

DAFTAR PUSTAKA

- [*Practical Spectroscopy*] Donald A. Burns, Emil W. Ciurczak - *Handbook of Near Infrared Analysis* (2007, CRC Press) - [libgen.lc.pdf](#). (n.d.).
- Amanah, H. Z., Joshi, R., Masithoh, R. E., Choung, M. G., Kim, K. H., Kim, G., & Cho, B. K. (2020). Fourier Transform Near-Infrared (FT-NIR) and Fourier Transform Infrared (FT-IR) Spectra Nondestructive Measurement of Anthocyanin in Intact Soybean Seed Using Spectroscopy. *Infrared Physics and Technology*, 111(August), 103477. <https://doi.org/10.1016/j.infrared.2020.103477>
- Andasuryani, Yoanes Aris Purwanto, I wayan Budi Astra, K. S. (2014). *Prediksi kandungan katekin gambir* (. 24(1), 43–52.
- Badan Standarisasi Nasional. (1995). *Gula Palma SNI 01-3743-1995*. 1–5.
- Baharuddin, Musrizal Muin, dan H. B. (2007). PEMANFAATAN NIRA AREN (Arenga pinnata Merr) SEBAGAI BAHAN PEMBUATAN GULA PUTIH KRISTAL. *Jurnal Perennial*, 3(2), 40–43.
- Cen, H., & He, Y. (2007). Theory and application of near infrared reflectance spectroscopy in determination of food quality. *Trends in Food Science and Technology*, 18(2), 72–83. <https://doi.org/10.1016/j.tifs.2006.09.003>
- Cho, B. (2014). *Detection of Starch Adulteration in Onion Powder by FT-NIR and FT-*. <https://doi.org/10.1021/jf500574m>
- Crysse, Z., Endrika, W., & Hadi, S. W. (2016). PEMBUATAN GULA SEMUT KELAPA (KAJIAN pH GULA KELAPA DAN KONSENTRASI NATRIUM BIKARBONAT) Making Coconut Palm Sugar. *Jurnal Pangan Dan Agroindustri Vol.*, 4(1), 109–119.
- Danezis, G. P., Tsagkaris, A. S., Brusic, V., & Georgiou, C. A. (2016). Food Authentication: State of the Art and Prospects ScienceDirect Food authentication: state of the art and prospects. *Current Opinion in Food Science*, 10(July), 22–31. <https://doi.org/10.1016/j.cofs.2016.07.003>

- Danezis, G. P., Tsagkaris, A. S., Camin, F., Brusic, V., & Georgiou, C. A. (2016). Trends in Analytical Chemistry Food authentication : Techniques , trends & emerging approaches. *Trends in Analytical Chemistry*, 85, 123–132. <https://doi.org/10.1016/j.trac.2016.02.026>
- Donald A. Burns, Emil W. Ciurczak - *Handbook of Near-Infrared Analysis, Third Edition (Practical Spectroscopy) (2007) - libgen.lc (1).pdf*. (n.d.).
- Dryden, G. (2003). Near Infrared Reflectance Spectroscopy : Applications in Deer Nutrition. *Rural Industries Research and Development Corporation. Kingston.Australia*.
- Dwi, A., Davy, S., & Koen, V. D. W. (2019). Palm Sap Sugar : A Review. *Sugar Tech*, 21(6), 862–867. <https://doi.org/10.1007/s12355-019-00743-8>
- Esslinger, S., Riedl, J., & Fauhl-Hassek, C. (2014). Potential and limitations of non-targeted fingerprinting for authentication of food in official control. *Food Research International*, 60, 189–204. <https://doi.org/10.1016/j.foodres.2013.10.015>
- Esteki, M., Shahsavari, Z., & Simal-gandara, J. (2018). Use of spectroscopic methods in combination with linear discriminant analysis for authentication of food products (Spectroscopy – linear discriminant analysis for authenticating food ... Use of spectroscopic methods in combination with linear discriminan. *Food Control*, 91(March), 100–112. <https://doi.org/10.1016/j.foodcont.2018.03.031>
- Evalia, N. A. (2015). STRATEGI PENGEMBANGAN AGROINDUSTRI GULA SEMUT AREN. *Jurnal Manajemen & Agribisnis*, 12(1), 57–67. <https://doi.org/10.17358/JMA.12.1.57>
- Golic, M. I., Alsh, K. W., & Lawson, P. (2003). *Short-Wavelength Near-Infrared Spectra of Sucrose , Glucose , and Fructose with Respect to Sugar Concentration*. 57(2), 139–145.
- Guyen, B., Durakli-Velioglu, S., & Boyaci, I. H. (2019). Bazi Tatlandirici VeŞekerlerin Zayıflatılmış Toplam Yansima-Fourier DönüşümlüKızılötesi

- (Atr-Ftir), YakinKizilötesi (Nir) Ve RamaSpektroskopisille Hizli Tanimlanmasi. *Gida / the Journal of Food*, 44, 274–290. <https://doi.org/10.15237/gida.gd18119>
- Haagen, A., & Limited, L. A. (2015). *Promising Source of Bioethanol and Low Glycemic Index Sugar. February 2015*, 0–74. <https://doi.org/10.13140/RG.2.2.36701.36325>
- Harnly, J., Bergana, M. M., Adams, K. M., Xie, Z., & Moore, J. C. (2018). Variance of Commercial Powdered Milks Analyzed by Proton Nuclear Magnetic Resonance and Impact on Detection of Adulterants. *Journal of Agricultural and Food Chemistry*, 66(32), 8478–8488. <https://doi.org/10.1021/acs.jafc.8b00432>
- Hasan, H., Ismail, I., Hasnida, H., Inggis, P. B., & Enrekang, U. M. (2020). PEMBUATAN GULA MERAH. *Maspul Journal of Community Empowerment*, 1, 80–87.
- 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>
- Lohumi, S., Lee, S., Lee, W. H., Kim, M. S., Mo, C., Bae, H., & Cho, B. K. (2014). Detection of starch adulteration in onion powder by FT-NIR and FT-IR spectroscopy. *Journal of Agricultural and Food Chemistry*, 62(38), 9246–9251. <https://doi.org/10.1021/jf500574m>
- Major, T., Amedu, J., & Corliss, P. G. (2018). *MOSQUITO AGE GRADING FROM NEAR INFRARED*. 49. Lappeenranta University of Technology
- Manning, L. (2016). ScienceDirect Food fraud: policy and food chain. *Current Opinion in Food Science*, 10(2), 16–21. <https://doi.org/10.1016/j.cofs.2016.07.001>
- Martono, G. H., Adji T.B., & Setiawan, N. A. (2018). Penggunaan Metodologi Analisa Komponen Utama (PCA) untuk Mereduksi Faktor-Faktor yang

Mempengaruhi Penyakit Jantung Koroner. *Seminar Nasional "Science, Engineering and Technology,"* 1–5.

Masithoh, R. E., & Yuliyanda, I. (2019). NIR reflectance spectroscopy and SIMCA for classification of crops flour. *IOP Conference Series: Earth and Environmental Science*, 355(1). <https://doi.org/10.1088/1755-1315/355/1/012004>

Masithoh, Rudiati Evi, Lohumi, S., Yoon, W. S., Amanah, H. Z., & Cho, B. K. (2020). Development of multi-product calibration models of various root and tuber powders by fourier transform near infra-red (FT-NIR) spectroscopy for the quantification of polysaccharide contents. *Heliyon*, 6(10), e05099. <https://doi.org/10.1016/j.heliyon.2020.e05099>

Medina, S., Perestrelo, R., Silva, P., Pereira, J. A. M., & Câmara, J. S. (2019). Trends in Food Science & Technology Current trends and recent advances on food authenticity technologies and chemometric approaches. *Trends in Food Science & Technology*, 85(December 2018), 163–176. <https://doi.org/10.1016/j.tifs.2019.01.017>

Nielsen, S. S. (2009). *Food Analysis* (Fourth). Springer New York Dordrecht Heidelberg London.

Osborne, B. G. (2006). *Near-infrared Spectroscopy in Food Analysis*. 1–14. <https://doi.org/10.1002/9780470027318.a1018>

Pan, L., Lu, R., Zhu, Q., Mcgrath, J. M., & Tu, K. (2015). Postharvest Biology and Technology Measurement of moisture , soluble solids , sucrose content and mechanical properties in sugar beet using portable visible and near-infrared spectroscopy. *Postharvest Biology and Technology*, 102, 42–50. <https://doi.org/10.1016/j.postharvbio.2015.02.005>

Pan, L., Zhu, Q., Lu, R., & McGrath, J. M. (2015). Determination of sucrose content in sugar beet by portable visible and near-infrared spectroscopy. *Food Chemistry*, 167, 264–271. <https://doi.org/10.1016/j.foodchem.2014.06.117>

Pangemanan EUIS F.S. , WAWAN NURMAWAN, M. T. L. (2019). *Pembuatan gula*

- semut dari aren di Kelurahan Kayawu , Tomohon , Sulawesi Utara. 5, 276–279. <https://doi.org/10.13057/psnmbi/m050223>*
- Pasquini, C. (2003). *Review Near Infrared Spectroscopy : Fundamentals , Practical Aspects and Analytical Applications. 14(2), 198–219.*
- Pauli, E. D., Barbieri, F., Garcia, P. S., Madeira, T. B., Acquaro, V. R., Scarminio, I. S., da Camara, C. A. P., & Nixdorf, S. L. (2014). Detection of ground roasted coffee adulteration with roasted soybean and wheat. *Food Research International, 61*, 112–119. <https://doi.org/10.1016/j.foodres.2014.02.032>
- Pribadi, W, R E Masithoh, A. P. N. and R. (2019). Development of android-based interface to determine color additives in food embedded with convolution neural networks technique Development of android-based interface to determine color additives in food embedded with convolution neural networks technique. *Earth and Environmental Science, 355*, 012003. <https://doi.org/10.1088/1755-1315/355/1/012003>
- Roggo, Y., Chalus, P., Maurer, L., Lema-martinez, C., & Jent, N. (2007). *A review of near infrared spectroscopy and chemometrics in pharmaceutical technologies. 44, 683–700. <https://doi.org/10.1016/j.jpba.2007.03.023>*
- Roosmayanti, F., Rismiwindira, K. and *Masithoh, R. E. (2021). Detection of coconut (Cocos nucifera) sugar adulteration in palm (Arenga pinnata Merrill) sugar by Fourier Transform Infrared (FT - IR) Spectroscopy. *Food Re, 5*, 31–36. [https://doi.org/https://doi.org/10.26656/fr.2017.5\(S2\).013](https://doi.org/https://doi.org/10.26656/fr.2017.5(S2).013)
- Sahat, S. F. (2017). WARTA EKSPOR Peluang Ekspor Gula Semut. *Kementrian Perdagangan Republik Indonesia*, 1–20. <http://djpen.kemendag.go.id>
- Saputro, A. D., Walle, D. Van De, & Dewettinck, K. (2020). Food Bioscience Physicochemical properties of coarse palm sap sugars as natural alternative sweetener. *Food Bioscience, 38(1), 100780. <https://doi.org/10.1016/j.fbio.2020.100780>*
- Schwanninger, M., & Fackler, K. (2011). *A review of band assignments in near infrared spectra of wood and wood. 308(August), 287–308.*

<https://doi.org/10.1255/jnirs.955>

- Simeone, M. L. F., Parrella, R. A. C., Schaffert, R. E., Damasceno, C. M. B., Leal, M. C. B., & Pasquini, C. (2017). Near infrared spectroscopy determination of sucrose, glucose and fructose in sweet sorghum juice. *Microchemical Journal*, 134, 125–130. <https://doi.org/10.1016/j.microc.2017.05.020>
- Sørensen, K. M., Khakimov, B., & Engelsens, S. B. (2016). ScienceDirect The use of rapid spectroscopic screening methods to detect adulteration of food raw materials and ingredients Klavs Martin Sørensen , Bekzod Khakimov and. *Current Opinion in Food Science*, 10(Figure 2), 45–51. <https://doi.org/10.1016/j.cofs.2016.08.001>
- Srikaeo, K., & Likittrakulwong, W. (2019). *Productions and Functional Properties of Palm Sugars Productions and Functional Properties of Palm Sugars*. 17(July). <https://doi.org/10.14456/vol17iss2pp>
- Tewari, J. C., Dixit, V., Cho, B. K., & Malik, K. A. (2008). Determination of origin and sugars of citrus fruits using genetic algorithm, correspondence analysis and partial least square combined with fiber optic NIR spectroscopy. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, 71(3), 1119–1127. <https://doi.org/10.1016/j.saa.2008.03.005>
- Wang, Q., Zhao, H., Zhu, M., Zhang, J., Cheng, N., & Cao, W. (2019). Method for identifying acacia honey adulterated by resin absorption: HPLC-ECD coupled with chemometrics. *LWT - Food Science and Technology*, 108863. <https://doi.org/10.1016/j.lwt.2019.108863>
- Wilde, A. S., Haughey, S. A., Galvin-King, P., & Elliott, C. T. (2019). The feasibility of applying NIR and FT-IR fingerprinting to detect adulteration in black pepper. *Food Control*, 100(November 2018), 1–7. <https://doi.org/10.1016/j.foodcont.2018.12.039>
- Xie, L., Ye, X., Liu, D., & Ying, Y. (2011). Prediction of titratable acidity, malic acid, and citric acid in bayberry fruit by near-infrared spectroscopy. *Food Research International*, 44(7), 2198–2204. <https://doi.org/10.1016/>

j.foodres.2010.11.024

Yang, X., Guang, P., Xu, G., Zhu, S., Chen, Z., & Huang, F. (2020). Manuka honey adulteration detection based on near-infrared spectroscopy combined with aquaphotomics. *LWT*, 132(June), 109837. <https://doi.org/10.1016/j.lwt.2020.109837>

Yukihiro Ozaki, W. Fred McClure, A. A. C. (Ed.). (2006). *NEAR-INFRARED SPECTROSCOPY IN FOOD SCIENCE AND TECHNOLOGY*. John Wiley & Sons, Inc. isbn-13: 978-0-471-67201-2