

## DAFTAR PUSTAKA

- Agustina, S. (2015). *Penentuan Mutu Mangga Arumanis (Mangifera indica L.) secara Nondestruktif Menggunakan NIR Spectroscopy*. Bogor: Institut Pertanian Bogor.
- Ahmad, U. (2018). Prediksi Parameter Kematangan Buah Melon Menggunakan Spektroskopi Near Infra-red (Prediction of Ripeness Parameters of Melon Fruit Using Near Infra-red Spectroscopy). *Jurnal Ilmu Pertanian Indonesia (JIPI)*, Desember, 23(3), 183–189.  
<https://doi.org/10.18343/jipi.23.3.183>
- Ali, S., Akbar Anjum, M., Sattar Khan, A., Nawaz, A., Ejaz, S., Khaliq, G., Iqbal, S., Ullah, S., Naveed Ur Rehman, R., Moaaz Ali, M., & Shahzad Saleem, M. (2022). Carboxymethyl cellulose coating delays ripening of harvested mango fruits by regulating softening enzymes activities. *Food Chemistry*, 380, 131804.  
<https://doi.org/10.1016/J.FOODCHEM.2021.131804>
- Ambuko, Ouma, L., Shibairo, S., Hutchinson, M., & Owino, W. O. (2014). A comparative evaluation of maturity indices of mango fruits produced in two contrasting agro-ecological zones of Kenya.
- Angelia, I. O. (2017). Kandungan pH, Total Asam Titrasi, Padatan Terlarut dan Vitamin C pada Beberapa Komoditas Hortikultura. *Journal of Agritech Science*, 1(2), 68–74.

AOAC International., & Cunniff, Patricia. (1995). *Official methods of analysis of AOAC international*. The Association.

Arunkumar, M., Rajendran, A., Gunasri, S., Kowsalya, M., & Krithika, C. K. (2021). Non-destructive fruit maturity detection methodology - A review.

*Materials Today: Proceedings*.

<https://doi.org/10.1016/J.MATPR.2020.12.1094>

Asgar, A. (2017). Pengaruh Suhu Penyimpanan Dan Jumlah Perforasi Kemasan Terhadap Karakteristik Fisik Dan Kimia Brokoli (Brassica Oleracea Var. Royal G) Fresh-Cut. *Jurnal Hortikultura*, 27(1), 127–136.  
<https://doi.org/10.21082/JHORT.V27N1.2017.P127-136>

Asgar, A., & Rahayu, ST. (2014). Pengaruh Suhu Penyimpanan dan Waktu Pengkondisian untuk Mempertahankan Kualitas Kentang Kultivar Margahayu. *Berita Biologi*, 13(3), 283–293.

Badan POM RI. (2013). *Informasi kandungan Gizi Pangan Jajanan Anak Sekolah*. Direktorat Standardisasi Produk Pangan.  
[https://standarpangan.pom.go.id/dokumen/pedoman/Buku\\_Informasi\\_Kandungan\\_Gizi\\_PJAS.pdf](https://standarpangan.pom.go.id/dokumen/pedoman/Buku_Informasi_Kandungan_Gizi_PJAS.pdf)

Badan Pusat Statistik. (2022). *Statistik Hortikultura 2021*. BPS RI.

Badan Standarisasi Nasional. (2009). *Mangga SNI 3164\_2009*. BSN.

Bagheri, N., & Dinani, S. T. (2019). Investigation of ultrasound-assisted convective drying process on quality characteristics and drying kinetics of zucchini slices. *Heat and Mass Transfer/Waerme- Und Stoffuebertragung*,

55(8), 2153–2163. <https://doi.org/10.1007/S00231-019-02573-6/FIGURES/4>

Balai Pengkajian Teknologi Pertanian Riau. (2010). *Tanaman mangga (*Mangifera* spp.)*.

<http://riau.litbang.pertanian.go.id/kopitani/images/pdf/juknis/mangga.pdf>

Brecht, J. K., Sargent, S. A., Kader, A. A., Mitcham, E. J., Maul, F., Brecht, P.

E., & Menocal, O. (2020, October). *Mango Postharvest Best Management*

*Practices Manual*. UF IFAS Extension, University of Florida.

<https://edis.ifas.ufl.edu/publication/HS1185>

Campos Alencar Oldoni, F., Florencio, C., Brait Bertazzo, G., Aparecida

Grizotto, P., Bogusz Junior, S., Lajarim Carneiro, R., Alberto Colnago, L.,

& David Ferreira, M. (2022). Fruit quality parameters and volatile

compounds from “Palmer” mangoes with internal breakdown. *Food*

*Chemistry*, 388. <https://doi.org/10.1016/J.FOODCHEM.2022.132902>

Caon, M. (2016). *Examination Questions and Answers in Basic Anatomy and*

*Physiology*. Springer Science+Business Media Singapore.

da Costa, M. V. A., Fontes, C. H., Carvalho, G., & Júnior, E. C. de M. (2021).

UltraBrix: A Device for Measuring the Soluble Solids Content in

Sugarcane. *Sustainability* 2021, Vol. 13, Page 1227, 13(3), 1227.

<https://doi.org/10.3390/SU13031227>

Dahlia, A., Haryanto, A., & Suhandy, D. (2016). Studi Penggunaan KMn Untuk

Memperpanjang Umur Simpan Pisang Muli. *Jurnal Teknik Pertanian*

*Lampung* Vol, 5(2), 67–72.

- Daoni Sinambela, S., Ariswoyo, S., & Rani Sitepu, H. (2014). Menentukan Koefisien Determinasi Antara Estimasi M Dengan Type Welsch Dengan Least Trimmed Square Dalam Data Yang Mempunyai Pencilan. *Saintia Matematika* , 02(03), 225–235.
- David, J., & Cheeke, N. (2002). *Fundamentals and Applications of Ultrasonic Waves*.
- Dias, C., Ribeiro, T., Rodrigues, A. C., Ferrante, A., Vasconcelos, M. W., & Pintado, M. (2022). Cold storage demand for “Rocha” pear ripening: A comparison between a shorter and longer cold period. *Scientia Horticulturae*, 299, 111033.  
<https://doi.org/10.1016/J.SCIENTA.2022.111033>
- Duli, N. (2019). *Metodologi Penelitian Kuantitatif Beberapa Konsep Dasar Untuk Penulisan Skripsi & Analisis Data Dengan SPSS*. Deepublish.
- FAOSTAT. (2022). *Crops and livestock products*.  
<https://www.fao.org/faostat/en/#data/QCL/visualize>
- Fathuroya, V., Muchlisyyah, J., Izza, N., & Yuwono, S. S. (2017). *Modul Perkuliahan IPA Lanjut (Fisika Dasar untuk PGSD)*. UB Press.
- Firdaus. (2021). *Metodologi Penelitian Kuantitatif Dilengkapi Analisis Regresi IBM SPSS Statistics Version 26.0*. Dotplus.
- Gallo, M., Ferrara, L., & Naviglio, D. (2018). Application of ultrasound in food science and technology: A perspective. *Foods*, 7(10).  
[https://doi.org/10.3390/FOODS7100164/FOODS\\_07\\_00164\\_PDF.PDF](https://doi.org/10.3390/FOODS7100164/FOODS_07_00164_PDF.PDF)

- Gardjito, M., & Handayani, W. (2015). *Penanganan Segar Hortikultura untuk Penyimpanan dan Pengemasan*. Kencana.
- Ghasemi, A., & Zahediasl, S. (2012). Normality Tests for Statistical Analysis: A Guide for Non-Statisticians. *International Journal of Endocrinology and Metabolism*, 10(2), 486. <https://doi.org/10.5812/IJEM.3505>
- Gianguzzi, G., Farina, V., Inglese, P., & Rodrigo, M. G. L. (2021). Effect of Harvest Date on Mango (*Mangifera indica* L. Cultivar Osteen) Fruit's Qualitative Development, Shelf Life and Consumer Acceptance. *Agronomy* 2021, Vol. 11, Page 811, 11(4), 811. <https://doi.org/10.3390/AGRONOMY11040811>
- Gill, P. P. S., Jawandha, S. K., Kaur, N., & Singh, N. (2017). Physico-chemical changes during progressive ripening of mango (*Mangifera indica* L.) cv. Dashehari under different temperature regimes. *Journal of Food Science and Technology*, 54(7), 1964–1970. <https://doi.org/10.1007/S13197-017-2632-6/FIGURES/3>
- Gupta, A. K., Gurjar, P. S., Beer, K., Pongener, A., Ravi, S. C., Singh, S., Verma, A., Singh, A., Thakur, M., Tripathy, S., & Verma, D. K. (2022). A review on valorization of different byproducts of mango (*Mangifera indica* L.) for functional food and human health. *Food Bioscience*, 48. <https://doi.org/10.1016/J.FBIO.2022.101783>
- Hariato, Anggraini, D., Astuti, & Adinegoro, Hi. (2020a). Test on Method of Grading of Mango Fruit Ripeness Based on Fruit Position in Water. *Warta IHP/Journal of Agro-Based Industry*, 37(1), 41–47.

- Harianto, H., Anggraini, D., Astuti, A., & Adinegoro, H. (2020b). Uji Metode Pengkelasan Tingkat Kematangan Buah Mangga Berdasar Posisi Buah di dalam Air. *Warta Industri Hasil Pertanian*, 37(1), 41–47.  
<https://doi.org/10.32765/WARTAIHP.V37I1.5295>
- Hasbullah, U. H. A. (2021). *Teknologi Pengolahan Hortikultura*. PT. Nasya Expanding Management.
- Hidayati, T. (2019). *Statistika Dasar: Panduan Bagi Dosen dan Mahasiswa*. CV Pena Persada.
- Igbari, A. D., Nodza, G. I., Adeusi, A. D., & Ogundipe, O. T. (2019). Morphological characterization of mango (*Mangifera indica* L.) cultivars from south-west Nigeria. *Ife Journal of Science*, 21(1), 155.  
<https://doi.org/10.4314/IJS.V21I1.13>
- Insyafi, R. Y. (2021). *Skripsi Sistem Deteksi Mutu Buah Mangga Secara Non Destruktif Menggunakan Gelombang Ultrasonik*. Yogyakarta: Universitas Gadjah Mada.
- Istianah, N., Fitriadinda, H., & Murtini, E. S. (2019). *Perancangan Pabrik untuk Industri Pangan*. UB Press.
- Janse Van Vuuren, J. A., & Groenewald, C. A. (2013). Use of Scanning Near-Infrared Spectroscopy as a Quality Control Indicator for Bulk Blended Inorganic Fertilizers. *Communications in Soil Science and Plant Analysis*, 44(1–4), 120–135. <https://doi.org/10.1080/00103624.2013.736141>
- Jha, S. N., Jaiswal, P., Narsaiah, K., Gupta, M., Bhardwaj, R., & Singh, A. K. (2012). Non-destructive prediction of sweetness of intact mango using

near infrared spectroscopy. *Scientia Horticulturae*, 138, 171–175.

<https://doi.org/10.1016/j.scienta.2012.02.031>

Jha, S. N., Narsaiah, K., Jaiswal, P., Bhardwaj, R., Gupta, M., Kumar, R., & Sharma, R. (2014). Nondestructive prediction of maturity of mango using near infrared spectroscopy. *Journal of Food Engineering*, 124, 152–157.

<https://doi.org/10.1016/J.JFOODENG.2013.10.012>

Kartasapoetra. (1989). *Teknologi Penanganan Pasca Panen*. Bina Aksara.

Kasim, N. F. M., Mishra, P., Schouten, R. E., Woltering, E. J., & Boer, M. P. (2021). Assessing firmness in mango comparing broadband and miniature spectrophotometers. *Infrared Physics & Technology*, 115, 103733.

<https://doi.org/10.1016/J.INFRARED.2021.103733>

Katempa, P., & Koro Djoh, R. (2017). Prediksi Tingkat Produksi Kopi Menggunakan Regresi Linear. *Jurnal Ilmiah FLASH*, 3(1), 42–50.

Kementerian Pertanian Republik Indonesia. (2020). *Luas Panen Mangga Menurut Provinsi, Tahun 2015-2019*.

<https://www.pertanian.go.id/home/?show=page&act=view&id=61>

Kienzle, S., Sruamsiri, P., Carle, R., Sirisakulwat, S., Spreer, W., & Neidhart, S. (2011). Harvest maturity specification for mango fruit (*Mangifera indica* L. ‘Chok Anan’) in regard to long supply chains. *Postharvest Biology and Technology*, 61(1), 41–55.

<https://doi.org/10.1016/J.POSTHARVBIO.2011.01.015>

Kovalenko, Y., Tindjau, R., Madilao, L. L., & Castellarin, S. D. (2021). Regulated deficit irrigation strategies affect the terpene accumulation in

Gewürztraminer (*Vitis vinifera* L.) grapes grown in the Okanagan Valley.

*Food Chemistry*, 341, 128172.

<https://doi.org/10.1016/J.FOODCHEM.2020.128172>

Kusumiyati, K., Farida, F., Sutari, W., Hamdani, J. S., & Mubarak, S. (2018a).

Pengaruh waktu simpan terhadap nilai total padatan terlarut, kekerasan dan susut bobot buah mangga arumanis. *Kultivasi*, 17(3), 766–771.

<https://doi.org/10.24198/KULTIVASI.V17I3.18698>

Kusumiyati, K., Farida, F., Sutari, W., Hamdani, J. S., & Mubarak, S. (2018b).

Pengaruh waktu simpan terhadap nilai total padatan terlarut, kekerasan dan susut bobot buah mangga arumanis. *Kultivasi*, 17(3), 766–771.

<https://doi.org/10.24198/KULTIVASI.V17I3.18698>

Kusumo, S. (1975). Mangga (*Mangifera indica* L.). In *Lembaga Penelitian*

*Hortikultura*. Lembaga Penelitian Hortikultura.

[https://www.google.co.id/books/edition/Mangga\\_Mangifera\\_indica\\_L/NdijGwAACAAJ?hl=en](https://www.google.co.id/books/edition/Mangga_Mangifera_indica_L/NdijGwAACAAJ?hl=en)

Lebaka, V. R., Wee, Y. J., Ye, W., & Korivi, M. (2021). Nutritional

Composition and Bioactive Compounds in Three Different Parts of Mango Fruit. *Undefined*, 18(2), 1–20. <https://doi.org/10.3390/IJERPH18020741>

Lestari, R., Hasbullah, R., & Harahap, I. (2017). Vapor Heat Treatment and

Storage Temperature for Maintaining Quality of Arumanis Mango (*Mangifera indica* L.). *Jurnal Keteknik Pertanian*, 05(2), 1–13.

<https://doi.org/10.19028/jtep.05.2.177-184>



- Luketsi, W., Budiastara, I. W., & Ahmad, U. (2017). Ultrasonic Transmission Characteristic of Pineapple at Three Ripeness Levels. *Jurnal Keteknik Pertanian*, 05(1), 59–64. <https://doi.org/10.19028/jtep.05.1.59-64>
- Malinda, U. F., Mahendra, M. S., & Sukewijaya, I. M. (2020). Pengaruh Aplikasi Kalium Permanganat (KMnO<sub>4</sub>) terhadap Umur Simpan Buah Pisang Kepok (*Musa paradisiaca* formatypical ABB Group). *Journal of Tropical Agroecotechnology*, 9(4), 208–217. <https://ojs.unud.ac.id/index.php/JAT/article/view/68519>
- Mango.org. (2017). *Mango Handling and Ripening Protocol*. [https://www.mango.org/wp-content/uploads/2017/10/Mango\\_Handling\\_and\\_Ripening\\_Protocol\\_Eng.pdf](https://www.mango.org/wp-content/uploads/2017/10/Mango_Handling_and_Ripening_Protocol_Eng.pdf)
- Manikantan, M. R., Pandiselvam, R., Arumuganathan, T., Indurani, C., & Varadharaju, N. (2022). Low-density polyethylene based nanocomposite packaging films for the preservation of sugarcane juice. *Journal of Food Science and Technology*, 59(4), 1629–1636. <https://doi.org/10.1007/S13197-021-05174-6/TABLES/3>
- Marlisa, E. (2007). *Kajian Disinfestasi Lalat Buah Dengan Perlakuan Uap Panas (Vapor Heat Treatment) Pada Mangga Gedong Gincu*.
- Marques, E. J. N., de Freitas, S. T., Pimentel, M. F., & Pasquini, C. (2016). Rapid and non-destructive determination of quality parameters in the ‘Tommy Atkins’ mango using a novel handheld near infrared

spectrometer. *Food Chemistry*, 197, 1207–1214.

<https://doi.org/10.1016/J.FOODCHEM.2015.11.080>

Maryani, E., Prasetyo, Z. K., & Wilujeng, I. (2021). *Modul Perkuliahan IPA Lanjut (Fisika Dasar untuk PGSD)*. K-Media.

Marzuki. (2019). Pengaruh Return On Equity, Debt To Equity Ratio Dan Size Terhadap Harga Saham Pada Perusahaan Manufaktur Yang Terdaftar Di Bursa Efek Indonesia (BEI). *BISMA: Jurnal Bisnis Dan Manajemen*, 13(1), 27–36. <https://doi.org/10.19184/BISMA.V13I1.8882>

Mizrach, A. (2008). Ultrasonic technology for quality evaluation of fresh fruit and vegetables in pre- and postharvest processes. In *Postharvest Biology and Technology* (Vol. 48, Issue 3, pp. 315–330). <https://doi.org/10.1016/j.postharvbio.2007.10.018>

Mizrach, A., Flitsanov, U., & Fuchs, Y. (1997). An ultrasonic nondestructive method for measuring maturity of mango fruit. *Undefined*, 40(4), 1107–1111. <https://doi.org/10.13031/2013.21327>

Mizrach, A., Flitsanov, U., Schmilovitch, ev, & Fuchs, Y. (1999). Determination of mango physiological indices by mechanical wave analysis. In *Postharvest Biology and Technology* (Vol. 16).

Mizrach, A., Galili, N., Rosenhouse, G., Teitel, D. C., & Asae, M. (1991). Acoustical, Mechanical, And Quality Parameters Of Winter-Grown Melon Tissue. *ASAE*, 34(5), 2135–2138.

Nawari. (2010). *Analisis Statistik Dengan MS Excel 2007 Dan SPSS 17*. PT Elex Media Komputindo.

- Neto, J. P. dos S., Wagner, M., de Assis, D., Casagrande, I. P., Carlos, L., Júnior, C., & Henrique De Almeida Teixeira, G. (2017). *Determination of “Palmer” mango maturity indices using portable near infrared (VIS-NIR) spectrometer*. <https://doi.org/10.1016/j.postharvbio.2017.03.009>
- Nielsen, S. S. (2014). *Food Analysis* (Fourth Edition). Springer.
- Oktavianto, Y., Sunaryo, & Suryanto, A. (2015). Karakterisasi Tanaman Mangga (*Mangifera Indica L.*) Canteke, Ireng, Empok, Jempol di Desa Tiron, Kecamatan Bayakan, Kabupaten Kediri. *Jurnal Produksi Tanaman*, 3(2), 91–97.
- Pandarínathan, S., & Sivakumar, S. (2010). *Studies On Biochemical Changes In Mangoes Due To Artificial Ripening*. *IJAS*, 1(4), 347–355.
- Pardede, E. (2013). Tinjauan Komposisi Kimia Buah dan Sayur: Peranan Sebagai Nutrisi dan Kaitannya dengan Teknologi Pengawetan dan Pengolahan. *Journal VISI*, 21(3).
- Perinban, S., Orsat, V., & Raghavan, V. (2022). Influence of plasma activated water treatment on enzyme activity and quality of fresh-cut apples. *Food Chemistry*, 393, 133421. <https://doi.org/10.1016/J.FOODCHEM.2022.133421>
- Pott, D. M., Durán-Soria, S., Osorio, S., & Vallarino, J. G. (2021). Combining metabolomic and transcriptomic approaches to assess and improve crop quality traits. *CABI Agriculture and Bioscience*, 2(1). <https://doi.org/10.1186/s43170-020-00021-8>

Pracaya. (2011). *Bertanam Mangga* (A. and H. Anggara, Ed.; 1st ed.). Penebar Swadaya.

Punia Bangar, S., Whiteside, W. S., Ozogul, F., Dunno, K. D., Cavender, G. A., & Dawson, P. (2022). Development of starch-based films reinforced with cellulosic nanocrystals and essential oil to extend the shelf life of red grapes. *Food Bioscience*, 47, 101621.  
<https://doi.org/10.1016/J.FBIO.2022.101621>

Purwanto, Y. A., Purwanto, Y. A., Wul, P., Zainal, A., Ahmad, U., Mardjan, S., Makino, Y., Oshita, S., Kawagoe, Y., & Kuroki, S. (2013). Non Destructive Prediction of pH in Mango Fruits cv. Gedong Gincu Using NIR Spectroscopy. *International Journal of Engineering & Technology*, 13(3), 70–73.  
<http://130.203.136.95/viewdoc/summary?doi=10.1.1.419.3080>

Riyanto, S., & Hatmawan, A. A. (2019). *Metode Riset Penelitian Kuantitatif Penelitian Di Bidang Manajemen, Teknik, Pendidikan Dan Eksperimen*. Deepublish.

Rukmana R. (2008). *Bertanam Buah-Buahan di Pekarangan*. Kanisius.

Sa'ad, F. S. A., Ibrahim, M. F., Md. Shakaff, A. Y., Zakaria, A., & Abdullah, M. Z. (2015). Shape and weight grading of mangoes using visible imaging. *Computers and Electronics in Agriculture*, 115, 51–56.  
<https://doi.org/10.1016/J.COMPAG.2015.05.006>

Saranwong, S., Sornsrivichai, J., & Kawano, S. (2004). Prediction of ripe-stage eating quality of mango fruit from its harvest quality measured

- nondestructively by near infrared spectroscopy. *Postharvest Biology and Technology*, 31(2), 137–145.  
<https://doi.org/10.1016/j.postharvbio.2003.08.007>
- Sari, N., Shiddiq, M., Fitra, R. H., & Yasmin, N. Z. (2019). Ripeness Classification of Oil Palm Fresh Fruit Bunch Using an Optical Probe. *Journal of Aceh Physics Society*, 8(3), 72–77.  
<https://doi.org/10.24815/jacps.v8i3.14122>
- Schober, P., Boer, C., & Schwarte, L. A. (2018). Correlation Coefficients: Appropriate Use and Interpretation. *Anesthesia and Analgesia*, 126(5).  
<https://doi.org/10.1213/ANE.0000000000002864>
- Setiawati. (2021). Analisis Pengaruh Deviden Terhadap Nilai Perusahaan pada Perusahaan Farmasi di BEI. *Jurnal Inovasi Penelitian*, 1(8), 1581–1590.
- Soesanto, L. (2020). *Penyakit Pascapanen*. Lily Publisher.
- Sohaib Ali Shah, S., Zeb, A., Qureshi, W. S., Malik, A. U., Tiwana, M., Walsh, K., Amin, M., Alasmay, W., & Alanazi, E. (2021). Mango maturity classification instead of maturity index estimation: A new approach towards handheld NIR spectroscopy. *Infrared Physics and Technology*, 115. <https://doi.org/10.1016/j.infrared.2021.103639>
- Sudirman Akilie, M. (2021). Kombinasi Suhu Rendah Dan Lama Penyimpanan Terhadap Sifat Fisik Buah Pepaya California (Carica papaya L.). *Agritechnology*, 3(1), 35–41.  
<https://doi.org/10.51310/AGRITECHNOLOGY.V3I1.55>

- Sugito, H., Suryono, & Layla, D. (2009). Aplikasi Transduser Ultrasonik Jenis Immersion Transducer Untuk Karakteristik Media Cair Dan Pengukuran Tingkat Kekasaran Permukaan Beton. *Berkala Fisika*, 12(4), 137–144.
- Sunarjono, H. (2015). Lokasi: Berkebun 26 jenis tanaman buah. *Jakarta*.  
<https://onsearch.id/Record/IOS13421.INLIS0000000000004063#description>
- Sundari, N. (2020). *Buku teks agribisnis tanaman hortikultura*. Qohar Publisher.
- Tirkey, B., Pal, U. S., Bal, L. M., Sahoo, N. R., Bakhara, C. K., & Panda, M. K. (2014). Evaluation of physico-chemical changes of fresh-cut unripe papaya during storage. *Food Packaging and Shelf Life*, 1(2), 190–197.  
<https://doi.org/10.1016/j.fpsl.2014.02.002>
- Tittel, E. (2002). *Schaum's Outline: Computer Networking (Jaringan Komputer)*. Erlangga.
- Trisnobudi, A. (2006). *Fenomena gelombang*. Program Studi Teknik Fisika ITB.
- Tucker, G. A., Taylor, J. E., & Seymour, G. B. (1993). *Biochemistry of Fruit Ripening* (G. B. Seymour, J. E. Taylor, & G. A. Tucker, Eds.). Springer Netherlands. <https://doi.org/10.1007/978-94-011-1584-1>
- Ugwu, K. C., Mbajorgu, C. C., Okonkwo, W. I., & Ani, A. O. (2018). Design, fabrication and performance evaluation of a portable hand-held refractometer. *Nigerian Journal of Technology*, 37(2), 537.  
<https://doi.org/10.4314/NJT.V37I2.33>

Utami, M., Wijaya, C. H., Efendi, D., & Adawiyah, D. R. (2020).

KARAKTERISTIK FISIKOKIMIA DAN PROFIL SENSORI MANGGA  
GEDONG PADA DUA TINGKAT KEMATANGAN. *Jurnal Teknologi  
Dan Industri Pangan*, 31(2), 113–126.  
<https://doi.org/10.6066/JTIP.2020.31.2.113>

Widjanarko, S. (2012). *Fisiologi dan Teknologi Pasca Panen*. UB Press.

Wills, R. H. H., Lee, T. H., Graham, D., Mc Glasson, W. B., & Hall, E. G.  
(1981). *Post Harvest. An Introduction to the Physiology and Handling of  
Fruits and Vegetables*. South China Printing Co.

Wulandari Zainal, P., Y Purwanto, A., & Ahmad, U. (2017). Identifikasi Gejala  
Chilling Injury Berdasarkan Perubahan pH Dan Ion Leakage Pada Buah  
Mangga Gedong Gincu. *Jurnal Teknologi Pertanian Andalas*, 21(1), 16.  
<https://doi.org/10.25077/JTPA.21.1.16-21.2017>

Xu, B., Sylvain Tiliwa, E., Wei, B., Wang, B., Hu, Y., Zhang, L., Mujumdar,  
A. S., Zhou, C., & Ma, H. (2022). Multi-frequency power ultrasound as a  
novel approach improves intermediate-wave infrared drying process and  
quality attributes of pineapple slices. *Ultrasonics Sonochemistry*, 88,  
106083. <https://doi.org/10.1016/J.ULTSONCH.2022.106083>

Yadav, D., Singh Yadav, K., Singh Professor, S., Deependra Yadav, C., &  
Singh, S. (2018). Mango: Taxonomy and botany. ~ 3253 ~ *Journal of  
Pharmacognosy and Phytochemistry*, 7(2).

- Yildiz, F., Özdemir, A. T., & Uluişik, S. (2019). Evaluation Performance of Ultrasonic Testing on Fruit Quality Determination. *Journal of Food Quality*, 2019. <https://doi.org/10.1155/2019/6810865>
- Yuliansyah, A. B., Wajizah, S., & Samadi, D. (2017). *Prosiding Seminar Teknologi dan Agribisnis Peternakan V: Teknologi dan Agribisnis Peternakan untuk Mendukung Ketahanan Pangan, Fakultas Peternakan Universitas Jenderal Soedirman*.
- Yuliaraf, I. M. (2016). REGRESI LINIER SEDERHANA. *Fakultas Matematika Dan Ilmu Pengetahuan Alam, Universitas Udayana*.
- Yun, Z., Gao, H., Chen, X., Duan, X., & Jiang, Y. (2022). The role of hydrogen water in delaying ripening of banana fruit during postharvest storage. *Food Chemistry*, 373, 131590. <https://doi.org/10.1016/J.FOODCHEM.2021.131590>
- Zhang, P., Zhu, Z., & Sun, D. W. (2018). Using power ultrasound to accelerate food freezing processes: Effects on freezing efficiency and food microstructure. *Critical Reviews in Food Science and Nutrition*, 58(16), 2842–2853. <https://doi.org/10.1080/10408398.2018.1482528>
- Zhu, D., Zhang, Y., Kou, C., Xi, P., & Liu, H. (2022). Ultrasonic and other sterilization methods on nutrition and flavor of cloudy apple juice. *Ultrasonics Sonochemistry*, 84, 105975. <https://doi.org/10.1016/J.ULTSONCH.2022.105975>