



DAFTAR PUSTAKA

- Abhari, K., & Khaneghah, A. M. (2020). *Aquaculture and By-Products: Challenges and Opportunities in the Use of Alternative Protein Sources and Bioactive Compounds* (Vol. 92). Amsterdam: Elsevier.
- Ahmed, M., Pickova, J., Ahmad, T., Liaquat, M., Farid, A., & Jahangir, M. (2016). Oxidation of Lipids in Foods. *Sarhad Journal of Agriculture*, 32(3), 230-238.
- Aladedunye, F. A., & Przybylski, R. (2009). Protecting Oil during Frying A Comparative Study. *European Journal of Lipid Science and Technology*, 111, 893-901.
- Amagase, H., Petesch, B. L., & Matsuura, H. (2001). Intake of garlic and its bioactive components. *The Journal of Nutrition*, 131, 955S–962S.
- Andrasi, N., Helenkar, A., Vasanits-Zsigrai, A., Zaray, G., & Molnar-Perl. (2011). The role of the acquisition methods in the analysis of natural and synthetic steroids and cholic acids by gas chromatography-mass spectrometry. *Journal of Chromatography A*, 1218, 8264–8272.
- Andrikopoulos, N. K., Chiou, A., Mylona, A., Boskou, G., & Dedousis, G. V. Z. (2004). Monitoring of 2,4- decadienal in oils and fats used for frying in restaurants in Athens, Greece. *European Journal of Lipid Science and Technology*, 106, 671-679.
- AOCS. (2017). Official Methods and Recommended Practices of the American Oil Chemists' Society. In *Acid Value of Fat and Oils* (Vol. Cd 3d-63). Urbana.
- Ariponnammal, S. (2012). A novel method of using refractive index as a tool for finding the adultration of oils. *Research Journal of Recent Sciences*, 17, 77-79.
- Ariponnammal, S. (2012). A Novel Method of Using Refractive Index as a Tool for Finding the Adultration of Oils., 2277-2502.
- Arya, S. S., Ramanujam, S., & Vijayaraghavan, P. K. (1969). Refractive index as an objective method for evaluation of rancidity in edible oils and fats. *Journal of the American Oil Chemists' Society*, 46(1), 28-30.
- Azizah, W. N. (2022). *Efek Gabungan Ekstrak Bawang Putih (*Allium sativum* L. var. kating) dan TBHQ (Tertiary Butylhydroquinone) Terhadap Stabilitas Oksidatif Minyak Goreng Sawit pada Penggorengan Rendam*. Yogyakarta: Universitas Gadjah Mada.
- Babcock, R., Clausen, P., Popp, M., & Schulte, I. (2022). Yield Characteristics of Biodiesel Produced from Chicken Fat-Tall Oil Blended Feedstocks.
- Badui, S. (1999). *Food Chemistry*. Mexico: Pearson Education, 3raedn. Mexico: Longman.



- Bansal, G., Zhou, W., Barlow, P. J., Lo, H.-L., & Neo, F.-L. (2010). Performance of palm olein in repeated deep frying and controlled heating processes. *Food Chemistry*, 121(2), 338-347.
- Basuny, A., Arafat, S., & Kamel, S. (2013). Polyphenolic compounds of eggplant peel juice as a natural antioxidant for the stability of sunflower oil during deep-fat frying. *Current Research in Microbiology and Biotechnology*, 1(1), 1-8.
- Benedé, J. L., Lucena, R., Chisvert, A., & Cárdenas, S. (2021). *Analytical Sample Preparation With Nano- and Other High-Performance Materials* (R. Lucena & S. Cárdenas Eds.). Amsterdam: Elsevier.
- Block, E., & Ahmad, S. (1984). (E,Z)-Ajoene: A potent antithrombotic agent from garlic. *Journal of the American Chemical Society*, 106, 8295-8296.
- Blumenthal, M. M. (1991). A new look at the chemistry and physics of deep-fat frying. *Food Technology*, 45, 68-94.
- Bockisch, M. (1998). *Fats and Oils Handbook*. Cambridge: Academic Press and AOCS Press.
- Bolade, M. K., Usman, M. A., & Da-Clarke, U. (2017). Proximate composition, colour characteristics, index of oiliness and estimated glycemic index of deep-fried bitter yam (*Dioscorea dumentorum*) chips. *International Journal of Sciences*, 6(11), 39-47.
- Boskou, G., Salta, F. N., Chiou, A., Troullidou, E., & Andrikopoulos, N. K. (2006). Content of trans,trans-2,4-decadienal in deep-fried and pan-fried potatoes. *Journal of Lipid Science and Technology*, 108, 109-115.
- Brühl, L. (2014). Fatty acid alterations in oils and fats during heating and frying. *European Journal of Lipid Science and Technology*, 116(6), 707-715.
- Brühl, L., & Unbehend, G. (2021). Precise colour communication by determination of the colour of vegetable oils and fats in the CIELAB 1976 ($L^*a^*b^*$) colour space. *European Journal of Lipid Science and Technology*.
- Budžaki, S., & Šeruga, B. (2005). Moisture loss and oil uptake during deep fat frying of "Kroštula" dough. *European Food Research and Technology*, 220(1), 90-95.
- Butt, M. S., Sultan, M. T., & Iqbal, J. (2009). Garlic: nature's protection against physiological threats. *Critical reviews in food science and nutrition*, 49, 538-551.
- Cassiday, L. (2016). Coconut oil boom. *INFORM: International News on Fat, Oils, and Related Materials*, 27.
- Chandran, J., Nayana, N., Roshini, N., & Nisha, P. (2017). Oxidative stability, thermal stability and acceptability of coconut oil flavored with essential oils



- from black pepper and ginger. *Journal of food science and technology*, 54(1), 144-152.
- Charles, D. J. (2013). *Antioxidant Properties of Spices, Herbs and Other Sources*. New York: Springer Science+Business Media.
- Choe, E., & Min, D. B. (2006). Mechanisms and Factors for Edible Oil Oxidation. *Comprehensive Reviews in Food Science and Food Safety*, 5(4), 169-186.
- Choe, E., & Min, D. B. (2006). Mechanisms and Factors for Edible Oil Oxidation. *Comprehensive Reviews in Food Science and Food Safety*, 5, p. 169-186.
- Choe, E., & Min, D. B. (2007). Chemistry of Deep-Fat Frying Oils. *Journal of Food Science*, 72(5), R77-R86.
- Connell, J. J. (1985). *Control of Fish Quality*. Farnham, Surrey: Fishing News (Books) Ltd.
- Davidian, N. M., Butler, T. C., & Poole, D. T. (1978). The effect of ketosis induced by medium chain triglycerides on intracellular pH of mouse brain. *Epilepsia*, 19, 369-378.
- De Abreu, D. P., Losada, P. P., Maroto, J., & Cruz, J. (2010). Evaluation of the effectiveness of a new active packaging film containing natural antioxidants (from barley husks) that retard lipid damage in frozen Atlantic salmon (*Salmo salar L.*). *Food Research International*, 43(5), 1277–1282.
- Dewi, A. D. R., Kusnadi, J., & Shih, W.-L. (2017). *Comparison of the Main Bioactive Compounds and Antioxidant Activity from Garlic Water-soluble and Garlic Oil*. Paper presented at the NRLS, Surabaya.
- Dobarganes, M. C. (2020). Formation of Volatiles and Short-Chain Bound Compounds. Retrieved from <http://lipidlibrary.aocs.org/chemistry/physics/frying-oils/formation-of-volatiles-and-short-chain-bound-compounds>
- Dobarganes, M. C. (2021). Formation of New Compounds During Frying - General Observations.
- Dobarganes, M. C., & Pérez-Camino, M. C. (1987). Non-polar dimer formation during thermoxidation of edible fats. *Fat Science Technology*, 89, 216-220
- Dorant, E., Vanden, B., & Goldblom, R. A. (1993). Garlic and its significance for the prevention of cancer in humans. A critical view. *British Journal of Cancer*, 67, 424-429.
- Dueik, V., Robert, P., & Bouchen, P. (2010). Vacuum frying reduces oil uptake and improves the quality parameters of carrot crisps. *Food Chemistry*, 119(3).



- Falade, A. O., Obioh, G., Ademiluyi, A. O., & Odubanjo, O. V. (2015). Consumption of thermally oxidized palm oil diets alters biochemical indices in rats. *Beni-Suef University Journal of Basic and Applied Sciences*, 4(2), 150-156.
- FAO. (2020). Crops and livestock products. <https://www.fao.org/faostat/en/#data/QCL>
- Farhoosh, R., Kenari, R. E., & Poorazrang. (2009). Frying stability of canola oil blended with palm olein, olive and corn oils. *Journal of the American Oil Chemists' Society*, 86(1), 71-76.
- Fedeli, E. (1988). The behaviour of olive oil during cooking and frying. In G. Varela, A. E. Bender, & I. D. Morton (Eds.), *Frying of food: principles, changes, new approaches* (pp. 52-81). New York: VCH Publishers.
- Fellows, P. J. (2000). *Food Processing Technology: Principles and Practice*. Cambridge, UK: Woodhead Publishing.
- Fenwick, G. R., & Hanley, A. B. (1990). *Onions and Allied Crops*. Boca Raton: CRC Press.
- G.Baskar, G.Kalavathy, R.Aiswarya, & Selvakumari, I. A. (2019). *Advances in Eco-Fuels for a Sustainable Environment*. Cambridge: Woodhead Publishing Series in Energy.
- Gao, Y., Liu, X., Xu, H., Zhao, J., Wang, Q., Liu, G., & Hao, Q. (2010). Optimization of supercritical carbon dioxide extraction of lutein esters from marigold (*Tagetes erecta* L.) with vegetable oils as continuous co-solvents. *Separation and Purification Technology*, 71(2), 214-219.
- Godswill, A. C., Amagwula, I. O., Victory, I. S., & Gonzaga, A. I. (2018). Effects of repeated deep frying on refractive index and peroxide value of selected vegetable oils.
- Gooch, J. W. (2007). *Encyclopedic Dictionary of Polymers*. New York: Springer.
- Goon, D. E., Kadir, S. H. S. A., Latip, N. A., Rahim, S. A., & Mazlan, M. (2019). Palm Oil in Lipid-Based Formulations and Drug Delivery Systems. *Biomolecules*, 9(64).
- Gordon, M. H. (2004). *Understanding and Measuring the Shelf-Life of Food* (R. Steele Ed.). Cambridge: Woodhead Publishing.
- Gyorgi, V., Kornel, N., & Karol, Y. (2008). *Medical Applications of Mass Spectrometry* (K. V. A. T. A. Vertes Ed.). Amsterdam: Elsevier Science.
- Halim, Y., Natania, H. J., Soedirga, L., & Yakhi, L. (2016). Physical and chemical characteristics of frying oil in Indonesia in a repeated frying model. *Journal of Chemical and Pharmaceutical Research*, 8, 583-589.



- Hashem, H. A., Farag, R. S., Naser, A.-A., & Mohamed, M. A. (2021). Effects of Combining Antioxidants on the Oxidative Stability of Refined, Bleached and Deodorized Palm Olein during Continuous Deep Frying of Potato Chips. *Asian Journal of Chemical Sciences*, 9(3), 11-19.
- Heydinger, J. A. (1999). Physical Properties of Medium-Chain Triglyceride and Application in Food. In N. Widlack (Ed.), *Physical properties of fats, oils, and emulsifiers*. (pp. 220-225). Champaign, Illinois: AOCS Press.
- Homayouni, A., Ebrahimi, B., Homayoonpour, F., Salmasi, D., & Baharbanafshe, M. (2018). Formulation of Stable Frying Oil for Food Industry by Using Various Edible Oils and Antioxidants. *Current Nutrition & Food Science*, 15.
- Hou, W. C., Lin, R. D., Cheng, K. T., Hung, Y. T., Cho, C. H., Chen, C. H., . . . Lee, M. H. (2003). Free radical scavenging activity of Taiwanese native plants. *Phytomedicine*, 10, 170-175.
- Iqbal, S., & Bhanger, M. (2007). Stabilization of sunflower oil by garlic extract during accelerated storage. *Food Chemistry*, 100(1), 246-254.
- Irwin, J. W., & Hedges, N. (2004). *Understanding and Measuring the Shelf-Life of Food* (R. Steele Ed.). Cambridge: Woodhead Publishing.
- Ismail, R. (2005). Palm oil and palm olein frying applications *Asia Pacific Journal of Clinical Nutrition*, 14(4), 414-419.
- Jadhav, H. B., Gogate, P. R., Waghmare, J. T., & Annapure, U. S. (2022). Comparative assessment of thermo-oxidative stability of palm oil designer lipid and palm oil blends as frying medium. *Applied Food Research*, 2(1).
- Johnson, D. C. (1972). *Factors affecting peroxide types in oxidizing fatty acid mixtures*. Iowa State University,
- Joshi, D., & Nisha, A. (2019). An Overview on Common Organic Solvents and Their Toxicity. *Journal of Pharmaceutical Research International*, 28(3), 1-18.
- Jurid, L. S., Zubairi, S. I., Kasim, Z. M., & Kadir, I. A. A. (2020). The effect of repetitive frying on physicochemical properties of refined, bleached and deodorized Malaysian tenera palm olein during deep-fat frying. *Arabian Journal of Chemistry*, 13(7), 6149-6160.
- Kasai, M., Toyosaki, T., & Sakane, Y. (2016). Relationship between Maillard Reaction during Bread Baking and Medium-Chain Triacylglycerols (MCTs). *Advance Journal of Food Science and Technology*, 9, 498-502.
- Kataoka, H. (2019). *Encyclopedia of Analytical Science (Third Edition)* (P. Worsfold, A. Townshend, & M. Miró Eds.). Amsterdam: Elsevier.



- Keçili, R., Büyüktiryaki, S., Dolak, İ., & Hussain, C. M. (2019). *Handbook of Nanomaterials in Analytical Chemistry* (C. M. Hussain Ed.). Amsterdam: Elsevier.
- Ketaren. (2012). *Pengantar Teknologi Minyak dan Lemak Pangan Edisi 1*. Jakarta: UI Press.
- Ketaren, S. (1986). *Pengantar Teknologi Minyak dan Lemak Pangan*. Jakarta: UI Press.
- Khan, M. I., R, A. M., & K, B. K. (2011). Studies on chemical and sensory parameters of coconut oil and its olein blends with sesame oil and palmoleinduring wheat flour-based product frying. *Journal of food science and technology*, 48(2), 175-182.
- Kılıç, V., Alankus, G., Horzum, N., Mutlu, A. Y., Bayram, A., & Solmaz, M. E. (2018). Single-image-referenced colorimetric water quality detection using a smartphone. *ACS Omega*, 3(5), 5531-5536.
- Kim, S. M., Kubota, K., & Kobayashi, A. (1997). Antioxidative Activity of Sulfur-containing Flavor Compounds in Garlic. *Bioscience, Biotechnology, and Biochemistry*, 61(9).
- Kong, F., & Singh, R. P. (2011). *Food and Beverage Stability and Shelf Life*. Cambridge: Woodhead Publishing.
- KraftChemical. (2018). Specification Sheet. In *Organic Coconut MCT Oil*. New Jersey.
- Krokida, M. K., Oreopoulou, V., & Maroulis, Z. B. (2000). Effect of frying conditions on shrinkage and porosity of fried potatoes. *Journal of Food Engineering*, 43(3), 147-154.
- Kroon, P. G. (2005). Dietary components with established benefit to health? *Journal of the Science of Food and Agriculture*, 85, 1239-1240.
- Kusucharid, C., Anuvat, J., & Porjai, T. (2009). Changes in characteristics of palm oil during vacuum and atmospheric frying conditions of sweet potato. *Journal of Natural Sciences*, 43, 298-304.
- Lai, O. M., Lo, S. K., & Akoh, C. C. (2012). *Palm Oil Production, Processing, Characterization, and Uses* (O.-M. Lai, C.-P. Tan, & C. C. Akoh Eds.): Academic Press and AOCS Press.
- Lalas, S. (2009). *Quality of frying oil. Advances in Deep-fat Frying of Foods* New York: CRC Press.



- Lawson, L. D., Wang, Z. Y., & Hughes, B. G. (1991). Identification and HPLC quantitation of the sulfides and dialk(en)yl thiosulfinate in commercial garlic products. *Planta Medica*, 57, 363-370.
- Limantoro, J. E. (2022). *Efek Gabungan Ekstrak Bawang Putih (*Allium sativum* L.), Tokoferol, dan Karoten Terhadap Stabilitas Oksidatif Minyak Goreng Sawit pada Penggorengan Rendam*. Yogyakarta: Universitas Gadjah Mada.
- Lizcano, S. C., Dávila, J. A., & Hernández, V. (2019). *Production and Management of Beverages* (A. M. Grumezescu & A. M. Holban Eds.). Cambridge: Woodhead Publishing.
- Loh, S. K. (2012). Influence of a lubricant auxiliary from palm oil methyl esters on the performance of palm olein-based fluid. *Journal of Oil Palm Research*, 24, 1388-1396.
- Low, C. T., Mohamad, R., Tan, C. P., Long, K., Ismail, R., Lo, S. K., & Lai, O. M. (2007). Lipase-catalyzed production of medium-chain triacylglycerols from palm kernel oil distillate: optimization using response surface methodology. *European Journal of Lipid Science and Technology*, 109, 107-119.
- Ly, B., Dyer, E., Feig, J., Chien, A., & Bino, S. (2020). Research Techniques Made Simple: Cutaneous Colorimetry: A Reliable Technique for Objective Skin Color Measurement. *The Journal of investigative dermatology*, 140, 3-12.
- Macit, A., & Kizil, M. (2021). The effect of olive leaf extract containing natural antioxidant on the formation of heterocyclic aromatic amines in oil free pan-cooked salmon. *Clinical Nutrition ESPEN*, 46, S635-S636.
- Mäkinen, E. M., & Hopia, A. I. (2000). Effects of α -Tocopherol and Ascorbyl Palmitate on the Isomerization and Decomposition of Methyl Linoleate Hydroperoxides. *Lipids*, 35(11).
- Man, Y. B. C., & Tan, C. P. (1999). Effects of natural antioxidants on changes in refined, bleached and deodorized palm olein during deep-fat frying of potato chips. *Journal of the American Oil Chemists' Society*, 76(3), 331-339.
- Mardina, P., Faradina, E., & Setiawati, N. (2012). Penurunan angka asam pada minyak jelantah. *Jurnal kimia*, 6(2), 196-200.
- Markovic1, I., Ilic, J., Markovic, D., Simonovic, V., & Kosanic, N. (2020). Color Measurement of Food Product Using CIE L* a* b* and RGB Color Space. *Journal of Hygienic Engineering and Design*.
- Márquez-Ruiz, G., & Dobarganes, M. C. (2005). *Analysis of Lipid Oxidation*. Urbana: AOCS Press.



- Martin, A. D., & Gilbert, D. (1968). Enzyme changes accompanying liver enlargement in rats treated with 3-tert.butyl-4-hydroxyanisole. *Biochemical Journal*, 106, 22-27.
- Maskan, M. (2003). Change in colour and rheological behaviour of sunflower seed oil during frying and after adsorbent treatment of used oil. *European Food Research and Technology*, 218, 20-25.
- Min, D. B. (1989). Flavor Chemistry of Lipid Foods. *The American Oil Chemists Society*, 144.
- Miyoung, Y., Sunyoung, K., Sanghee, L., & Dongbin, S. (2014). Validated HPLC Method and Temperature Stabilities for Oil-Soluble Organosulfur Compounds in Garlic Macerated Oil. *Journal of Chromatographic Science*, 52.
- Mizzi, B., Meyer, M., Prat, L., Augier, F., & Leinenkugel-le-cocq, D. (2016). General design methodology for reactive liquid-liquid extraction: Application to dicarboxylic acid recovery in fermentation broth. *Chemical Engineering and Processing*.
- Mondal, S. (2020). Solvent. Retrieved from https://www.researchgate.net/publication/346963365_Solvent
- Moore, Shor, J., Prat-Resina, X., Tim Wendorff, E. V., John, W., & Hahn, A. (2020). Foods- Acid Value and the Quality of Fats and Oils. Retrieved from <https://chem.libretexts.org/@go/page/50899>
- Mukherjee, P. K. (2019). *Quality Control and Evaluation of Herbal Drugs*. Amsterdam: Elsevier.
- Murdaka, B., Karyono, & Supriyatn. (2010). Penyetaraan Nilai Viskositas terhadap Indeks Bias pada Zat Cair Bening. *Jurnal Berkala Fisika*, 13, 119-124.
- Naviglio, D., Scarano, P., Ciaravolo, M., & Gallo, M. (2019). Rapid Solid-Liquid Dynamic Extraction (RSLDE): A Powerful and Greener Alternative to the Latest Solid-Liquid Extraction Techniques. *Foods*, 8(7), 245.
- Nawar, W. W. (1969). Thermal degradation of lipids. *Journal of Agricultural and Food Chemistry*, 17, 18-21.
- Ngo, S. N., Williams, D. B., Cobiac, L., & Head, R. J. (2007). Does garlic reduce risk of colorectal cancer? A systematic review. *Journal of Nutrition*, 137(10), 2264–2269.
- Nichols, L. (2020). Polar Protic and Aprotic Solvents. Retrieved from <https://chem.libretexts.org/@go/page/11857>
- Nichols, L. (2021). Overview of Extraction. Retrieved from https://chem.libretexts.org/Bookshelves/Organic_Chemistry/Organic_Chemistry



Lab Techniques (Nichols)/04%3A Extraction/4.02%3A Overview of Extraction

- Nirmala, Y. (2020). *Studi Literatur: Peluang Penambahan Antioksidan dari Cengkeh (*Syzygium aromaticum*) dan Kunyit (*Curcuma Longa*) untuk Mengatasi Ketengikan pada Minyak Nabati*. Universitas Katolik Soegijapranata Semarang, Semarang.
- Nuutila, A. M., Puupponen-Pimia, R., Aarni, M., & Oksman-Caldentey, K. (2003). Comparison of antioxidant activities of onion and garlic extracts by inhibition of lipid peroxidation and radical scavenging activity. *Food Chemistry*, 81, 485-493.
- Orthoefer, F. T. (1988). Care of Food Service Frying Oils. *Journal of the American Chemical Society*, 65, 1417– 1419.
- Osada, Y., & Shibamoto, T. (2006). Antioxidative activity of volatile extracts from Maillard model system. *Food Chemistry*, 98, 522.
- P. F. Cavagnaro, C. R. G. (2007). *Vegetables*. Berlin, Heidelberg: Springer.
- Palazzolo, C. T., Paola, M. D., Quesada, I. M., & Camargo, A. B. (2020). 2-Vinyl-4H-1,3-Dithiin, a Bioavailable Compound from Garlic, Inhibits Vascular Smooth Muscle Cells Proliferation and Migration by Reducing Oxidative Stress. *Plant Foods for Human Nutrition*, 75(11).
- Pande, G., Akoh, C. C., & Lai, O. M. (2012). *Palm Oil Production, Processing, Characterization, and Uses* (O.-M. Lai, C.-P. Tan, & C. C. Akoh Eds.): Academic Press and AOCS Press.
- Park, J. M., & Kim, J. M. (2016). Monitoring of Used Frying Oils and Frying Times for Frying Chicken Nuggets Using Peroxide Value and Acid Value. *Korean journal for food science of animal resources*, 36(5), 612-616.
- Patel, K., Panchal, N., & Ingle, D. P. (2019). Review of Extraction Techniques. *International Journal of Advanced Research in Chemical Science (IJARCS)*, 6(3), 6-21.
- Paul, S., & Mittal, G. S. (1997). Regulating the use of degraded oil/fat in deep-fat/oil food frying. *Critical reviews in food science and nutrition*, 37(7), 635-662.
- Perry, R., & Green, D. W. (1997). *Perry's Chemical Engineers' Handbook* (7th ed.). New York: McGraw-Hill.
- Pietro, M. E. D., Mannu, A., & Mele, A. (2020). NMR Determination of Free Fatty Acids in Vegetable Oils. *Recycling of Waste Oils: Technology and Application*.



Pokorny, J. (2007). Are natural antioxidants better – and safer –than synthetic antioxidants? *European Journal of Lipid Science and Technology*, 109, 629-642.

Purwaningsih, E. (2005). *Manfaat Bawang Putih*: Ganeca Exact.

Rahardjo, A. P., Manaf, Y. N., Ambarita, M. D., & Nusantoro, B. P. (2020). *Minyak Goreng untuk Pengolahan Pangan*. Yogyakarta: Gadjah Mada University Press.

Rainy, G., Amita, S., Preeti, M., & Shukla, R. N. (2014). Study of Chemical Composition of Garlic Oil and Comparative Analysis of Co-Trimoxazole in Response to In Vitro Antibacterial Activity. *International Research Journal of Pharmacy*, 5(2).

Rheims, J., Köser, J., & Wriedt, T. (1999). Refractive-index measurements in the near- IR using an Abbe refractometer. *Measurement Science and Technology*.

Rohman, A. (2014). *Wheat and Rice in Disease Prevention and Health* (R. R. Watson, V. R. Preedy, & S. Zibadi Eds.). Cambridge: Academic Press.

Rusdy, A. (2010). Pengaruh pemberian ekstrak bawang putih terhadap mortalitas keong mas. *Jurnal Floratek*, 5, 172-179.

Sahin, S. (2019). Evaluation of Stability against Oxidation in Edible Fats and Oils. *Journal of Food Science and Nutrition Research*, 2(3), 283–298.

Sanders, T. H. (2003). *Encyclopedia of Food Sciences and Nutrition* (B. Caballero Ed.). Cambridge: Academic Press.

Sanhueza, J., Nieto, S., & Valenzuela, A. (2000). Thermal stability of some commercial synthetic antioxidants. *Journal of the American Oil Chemists' Society*, 77(9), 933-936.

Sapkale, G. N., Patil, S. M., Surwase, U. S., & Bhatbage, P. K. (2010). Supercritical Fluid Extraction. *International Journal of Chemical Science*, 8(2), 729-743.

Satyarthia, J. K., Srinivasa, D., & Ratnasamy, P. (2011). Hydrolysis of vegetable oils and fats to fatty acids over solid acid catalysts. *Applied Catalysis A: General*, 391(1-2), 427-435.

Sayyad, R. (2017). Effects of deep-fat frying process on the oil quality during French fries preparation. *Journal of food science and technology*, 54(8), 2224–2229.

Serjouie, A., Tan, C. P., Mirhosseini, H., & Man, Y. B. C. (2010). Effect of vegetable-based oil blends on physicochemical properties of oils during deep-fat frying. *American Journal of Food Technology*, 5(5), 310-323.



- Siew, W. L. (2002). Palm oil. In F. D. Gunstone (Ed.), *Vegetable Oils In Food Technology: Composition, Properties and Uses* (pp. 59-97). Boca Raton: CRC Press.
- Silla, E., Arnali, A., & Tunon, I. (2019). Fundamental Principles Governing Solvents Use. In G. Wypych (Ed.), *Handbook of Solvents (Third Edition)* (Vol. 1, pp. 11-53). Toronto: ChemTec Publishing.
- Snyder, H. E., & Wilson, L. A. (2003). SOY (SOYA) BEANS | Processing for the Food Industry. *Encyclopedia of Food Sciences and Nutrition (Second Edition)*, 5383-5389.
- Soemiati, A. (2013). Perbandingan Metode Ekstraksi Maserasi dan Sokletasi Terhadap Kadar Piperin Buah Cabe Jawa (*Piperis retrofracti fructus*).
- Spitz, L. (2016). *Soap Manufacturing Technology*. Cambridge: Academic Press and AOCS Press.
- Srivastava, K. C., & Tyagi, O. D. (1993). Effects of a garlic-derived principle (ajoene) on aggregation and arachidonic acid metabolism in human blood platelets. *Prostaglandins, Leukotrienes & Essential Fatty Acids*, 49, 587–595.
- Srivastava, N., Singh, A., Kumari, P., Nishad, J. H., Gautam, V. S., Yadav, M., . . . Kharwar, R. N. (2021). *Natural Bioactive Compounds* (R. P. S. a. D.-P. Häder Ed.). Cambridge: Academic Press.
- Stajner, D., Milic, N., Kanadovic-Brunet, J., Kapor, A., & Popoviv, B. M. (2006). Exploring Allium species a source of potential medical agents. *Phytothermal*, 20(7), 581-584.
- Sun, J., Sun, B., Ren, F., Chen, H., Zhang, N., & Zhang, Y. (2019). Influence of Different Frying Processes on the Flavor Characteristics and Sensory Profile of Garlic Oil. *Molecules*, 24(24), 4456.
- Takeuchi, H., Sekine, S., & Seto, A. (2008). Medium-chain fatty acids-nutritional function and application to cooking oil. *Lipid Technology*, 20, 9-12.
- Tarmizi, A. H. A., & Ismail, R. (2014). Use of pilot plant scale continuous fryer to simulate industrial production of potato chips: Thermal properties of palm olein blends under continuous frying conditions. *Food Science & Nutrition*, 2(1), 28-38.
- Ternadi, C. O. (2021). *Peningkatan Stabilitas Oksidatif Minyak Goreng Sawit dengan Penambahan Ekstrak Bawang Putih (*Allium sativum*) pada Penggorengan Rendam*. (S1), Universitas Gadjah Mada, Yogyakarta.
- Tiefenbacher, K. F. (2017). *Wafer and Waffle Processing and Manufacturing*. Cambridge: Academic Press.



- Toyosaki, T., Sakane, Y., & Kasai, M. (2013). Effects of Medium-Chain Triacylglycerols (MCT) On the Maillard Reaction. *Journal of Food Processing & Technology*, 4(4).
- Turner, C. (2006). Overview of Modern Extraction Techniques for Food and Agricultural Samples. *ACS Symposium Series*(926), 3-19.
- Tyagi, V. K., & Vasishtha, A. K. (1996). Changes in characteristics and composition of oils during deep fat frying. *Journal of the American Chemical Society*, 73, 499-506.
- Tynek, M., Hazuka, Z., Pawlowicz, R., & Dudek, M. (2007). Changes in The Frying Medium During Deep Frying of food Rich in Proteins and Carbohydrates. *Journal of Food Lipids*, 8(4), 251-261.
- Urbancic, S., Kolar, M. H., Dimitrijevic, D., Demsar, L., & b, R. V. (2014). Stabilisation of sunflower oil and reduction of acrylamide formation of potato with rosemary extract during deep-fat frying. *Food Science and Technology*, 57, 671-678.
- USDA. (2010). *National Nutrient Database for Standard Reference Release 23*.
- USDA. (2019). *Data Central* Retrieved from <https://fdc.nal.usda.gov/>.
- Veillet, S., Tomao, V., & Chemat, F. (2010). Ultrasound assisted maceration: An original procedure for direct aromatisation of olive oil with basil. *Food Chemistry*, 123(3).
- Volpe, S. L. (2020). Medium-Chain Triglycerides and Health. *ACSM's Health & Fitness Journal*, 24(1), 35-36.
- Wahyudi, A., Kurniawan, W., & Hinode, H. (2017). Study on Deactivation and Regeneration of Modified Red Mud Catalyst Used in Biodiesel Production. *Green and Sustainable Chemistry*, 7, 247-258.
- Wai, W. T., Saad, B., & Lim, B. P. (2009). Determination of TOTOX value in palm oleins using a fi-potentiometric analyzer. *Food Chemistry*, 113, 285-290.
- Wibowo, S. (2009). *Budidaya Bawang: Bawang Putih, Bawang Merah, Bawang Bombay*. Jakarta: Penebar Swadaya.
- Winarno, F. (2004). *Kimia Pangan dan Gizi*. Jakarta: PT Gramedia Pustaka Utama.
- Xu, X.-Q. (2003). A chromametric method for the rapid assessment of deep frying oil quality. *Journal of the Science of Food and Agriculture*, 83, 1293–1296.
- Yang, X., & Boyle, R. A. (2016). Sensory Evaluation of Oils/Fats and Oil/Fat-Based Foods. In *Oxidative Stability and Shelf Life of Foods Containing Oils and Fats* (pp. 157-185). Urbana, Illinois: Academic Press and AOCS Press.



Yuniarto, K. (2007). Korelasi Nisbah Fraksi Kentang Terhadap Volume Minyak Dengan Penurunan Mutu Fisik Dan Kimia Minyak Selama Penggorengan Hampa. *Jurnal Teknologi Pertanian*, 8(2), 103-109.

Yunus, W. M. M., Fen, Y. W., & Lim, M. Y. (2009). Refractive Index and Fourier Transform Infrared Spectra of Virgin Coconut Oil and Virgin Olive Oil. *American Journal of Applied Sciences*, 6(2), 328-331.

Zhang, Q.-W., Lin, L.-G., & Ye, W.-C. (2018). Techniques for extraction and isolation of natural products: a comprehensive review. *Chinese Medicine*, 13.

Zia-ur-Rehman, Habib, F., & W.H.Shah. (2004). Utilization of potato peels extract as a natural antioxidant in soy bean oil. *Food Chemistry*, 85(2), 215-220.