



DAFTAR PUSTAKA

- Abeysinghe, D.C., Li, X., Sun, C., Zhang, W., Zhou, C. & Chen, K., 2007. Bioactive compounds and antioxidant capacities in different edible tissues of citrus fruit of four species. *Food chemistry*, 104(4), pp.1338-1344.
- Agoes, G., 2007, *Teknologi Bahan Alam*, ITB Press, Bandung.
- Anwer, M.K., Al-Shdefat, R., Jamil, S., Alam, P., Abdel-Kader, M.S. & Shakeel, F., 2014. Solubility of bioactive compound hesperidin in six pure solvents at (298.15 to 333.15) K. *Journal of Chemical & Engineering Data*, 59(6), pp.2065-2069.
- Balitjestro, 2014, Varietas Jeruk, <http://balitjestro.litbang.pertanian.go.id/tag/varietas-jeruk/>, 2 Mei 2020.
- Benelli, P., Riehl, C.A., Smânia Jr, A., Smânia, E.F. & Ferreira, S.R., 2010. Bioactive extracts of orange (*Citrus sinensis* L. Osbeck) pomace obtained by SFE and low pressure techniques: mathematical modeling and extract composition. *The Journal of Supercritical Fluids*, 55(1), pp.132-141.
- Chan, C.C., Lee, L.Y.E. & Zhang, X., 2004, *Analitycal Method Validation and Intrumental Performent Verification*, John Wiley & Sons, New Jersey.
- Choi, S.Y., Ko, H.C., Ko, S.Y., Hwang, J.H., Park, J.G., Kang, S.H., Han, S.H., Yun, S.H. & Kim, S.J., 2007. Correlation between flavonoid content and the NO production inhibitory activity of peel extracts from various citrus fruits. *Biological and Pharmaceutical Bulletin*, 30(4), pp.772-778.
- Cseke, L.J., Setzer, W.N., Vogler, B., Kirakyosan, A., & Kaufman, P.B., 2006. Traditional, analytical, and preparative separations of naturalproducts. *Natural products from plants*, 2, pp.263-317.
- Depkes RI, 1979, *Farmakope Indonesia*, Edisi III, Departemen Kesehatan Republik Indonesia, Jakarta.
- Depkes RI, 1986, *Sediaan Galenik*, Direktorat Jenderal Pengawasan Obat dan Makanan Departemen Kesehatan Republik Indonesia, Jakarta.
- Depkes RI, 1995, *Materia Medika Indonesia*, Jilid VI, Departemen Kesehatan Republik Indonesia, Jakarta.
- Depkes RI, 2000, *Parameter Standar Umum Ekstrak Tumbuhan Obat*, Cetakan Pertama, Departemen Kesehatan Republik Indonesia, Jakarta.



- Depkes RI, 2013, *Farmakope Herbal Indonesia*, Edisi I, Suplemen III, Departemen Kesehatan Republik Indonesia, Jakarta.
- Escarpa, A. & Gonzalez, M.C., 2001. An overview of analytical chemistry of phenolic compounds in foods. *Critical Reviews in Analytical Chemistry*, 31(2), pp.57-139.
- Etebu, E. & Nwauzoma, A.B., 2014. A review on sweet orange (*Citrus sinensis* L Osbeck): health, diseases and management. *Am J Res Commun*, 2(2), pp.33-70.
- Gandjar, I.G. & Rohman, A., 2007, *Kimia Farmasi Analisis*, Pustaka Pelajar, Yogyakarta.
- Gandjar, I.G. & Rohman, A., 2018, *Spektroskopi Molekuler untuk Analisis Farmasi*, UGM Press, Yogyakarta.
- Ghasemi, K., Ghasemi, Y. & Ebrahimzadeh, M.A., 2009. Antioxidant activity, phenol and flavonoid contents of 13 citrus species peels and tissues. *Pak J Pharm Sci*, 22(3), pp.277-281.
- Guenther, E., 1987, *Minyak Atsiri*, Jilid IV, UI Press, Jakarta.
- Gupta, A. & Singh, A., 2017. Efficacy of orange peel as a mosquito repellent, *International Journal of Home Science*, 3(2), pp. 143-146.
- Harborne, J.B., 1987, *Metode Fitokimia: Penuntun Cara Modern Menganalisis Tumbuhan*, 78, Penerbit ITB, Bandung.
- Hardiyanto, M.E., & Sulasmi, E.S., 2007, Kekerabatan Genetik Beberapa Spesies Jeruk Berdasarkan Taksonometri, *Jurnal Hortikultura* 17(3), pp. 203-216.
- Hismath, I., Wan Aida, W.M. & Ho, C.W., 2011. Optimization of extraction conditions for phenolic compounds from neem (*Azadirachta indica*) leaves. *International Food Research Journal*, 18(3).
- Jackson, B.P. & Snowdon, D.W, 1990, *Atlas of Microscopy of Medicinal Plants, Culinary Herbs and Spices*, Belhaven Press, London.
- Jork, H., Funk, W., Fischer, W., & Wimmwr, H., 1990, *Thin-Layer Chromatography: Reagent and Detection Methods*, VCH, Jerman.
- Klimczak, I., Małecka, M., Szlachta, M. & Gliszczynska-Świgło, A., 2007. Effect of storage on the content of polyphenols, vitamin C and the antioxidant activity of orange juices. *Journal of Food Composition and Analysis*, 20(3-4), pp.313-322.



Kujawska, M. & Pieroni, A., 2015. Plants used as food and medicine by polish migrants in Misiones, Argentina. *Ecology of food and nutrition*, 54(3), pp.255-279.

Long, X., Zeng, X., Yan, H., Xu, M., Zeng, Q., Xu, C., Xu, Q., Liang, Y. & Zhang, J., 2019. Flavonoids composition and antioxidant potential assessment of extracts from Gannanzao Navel Orange (*Citrus sinensis* Osbeck Cv. Gannanzao) peel. *Natural product research*, pp.1-5.

Lv, X., Zhao, S., Ning, Z., Zeng, H., Shu, Y., Tao, O., Xiao, C., Lu, C. & Liu, Y., 2015. Citrus fruits as a treasure trove of active natural metabolites that potentially provide benefits for human health. *Chemistry Central Journal*, 9(1), p.68.

Markham, K.R., 1988, *Cara Mengidentifikasi Flavonoida*, ITB Press, Bandung.

Mercer, D.G., 2008. Solar drying in developing countries: possibilities and pitfalls. *Using Food Science and Technology to Improve Nutrition and Promote National Development, International Union of Food Science and Technology*, 4.

Mierziak, J., Kostyn, K. & Kulma, A., 2014. Flavonoids as important molecules of plant interactions with the environment. *Molecules*, 19(10), pp.16240-16265.

Nicolosi, E., Deng, Z.N., Gentile, A., La Malfa, S., Continella, G & Tribulato, E., 2000. Citrus phylogeny and genetic origin of important species as investigated by molecular markers. *Theoretical and Applied Genetics*, 100(8), pp.1155-1166.

Pecsok, L.R., Shields, D.L., Cairns, T. & William, M.G.I., 1968, *Modern of Chemicals Drug Analysis*, John Wiley & Sons, New York.

Piccinelli, A.L., García M.M., Armenteros, D.M., Alfonso, M.A., Arevalo, A.C., Campone, L. & Rastrelli, L., 2008. HPLC-PDA-MS and NMR characterization of C-glycosyl flavones in a hydroalcoholic extract of *Citrus aurantifolia* leaves with antiplatelet activity. *Journal of agricultural and food chemistry*, 56(5), pp.1574-1581.

Pons, E., Alquézar, B., Rodríguez, A., Martorell, P., Genovés, S., Ramón, D., Rodrigo, M.J., Zacarías, L. & Peña, L., 2014. Metabolic engineering of β-carotene in orange fruit increases its in vivo antioxidant properties. *Plant biotechnology journal*, 12(1), pp.17-27.

Pracaya, 2009, *Jeruk Manis : Varietas, Budaya, dan Pascapanen*, Swadaya, Depok.

Pramono, Suwijiyo, 2015, *Diktat Kuliah Galenika*, Fakultas Farmasi Universitas Gadjah Mada, November 2019.



UNIVERSITAS
GADJAH MADA

Uji Pendahuluan Parameter Standar Simplisia dan Ekstrak Kulit Buah Jeruk Baby (*Citrus sinensis* (L.) Osbeck)
ANDINY A, Prof. Dr. apt. Suwijiyo Pramono, DEA.
Universitas Gadjah Mada, 2020 | Diunduh dari <http://etd.repository.ugm.ac.id/>

Procházková, D., Boušová, I. and Wilhelmová, N., 2011. Antioxidant and prooxidant properties of flavonoids. *Fitoterapia*, 82(4), pp.513-523.

Pubchem, 2019, Flavone, <https://pubchem.ncbi.nlm.nih.gov/compound/Flavone>, 3 Oktober 2019.

Pubchem, 2019, Hesperidin, <https://pubchem.ncbi.nlm.nih.gov/compound/Hesperidin>, 3 Oktober 2019.

Pubchem, 2019, Nobiletin, <https://pubchem.ncbi.nlm.nih.gov/compound/Nobiletin>, 3 Mei 2020.

Rukmana, I.H.R., 2003, *Jeruk Manis*, Kanisius, Yogyakarta.

Saifudin, A., Rahayu, & Teruna, 2011, *Standardisasi Bahan Obat Alam*, Graha Ilmu, Yogyakarta.

Srivastava, M.M., 2011. An overview of HPTLC: A modern analytical technique with excellent potential for automation, optimization, hyphenation, and multidimensional applications. In *High-performance thin-layer chromatography (HPTLC)* (pp. 3-24). Springer, Berlin, Heidelberg.

Steenis, C., 1992, *Flora*, Cetakan 5, Pradnya Pramita, Jakarta.

Tavasalkar, S.U., Mishra, H.N. & Madhavan, S., 2012. Evaluation of antioxidant efficacy of natural plant extracts against synthetic antioxidants in sunflower oil. *Open Access Scientific Reports*, 1(11), p.504.

Varzakas, T. & Tzia, C., 2014. *Food Engineering Handbook: Food Process Engineering*. CRC Press, Boca Raton.

WHO, 2003, Traditional medicine. <http://www.who.int/mediacentre/factsheet/fs134/en/>, 2 Mei 2020.

Ye, X., 2017, *Phytochemicals in Citrus: Applications in Functional Foods*, CRC Press, Bocaraton.

Zhang, L., Shan, Y., Tang, K. & Putheti, R., 2009. Ultrasound-assisted extraction flavonoids from Lotus (*Nelumbo nuficera* Gaertn) leaf and evaluation of its anti-fatigue activity. *International Journal of Physical Sciences*, 4(8), pp.412-422.