries in DKI Jakarta, Indonesia. The study evaluated consumers' perceptions of Soto Betawi as a traditional culinary product rather than a specific restaurant or dining occasion. As the population size was unknown, purposive sampling was employed. Respondents were required to: (1) be at least 17 years old; (2) have consumed Soto Betawi within the previous six months; (3) have personally purchased and consumed Soto Betawi at a restaurant or eatery in Jakarta; and (4) voluntarily agree to participate. A total of 500 eligible respondents participated in the cross-sectional survey conducted from 15 January to 30 May 2026.

Respondents were recruited across five administrative areas of DKI Jakarta, namely Central Jakarta, South Jakarta, East Jakarta, West Jakarta, and North Jakarta.

Questionnaires were distributed through a combination of face-to-face surveys and online surveys using Google Forms. Eligibility was determined through respondents' self-reported consumption experiences. Respondents evaluated Soto Betawi in general based on their previous consumption experiences rather than a specific meal or restaurant. The study focused on traditional food consumers rather than exclusively on culinary tourists. Accordingly, the findings reflect the relationships among food authenticity, perceived value, and purchase intention among the surveyed Soto Betawi consumers in Jakarta.

A total of 550 questionnaires were distributed to potential respondents, of which 530 were returned, representing a response rate of 96.36%. Following the initial screening process, 30 questionnaires were excluded, comprising 12 incomplete responses, 8 potential duplicate responses, and 10 responses exhibiting inattentive answering patterns. Consequently, 500 valid responses were retained for the final analysis. The data screening procedures included assessing questionnaire completeness, identifying missing values, and examining potential duplicate or inattentive responses. Missing data were addressed using a complete-case analysis approach, in which questionnaires with incomplete responses to the measurement items were excluded. Potential duplicate responses were identified by examining available respondent identifiers or response records. Inattentive responses were assessed by identifying unusual response patterns, including excessive straight-lining and unusually short completion times, where such information was available.

Only questionnaires that satisfied the respondent eligibility criteria and data quality requirements were included in the final dataset. Subsequently, 500 valid responses were analysed using Partial Least Squares Structural Equation Modelling (PLS-SEM) with SmartPLS 4.0. These procedures were documented to enhance transparency in sample selection, ensure data quality, and strengthen the reliability of the empirical analysis.

The sample size was determined using G*Power to assess the minimum number of respondents required for statistical analysis. The calculation employed Linear Multiple Regression: Fixed Model, R^2 Deviation from Zero, with a significance level (α) of 0.05, statistical power of 0.95, a medium effect size ($f^2 = 0.15$), and two predictor variables (Faul et al., 2009; Kang, 2021). The analysis indicated a minimum required sample size of 107 respondents. Therefore, the final sample of 500 respondents exceeded this requirement, providing sufficient statistical power to detect the specified overall regression effect.

However, this calculation evaluates the overall regression effect rather than the potentially smaller indirect effect associated with the mediating role of perceived value. Consequently, the statistical power for detecting the mediation effect cannot be established solely from this calculation. Furthermore, although the larger sample may improve the precision of parameter estimates, the use of purposive sampling does not ensure population representativeness or eliminate selection bias. Therefore, the findings should be interpreted within the characteristics of the surveyed Soto Betawi consumers, and their generalisability to the broader population remains limited.

Instrumentation and Measurement

The study employed a structured questionnaire comprising measurement items adapted from previously established scales to assess food authenticity, perceived value, and purchase intention. All items were measured using a five-point Likert scale ranging from 1 (strongly disagree) to 5 (strongly agree). The measurement items were adapted to reflect consumers' perceptions and consumption experiences of Soto Betawi in Jakarta, Indonesia.

Evidence supporting the applicability of the adapted scales in this context should be established through assessments

of indicator reliability, internal consistency, convergent validity, and discriminant validity using Partial Least Squares Structural Equation Modelling (PLS-SEM) with SmartPLS 4.0. These assessments are essential to determine whether the adapted indicators adequately represent their intended constructs in the Soto Betawi consumption context.

Food authenticity was conceptualised based on Wang (1999) authenticity framework, particularly the constructive authenticity perspective, and measured using ten items adapted from Lu et al. (2015). These items represented four conceptual dimensions: traditional ingredients, traditional cooking methods, authentic flavour, and cultural representation. In the measurement model, the four dimensions were not specified as separate first-order or higher-order constructs. Instead, the ten items were pooled into a single first-order reflective construct representing consumers' overall perceptions of Soto Betawi authenticity. This specification assumes that a common underlying perception of authenticity is reflected in consumers' evaluations of traditional ingredients, preparation techniques, distinctive flavours, and Betawi cultural identity.

Accordingly, the indicators were treated as manifestations of perceived food authenticity rather than independent components forming the construct. The reflective specification was adopted to examine authenticity as an overall consumer perception, although the conceptual differences among its dimensions require careful consideration. Construct reliability, indicator loadings, convergent validity, and discriminant validity were assessed to evaluate the measurement model. Consequently, the resulting latent variable scores represent overall perceived food authenticity rather than dimension-specific assessments. This specification aligns with the proposed hypotheses examining the associations of food authenticity with perceived value and purchase intention.

Variable Perceived Value was measured based on the Theory of Consumption Values created by Sheth et al. (1991). This variable was operationalised by 10 statement items reflecting five dimensions: functional value, social value, emotional value, epistemic value, and conditional value. The indicators examined respondents' impressions of the quality and functional benefits of Soto Betawi, the social and emotional benefits obtained, the novel experiences felt, and the value garnered from consuming Soto Betawi as a distinctive culinary dish of Jakarta.

Purchase intention was conceptualised with reference to the Theory of Planned Behaviour (Ajzen, 1991), while its measurement was informed by the purchase intention framework of Dodds et al. (1991). The construct was operationalised using ten items covering transactional, preferential, referential, and exploratory intentions. However, these dimensions represent different behavioural tendencies. Transactional and preferential intentions relate more directly to purchasing decisions, whereas referential and exploratory intentions reflect recommendations, information-seeking behaviour, and interest in culinary heritage.

Therefore, the broader item set should not be assumed to represent a unidimensional purchase intention construct without additional empirical validation. Although the items were included in the original measurement model, their conceptual alignment and dimensionality require further assessment to establish construct validity. Accordingly, the interpretation of purchase intention should distinguish purchasing-related intentions from broader consumer behavioural intentions. If the measurement items or construct definition are modified, the PLS-SEM model must be re-estimated, and the corresponding measurement results, structural relationships, and conclusions must be updated to reflect the revised specification.

Table 1. Variable Measurement

Variable	Dimension	Code	Measurement Item
Food Authenticity	Traditional Ingredients	FA1	Soto Betawi uses ingredients that reflect traditional Betawi recipes.
		FA2	The ingredients used in Soto Betawi are consistent with traditional Betawi recipes.
		FA3	Soto Betawi maintains the use of traditional Betawi ingredients.
	Traditional Cooking Method	FA4	Soto Betawi is prepared using traditional cooking methods.
		FA5	The preparation process preserves traditional Betawi cooking techniques.
		FA6	The way Soto Betawi is served reflects Betawi culinary traditions.
	Authentic Taste	FA7	Soto Betawi has a taste that is consistent with its original recipe.
		FA8	The taste of Soto Betawi is distinct from similar dishes because of its authenticity.
	Cultural Representation	FA9	Soto Betawi represents the culture of the Betawi community.
		FA10	Consuming Soto Betawi allows me to experience the richness of Jakarta's cultural heritage.
Perceived Value	Functional Value	PV1	Soto Betawi offers a level of quality that meets my expectations.
		PV2	The price of Soto Betawi is worth the quality I receive.
	Social Value	PV3	Consuming Soto Betawi creates a positive impression on me.
		PV4	I feel proud to enjoy Soto Betawi as a signature culinary specialty of Jakarta.
	Emotional Value	PV5	I feel happy when I eat Soto Betawi.
		PV6	Consuming Soto Betawi provides me with an enjoyable experience.
	Epistemic Value	PV7	Soto Betawi provides me with a unique culinary experience.
		PV8	I gain new knowledge about Betawi culture through Soto Betawi.
	Conditional Value	PV9	Soto Betawi is an appropriate food choice when I want to enjoy traditional Betawi cuisine.
		PV10	In certain situations, I prefer Soto Betawi over other traditional dishes.
Purchase Intention	Transactional Intention	PI1	I intend to purchase Soto Betawi in the near future.
		PI2	I plan to purchase Soto Betawi when visiting Jakarta.

Variable	Dimension	Code	Measurement Item
		PI3	I am willing to spend money to purchase Soto Betawi.
	Preferential Intention	PI4	Soto Betawi is my first choice compared with other traditional dishes.
		PI5	I prefer Soto Betawi to other regional specialties when I am in Jakarta.
	Referential Intention	PI6	I will recommend Soto Betawi to my family or friends.
		PI7	I will encourage others to try Soto Betawi.
	Explorative Intention	PI8	I would like to seek more information about Soto Betawi.
		PI9	I am interested in trying Soto Betawi at different restaurants.
		PI10	I would like to learn more about the history and uniqueness of Soto Betawi.

Source: Wang (1999); Lu et al. (2015); Sheth et al. (1991); Ajzen (1991); Dodds et al. (1991)

Data Analysis Techniques

Data were analysed using Partial Least Squares Structural Equation Modelling (PLS-SEM) with SmartPLS 4.0. The characteristics of the 500 respondents were summarised using descriptive statistics, including frequencies and percentages. The measurement model was evaluated based on outer loadings (> 0.70), Average Variance Extracted (AVE > 0.50), Cronbach's alpha (> 0.70), and composite reliability (> 0.70). Discriminant validity was assessed using the Heterotrait-Monotrait Ratio (HTMT < 0.90) and the Fornell-Larcker criterion to examine the empirical distinctiveness of the constructs. The structural model was evaluated using the coefficient of determination (R^2), path coefficients, and estimates of direct and indirect associations among the constructs. The PLS-SEM analysis employed an iterative algorithm to estimate latent variable scores and structural path coefficients. Hypothesis testing was conducted using a bootstrapping procedure with 5,000 subsamples.

Statistical significance was evaluated at the 5% level ($\alpha = 0.05$), using p-values and 95% confidence intervals. For two-tailed tests, associations were considered statistically significant when $p < 0.05$ and the corresponding 95% confidence intervals excluded zero. The results were reported using path coefficients, t-statistics, p-values, and confidence intervals obtained from the bootstrapping analysis. As all constructs were measured through self-reported questionnaires during a single data collection period, the study was subject to potential common method bias. Therefore, the interpretation of the relationships among constructs considered the possibility of bias arising from the use of a common measurement source and method.

Furthermore, similarities in consumption experiences among respondents recruited from the same eateries may introduce dependence among observations. Without information identifying respondents' recruitment sites, potential within-site clustering could not be reliably assessed. Accordingly, the PLS-SEM findings were interpreted as statistical associations among constructs based on cross-sectional data rather than evidence of causal relationships. The interpretation also considered the limitations of purposive sampling, potential measurement bias, and possible dependence among responses from shared consumption settings.

RESULTS AND DISCUSSION

Table 2. Respondent Characteristics

Characteristics	Category	Frequency	Percentage (%)
Gender	Male	220	44
	Female	280	56
Age	17–25 years	195	39
	26–35 years	165	33
	36–45 years	90	18
	>45 years	50	10
Highest Educational Attainment	Senior High School/Vocational High School	135	27
	Diploma	75	15
	Bachelor's Degree (S1)	235	47
	Postgraduate Degree (Master's/Doctoral, S2/S3)	55	11
Occupation	Student	125	25
	Private Sector Employee	195	39
	Civil Servant/State-Owned Enterprise Employee	55	11
	Entrepreneur	75	15
	Others	50	10
Monthly Income	< IDR 3,000,000	120	24
	IDR 3,000,000–5,999,999	180	36
	IDR 6,000,000–9,999,999	125	25
	≥ IDR 10,000,000	75	15
Place of Residence	Jakarta Special Capital Region (DKI Jakarta)	295	59
	Greater Jakarta (Outside DKI Jakarta)	145	29
	Outside Greater Jakarta	60	12
Frequency of Consuming Soto Betawi	Once	95	19
	2–3 times	210	42
	4–5 times	120	24
	More than 5 times	75	15
Purpose of Consuming Soto Betawi	To Experience Jakarta's Signature Culinary	205	41
	Culinary Tourism	145	29
	Gathering with Family/Friends	95	19
	Other Purposes	55	11

Source: Primary data processed (2026)

Note: Respondents selected one primary purpose for consuming Soto Betawi. Consumption frequency

As presented in Table 2, female respondents accounted for 56.0% of the sample, while male respondents represented 44.0%. In terms of age, the largest proportion of respondents was aged 17–25 years (39.0%), followed by those aged 26–35

years (33.0%). Regarding educational attainment, 47.0% of respondents held a bachelor's degree. In terms of occupation, private-sector employees constituted the largest group (39.0%). Furthermore, 36.0% of respondents reported a monthly income ranging from IDR 3,000,000 to IDR 5,999,999. Regarding place of residence, 59.0% of respondents lived in DKI Jakarta, followed by 29.0% residing in the Greater Jakarta area outside DKI Jakarta (Bogor, Depok, Tangerang, and Bekasi) and 12.0% residing outside Greater Jakarta. These findings describe the demographic composition of the surveyed Soto Betawi consumers. However, the observed distributions do not establish differences in culinary information-sharing behaviour, consumers' ability to evaluate food authenticity, or purchasing power. Furthermore, given the purposive sampling approach, these characteristics should not be interpreted as representative of the broader population of Soto Betawi consumers or culinary tourists.

Furthermore, the largest proportion of respondents reported consuming Soto Betawi two to three times during the preceding six months (42.0%), indicating prior consumption experience relevant to evaluating culinary authenticity, perceived value, and purchase intention. The primary consumption motivations were experiencing Jakarta's signature cuisine (41.0%) and engaging in culinary tourism (29.0%). These findings suggest that Soto Betawi holds cultural and culinary appeal for some consumers, although not all consumption experiences necessarily occur within a tourism context. Overall, the respondents' characteristics provide relevant insights into the relationships between culinary authenticity, perceived value, and purchase intention among the surveyed consumers. However, the purposive sampling approach limits the generalisability of these findings to the broader consumer population.

Table 3. Convergent Validity

Variable	Code	Loading Factor	Cronbach's Alpha	Average Variance Extracted	Composite Reliability
Food Authenticity	FA1	0.821	0.963	0.722	0.963
	FA2	0.846			
	FA3	0.867			
	FA4	0.852			
	FA5	0.839			
	FA6	0.875			
	FA7	0.858			
	FA8	0.831			
	FA9	0.862			
	FA10	0.844			
Perceived Value	PV1	0.879	0.969	0.759	0.969
	PV2	0.854			
	PV3	0.891			
	PV4	0.868			
	PV5	0.883			
	PV6	0.846			
	PV7	0.895			
	PV8	0.862			
	PV9	0.874			
	PV10	0.857			

Variable	Code	Loading Factor	Cronbach's Alpha	Average Variance Extracted	Composite Reliability
Purchase Intention	PI1	0.836	0.966	0.739	0.966
	PI2	0.861			
	PI3	0.847			
	PI4	0.879			
	PI5	0.852			
	PI6	0.868			
	PI7	0.841			
	PI8	0.883			
	PI9	0.856			
	PI10	0.872			

Source: Smart PLS 4.0 data processing (2026)

Table 3 presents the convergent validity and reliability assessment of Food Authenticity, Perceived Value, and Purchase Intention. All indicator loadings range from 0.821 to 0.895, exceeding the recommended threshold of 0.70. The AVE values for Food Authenticity (0.722), Perceived Value (0.759), and Purchase Intention (0.739) exceed the minimum criterion of 0.50, indicating satisfactory convergent validity. Composite Reliability values of 0.963, 0.969, and 0.966 also indicate high internal consistency. These AVE and Composite Reliability values are mathematically consistent with the reported outer loadings. However, the Cronbach's Alpha values of 0.963, 0.969, and 0.966 require verification against the original inter-item correlations. Furthermore, reliability coefficients exceeding 0.95 suggest potential indicator redundancy that warrants further examination. Overall, the measurement model results confirm that all constructs meet the established criteria for convergent validity and internal consistency reliability, as demonstrated by the outer loadings, average variance extracted (AVE), Cronbach's alpha, and composite reliability values.

Table 4. Discriminant Validity

Variable	Food Authenticity	Perceived Value	Purchase Intention
Food Authenticity	0.850		
Perceived Value	0.115	0.871	
Purchase Intention	0.649	0.414	0.860

Source: Smart PLS 4.0 data processing (2026)

Table 4 presents the discriminant validity assessment using the Fornell-Larcker criterion. The square roots of AVE for Food Authenticity (0.850), Perceived Value (0.871), and Purchase Intention (0.860) exceed their corresponding inter-construct correlations (0.115, 0.649, and 0.414), suggesting satisfactory discriminant validity. The diagonal values are mathematically consistent with the AVE values reported in Table 3. The HTMT results indicate that all values are below the recommended threshold of 0.90, confirming satisfactory discriminant validity among the constructs.

Table 5. Coefficient Determination

Variable	R-Square
Perceived Value	0.013
Purchase Intention	0.538

Source: Smart PLS 4.0 data processing (2026)

The coefficient of determination (R^2) results presented in Table 5 indicate different levels of in-sample explanatory power across the endogenous constructs. The R^2 value for Perceived Value is 0.013, indicating that Food Authenticity explains only 1.3% of its variance within the sample, reflecting limited explanatory power. In contrast, the R^2 value for Purchase Intention is 0.538, indicating that Food Authenticity and Perceived Value jointly explain 53.8% of its variance, suggesting moderate explanatory power. The remaining unexplained variance may reflect unmeasured influences, measurement error, and other residual variation rather than exclusively omitted factors. These findings describe the model's explanatory power within the observed sample and do not establish its predictive performance for new observations. A more comprehensive evaluation of the structural model should also consider effect sizes (f^2) and collinearity diagnostics (VIF).

Table 6. Effect Size (f^2)

Structural Relationship	f^2	Effect Size
Food Authenticity → Perceived Value	0.013	Negligible
Food Authenticity → Purchase Intention	0.794	Large
Perceived Value → Purchase Intention	0.253	Medium

Source: Smart PLS 4.0 data processing (2026)

Table 6 presents the effect sizes (f^2) of the structural relationships. Food Authenticity has a negligible effect on Perceived Value ($f^2 = 0.013$), indicating a very limited contribution to its explained variance. In contrast, Food Authenticity demonstrates a large effect on Purchase Intention ($f^2 = 0.794$), highlighting its substantial contribution to the model's explanatory power. Meanwhile, Perceived Value exhibits a medium effect on Purchase Intention ($f^2 = 0.253$), indicating a moderate contribution. Overall, the findings demonstrate that Food Authenticity makes a stronger contribution to explaining Purchase Intention than Perceived Value.

Table 7. Collinearity Statistics (VIF)

Structural Relationship	VIF	Interpretation
Food Authenticity → Perceived Value	1.000	No collinearity concern
Food Authenticity → Purchase Intention	1.013	No collinearity concern
Perceived Value → Purchase Intention	1.013	No collinearity concern

Source: Smart PLS 4.0 data processing (2026)

Table 7 presents the assessment of collinearity among predictor constructs using the Variance Inflation Factor (VIF). The VIF value of 1.000 for the relationship between Food Authenticity and Perceived Value indicates the absence of predictor collinearity, as Food Authenticity is the sole predictor of Perceived Value. Meanwhile, the VIF values of 1.013 for both Food Authenticity and Perceived Value in explaining Purchase Intention indicate extremely low collinearity between these

predictors. All values fall substantially below the conservative threshold of 3.0 and the commonly accepted threshold of 5.0, suggesting that multicollinearity is unlikely to distort the estimation of structural path coefficients or inflate their standard errors. These results support the stability and interpretability of the structural model estimates, although they do not independently establish the model's explanatory or predictive validity.

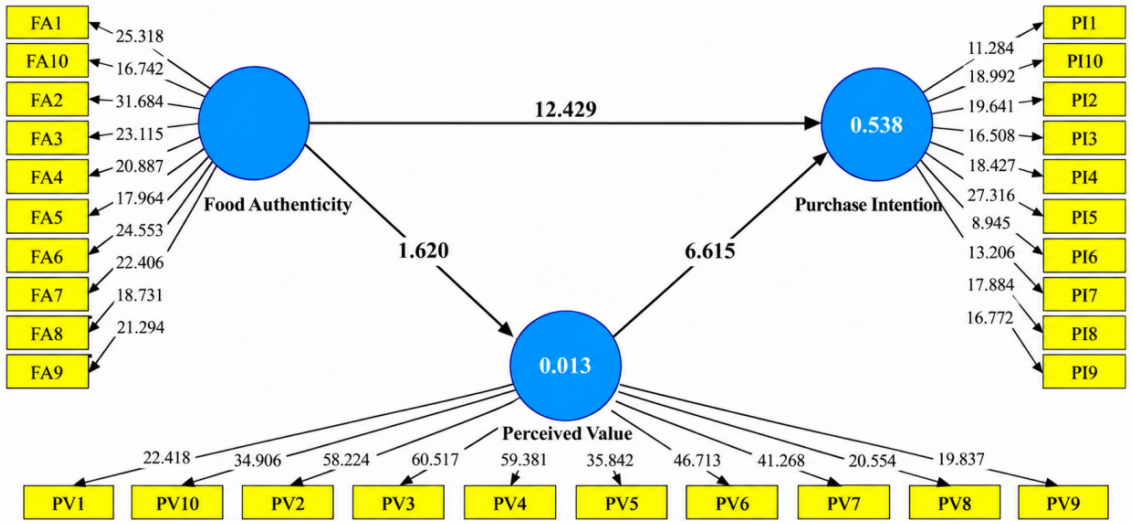

Figure 2. Bootstrapping Model
(Source: Smart PLS 4.0 data processing, 2026)

The structural model explains 53.8% of the variance in Purchase Intention (R^2 = 0.538), indicating moderate in-sample explanatory power, whereas its explanatory power for Perceived Value is limited (R^2 = 0.013), as shown in Figure 2. Food Authenticity has a statistically significant effect on Purchase Intention (t = 12.429), while its effect on Perceived Value is not statistically significant at the 5% level (t = 1.620). In contrast, Perceived Value has a statistically significant effect on Purchase Intention (t = 6.615). These findings indicate that Food Authenticity and Perceived Value are directly associated with Purchase Intention, whereas the relationship between Food Authenticity and Perceived Value is not statistically significant. Consequently, the proposed mediating role of Perceived Value cannot be established based solely on these direct relationships and requires confirmation through the bootstrapped indirect effect.

Table 8. Direct Effect Test

Relationship	Original sample (O)	Sample mean (M)	Standard deviation (STDEV)	T-Statistic	P Values	Result
Food Authenticity → Perceived Value	0.115	0.117	0.071	1.620	0.105	Not Supported
Food Authenticity → Purchase Intention	0.609	0.608	0.049	12.429	0.000	Supported
Perceived Value → Purchase Intention	0.334	0.346	0.052	6.615	0.000	Supported

Source: Smart PLS 4.0 data processing (2026)

Based on the direct effect test results presented in Table 8, food authenticity has a positive but statistically insignificant effect on perceived value (β = 0.115, t = 1.620, p = 0.105), indicating that the hypothesis is not supported. In contrast, food authenticity has a positive and significant effect on purchase intention (β = 0.609, t = 12.429, p < 0.001). Similarly, perceived value positively and significantly influences purchase intention (β = 0.334, t = 6.615, p < 0.001). These findings indicate that food authenticity is a stronger direct predictor of purchase intention than perceived value. Although food authenticity contributes to consumers' purchase intentions, it does not significantly enhance their perceived value. Overall, two of the three direct effect hypotheses are supported.

Table 9. Indirect Effect

Relationship	Original sample (O)	Sample mean (M)	Standard deviation (STDEV)	T-Statistic	P Values	Result
Food Authenticity → Perceived Value → Purchase Intention	0.040	0.041	0.025	1.600	0.110	Not Supported

Source: Smart PLS 4.0 data processing (2026)

The indirect effect test results presented in Table 9 indicate that Perceived Value does not significantly mediate the relationship between Food Authenticity and Purchase Intention (β = 0.040, M = 0.041, STDEV = 0.025, t = 1.600, p = 0.110, 95% CI [LL, UL]). Although the indirect effect is positive, it is not statistically significant. Therefore, the mediation hypothesis is not supported, suggesting that the relationship between Food Authenticity and Purchase Intention is primarily reflected in the direct pathway rather than through Perceived Value.

The Influence of Food Authenticity on Perceived Value

The results indicate that the association between Food Authenticity and Perceived Value was not statistically significant at the stated 5% significance threshold (β = 0.115, t = 1.620, p = 0.105). Therefore, the first hypothesis was not supported. Although the estimated relationship was positive, the findings provide insufficient statistical evidence to establish a significant association between Food Authenticity and Perceived Value. This suggests that traditional ingredients, preparation methods, distinctive flavours, and Betawi cultural characteristics may contribute to consumers' perceptions of authenticity, but their relationship with perceived value remains statistically inconclusive in this study. Consequently, the findings should not be interpreted as evidence that food authenticity has no effect on perceived value.

The findings can be interpreted through Wang (1999) concept of objective authenticity, which emphasizes the original and intrinsic characteristics of an object. However, consumers' perceptions of food authenticity do not necessarily translate into higher perceived value, as consumers may also consider other factors, including service quality, restaurant comfort, price, accessibility, and the overall dining experience.

These findings contrast with those of Thio et al. (2024) and Martin et al. (2021), who found that the authenticity of local cuisine positively affects tourists' perceived value by promoting emotional benefits and cultural experiences. As Andih (2025) and Hsu et al. (2021) suggest, greater cultural engagement may enhance perceived value through authentic culinary tourism experiences. Moreover,

consumers' perceptions of authenticity in ethnic restaurants may positively influence their evaluations of food quality and the overall dining experience (Jang et al., 2012; Zhu et al., 2024).

The characteristics of the respondents may offer a possible explanation for the nonsignificant relationship between Food Authenticity and Perceived Value, as most respondents were local consumers residing in Jakarta. Their familiarity with Soto Betawi may reduce the extent to which authenticity is perceived as a distinctive source of value. Instead, other aspects of the dining experience, such as service quality, price, restaurant comfort, and dining atmosphere, may play a more prominent role in shaping perceived value. However, because local familiarity was neither directly measured nor tested as a moderating variable, this explanation remains tentative rather than empirically established. Future research should examine whether familiarity influences the relationship between Food Authenticity and Perceived Value by comparing local residents and nonlocal visitors.

The Influence of Food Authenticity on Purchase Intention

The results demonstrate a positive and statistically significant association between Food Authenticity and Purchase Intention ($\beta = 0.609$, $t = 12.429$, $p < 0.001$). Therefore, the second hypothesis was supported. This finding indicates that consumers who perceive Soto Betawi as more authentic tend to report stronger purchase intentions. Traditional ingredients, preparation methods, distinctive flavours, and cultural identity may contribute to these authenticity perceptions. The findings highlight the relevance of food authenticity to consumers' purchase intentions, although the cross-sectional research design does not establish a causal relationship.

According to Object-Based Authenticity Theory (Wang, 1999), items that maintain their cultural identity and unique traits are more likely to provide a meaningful consumption experience for consumers. In culinary tourism, authenticity is not just an indicator of cultural preservation but also a predictor of customer willingness to purchase.

The results supported the previous findings by Lu et al. (2015) and Kim et al. (2020) that the authenticity of local food positively affects tourists' purchasing intention through the perception of cultural quality. Furthermore, the results of Sthapit (2017) and Liu et al. (2020) have indicated that authentic experience is a key predictor of revisit and purchase intentions for traditional food. Furthermore, Tsai and Wang (2017) and Hsu et al. (2021) argue that traditional culinary authenticity builds consumer trust, which in turn influences purchase decisions.

Repeatedly, the same data indicate that consumers buy food not only for its taste or price but also as a sign of local culture. The main attractions of Soto Betawi that consumers value are its authentic recipe, use of coconut milk and traditional spices, and Betawi cultural identity.

The Influence of Perceived Value on Purchase Intention

The results indicate a positive and statistically significant association between Perceived Value and Purchase Intention ($\beta = 0.334$, $t = 6.615$, $p < 0.001$). Therefore, the third hypothesis was supported. This finding suggests that consumers who perceive greater value in Soto Betawi tend to demonstrate stronger purchase intentions. The result is consistent with the Theory of Consumption Values proposed by Sheth et al. (1991), which highlights the relevance of functional, emotional, social, epistemic, and conditional values in consumer choice behaviour. Accordingly, perceived value represents an important factor associated with consumers' intentions to purchase Soto Betawi.

The findings of this study indicate that Perceived Value has a positive and significant relationship with Purchase Intention, consistent with the conceptualisation

of perceived value as a trade-off between perceived benefits and sacrifices (Zeithaml 1988; Wang et al., 2024). Previous studies have also demonstrated a positive relationship between perceived value and behavioural intention in tourism contexts (Chen & Chen, 2010; Su et al., 2021). Furthermore, prior research in the food industry has highlighted the relevance of product quality and perceived benefits to consumers' value perceptions and purchase-related decisions (Konuk, 2019; Chang et al., 2021). However, these findings should be distinguished from the present study, which examined the direct relationship between Perceived Value and Purchase Intention without testing product quality, perceived benefits, or satisfaction as intervening constructs. Therefore, the present results support a positive association between Perceived Value and Purchase Intention but do not establish any mediation mechanism involving product quality or perceived benefits.

The results showed that consumers would buy Soto Betawi if they developed a positive perception of food quality, culinary experience, pride in Jakarta's distinctive cuisine, and the opportunity to discover Betawi Culture. These findings indicate that higher perceived value is associated with stronger purchase intentions toward Soto Betawi as a traditional culinary product.

The Mediating Role of Perceived Value in the Relationship between Food Authenticity and Purchase Intention

The results indicate that the specific indirect effect of Food Authenticity on Purchase Intention through Perceived Value was positive but not statistically significant at the 5% significance threshold ($\beta = 0.040$, $t = 1.600$, $p = 0.110$). Therefore, the fourth hypothesis was not supported. Although Food Authenticity and Perceived Value were individually associated with Purchase Intention, the findings provide insufficient statistical evidence to establish the mediating role of Perceived Value. This indicates that the proposed indirect relationship was not statistically supported in the present sample, rather than demonstrating the absence of a mediating effect. The significance of the indirect effect should also be verified using the corresponding 95% bootstrap confidence interval.

However, the mediating role of Perceived Value in the relationship between Food Authenticity and Purchase Intention has been examined in the present study, particularly within the context of traditional culinary consumption. Although the mediation hypothesis was not supported, this finding provides an opportunity to interpret consumer purchase intentions from a broader theoretical perspective. Solomon & Lowrey (2018) suggest that consumer behaviour may involve symbolic and cultural considerations beyond functional value evaluations. Similarly, Moore et al. (2021) highlight the relevance of cultural authenticity in shaping consumer behavioural responses. Accordingly, the findings suggest that the relationship between Food Authenticity and Purchase Intention may involve cultural and symbolic considerations that are not fully captured by Perceived Value.

Perceived Value is a concept affected by numerous aspects, including service quality, tourism experience, the ambience of the location, and the quality of contact perceived by the consumer (Wang, 1999). However, Perceived Value did not significantly mediate the relationship between Food Authenticity and Purchase Intention in this study, while Food Authenticity demonstrated a positive and significant direct effect on Purchase Intention. The conclusion of this study demonstrates that authenticity is an important factor that directly affects purchase intention for traditional foods such as Soto Betawi. Consumers' perceived value may be shaped by multiple components of the overall dining experience rather than by food authenticity alone.

Comparative Discussion with Previous Gastronomic Tourism Studies

Recent studies have highlighted the importance of experiential mechanisms in gastronomic tourism. Ismarizal et al. (2025) demonstrated that gastronomic experience significantly mediates the relationship between gastronomic motivation and place attachment among tourists visiting Bandung. Similarly, Suryana et al. (2025) emphasised the importance of sensory experiences and emotional attachment in shaping gastronomic tourist behaviour, particularly loyalty and destination advocacy. Unlike these studies, which focused on tourist experiences and destination-related outcomes, the present research examines the relationships among Food Authenticity, Perceived Value, and Purchase Intention among Soto Betawi consumers, including local residents and visitors. The findings indicate a significant positive association between Food Authenticity and Purchase Intention, whereas the hypothesised indirect association through Perceived Value was not statistically supported in this sample. These differences highlight the need to distinguish experiential and emotional mechanisms from consumers' perceived value assessments, as well as destination-related outcomes from product purchase intentions. Accordingly, this study contributes to the literature by examining an authenticity–value framework in a traditional culinary consumption context, while recognising that differences in constructs, sampling populations, and measurement approaches prevent direct equivalence between the findings.

Theoretical Implications

This study contributes to the literature on culinary tourism and consumer behaviour by examining the relevance of Object-Based Authenticity Theory (Wang, 1999) and the Theory of Consumption Values (Sheth et al., 1991) in the context of Indonesian traditional cuisine. The findings indicate that Food Authenticity has a positive and statistically significant direct relationship with Purchase Intention, whereas its relationship with Perceived Value is not statistically significant. Furthermore, the hypothesised indirect association between Food Authenticity and Purchase Intention through Perceived Value was not statistically supported in the present sample. These findings suggest that authenticity may be particularly relevant to consumers' purchase intentions in the context of traditional foods such as Soto Betawi.

However, the nonsignificant indirect effect does not imply that consumers bypass cognitive value appraisal or that the proposed theoretical mechanism is absent. The findings should be interpreted cautiously, considering statistical uncertainty, the cross-sectional research design, potential measurement limitations, and the characteristics of the purposively selected sample. Therefore, this study provides context-specific empirical evidence regarding the relationship between food authenticity, perceived value, and purchase intention, while highlighting the need for further research to examine the proposed psychological mechanisms across different consumer groups and culinary tourism settings.

CONCLUSION

This study examined the relationships between Food Authenticity, Perceived Value, and Purchase Intention, including the mediating role of Perceived Value in the context of Soto Betawi consumption. The findings indicate that the association between Food Authenticity and Perceived Value was not statistically significant at the 5% significance threshold. However, Food Authenticity demonstrated a positive and statistically significant relationship with Purchase Intention. Similarly, Perceived Value was positively and significantly associated with Purchase Intention, while its proposed mediating role was not statistically supported. These findings suggest that consumers' perceptions of food authenticity and perceived value are

independently associated with their purchase intentions. Overall, the study contributes to understanding consumer behaviour in traditional Indonesian culinary consumption by highlighting the distinct relationships among Food Authenticity, Perceived Value, and Purchase Intention.

This study has several limitations that should be considered when interpreting its findings. First, the cross-sectional design restricts causal inference, as the relationships among Food Authenticity, Perceived Value, and Purchase Intention were examined at a single point in time. Second, purposive sampling limits the generalisability of the findings beyond the respondents included in this study. Third, requiring participants to have previously consumed Soto Betawi may introduce selection bias and limits the applicability of the results to first-time or potential consumers. Fourth, the inclusion of both local residents and visitors may introduce differences in culinary familiarity and consumption experiences that were not explicitly examined, potentially affecting the interpretation of the observed relationships.

Finally, the Purchase Intention scale includes broader behavioural tendencies, such as recommendation and information-seeking intentions, which may reduce its specificity in measuring purchase intention. Consequently, the findings should be interpreted as context-specific associations rather than causal effects or conclusions applicable to all traditional culinary consumers. Future research could address these limitations through longitudinal or comparative designs, more representative sampling, and refined measurement instruments, while examining additional factors such as service quality, food quality, gastronomic experience, satisfaction, destination image, and electronic word-of-mouth (e-WOM).

The findings suggest that culinary business operators should prioritise maintaining the authenticity of traditional recipes, ingredients, and cooking processes, given the positive and significant association between Food Authenticity and Purchase Intention. Similarly, the significant relationship between Perceived Value and Purchase Intention highlights the importance of understanding consumers' overall value perceptions. However, improvements in service quality, restaurant ambience, and dining experience should be regarded as potential managerial strategies rather than direct implications of the findings, as these factors were not explicitly examined in this study. Furthermore, initiatives such as gastronomic promotion, culinary festivals, authenticity certification, and collaboration among government agencies, tourism stakeholders, business operators, and local communities may offer opportunities to support traditional culinary preservation and tourism development. Nevertheless, these broader policy recommendations require further empirical investigation to establish their effectiveness in strengthening cultural identity, consumer value perceptions, and tourism competitiveness.

AI USE STATEMENT

The authors used ChatGPT (OpenAI) solely to assist with sentence structure refinement and English language editing to improve the clarity, readability, and academic presentation of the manuscript. All AI-assisted edits were reviewed by the authors to ensure that the original meaning and scientific content were preserved. The authors retain full responsibility for the accuracy and integrity of the manuscript.

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