



DAFTAR PUSTAKA

- Ahmad, S., Thompson, A. K., Hafiz, A. I., & Asi, A. A. (2001). Effect of Temperature on the Ripening Behavior and Quality of Banana Fruit. *International Journal of Agriculture & Biology*, 3(2), 224–227.
- Ai, C., Huang, L., & Zhang, Z. (2020). A Mann – Whitney Test of Distributional Effects in A Multivalued. *Journal of Statistical Planning and Inference*, 209, 85–100. <https://doi.org/10.1016/j.jspi.2020.03.002>
- Aini, N. (1994). *Pengaruh Suhu dan Penambahan Gas Etilen Pada Kelembaban Tinggi Terhadap Kecepatan Proses Pemeraman dan Mutu Buah Pisang (Musa paradisiaca) cv. Ambon Putih* [Institut Pertanian Bogor]. <https://doi.org/10.1017/CBO9781107415324.004>
- Alafaghani, A., & Qattawi, A. (2018). Investigating The Effect of Fused Deposition Modeling Processing Parameters Using Taguchi Design of Experiment Method. *Journal of Manufacturing Processes*, 36, 164–174. <https://doi.org/10.1016/j.jmapro.2018.09.025>
- Ali, M. M., Janius, R. B., Nawi, N. M., & Hashim, N. (2018). Prediction of Total Soluble Solids and pH in Banana Using Near Infrared Spectroscopy. *Journal of Engineering Science and Technology*, 13(1), 254–264.
- Amin, M., Hossain, M., Rahim, M., & Uddin, M. (2015). Determination of Optimum Maturity Stage of Banana. *Bangladesh Journal of Agricultural Research*, 40(2), 189–204. <https://doi.org/10.3329/bjar.v40i2.24557>
- Andarwulan, N., Kusnandar, F., & Herawati, D. (2011). *Analisis Pangan*. Dian Rakyat.
- Anggraini, R. (2014). *Kajian Penguningan (Degreening) Pada Jeruk Keprok Madu Terigas Asal Kabupaten Sambas Kalimantan Barat*. Institut Pertanian Bogor.
- Anonim. (2005a). *Air dan Air Limbah – Bagian 27: Cara Uji Kadar Padatan Terlarut Total Secara Gravimetri*. Badan Standardisasi Nasional.
- Anonim. (2005b). *Prospek dan Arah Pengembangan Agribisnis Pisang*. Badan Penelitian dan Pengembangan Pertanian.
- Anonim. (2009a). *SNI-7422-2009*. Badan Standardisasi Nasional.
- Anonim. (2009b). *Standar Operasional Prosedur (SOP) Pisang Ambon Kabupaten Gunung Kidul*. Dinas Pertanian Provinsi DIY.
- Anonim. (2014). *Statistik Hortikultura Daerah Istimewa Yogyakarta 2014*. BPS Provinsi DI Yogyakarta.



- Anonim. (2016a). *Analisis Informasi Statistik Pembangunan Daerah Istimewa Yogyakarta 2016*. Badan Perencanaan Pembangunan Daerah - Badan Pusat Statistik Daerah Istimewa Yogyakarta.
- Anonim. (2016b). *Statistik Tanaman Buah-Buahan dan Sayuran Tahunan Indonesia 2015*. Badan Pusat Statistik.
- Anonim. (2018a). *Statistik Hortikultura Daerah Istimewa Yogyakarta 2018*. BPS Provinsi DI Yogyakarta.
- Anonim. (2018b). *Statistik Tanaman Buah-Buahan dan Sayuran Tahunan Indonesia 2017*. Badan Pusat Statistik.
- Anonim. (2019). *Statistik Tanaman Buah-Buahan dan Sayuran Tahunan Indonesia 2018*. Badan Pusat Statistik.
- Anonim. (2020). *Produksi Tanaman Buah-Buahan 2019*. Badan Pusat Statistik; Badan Pusat Statistik. <https://www.bps.go.id>
- Ball, D. W. (2006). Concentration Scales for Sugar Solutions. *Journal of Chemical Education*, 83(10), 1489–1491. <https://doi.org/10.1021/ed083p1489>
- Belew, D., Park, D. S., Tilahun, S., & Jeong, C. S. (2016). The Effects of Treatment with Ethylene-Producing Tablets on the Quality and Storability of Banana (Musa sp.). *Korean Journal of Horticultural Science & Technology*, 5(34), 746–754. <https://doi.org/10.12972/kjhst.20160078>
- Ben Nasr, I., & Chebana, F. (2019). Homogeneity Testing of Multivariate Hydrological Records, Using Multivariate Copula L-moments. *Advances in Water Resources*, 134. <https://doi.org/10.1016/j.advwatres.2019.103449>
- Bhadoria, P., Nagar, M., Bharihoke, V., & Bhadoria, A. S. (2018). Ethepron, An Organophosphorous, A Fruit and Vegetable Ripener: Has Potential Hepatotoxic Effects? *Journal of Family Medicine and Primary Care*, 7(1), 179–183. <https://doi.org/10.4103/jfmpc.jfmpc>
- Boguski, T. (2008). Understanding Units of Measurement. *Environmental Science and Technology Briefs for Citizens*, 1–3.
- Campbell, M. K., & Farrell, S. O. (2009). *Biochemistry* (6th Editio, Vol. 20). Thomson Brooks/Cole.
- Cano-Lamadrid, M., Lipan, L., Hernández, F., Martínez, J. J., Legua, P., Carbonell-Barrachina, Á. A., & Melgarejo, P. (2018). Quality Parameters, Volatile Composition, and Sensory Profiles of Highly Endangered Spanish Citrus Fruits. *Journal of Food Quality*, 2018. <https://doi.org/10.1155/2018/3475461>
- Casas, M. C., & Chinoperekweyi, J. (2019). Color Psychology and Its Influence on



Consumer Buying Behavior : A Case of Apparel Products. *Saudi Journal of Business and Management Studies*, 6663, 441–456.
<https://doi.org/10.21276/sjbms.2019.4.5.8>

Catalytic Generators. (2020). *Banana*.
https://www.catalyticgenerators.com/ripening_tips/banana/#:~:text=When bananas are ripening%2C they,deal of other physiological changes

Caussiol, L. (2001). *Postharvest Quality of Conventionally and Organically Grown Banana Fruit*. Cranfield University.

Chaudhary, P. R., Bang, H., Jayaprakasha, G. K., & Patil, B. S. (2017). Effect of Ethylene Degreening on Flavonoid Pathway Gene Expression and Phytochemicals in Rio Red grapefruit (*Citrus Paradisi* Macf). *Phytochemistry Letters*, 22, 270–279. <https://doi.org/10.1016/j.phytol.2017.09.016>

Chauvin, M. A., Ross, C. F., Pitts, M., Kupferman, E., & Swanson, B. (2010). Relationship Between Instrumental and Sensory Determination of Apple and Pear Texture. *Journal of Food Quality*, 33(2), 181–198. <https://doi.org/10.1111/j.1745-4557.2010.00292.x>

Conesa, A., Brotons, J. M., Manera, F. J., & Porras, I. (2014). The Degreening of Lemon and Grapefruit in Ethylene Atmosphere: A Cost Analysis. *Scientia Horticulturae*, 179, 140–145. <https://doi.org/10.1016/j.scienta.2014.09.026>

Conidi, C., Castro-Muñoz, R., & Cassano, A. (2020). Membrane-Based Operations in the Fruit Juice Processing Industry: A Review. *Beverages*, 6(1), 1–39. <https://doi.org/10.3390/beverages6010018>

Deepanraj, B., Sivasubramanian, V., & Jayaraj, S. (2017). Multi-response Optimization of Process Parameters in Biogas Production from Food Waste Using Taguchi – Grey Relational Analysis. *Energy Conversion and Management*, 141, 429–438. <https://doi.org/10.1016/j.enconman.2016.12.013>

Deng, W., Wu, J., Da, Y., & Ma, Z. (2020). Effect of Temperature Treatment on Fruit Quality and Immunoregulation of Satsuma (*Citrus unshiu* Marc.) During Storage. *Food Science and Nutrition*, 8(10), 5443–5451. <https://doi.org/10.1002/fsn3.1771>

Dixon, G. R., & Aldous, D. E. (Ed.). (2014). *Horticulture: Plants for People and Places, Volume 1* (Vol. 369, Nomor 1). Springer Science+Business Media Dordrecht. <https://doi.org/10.1017/CBO9781107415324.004>

Dwijananti, P., Handayani, L., Marwoto, P., & Iswari, R. S. (2016). Study of Post-Harvest Ambon Banana (*Musa acuminata*) Preservation Using X-Ray. *Journal of Physics: Conference Series*, 739(1), 1–5. <https://doi.org/10.1088/1742-6596/739/1/012096>



- Elliott, A. C., & Hynan, L. S. (2011). A SAS® Macro Implementation of A Multiple Comparison Post Hoc Test for A Kruskal-Wallis Analysis. *Computer Methods and Programs in Biomedicine*, 102(1), 75–80. <https://doi.org/10.1016/j.cmpb.2010.11.002>
- Etikan, I., Musa, S. A., & Alkassim, R. S. (2016). Comparison of Convenience Sampling and Purposive Sampling. *American Journal of Theoretical and Applied Statistics*, 5(1), 1–4. <https://doi.org/10.11648/j.ajtas.20160501.11>
- Facundo, H. V. D. V., Gurak, P. D., Mercadante, A. Z., Lajolo, F. M., & Cordenunsi, B. R. (2015). Storage at Low Temperature Differentially Affects The Colour and Carotenoid Composition of Two Cultivars of Banana. *Food Chemistry*, 170, 102–109. <https://doi.org/10.1016/j.foodchem.2014.08.069>
- Fairchild, M. D. (2013). Color Appearance Models. In *Color Appearance Models* (Third Edit). John Wiley & Sons, Ltd. <https://doi.org/10.1002/9781118653128.ch10>
- Food Standards Agency. (2002). *McCance and Widdowson's The Composition of Foods* (Sixth summ, Vol. 2, Nomor 4465). Royal Society of Chemistry. <https://doi.org/10.1136/bmj.2.4465.160-a>
- Ghasemi, A., & Zahediasl, S. (2012). Normality Tests for Statistical Analysis: A Guide for Non-Statisticians. *International Journal of Endocrinology and Metabolism*, 10(2), 486–489. <https://doi.org/10.5812/ijem.3505>
- Ginting, E., & Tambunan, M. M. (2018). Selection of Optimal Factor Level from Process Parameters in Palm Oil Industry. *IOP Conference Series: Materials Science and Engineering*, 288(1). <https://doi.org/10.1088/1757-899X/288/1/012056>
- Gomes, J. F. S., Vieira, R. R., & Leta, F. R. (2013). Colorimetric indicator for Classification of Bananas During Ripening. *Scientia Horticulturae*, 150, 201–205. <https://doi.org/10.1016/j.scienta.2012.11.014>
- Gulrajani, M. L. (Ed.). (2010). *Colour Measurement: Principles, Advances and Industrial Applications*.
- Guo, S., Zhong, S., & Zhang, A. (2013). Privacy-preserving Kruskal-Wallis test. *Computer Methods and Programs in Biomedicine*, 112(1), 135–145. <https://doi.org/10.1016/j.cmpb.2013.05.023>
- Hailu, M., Workeneh, T. S., & Belew, D. (2013). Review on Postharvest Technology of Banana Fruit. *African Journal of Biotechnology*, 12(7). <https://doi.org/10.5897/AJBX12.020>
- Hakim, L., & Sumantri, A. (Ed.). (2018). *Statistik Konsumsi Pangan Tahun 2018*. Pusat Data dan Sistem Informasi Pertanian.



- Han, A., Won, J., Kim, O., & Lee, S. E. (2015). Anger Expression Types and Interpersonal Problems in Nurses. *Asian Nursing Research*, 9(2), 146–151. <https://doi.org/10.1016/j.anr.2015.04.001>
- Hasibuan, E. P., & Widodo, W. D. (2015). Pengaruh Aplikasi KMnO₄ dengan Media Pembawa Tanah Liat terhadap Umur Simpan Pisang Mas (Musa sp AA Group.). *Buletin Agrohorti*, 3(3), 387–394.
- Hendry, G. A. F., & Grime, J. P. (1993). *Methods in Comparative Plant Ecology: A Laboratory Manual* (1 ed.). Springer Netherlands. <https://doi.org/10.1007/978-94-011-1494-3>
- Hou, J. C., Hu, Y. H., Hou, L. X., Guo, K. Q., & Satake, T. (2015). Classification of Ripening Stages of Bananas Based On Support Vector Machine. *International Journal of Agricultural and Biological Engineering*, 8(6), 99–103. <https://doi.org/10.3965/j.ijabe.20150806.1275>
- Jaiswal, P., Jha, S. N., Kaur, P. P., Bhardwaj, R., Singh, A. K., & Wadhawan, V. (2014). Prediction of Textural Attributes Using Color Values of Banana (Musa sapientum) During Ripening. *Journal of Food Science Technology*, 51(6), 1179–1184. <https://doi.org/10.1007/s13197-012-0614-2>
- Jassim, N. J. (2020). Solvent Extraction Optimization of Chlorophyll Dye from Conocarpus Lancifolius Leaves. *Journal of Engineering and Technological Sciences*, 52(1), 14–27. <https://doi.org/10.5614/j.eng.technol.sci.2020.52.1.2>
- Jomori, M. L. L., Berno, N. D., & Kluge, R. A. (2016). Ethylene Application After Cold Storage Improves Skin Color of ‘Valencia’ Oranges. *Revista Brasileira de Fruticultura*, 38(4), 1–9. <https://doi.org/10.1590/0100-29452016636>
- Kapoor, D., Kaur, S., & Bhardwaj, R. (2014). Physiological and Biochemical Changes in Brassica Juncea Plants Under Cd-Induced Stress. *BioMed Research International*, 2014. <https://doi.org/10.1155/2014/726070>
- Kawahigashi, H., Kasuga, S., Okuzumi, H., Hiradate, S., & Yonemaru, J. I. (2013). Evaluation of Brix and Sugar Content in Stem Juice from Sorghum Varieties. *Grassland Science*, 59(1), 11–19. <https://doi.org/10.1111/grs.12006>
- Kesari, R., Trivedi, P. K., & Nath, P. (2007). Ethylene-Induced Ripening in Banana Evokes Expression of Defense and Stress Related Genes in Fruit Tissue. *Postharvest Biology and Technology*, 46(2), 136–143. <https://doi.org/10.1016/j.postharvbio.2007.04.010>
- Khare, R. A., & Gogate, P. R. (2020). Optimization of Ultrafiltration of Whey Using Taguchi Method for Maximizing Recovery of Lactose. *Separation and Purification Technology*, 248, 1–10. <https://doi.org/10.1016/j.seppur.2020.117063>



Krishnaiah, K., & Shahabudeen, P. (2012). *Applied Design of Experiments and Taguchi Methods*. PHI Learning Private Limited.

Kucuk, U., Eyuboglu, M., Kucuk, H. O., & Degirmencioglu, G. (2016). Importance of Using Proper Post Hoc Test With ANOVA. *International Journal of Cardiology*, 209, 346. <https://doi.org/10.1016/j.ijcard.2015.11.061>

Kuehni, R. G. (2003). *Color Space and Its Divisions: Color Order from Antiquity to the Present*. John Wiley & Sons, Ltd. <https://doi.org/10.1002/col.10239>

Lee, Y., Go, Y., Yoo, H., Choi, G., Park, H., Kang, J., Lee, W., & Shin, S. (2020). Measurement and Analysis of Biomass Content Using Gas Emissions from Solid Refuse Fuel Incineration. *Waste Management*. <https://doi.org/10.1016/j.wasman.2020.09.036>

Lestari, R., Hasbullah, R., & Harahap, I. S. (2017). Perlakuan Uap Panas dan Suhu Penyimpanan untuk Mempertahankan Mutu Buah Mangga Arumanis (*Mangifera indica L.*). *Jurnal Keteknikan Pertanian*, 5, 177–184.

Li, J., Sun, Q., Sun, Y., Chen, B., Wu, X., & Le, T. (2019). Improvement of Banana Postharvest Quality Using A Novel Soybean Protein Isolate/Cinnamaldehyde/Zinc Oxide Bionanocomposite Coating Strategy. *Scientia Horticulturae*, 258(July). <https://doi.org/10.1016/j.scienta.2019.108786>

Liu, J., Li, F., Liang, L., Jiang, Y., & Chen, J. (2019). Fibroin Delays Chilling Injury of Postharvest Banana Fruit via Enhanced Antioxidant Capability during Cold Storage. *Metabolites*, 1–17.

Lohani, S., Trivedi, P. K., & Nath, P. (2004). Changes in Activities of Cell Wall Hydrolases During Ethylene-Induced Ripening in Banana: Effect of 1-MCP, ABA and IAA. *Postharvest Biology and Technology*, 31(2), 119–126. <https://doi.org/10.1016/j.postharvbio.2003.08.001>

Lozano, J. E. (2006). Fruit Manufacturing: Scientific Basis, Engineering Properties, and Deteriorative Reactions of Technological Importance. In *Fruit Manufacturing*. Springer Science+Business Media, LLC. <https://doi.org/10.1007/978-0-387-30616-2>

Lustriane, C., Dwivany, F. M., Suendo, V., & Reza, M. (2018). Effect of Chitosan and Chitosan-nanoparticles on Post Harvest Quality of Banana Fruits. *Journal of Plant Biotechnology*, 45(1), 36–44. <https://doi.org/10.5010/JPB.2018.45.1.036>

MacFarland, T. W. (2012). Two-Way Analysis of Variance: Statistical Tests and Graphics Using R. In *European Journal of Business and Management Research* (Vol. 5, Nomor 1). Springer-Verlag New York.



- Maduwanthi, S. D. T., & Marapana, R. A. U. J. (2019). Induced Ripening Agents and Their Effect on Fruit Quality of Banana. *International Journal of Food Science*, 2019. <https://doi.org/10.1155/2019/2520179>
- Mahani. (2002). *Studi Spesifikasi Mutu Konsumen dan Spesifikasi Industri Pisang Ambon*. Institut Pertanian Bogor.
- Manolopoulou, E., Varzakas, T., & Petsalaki, A. (2016). Chlorophyll Determination in Green Pepper Using two Different Extraction Methods. *Current Research in Nutrition and Food Science Journal*, 4(1), 52–60. <https://doi.org/10.12944/crnfsj.4.special-issue1.05>
- Martín-Cruz, Y., Vera-Castellano, A., & Gómez-Losada, Á. (2020). Characterization of Background Particulate Matter Concentrations Using The Combination of Two Clustering Techniques in Zones With Heterogeneous Emission Sources. *Atmospheric Environment*, 243. <https://doi.org/10.1016/j.atmosenv.2020.117832>
- Maryani, N., Lombard, L., Poerba, Y. S., Subandiyah, S., Crous, P. W., & Kema, G. H. J. (2019). Phylogeny and Genetic Diversity of The Banana Fusarium Wilt Pathogen Fusarium Oxysporum f. sp. Cubense in the Indonesian Centre of Origin. *Studies in Mycology*, 92, 155–194. <https://doi.org/10.1016/j.simyco.2018.06.003>
- Mayuoni, L., Tietel, Z., Patil, B. S., & Porat, R. (2011). Does Ethylene Degreening Affect Internal Quality of Citrus Fruit? *Postharvest Biology and Technology*, 62(1), 50–58. <https://doi.org/10.1016/j.postharvbio.2011.04.005>
- Mclellan, M. R., Lind, L. R., & Kime, R. W. (1994). Hue Angle Determinations and Statistical Analysis For Multiquadrant Hunter L,A,B Data. *Journal of Food Quality*, 18(1995), 235–240.
- Mendoza, F., Dejmek, P., & Aguilera, J. M. (2006). Calibrated Color Measurements of Agricultural Foods Using Image Analysis. *Postharvest Biology and Technology*, 41(3), 285–295. <https://doi.org/10.1016/j.postharvbio.2006.04.004>
- Mohandas, S., & Ravishankar, K. V. (2016). Banana: Genomics and Transgenic Approaches for Genetic Improvement. In S. Mohandas & K. V. Ravishankar (Ed.), *Banana: Genomics and Transgenic Approaches for Genetic Improvement*. Springer Nature. <https://doi.org/10.1007/978-981-10-1585-4>
- Morales, J., Tárrega, A., Salvador, A., Navarro, P., & Besada, C. (2020). Impact of Ethylene Degreening Treatment on Sensory Properties and Consumer Response to Citrus Fruits. *Food Research International*, 127. <https://doi.org/10.1016/j.foodres.2019.108641>



Mori, T. (2011). *Taguchi Methods: Benefits, Impacts, Mathematics, Statistics, and Applications*. ASME Press. <https://doi.org/10.1533/9780857099785.289>

Nielsen, S. (Ed.). (2010). *Food Analysis* (Fourth Edi). Springer. <https://doi.org/10.1002/9780470723791.ch23>

Omoding, N., Cunningham, L. S., & Lane-Serff, G. F. (2020). Effect of Using Recycled Waste Glass Coarse Aggregates on The Hydrodynamic Abrasion Resistance of Concrete. *Construction and Building Materials*. <https://doi.org/10.1016/j.conbuildmat.2020.121177>

Opara, U. L., Al-Yahyai, R., Al-Waili, N., Said, F. Al, Al-Ani, M., Manickavasagan, A., & Al-Mahdouri, A. (2012). Effect of Storage Conditions on Physico-chemical Attributes and Physiological Responses of 'Milk' (Musa spp., AAB Group) Banana During Fruit Ripening. *Int. J. Postharvest Technology and Innovation*, 2(4), 370–386.

Otsu, T., & Taniguchi, G. (2020). Kolmogorov–Smirnov Type Test for Generated Variables. *Economics Letters*, 195. <https://doi.org/10.1016/j.econlet.2020.109401>

Owen, T. (1996). Principles and applications of UV-visible spectroscopy. In *Fundamentals of UV-visible spectroscopy*. Hewlett-Packard Company.

Pathare, P. B., Opara, U. L., & Al-Said, F. A. J. (2013). Colour Measurement and Analysis in Fresh and Processed Foods: A Review. *Food and Bioprocess Technology*, 6(1), 36–60. <https://doi.org/10.1007/s11947-012-0867-9>

Paull, R. E. (1996). Ethylene, Storage and Ripening Temperatures Affect Dwarf Brazilian Banana Finger Drop. *Postharvest Biology and Technology*, 8(1), 65–74. [https://doi.org/10.1016/0925-5214\(95\)00058-5](https://doi.org/10.1016/0925-5214(95)00058-5)

Per, H., Kurtoğlu, S., Yağmur, F., Gümüş, H., Kumandaş, S., & Poyrazoğlu, M. H. (2007). Calcium Carbide Poisoning via Food in Childhood. *Journal of Emergency Medicine*, 32(2), 179–180. <https://doi.org/10.1016/j.jemermed.2006.05.049>

Pereira, C., López Corrales, M., Martín, A., Villalobos, M. del C., Córdoba, M. de G., & Serradilla, M. J. (2017). Physicochemical and Nutritional Characterization of Brebas for Fresh Consumption From Nine Fig Varieties (*Ficus carica* L.) Grown in Extremadura (Spain). *Journal of Food Quality*, 2017. <https://doi.org/10.1155/2017/6302109>

Pérez-Patricio, M., Camas-Anzueto, J. L., Sanchez-Alegría, A., Aguilar-González, A., Gutiérrez-Miceli, F., Escobar-Gómez, E., Voisin, Y., Rios-Rojas, C., & Grajales-Coutiño, R. (2018). Optical Method for Estimating The Chlorophyll Contents in Plant Leaves. *Sensors (Switzerland)*, 18(2), 1–12.



<https://doi.org/10.3390/s18020650>

- Pinheiro, J., Alegria, C., Abreu, M., Gonçalves, E. M., & Silva, C. L. M. (2013). Kinetics of Changes in the Physical Quality Parameters of Fresh Tomato Fruits (*Solanum lycopersicum*, cv. 'Zinac') During Storage. *Journal of Food Engineering*, 114(3), 338–345. <https://doi.org/10.1016/j.jfoodeng.2012.08.024>
- Pongprasert, N., Srilaong, V., & Sugaya, S. (2020). An Alternative Technique Using Ethylene Micro-Bubble Technology to Accelerate The Ripening of Banana Fruit. *Scientia Horticulturae*, 272(March), 109566. <https://doi.org/10.1016/j.scienta.2020.109566>
- Qi, Y., Liu, X., Zhang, Q., Wu, H., Yan, D., Liu, Y., Zhu, X., Ren, X., & Yang, Y. (2019). Carotenoid Accumulation and Gene Expression in Fruit Skins of Three Differently Colored Persimmon Cultivars During Fruit Growth and Ripening. *Scientia Horticulturae*, 248(January), 282–290. <https://doi.org/10.1016/j.scienta.2018.12.042>
- Rahmawati, I. (2010). *Peningkatan Kinerja Pengemasan Pisang Ambon (Musa Paradisiaca l.) Selama Transportasi Dengan Penataan Posisi Pisang dan Jenis Bahan Pengisi*. Institut Pertanian Bogor.
- Rajkumar, P., Wang, N., ElMasry, G., Raghavan, G. S. V., & Gariepy, Y. (2012). Studies on Banana Fruit Quality and Maturity Stages Using Hyperspectral Imaging. *Journal of Food Engineering*, 108(1), 194–200. <https://doi.org/10.1016/j.jfoodeng.2011.05.002>
- Rajput, R. D., & Patil, R. P. (2017). The Comparative Study on Spectrophotometric Analysis of Chlorophyll and Carotenoids Pigments from Non-Leguminous Fodder Crops. *IJISET-International Journal of Innovative Science, Engineering & Technology*, 4(7), 140–148.
- Rebeiz, C. A., Benning, C., Bohnert, H. J., Daniell, H., Hoober, J. K., Lichtenthaler, H. K., Portis, A. R., & Tripathy, B. C. (Ed.). (2010). *The Chloroplast: Basics and Applications* (Vol. 84). Springer.
- Robinson, J. C., & Galán Saúco, V. (2010). *Bananas and Plantains: Crop Production Science in Horticulture Series* (2 ed.). CABI Publishing.
- Rohadi, M. (2009). *Sifat Fisik Bahan dan Aplikasinya Dalam Industri Pangan*. Semarang University Press.
- Salvador, A., Sanz, T., & Fiszman, S. M. (2007). Changes in Colour and Texture and Their Relationship With Eating Quality During Storage of Two Different Dessert Bananas. *Postharvest Biology and Technology*, 43(3), 319–325. <https://doi.org/10.1016/j.postharvbio.2006.10.007>



- Sanaeifar, A., Bakhshipour, A., & De La Guardia, M. (2016). Prediction of Banana Quality Indices from Color Features Using Support Vector Regression. *Talanta*, 148, 54–61. <https://doi.org/10.1016/j.talanta.2015.10.073>
- Sanaeifar, A., Mohtasebi, S. S., Ghasemi-Varnamkhasti, M., & Ahmadi, H. (2016). Application of MOS Based Electronic Nose for The Prediction of Banana Quality Properties. *Measurement: Journal of the International Measurement Confederation*, 82, 105–114. <https://doi.org/10.1016/j.measurement.2015.12.041>
- Saraiva, L. A., Castelan, F. P., Gomes, B. L., Purgatto, E., & Cordenunsi-Lysenko, B. R. (2018). Thap Maeo Bananas: Fast Ripening and Full Ethylene Perception at Low Doses. *Food Research International*, 105, 384–392. <https://doi.org/10.1016/j.foodres.2017.11.007>
- Sawyer, S. (2017). *Analysis of Variance : The Fundamental Concepts*. December. <https://doi.org/10.1179/jmt.2009.17.2.27E>
- Schober, P., & Schwarte, L. A. (2018). Correlation coefficients: Appropriate use and interpretation. *Anesthesia and Analgesia*, 126(5), 1763–1768. <https://doi.org/10.1213/ANE.0000000000002864>
- Selvamuthu, D., & Das, D. (2018). Introduction to Statistical Design of Experiments. In *Instrumentation Design Studies* (1 ed.). Springer Singapore. <https://doi.org/10.1201/9781439819487-c1>
- Seymour, G. B., Poole, M., Giovannoni, J. J., & Tucker, G. A. (2013). The Molecular Biology and Biochemistry of Fruit Ripening. In *The Molecular Biology and Biochemistry of Fruit Ripening*. <https://doi.org/10.1002/9781118593714>
- Shan, Y., Huang, H., Lian, Q., Li, F., Zhang, J., Zhu, H., & Jiang, Y. (2020). Characterization and Function of Banana DORN1s During Fruit Ripening and Cold Storage. *Postharvest Biology and Technology*, 167. <https://doi.org/10.1016/j.postharvbio.2020.111236>
- Sharma, A. (2018). *Understanding Color Management* (Second). John Wiley & Sons, Ltd.
- Siddiq, M., Ahmed, J., & Lobo, M. G. (2020). Handbook of Banana Production, Postharvest Science, Processing Technology, and Nutrition. In *Handbook of Banana Production, Postharvest Science, Processing Technology, and Nutrition*. John Wiley & Sons Ltd. <https://doi.org/10.1002/9781119528265>
- Siddiqui, M. W. (Ed.). (2015). *Postharvest Biology and Technology of Horticultural Crops: Principles and Practices for Quality Maintenance*. Apple Academic Press.



- Singh, R., Rashmi, Bhingole, P., & Avikal, S. (2018). Gray Based Taguchi Optimization for Heat Treated Welded Joint. *Materials Today: Proceedings*, 5(9), 19156–19165. <https://doi.org/10.1016/j.matpr.2018.06.270>
- Socaciu, C. (Ed.). (2008). *Food Colorants: Chemical and Functional Properties*. CRC Press.
- Soltani, M., Alimardani, R., & Omid, M. (2011). Changes in Physico-mechanical Properties of Banana Fruit During Ripening Treatment. *Journal of American Science*, 7(5), 14–19.
- Song, M. B., Tang, L. P., Zhang, X. L., Bai, M., Pang, X. Q., & Zhang, Z. Q. (2015). Effects of High CO₂ Treatment on Green-Ripening and Peel Senescence in Banana and Plantain Fruits. *Journal of Integrative Agriculture*, 14(5), 875–887. [https://doi.org/10.1016/S2095-3119\(14\)60851-0](https://doi.org/10.1016/S2095-3119(14)60851-0)
- Sripaurya, T., Sengchuai, K., Booranawong, A., & Chetpattananondh, K. (2020). Gros Michel Banana Soluble Solids Content Evaluation and Maturity Classification Using A Developed Portable 6 Channel NIR Device Measurement. *Measurement, October*, 108615. <https://doi.org/10.1016/j.measurement.2020.108615>
- Sugistiawati. (2013). *Studi Penggunaan Oksidan Etilen Dalam Penyimpanan Pascapanen Pisang Raja Bulu (Musa sp. AAB Group)*. Institut Pertanian Bogor.
- Sugiyono. (2005). *Otomatisasi Sistem Pematangan Buatan Pada Buah-Buahan Klimakterik: Kasus Pisang Susu*. Institut Pertanian Bogor.
- Suhartanto, R., Sobir, & Harti, H. (2012). Buku Ajar Teknologi Sehat Budidaya Pisang. In *Buku Ajar Ilmu Penyakit Dalam*. Pusat Kajian Hortikultura Tropika.
- Sutrisno, Sugiyono, & Hartulistiyoso, E. (2005). Otomatisasi Sistem Injeksi Etilen Dalam Pematangan Buatan. *Jurnal Keteknikan Pertanian*, 19(395), 2.
- Symmank, C., Zahn, S., & Rohm, H. (2018). Visually Suboptimal Bananas: How Ripeness Affects Consumer Expectation and Perception. *Appetite*, 120, 472–481. <https://doi.org/10.1016/j.appet.2017.10.002>
- Tanno, G. A. Y., Santos, M. A. de O., Sanches, M. T. D., Durante, A. S., Almeida, K. de, Gameiro, M. S., Roque, N. M. C. de F., & Sousa Neto, O. M. de. (2020). Analysis of Wideband Tympanometry in Ménière's Disease. *Brazilian Journal of Otorhinolaryngology*, xx. <https://doi.org/10.1016/j.bjorl.2020.05.029>
- Taris, M. L., Widodo, W. D., & Suketi, K. (2015). Kriteria Kemasakan Buah Pepaya (*Carica papaya L.*) IPB Callina dari Beberapa Umur Panen. *Jurnal Hortikultura Indonesia*, 6(3), 172–176.



- Thapa, S., & Engelken, R. (2020). Optimization of pelleting parameters for producing composite pellets using agricultural and agro-processing wastes by Taguchi-Grey relational analysis. *Carbon Resources Conversion*, 3, 104–111. <https://doi.org/10.1016/j.crcon.2020.05.001>
- Vilcarromero, F. A. M. (2005). Characterization of Surface Appearance and Color in Some Fruits and Vegetables By Image Analysis. In *PhD. Thesis Ponctifia University catholic of Chile*. Pontificia Universidad Católica de Chile.
- Walpole, R. E., Myers, R. H., Myers, S. L., & Ye, K. (2012). *Probability & Statistics for Engineers & Scientists* (9th Editio). Pearson Education.
- Wang, H., Ding, F., Ma, L., & Zhang, Y. (2021). Edible Films from Chitosan-Gelatin: Physical Properties and Food Packaging Application. *Food Bioscience*, 40(January), 100871. <https://doi.org/10.1016/j.fbio.2020.100871>
- Wang, Y., Lu, W., Jiang, Y., Luo, Y., Jiang, W., & Joyce, D. (2006). Expression of Ethylene-Related Rxpansin Genes in Cool-Stored Ripening Banana Fruit. *Plant Science*, 170(5), 962–967. <https://doi.org/10.1016/j.plantsci.2006.01.001>
- Watharkar, R. B., Pu, Y., Ismail, B. B., Srivastava, B., Srivastav, P. P., & Liu, D. (2020). Change in Physicochemical Characteristics and Volatile Compounds During Different Stage of Banana (*Musa nana* Lour vs. Dwarf Cavendish) Ripening. *Journal of Food Measurement and Characterization*, 14(4), 2040–2050. <https://doi.org/10.1007/s11694-020-00450-z>
- Wu, D., & Sun, D. W. (2013). Colour Measurements by Computer Vision for Food Quality Control - A Review. *Trends in Food Science and Technology*, 29(1), 5–20. <https://doi.org/10.1016/j.tifs.2012.08.004>
- Xie, C., Chu, B., & He, Y. (2018). Prediction of Banana Color and Firmness Using A Novel Wavelengths Selection Method of Hyperspectral Imaging. *Food Chemistry*, 245, 132–140. <https://doi.org/10.1016/j.foodchem.2017.10.079>
- Xie, J., Yao, S., Ming, J., Deng, L., & Zeng, K. (2019). Variations In Chlorophyll And Carotenoid Contents And Expression Of Genes Involved In Pigment Metabolism Response To Oleocellosis In Citrus Fruits. *Food Chemistry*, 272, 49–57. <https://doi.org/10.1016/j.foodchem.2018.08.020>
- Yahia, E. M., & Carrillo-Lopez, A. (Ed.). (2018). *Postharvest Physiology and Biochemistry of Fruits and Vegetables*. Woodhead Publishing.
- Yang, X., Song, J., Fillmore, S., Pang, X., & Zhang, Z. (2011). Postharvest Biology and Technology Effect of High Temperature on Color , Chlorophyll Fluorescence and Volatile Biosynthesis in Green-Ripe Banana Fruit. *Postharvest Biology and Technology*, 62, 246–257.



<https://doi.org/10.1016/j.postharvbio.2011.06.011>

Yang, X., Zhang, Z., Joyce, D., Huang, X., Xu, L., & Pang, X. (2009). Characterization of Chlorophyll Degradation in Banana and Plantain During Ripening at High Temperature. *Food Chemistry*, 114(2), 383–390. <https://doi.org/10.1016/j.foodchem.2008.06.006>

Yap, M., Fernando, W. M. A. D. B., Brennan, C. S., Jayasena, V., & Coorey, R. (2017). The Effects of Banana Ripeness on Quality Indices for Puree Production. *LWT - Food Science and Technology*, 80, 10–18. <https://doi.org/10.1016/j.lwt.2017.01.073>

Yu, L., Westland, S., Li, Z., Pan, Q., Shin, M. J., & Won, S. (2018). The Role of Individual Colour Preferences in Consumer Purchase Decisions. *Color Research and Application*, 43(2), 258–267. <https://doi.org/10.1002/col.22180>

Zhang, J. T. (2012). An Approximate Degrees of Freedom Test for Heteroscedastic Two-Way ANOVA. *Journal of Statistical Planning and Inference*, 142(1), 336–346. <https://doi.org/10.1016/j.jspi.2011.07.023>