



## DAFTAR PUSTAKA

- Adisarwanto, 2008. *Budidaya Kedelai Tropika*. Jakarta. Penebar Swadaya.
- Ai, Nio Song dan Yunia Banyo. 2011. Konsentrasi klorofil daun sebagai indikator kekurangan air pada tanaman. *Jurnal Ilmiah Sains*. 11(2): 166-173.
- Al-Asyari, M.N., F.T.M Supriyanti, Zackiyah. 2010. Penentuan Pelarut Terbaik dalam Mengekstraksi Senyawa Bioaktif dari Kulit Batang *Artocarpus heterophyllus*. *Jurnal Sains dan Teknologi Kimia*. Vol 1. No.2 : 150-158.
- Ally, K. and Kunjikutty, N., 2000. Studies on tannin contents of locally available tree leaves commonly fed to goats in Kerala. *Vet. Animal. Sci.* (2000):1-4.
- Apak. R., Guclu, K., Demirata, B., Ozyurek, M., Celik, S.E., Bektasoqlu, B., Berker,K.I. and Ozyrut, D. 2007. Comparative Evaluation of Various Total Antioxidant Capacity Assay Applied to Phenolic Compounds with the CUPRAC Assay. *Molecules*. 12:1496-1547.
- Astawan, M. 2004. *Tetap Sehat dengan Produk Makanan Olahan*. Solo. Tiga Serangkai.
- Ati, N.H., Rahayu, P., Notosoedarmo, S dan Limantara, L. 2006. Komposisi dan Kandungan Pigmen Tumbuhan Pewarna Alami Tenun Ikat di Kabupaten Timor Tengah Selatan, Propinsi Nusa Tenggara Timur. *Indo. J. Chem.* 6(3): 325-331.
- Badarinath A, Rao K, Chetty CS, Ramkanth S, Rajan T, and Gnanaprakash K. A. 2010. Review on In-vitro Antioxidant Methods : Comparisons, Correlations, and Considerations. *International Journal of PharmTech Research*. 1276-1285. .
- Benavente-Valdes, J.R., Aguilar, A., Contreras-Esquivel, J., Mendez-Zavala, A. and Montanez, J. 2016. Strategied to enhance the production of photosynthetic pigments and lipids in chlorophycae species. *Biotechnology Reports*. 10:117-125
- Body, M.A.J., Casas, J., Christides, J.P. and Giron, D. 2018. Underestimation of carbohydrates by sugar alcohols in classical anthrone-based colorimetric techniques compromises insect metabolic and energetic studies. *Journal of Insect as Food and Feed*. 1-8.



Bradley, K. 2016. Making Tempeh.

<https://www.milkwood.net/2016/07/18/making-tempeh-village-revitalisation-tool/>. diakses pada tanggal 18 Desember pukul 20.43 WIB.

Bramley PM, 2000. Is Lycopene Beneficial to Human Health?. *Phytochemistry*. 54. pp. 233-236

Buckle, K.A., R.A. Edward and M. Wouton. 2007. *Ilmu Pangan*. Terjemahan dari *Food Science* oleh Purnomo H dan Adiono. Jakarta. Universitas Indonesia Press.

Cahyadi, W. 2006. *Kedelai Khasiat dan Teknologi*. Bandung. Bumi Aksara. Hal.76

Carotenoid DB. 2011. Carotenoid Chemical Structure.  
<http://carotenoiddb.jp/Entries/CA00378.html>. Diakses pada tanggal 4 Maret 2019 pukul 20.45 WIB.

Cempaka, L., Eliza, N., Ardiansyah, Handoko, D.D., dan Astuti, R.M. 2018. Proximate composition, Total Phenolic Content, and Sensory Analysis of Rice Bran Tempeh. *Journal of Science*. 22(2):89-94

Chandi, G.K. and Gill, B.S. 2011. Production and characterization of microbial carotenoids as an alternative to synthetic colors a review. *Int J Food Prop.* 14(3):503-513

CNN. 2013. Kenampakan Tempe Baik dan Kurang Baik.  
<https://www.cnnindonesia.com/gaya-hidup/20141212113107-255-17704/sering-makan-tempe>. Diakses pada tanggal 4 Maret 2019 pukul 12.45 WIB.

Conde-Petit, B., Jeannette, N., Eva, A., Felix, E. and Renato, A. 2001. Perspectives of starch in Food Science. *Chimia*. 55:201-205.

Dehpour, A. A., Ebrahimzadeh, M. A., Fazel, N. S. and Mohammad, N. S. 2009. Antioxidant activity of the methanol extract of *Ferula assafoetida* and its essential oil composition. *Grasas Aceites*. 60 (4).

Departemen Kesehatan RI, 1992. *Daftar Komposisi Bahan Makanan*. Jakarta. Bhratara Karya Aksara..



- Derradji-Benmeziane, F., R. Djamai and Y. Cadot. 2014. Antioxidant capacity, total phenolic, carotenoid and vitamin C contents of five table grape varieties from Algeria and their correlation. *J. Int. Sci. Vigne Vin.* 48:153-162
- Endrawati, D. dan Kusumaningtyas, E. 2017. Beberapa fungsi Rhizopus sp dalam meningkatkan nilai nutrisi bahan pakan. *WARTAZOA.* 27(2):081-088.
- Feng, X.M. 2006. *Microbial Dynamics during Barley Tempeh Fermentation.* Acta. Swedish University of Agricultural Sciences Uppsala. Hal 59.
- Fiedor, J. dan Burda, K., 2014. Potential Role of Carotenoids as Antioxidants in Human Health and Disease. *Nutrients.* 6: 466–488.
- Fischer, C. and Holl, W. 1991. Food reserves and Scots pine (*Pinus sylvestris L.*) I. Seasonal Changes in the Carbohydrate and Fat Reserve of pine needles. *Tree.* 5:187-195.
- Fried, J. and J. Sherma. 1996. *Practical Thin-Layer Chromatography a Multidisiplinary Approach.* Boca Raton. CRC Press, Inc. p. 2.
- Gandjar, I. G. dan A. Rohman. 2012. *Kimia Farmasi Analisis.* Yogyakarta. Pustaka Pelajar. hal. 329
- Giandwood. 2007. *Chemistry of the Element 2<sup>nd</sup> ed.* Oxford UK. Butterwoit Neninemann.
- Gibson, R. S. 2005. *Principles of Nutritional Assessment.* Second Edition. New York. Oxford University Press Inc.
- Ginting, Erliana., Sri Satya Antarlina, dan Sri Widowati. 2009. Variates Ungul Kedelai Untuk Bahan Baku Industri Pangan. *Jurnal Litbang Pertanian,* 28(3) 79-87
- Gobel, R. B., E. Johannes dan A. I. Latunra. 2006. Biologi Dasar. Program TPB-UNHAS. Makassar..
- Gregory, L., Yoshihara, E., Silva, S.K.F., Marquez, E.C., Ribeiro, B.L.M., Souza Meira Junior, E.B., Rossi, R.S., Amarante, A.F.T., Hasegawa, M.Y. 2017. Anthelmintic Effect of Dried Ground Banana Plant Leaves (*Musa* spp.) Fed to Sheep Artificially Infected with *Haemonchus Contortus* and *Trichostrongylus colubriformis.* *Afr J Tradit Complement Altern Med.* 14(1):138-144.



- Hansen, J. and Moller, I. 1975. Percolation of Starch and Soluble Carbohydrates from Plant Tissue for Quantitative Determination with Anthrone. *Analytical Biochemistry*. 68:87-94, doi:10.1016/0003-2697(75)90682-X.
- Harborne. 1987. *Metode Fitokimia Penuntun Cara Modern Menganalisis Tumbuhan*. terbitan kedua. Bandung. Penerbit ITB. Hal 5-77, 103-115, 147-157, 235-241
- Harjadi, S. S. 1989. *Dasar-Dasar Hortikultura*. Program Studi Hortikultura. Departemen Budidaya Fakultas Pertanian. IPB. Bogor.
- Hartmann, T. 1991. *Alkaloids*. In G. A. Rosenthal and M. R. Berenbaum, (Eds.), *Herbivores: Their Interaction with Secondary Plant Metabolites: Vol. I. The chemical participants*, (2nd ed.) (pp. 33-85). San Diego: Academic press.
- Harvell, C. D., and Tollrian, R. (Eds.). 1999. *Why Inducible Defenses? In The Ecology and Evolution of Inducible Defenses* (pp. 3-9). Princeton, New Jersey: Princeton University Press.
- Hidaka, T., Katsuki, S. Nagata, Y. and Nakatsu, S. 1986. Partial purification and properties of pumpkin lipoxygenase with carotene-bleaching activity. *J. Food Biochem.* 10:55-73.
- Husen, A. 2010. Growth Characteristics, Physiological and Metabolic Responses of Teak (*Tectona grandis* Linn. f.) Clones Differing in Rejuvenation Capacity Subjected to Drought Stress. *Silvae Genetica*. 59(2-3): 124-136.
- Ilmiwati, C., Reza, M., Rahmatini dan Rustam, E. 2017. Edukasi Pemakaian Plastik Sebagai Kemasan Makanan dan Minuman serta Risikonya Terhadap Kesehatan Pada Komunitas Di Kecamatan Bungus Teluk Kabung, Padang. *Jurnal Ilmiah Pengabdian kepada Masyarakat*. 1(1):20-28
- Imam Supardi dan Sukamto. 1999. *Mikrobiologi Dalam Pengolahan dan Pengolahan Pangan*. Bandung. Penerbit alumni.
- International Agency for Research on Cancer. 1998. *IARC Handbook of Cancer Prevention : Carotenoids*. Lyon. International Agency for Research on Cancer.



- Jayanegara, A. and A. Sofyan. 2008. Penentuan aktivitas biologis tanin beberapa hijauan secara in vitro menggunakan 'hohenheim gas test' dengan polietilen glikol sebagai determinan. *Media Peternakan*. 31(1): 44-52
- Jork. 1990. Thin-Layer Chromatography, Vol.Ia, 12, Federal Republic of Germany
- Kabera, J.N., Semana, E., Mussa, A.R., and He, X. 2014. Plant Secondary Metabolites: Biosynthesis, Classification, Function and Pharmacological Properties. *Journal of Pharmacy and Pharmacology*, 2, 377-392.
- Karban, R., and Baldwin, T. T. 1997. *Induced Responses to Herbivory*. Chicago: University of Chicago Press.
- Kasmidjo, R.B. 1990. *Tempe: Mikrobiologi dan Biokimia, Pengolahan Serta Pemanfaatannya*. Pusat Antar Universitas Pangan dan Gizi. UGM Yogyakarta.
- Kato, K. and Ishiwa, A. 2015. The Role of Carbohydrates in Infection Strategies of Enteric Pathogens. *Trop Med Health*. 43(1):41-52.
- Kembaren, R. br, 2013. Ekstraksi dan Karakterisasi Serbuk Nano Pigmen Dari Daun Tanaman Jati (*Tectona grandis linn. F*). *Kimia dan Kemasan*, 35(1).
- Kembaren, R. br., Putriliñiar, S., Maulana, N.N., Yulianti, K., Ikono, R., Rochman, N.T. dan Mardliyati, E. 2014. Ekstraksi dan Karakterisasi Serbuk Nano Pigmen dari Daun Tanaman Jati (*Tectona grandis Linn. F*). *J. Kimia Kemasan*. Vol.36 No. 1 :191-196.
- Khotib, M. 2002. *Potensi alelokimia daun jati untuk mengendalikan Echinochloa crusgalli*. Skripsi. Bogor. Institut Pertanian Bogor.
- Khristiani, E.B.E., Sri, K. dan Naomi, Y.C.P. 2018. Aktivitas Antioksidan dan Antibakteri Ekstrak Daun Kapehu (*Guioa diplopetala*). *Prosiding Seminar Nasional Pendidikan Biologi*.
- Kresno, Aji. 2008. Spesifikasi dan Budidaya Tanaman Jati. [http://kbmwbu.jawatengah.go.id/index.php?option=comcontent&task=vie\\_w&id=68&Itemid+45&limit=1&limitstart=8](http://kbmwbu.jawatengah.go.id/index.php?option=comcontent&task=vie_w&id=68&Itemid+45&limit=1&limitstart=8). Diakses pada tanggal 27 Februari 2019.
- Kubo, I., Masuoka, N., Xiao, P., dan Haraguchi,H., 2002, *Antioxidant Capacity of Dodecyl Gallate*, SNT, 1-9.



- Lachowicz, M.J., Preacher, K.J. and Kelley, K. 2018. A novel measurement of effect size for mediation analysis. *Psychological Methods*. 23(2):244-261.
- Lamina, 1989. *Kedelai dan Pengolahannya*. Simpleks, Jakarta.
- Layina, Z. 2019. Pengaruh Perbedaan Pembungkus dan Waktu Fermentasi Tempe terhadap Profil Senyawa Volatil. Skripsi. Universitas Gadjah Mada : Yogyakarta.
- Leba, M.A.U. 2017. *Buku Ajar Ekstraksi Dan Real Kromatologi*. Yogyakarta. Deepublish.
- Lestari, E. 2005. *Pengaruh Penambahan Bekatul pada Sebagai Bahan Pengisi Tempe terhadap Kadar Protein Tempe Kedelai*. Universitas Muhammadiyah Surakarta.
- Li, Q., Shi, X., Zhao, Q., Cui, Y., Ouyang, J., Xu, F., 2016. Effect of cooking methods on nutritional quality and volatile compounds of Chinese chestnut (*Castanea mollissima Blume*). *Food Chemistry* 201: 80–86.
- Litchfield, J. H. 1967. Morel mushroom mycelium as a food flavouring material. *Biotechnology and Bioengineering* 9: 289–304
- Lichtenthaler, H. K. and Buschmann, C. 2001. Chlorophylls and carotenoids: measurement and characterization by UV-Vis spectroscopy. *Current Protocols in Food Analytical Chemistry* 1 (1): F4.3.1-F4.3.8, doi:10.1002/0471142913.faf0403s01.
- Liu, H., Xiang, B. and Qu, L. 2006. Structure analysis of ascorbic acid using near-infrared spectroscopy and generalized two-dimensional correlation spectroscopy. *Journal of Molecular Structure*. 794(1-3):12-17
- Malgorzata, W., Joanna, H. and Konrad, P.M. 2015. Effect of solid-state fermentation with *Rhizopus oligosporus* on bioactive compounds and antioxidant capacity of raw and roasted buckwheat groats. *Ital. J. Food. Sci.* 27:424-431.
- Malangngi, L.P., Meiske, S.S. dan Jessy, J.E.P. 2012. Penentuan Kandungan Tanin dan Uji Aktivitas Antioksidan Ekstrak Biji Buah Alpukat (*Persea americana Mill.*). *Jurnal MIPA UJSRAT*. 1(1):5-10.



- Maskuro, A., 2012, *Deskripsi Tumbuhan Jati dan Peranannya dalam kehidupan Sehari-hari*, Fakultas Keguruan dan Ilmu Pendidikan Universitas Muhammadiyah Jember, Jember.
- Masoud, M.S., Hagagg, S.S., Ali, A.E. and Nasr, N.M. 2012. Synthesis and spectroscopyc characterization of gallic acid and some of its azo complexes. *Journal of Molecular Structure*. 1014:17-25
- Mastuti, T.S. dan Handayani, R. 2014. Senyawa Penyusun Ekstrak N-Heksana dari Daun Pisang Batu, Kepok dan Ambon Hasil Destilasi Air. *Prosiding Seminar Nasional Bioteknologi*. Universitas Surabaya.
- Mata-Gomez, L.C., Montanez, J.C., Mendez-Zavala, A. and Aguilar, C.N. 2014. Biotechnological production od carotenoids by yeast: an overview. *Microbial Cell Factories*. 13:12.
- Meenashree, B., Vasanthi, V. J. and Nancy-Immaculate-Mary, R. 2014. Evaluation of total phenolic content and antimicrobial activities exhibited by the leaf extracts of *Musa acuminata* (banana). *International Journal of Current Microbiological Applied Science*. 3(5): 136-141
- Miller, H.E., F. Rigelholz, L. Marquart,A. Prakash, M. Kanter. 2000. Antioxidant Content of Whole Grain Breakfast Cereal, Fruits, and Vegetables. *Journal of The American College of Nutrition*. Vol. 19 No. 3.
- Monwa, M., Terao, J., Ito, M., Saito, M. and Chikuni, K. 1994. Carotenoid component in soybeans seeds varying with seed color and maturation. *Biosci. Biotech. Biochem*. 58(5):926,930
- Moon, J.K. and Shibamoto, T. 2009. Antioxidant assays for plant and food components. *Journal of agricultural and Food Chemistry*. 57(5): 1655-1666
- Mun'im, A., O. Negishi, and T. Ozawa. 2003. Antioxidative compounds from *Crotalaria sessiliflora*. *Bioscience, Biotechnology, and Biochemistry*. 67 (2): 410-414.
- Muthalib, A. 2009. Klorofil dan Penyebaran di Perairan. <http://wwwabdulmuthalib.co.cc/2009/06/>. Diakses pada 23 November 2019 pukul 21.55 WIB.



- Nalfi, A. 2018. Tempe Daun Jati. <https://adenalfi.blogspot.com/2016/10/cara-mudah-membuat-ragi-tempe-sendiri.html>. Diakses pada tanggal 4 Maret 2019 pada pukul 15.13 WIB.
- Nout, M.J. R. and J.L. Kiers. 2005. Tempe fermentation, Innovation and Functionality: Update Into The Millenium. *Journal of Applied Microbiology*. 69:609-633
- Nurdin, Kusharto, C. M., Tanziha, I., dan Januwati, M. 2009. Kandungan klorofil berbagai jenis daun tanaman dan Cu-turunan klorofil serta karakteristik fisiko-kimianya, 4(1), 13–19.
- Nutrient Review. 2016. Starch Structure. <http://www.nutrientsreview.com/carbs/polysaccharides-starch.html>. Diakses pada tanggal 4 Maret 2019 pukul 20.20 WIB.
- Nutrition Value. 2019. Soybean, raw, mature seeds. [https://www.nutritionvalue.org/Soybeans%2C\\_raw%2C\\_mature\\_seeds\\_nutritional\\_value.html](https://www.nutritionvalue.org/Soybeans%2C_raw%2C_mature_seeds_nutritional_value.html). Diakses pada tanggal 4 Januari 2020 pukul 20.45 WIB.
- Patra, A. K. and J. Saxena. 2010. Anew perspective on the use of plant secondary metabolites to inhibit methanogenesis in the rumen. *J. Phytochemistry*. 71: 1198–1222
- Pokorny, J. and Korczak, J. 2001. Preparation of natural antioxidant. In: Pokorny, J., Yanishlieva, N. and Gordon, M. (eds). *Antioxidant in Food: Practical Applications*. Woodhead Publishing Limited. Cambridge.
- Purwaningrum, P. 2016. Upaya Mengurangi Timbulan Sampah Plastik di Lingkungan. *Jurnal Teknologi Lingkungan*. Vol 8 No.2. 141-147.
- Purwayanti, S., Gardjito, M., Santoso, U., and Supriyadi. 2013. Taste compounds from crude extract of *bekkai lan* (*Albertisia papuana* Becc.). *Journal of Food and Nutrition Sciences* 4: 33-37.
- Putri, B.D., Sri, W., dan Wiharyani, W. 2018. Tempe kacang komak dengan beberapa pembungkus yang berbeda selama fermentasi. *Pro Food*. 4(2):343-350.
- Rachman A. 1989. *Pengantar Teknologi Fermentasi*. Bogor. IPB Pr.



- Radiati, A. dan S. 2016. Analisis Sifat Fisik , Sifat Organoleptik , dan Kandungan Gizi pada Produk Tempe dari Kacang Non-Kedelai. *Jurnal Aplikasi Teknologi Pangan*, 5(1), 16–22.
- Rafi M, Widyasstuti N, Suradikusumah E, dan Darusman L K. 2012. Aktivitas Antioksidan, Kadar Fenol dan Flavonoid Total dari Enam Tumbuhan Obat Indonesia. *Jurnal Bahan Alam*. 8(3).
- Rahayu, A.; Suranto, dan Purwoko, T. 2005. Analisis Karbohidrat, Protein, dan Lemak pada Pembuatan Kecap Lamtoro gung (Leucaenaleucocephala) terfermentasi Aspergillus oryzae. *Jurnal Bioteknologi* 2(1): 14-20.
- Randhir, R., Y. T. Lin, and K. Shetty. 2004. Phenolics, their anti-oxidant and antimicrobial activity in dark germinated fenugreek sprouts in response to peptide and phytochemical elicitors. *Asia Pac. J. Clin. Nutr.* 13 : 295 -307.
- Robinson, T., 1995, *The Organic Constituent of Higher Plants*, diterjemahkan oleh Kosasih Padmawinata dan Iwang Soediro, Edisi VI, 71-72. Bandung. Penerbit ITB.
- Robinson, J.C. 2010. *Bananas and Plantains*. Wallingford: Oxfordshire OXIO.
- Rodriguez-Amaya, D.B., et al., 2001, *A Guide To Carotenoid Analysis In Food*, International Life sciences Institutue, Washington, DC, USA
- Rukmana, R. dan Yuniarsih, Y. 1996. *Kedelai: Budidaya dan Pasca Panen*. Penerbit Kanisius. Yogyakarta.
- Saija, A., Scalese, M., Lanza, M., Marzullo, D., Bonina, F. and Castelli, F. 1995. Flavonoids as Antioxidant Agents: Importance of Their Interaction with Biomembranes. *Free Radic Biol Med.* 19(4): 481- 486.
- Saptarini, N.M. and Herawati, I.E. 2015. Comparative antioxidant on the *Ficus benjamina* and *Annona reticulata* leaves. *Int J Public Health Sci.* 4(1):21-6.
- Sarwono, B. 2005. *Membuat Tempe Oncom*. Jakarta:Penebar Swadaya.
- Sarwono, Bambang. 2010. *Usaha Membuat Tempe dan Oncom*. Jakarta. Penebar Swadaya.
- Sastrahidayat, I.K. 2014. *Peranan Mikroba bagi Kesehatan Tanaman dan Kelestarian Lingkungan*. UB Press. Malang.



Schwartz, H. 2019. *Glycine max* morphology.

<https://gobotany.newenglandwild.org/species/glycine/max/>. Diakses pada tanggal 4 Maret 2019 pukul 21.00 WIB

Scott, K.J. 2001. Detection and Measurement of Carotenoids by UV/UV VIS Spectrophotometry In: Wroldstad, R.E. Acree, T.E., An, H., Decker, E.A., Penner, M.H., Reid, D.S., Schwartsz, S.J. Shoemaker, C.F., Smith, D.M., Sporns, P. (Eds). *Current Protocol in Food Analytical Chemistry*. John Wiley & Sons, Inc. F2.2.1-F2.2.10.

Shurtleff, W. Dan A. Aoyagi. 1979. *The Book of Tempeh*. New York: Harper and Row Publisher.

Sidiq, M., Mappiratu, dan Nurhaeni. 2016. Kajian Kandungan Fenolat dan Aktivitas Antioksidan Ekstrak Etanol Tempe Gembus dari Berbagai Waktu Inkubasi. *KOVALEN*. 2(3):1-9

Siemens, D. H., Garner, S. H., Mitchell-Olds, T., and Callaway, R. M. 2002. Cost of Defense in The Context of Plant Competition: *Brassica rapa* May Grow and Defend. *Ecology*, 83(2), 505–517.

Simanjuntak, P., T.Parwati, L. E. Lenny, S. Tamat, R. Murwani. 2004. Isolasi dan Identifikasi Senyawa Antioksidan dari Ekstrak Benalu Teh, Scrrulaortiana (Korth) Danser (Loranthaceae). *Journal Ilmu Kefarmasian Indonesia ISSN 1693-1831*, Vol.2. No. 1.

Simms, E. L. 1992. *Costs of Plant Resistance to Herbivory*. In Ecology, Evolution and Genetics, R. S. Fritz, and E. L. Simms (Eds.). Plant Resistance to Herbivores and Pathogens (pp. 392-425). Chicago: University of Chicago Press

Siregar, E.B.M. 2005. *Potensi Budidaya Jati*. Program Studi Kehutanan Fakultas Pertanian Universitas Sumatera Utara.

Stahl, E. 1983. *Analisis Obat secara Kromatografi dan Mikroskopi*. Penebit ITB: Bandung.

Steenis, Dr.C.G.G.J. Van. 1992. *Flora*. Pradnya Paramita : Jakarta.

Steinkraus, K.H., 1983. *Handbook Of Indigenous Fermented Foods*, Marcell Dekker, Inc. New York



- Stotz, H. U., Kroymann, J., and Mitchell-Olds, T. 1999. Plant insect Interactions. *Current Opinion in Plant Biology*, 2, 268-272.
- Su, S., Y. Zhou, J. G. Qin, W. Yao, and Z. Ma. 2010. Optimization of the method for chlorophyll extraction in aquatic plants. *Journal of Freshwater Ecology* 25(4): 531-538, doi:10.1080/02705060.2010.9664402.
- Sudarmadji. S., Haryono, B., Suhardi. 1996. *Analisa Bahan Makanan dan Pertanian*. Liberty Yogyakarta. Yogyakarta.
- Suharyono, A. S. dan Susilowati. 2006. Pengaruh Jenis Tempe dan Bahan Pengikat Terhadap Sifat Kimia dan Organoleptik Produk Nugget Tempe. Prosiding Seminar Hasil-hasil Penelitian dan Pengabdian Kepada Masyarakat, Universitas Lampung, 2006, hal 280-290. <http://lemlit.unila.ac.id/file/Prosiding/ProsidingI2006.pdf>. Diakses pada tanggal 27 Februari 2019
- Sumarma, Y. 2001. *Budidaya Jati*. Penebar Swadata. Jakarta.
- Sumenda, L. 2011. Analisis Kandungan Klorofil Daun Mangga (*Mangifera Indica* L.) Pada Tingkat Perkembangan Daun Yang Berbeda. *Bioslogos*. 1(1).
- Suprapto, H.S. 1998. *Bertanam Kedelai*. Penebar Swadata. Jakarta.
- Susanto T, E. Zubaidah, dan S.B. Wijanarko. 1998. Studi tentang aktivitas antioksidan pada tempe terhadap lama fermentasi jenis pelarut dan ketahanan terhadap proses pemanasan. *Prosiding Seminar Nasional Teknologi Pangan dan Gizi*. Yogyakarta.
- Swabrick, J(ed). 2007. *Encyclopedia of Pharmaceutical Technology*, third edition. Informa Healthcare, USA, Inc.
- Tahir, A., Anwar, M., Mubeen, H. and Raza, S. 2018. Evaluation of Physicochemical and Nutritional Content in Soybean Fermented Food Tempeh by Rhizopus oligosporus. *Journal of Advances in Biology & Biotechnology*. 17(1):1-9
- Takeda, S., Ida, K., Inumaru, K., Nishi, A. and Fujisawa, E. 1996. Light-induced changes in carotenoid composition in cultures green cells of *Nicotiana tabacum*. *Biosci. Biotech. Biochem.* 60(11): 1864-1867



- Tatipata, A. 2008. The Effect of Moisture Content, Package and Storage Period on Mitochondrial Inner Membrane Protein of Soybean Seed. *Buletin Agronomi*, 36(1), 8–16.
- Tjitosoepomo G. 2002. *Taksonomi Tumbuhan (Spermatophyta)*. Yogyakarta : Gadjah Mada University Press
- USDA, 2016. *Glycine max* classification. <https://plants.usda.gov/java/>. Diakses pada tanggal 20 Februari 2019 pukul 11.33 WIB.
- USDA, 2016. *Tectona grandis* classification. <https://plants.usda.gov/java/>. Diakses pada tanggal 4 Maret 2019 pukul 21.12 WIB.
- Vermerris, W. and Ralph, N. 2008. *Biochemistry of Phenolic Compounds*. Springer. USA. p.1.
- Waksmundzka-Hajnos, M., Kowalska, T., and Sherma, J. 2008. *Thin Layer Chromatography In Phytochemistry*. CRC Press. New York. Pp: 5, 6, 358
- Wardlaw, G.M. 1999. *Protein. In Perspectives in nutrition*. San Francisco. The McGraw-Hill.
- Widarta, I. W. R., dan I. W. Arnata. 2014. Stabilitas aktivitas antioksidan ekstrak bekatul beras merah terhadap oksidator dan pemanasan pada berbagai pH. *J. Teknol. Dan Industri Pangan*. 25 (2): 193-199.
- Winarno,F.G, et al., 1980. *Pengantar Teknologi Pangan*. Jakarta : PT. Gramedia
- Winarno. 1994. *Sterilisasi Komersial Produk – Produk Pangan*. Jakarta : Gramedia.
- Wolf, F.T. 1963. Effect of Light and Darkness on Biosynthesis of Carotenoid Pigments in Wheat Seedlings. <http://www.plantphysiol.org/content/plantphysiol/38/6/649.full.pdf>.
- Wolfson, M.L., Schuetz, R.M. and Cavalieri, L.F. 1948. Chemical interaction of amino compounds and sugars III the conversion of D-glucose to 5-(hydroxymethyl)-2-furaldehyde. *Journal of American Chemical Society*. 70: 514
- Wulandari, L., Retnaningtyas, Y., Mustafidah, D. 2013. Pengembangan dan Validasi Metode Kromatografi Lapis Tipis Densitometri untuk Penetapan Kadar Teofilin dan Efedrin Hidroklorida secara Simultan pada Sediaan Tablet. *JKTI*. Vol. 15(1): 15-21



KANDUNGAN KARBOHIDRAT, KAROTENOID DAN AKTIVITAS ANTIOKSIDAN TEMPE DENGAN

PERBEDAAN PEMBUNGKUS

FARDA TSAQOUVA AHZA, Dr. Tri Rini Nuringtyas, S.Si., M.Sc.

Universitas Gadjah Mada, 2020 | Diunduh dari <http://etd.repository.ugm.ac.id/>

UNIVERSITAS  
GADJAH MADA

Youngson, R. 1998. *Antioxidants: Vitamins C and E for Health*. Sheldon Press.

London, pp. 18-20.

Zakynthinos. G. and Varzaka, T. 2016. Carotenoids: from Plants to Food Industry.

*Curr Res Nutr Food Sci.* Vol.4:38-51.