DAFTAR PUSTAKA

Akilie, M. S. (2020). Kombinasi Suhu Rendah Dan Lama Penyimpanan Terhadap Sifat Fisik Buah Pepaya California (Carica papaya L.). *Agritechnology, 3*(1). doi:10.51310/agritechnology.v3i1.55

Ali, S., Anjum, M. A., Khan, A. S., Nawaz, A., Ejaz, S., Khaliq, G., . . . Saleem, M. S. (2022). Carboxymethyl Cellulose Coating Delays Ripening of Harvested Mango Fruits by Regulating Softening Enzymes Activities. *Food Chemistry, 380*(131804). doi:10.1016/j.foodchem.2021.131804

Amaliya. (2020). *Vitamin C dan Penyakit Periodontal dari Scurvy Hingga Periodontitis.* Sukabumi: CV Jejak.

Aman, W., Eduard F. Tethool, Zita L. Sarungallo, & O'mega Hutabalian. (2019). Penentuan Beberapa Karakteristik Fisik dan Mekanik Buah Merah (Pandanus conoideus L.) Sebagai Dasar Perancangan Peralatan Pengolahan Minyak Buah Merah. *Agritechnology, 2*(1), 32-41. doi:10.51310/agritechnology.v2i1.26

Asgar, A. (2017). Pengaruh Suhu Penyimpanan dan Jumlah Perforasi Kemasan Terhadap Karakteristik Fisik dan Kimia Brokoli (Brassica oleracea var. Royal G) Fresh-Cut. *Hortikultura, 27*(1), 127-136.

Asgar, A., & Rahayu, S. (2014). Pengaruh Suhu Penyimpanan dan Waktu Pengkondisian untuk Mempertahankan Kualitas Kentang Kultivar Margahayu. *Berita Biologi, 13*(3), 283-293.

Azeta, J., Salawu, E. Y., Fajobi, M. A., Ajayi, O. O., Dirisu, J. O., Onwardi, P. N., & Aworinde, A. K. (2019). Technical Innovations For Developing Countries: The Case of A HumanPowered Fruit Blender. *International Journal of Mechanical Engineering and Technology (IJMET), 10*(03), 83 - 89.

Badan Pusat Statistik. (2016). *Statistik Tanaman Buah-Buahan dan Sayuran Tahun Indonesia 2015.* Jakarta: Badan Pusat Statistik.

Badan Pusat Statistik. (2019). *Statistik Tanaman Buah-Buahan dan Sayuran Tahun Indonesia 2018.* Jakarta: Badan Pusat Statistik.

Badan Pusat Statistik. (2021). *Produksi Tanaman Buah-buahan 2021*. Retrieved Juli 11, 2021, from Badan Pusat Statistik: https://www.bps.go.id /indicator/55/62/1/produksi-tanaman-buah-buahan.html

Badan Standarisasi Nasional. (2009). *Mangga SNI 3164:2009.* Jakarta: Badan Standarisasi Nasional.

Bagheri, N., & Dinani, S. T. (2019). Investigation of Ultrasound-Assisted Convective Drying Process on Quality Characteristics and Drying Kinetics of Zucchini Slices. *Heat and Mass Transfer, 55*(8), 2153–2163. doi:10.1007/s00231-019-02573-6

Balai Penelitian Tanaman Buah Tropika. (2020). *Laporan Tahunan Balai Penelitian Tanaman Buah Tropika 2019.* Solok: Balai Penelitian Tanaman Buah Tropika.

Bangar, S. P., Whiteside, W. S., Ozogul, F., Dunno, K. D., Cavender, G. A., & Dawson, P. (2022). Development of Starch-Based Films Reinforced with

Cellulosic Nanocrystals and Essential Oil to Extend the Shelf Life of Red Grapes. *Food Bioscience, 47*(101621). doi:10.1016/j.fbio.2022.101621

Banlawe, I. A., & Cruz, J. D. (2019). Non-Destructive Technologies used for Mango Quality Assessment. *International Journal of Innovative Technology and Exploring Engineering, 8*(6S3).

Bhamini, K., Kumar, A., Jaiswal, U., Ahmad, M. F., & Rani, R. (2018). Morphological Characterization of Mango (Mangifera indica L.) Germplasm Using DUS Testing. *International Journal of Current Microbiology and Applied Sciences, 7*(5). doi:https://doi.org/10.20546/ijcmas.2018.705.343

Bhesh Bhandari, Xu, B., Tiliwa, E. S., Yan, W., Azam, S. M., Wei, B., . . . Bhandari, B. (2022). Recent Development in High Quality Drying of Fruits and Vegetables Assisted by Ultrasound: A Review. *Food Research International, 152*(110744). doi:10.1016/j.foodres.2021.110744

Bieniasz, M., Dziedzic, E., & Kaczmarczyk, E. (2017). The Effect of Storage and Processing on Vitamin C Content in Japanese Quince Fruit. *Folia Horticulturae, 29*(1), 83-93. doi:10.1515/fhort-2017-0009

Bower, J. A. (2009). *Statistical Method for Food Science.* Edinburgh: Blackwell Publishing Ltd.

Caon, M. (2016). *Examination Questions and Answers in Basic Anatomy and Physiology.* Singapore: Springer Science+Business Media Singapore.

Carr, A. C., & Maggini, S. (2017). Vitamin C and Immune Function. *Nutrients, 9*(11), 1211. doi:http://dx.doi.org/10.3390/nu9111211

Cheeke, J. D. (2002). *Fundamentals and Applications of Ultrasonic Waves.* Florida: CRC Press LLC.

Chemat, F., Rombaut, N., Sicaire, A.-G., Meullemiestre, A., Tixier, A.-S., & Vian, M. (2017). Ultrasound Assisted Extraction of Food and Natural Products Mechanisms, Techniques, Combinations, Protocols and Applications: A review. *Ultrasonics Sonochemistry, 34*(2017), 540-560. doi:10.1016/j.ultsonch.2016.06.035

Choi, H. R., Baek, M. W., Cheol, L. H., Jeong, C. S., & Tilahun, S. (2022). Changes in Metabolites and Antioxidant Activities of Green ‘Hayward’ and Gold ‘Haegeum’ Kiwifruits During Ripening with Ethylene Treatment. *Food Chemistry, 384*(132490). doi:10.1016/j.foodchem.2022.132490

Codex Alimentarius Commission. (2003). *Report of the 2nd Session of the Ad Hoc Codex Intergovernmental Task Force on Fruit and Vegetable Juices.* Rome: Codex Alimentarius Commission.

Da Costa, M. V., Fontes, C. H., Carvalho, G., & Júnior, E. C. (2021). UltraBrix: A Device for Measuring the Soluble Solids Content in Sugarcane. *Sustainability, 13*(3), 1227. doi:10.3390/su13031227

Dias, C., Ribeiro, T., Rodrigues, A. C., Ferrante, A., Vasconcelos, M. W., & Pintado, M. (2022). Cold Storage Demand for 'Rocha' Pear Ripening: A Comparison Between a Shorter and Longer Cold Period. *Scientia Horticulturae, 299*(111033). doi:10.1016/j.scienta.2022.111033

Djamila, S., Budiastra, I. W., & Sutrisno. (2010). Karakteristik Transmisi Gelombang Ultrasonik dan Hubungannya dengan Sifat Fisiko-Kimia Buah Naga. *Jurnal Keteknikan Pertanian, 24*(1), 61-66.

Duli, N. (2019). *Metodologi Penelitian Kuantitatif: Beberapa Konsep Dasar untuk Penulisan Skripsi & Analisis Data dengan SPSS.* Sleman: Deepublish.

Dwivedi, S. K., Vishwakarma, M., & Soni, A. (2018). Advances and Researches on Non Destructive Testing: A Review. *Materials Today: Proceedings, 5*(2018), 3690–3698.

Esua, O. J., Chin, N. L., Yusof, Y. A., & Sukor, R. (2019). Combination of Ultrasound and Ultraviolet-C Irradiation on Kinetics of Color, Firmness, Weight Loss, and Total Phenolic Content Changes in Tomatoes During Storage. *Food Processing and Preservation, 43*(10). doi:https://doi.org/10.1111/jfpp.14161

Ethica, S. N. (2020). *Buku Ajar Teori Kimia Analitik Teknologi Laboratorium Medis.* Sleman: Deepublish.

Falk, R. F., & Miller, N. B. (1992). *A Primer for Soft Modeling.* Akron: The University of Akron Press.

Fatchurrahman, D., Amodio, M. L., Chiara, M. L., Mastrandrea, L., & Colelli, G. (2022). Characterization and Postharvest Behavior of Goji Berry (Lycium barbarum L.) During Ripening. *Postharvest Biology and Technology, 191*(111975). doi:10.1016/j.postharvbio.2022.111975

Fathuroya, V., Muchlisyiyah, J., Izza, N., & Yuwono, S. S. (2017). *Fisika Dasar untuk Ilmu Pangan.* Malang: UB Press.

Firdaus. (2021). *Metodologi Penelitian Kuantitatif Dilengkapi Analisis Regresi IBM SPSS Statistics Version 26.0.* Bengkalis: DOTPLUS Publisher.

Firdaus. (2021). *Metodologi Penelitian Kuantitatif Dilengkapi Analisis Regresi IBM SPSS Statistics Version 26.0.* Bengkalis: Dotplus.

Fitriana, Y. A., & Fitri, A. S. (2020). Analisis Kadar Vitamin C pada Buah Jeruk Menggunakan Metode Titrasi Iodometri. *Sainteks, 17*(1), 27-32. doi:10.30595/sainteks.v17i1.8530

Fozi, V., Hosseinifarahi, M., Bagheri, F., & Amiri, A. (2022). Extending Shelf Life of Mandarin Fruit using Pomegranate Peel Extract. *International Journal of Horticultural Science and Technology, 9*(1), 15-24. doi:10.22059/ijhst.2020.309655.391

Gallo, M., Ferrara, L., & Naviglio, D. (2018). Application of Ultrasound in Food Science and Technology: A Perspective. *Foods, 7*(10), 164. doi:Gallo, M., Ferrara, L., & Naviglio, D. (2018). Application of Ultra10.3390/foods7100164

Gardjito, M., & Handayani, W. (2015). *Penanganan Segar Hortikultura untuk Penyimpanan dan Pengemasan.* Jakarta: Kencana.

Gardjito, M., & Swasti, Y. R. (2018). *Fisiologi Pascapanen Buah dan Sayur.* Yogyakarta: Gadjah Mada University Press.

Gianguzzi, G., Farina, V., Inglese, P., & Rodrigo, M. G. (2021). Effect of Harvest Date on Mango (Mangifera indica L. Cultivar Osteen) Fruit's Qualitative Development, Shelf Life and Consumer Acceptance. *Agronomy, 11*(4), 811. doi:https://doi.org/10.3390/agronomy11040811

Giassane, C. (2016). Is the Data Normally Distributed? *Physiotherapy Practice and Research, 37*(1), 57-60. doi:10.3233/PPR-150069

Gill, P., S. K. Jawandha, Navdeep Kaur, & Navprem Singh. (2017). Physico-Chemical Changes During Progressive Ripening of Mango (Mangifera indica L.) cv. Dashehari Under Different Temperature Regimes. *Journal of Food Science and Technology, 54*(7), 1964–1970. doi:10.1007/s13197-017-2632-6

Gopalakrishnan, K., Sharma, A., Emanuel, N., Prabhakar, P., & Kumar, R. (2022). Sensors for Non-Destructive Quality Evaluation of Food. In M. Sen, *Food Chemistry: The Role of Additives, Preservatives and Adulteration* (pp. 397-449). Beverly: Scrivener Publishing LLC. doi:https://doi.org/10.1002/9781119792130.ch13

Gregory, J. (1996). Vitamins. In O. Fennema, *Food Chemistry* (pp. 531-616). New York: Marcel Dekker.

Harianto, Astuti, D. A., & Adinegoro, H. (2020). Uji Metode Pengkelasan Tingkat Kematangan Buah Mangga Berdasar Posisi Buah di dalam Air. *Journal of Agro-based Industry, 37*(1), 41-47.

Haryanto, B., Purwadaria, H. K., Budiastra, I. W., & Trisnobudi, A. (2001). Menentukan Ketuaan Buah Durian Berdasarkan Sifat Ultrasoniknya. *Agritech, 21*(1), 21-25. doi:10.22146/agritech.13643

Hasanah, U. (2018). Penentuan Kadar Vitamin C pada Mangga Kweni dengan Metode Iodometri. *Keluarga Sehat Sejahtera, 16*(1).

Herbig, A.-L., & Catherine M.G.C. Renard. (2017). Factors that Impact the Stability of Vitamin C at Intermediate Temperatures in a Food Matrix. *Food Chemistry, 220*, 444-451. doi:10.1016/j.foodchem.2016.10.012

Hidayati, T., Handayani, I., & Ikasari, I. H. (2019). *Statistika Dasar: Panduan Bagi Dosen dan Mahasiswa.* Banyumas: CV Pena Persada.

Ho, P., Dinh T. Tran, Maarten L.A.T.M. Hertog, & Bart M. Nicolaï. (2020). Modelling Respiration Rate of Dragon Fruit as a Function of Gas Composition and Temperature. *Scientia Horticulturae, 263*(109138). doi:10.1016/j.scienta.2019.109138

Hor, S., Léchaudel, M., Mith, H., & Bugaud, C. (2020). Fruit Density: A Reliable Indicator of Sensory Quality for Mango. *Scientia Horticulturae*(109548). doi:10.1016/j.scienta.2020.109548

Hosoya, N., Mishima, M., Kajiwara, I., & Maeda, S. (2017). Non-Destructive Firmness Assessment of Apples Using a Non-Contact Laser Excitation System Based on a Laser-Induced Plasma Shock Wave. *Postharvest Biology and Technology, 128*, 11-17. doi:10.1016/j.postharvbio.2017.01.014

Ichsan , M. C., & Wijaya, I. (2015). Karakter Morfologis dan Beberapa Keunggulan Mangga Arumanis (Mangifera indica L.). *Agritrop Jurnal Ilmu-Ilmu Pertanian*, 66-72.

Igbari, A., Nodza, G., Adeusi, A., & Ogundipe, O. (2019). Morphological Characterization Of Mango (Mangifera indica L.) Cultivars From South-West Nigeria. *IFE Journal of Science, 21*(1). doi:10.4314/ijs.v21i1.13

Insyafi, R. Y. (2021). *Sistem Deteksi Mutu Buah Mangga Secara Non-Destruktif Menggunakan Gelombang Ultrasonik.* Yogyakarta: Universitas Gadjah Mada.

Integrated Taxonomic Information System. (2021). *Integrated Taxonomic Information System*. Retrieved Juli 11, 2021, from Integrated Taxonomic Information System: https://www.itis.gov/servlet/SingleRpt/SingleRpt?search_topic=TSN&search_value=28803#null

Istianah, N., Fitriadinda, H., & Murtini, E. S. (2019). *Perancangan Pabrik untuk Industri Pangan.* Malang: UB Press.

Jena, R. C., Agarwal, K., & Chand, P. K. (2021). Fruit and Leaf Diversity of Selected Indian Mangoes (Mangifera indica L.). *Scientia Horticulturae, 282*, 109941. doi:https://doi.org/10.1016/j.scienta.2021.109941

Jha, S. N. (2010). *Nondestructive Evaluation of Food Quality*. Ludhiana: Springer-Verlag Berlin Heidelberg.

Jiang, Q., Zhang, M., & Xu, B. (2020). Application of Ultrasonic Technology in Postharvested Fruits and Vegetables Storage: A Review. *Ultrasonics – Sonochemistry, 69*, 105261. doi:https://doi.org/10.1016/j.ultsonch.2020.105261

Karjono, A., & Wijaya. (2017). Analisis Pengaruh ROE, DER, dan TATO Terhadap Harga Saham pada Perusahaan Manufaktur Sektor Industri Barang Konsumsi yang Terdaftar di Bursa Efek Indonesia Periode 2012-2015. *Jurnal ESENSI, 20*(2), 117-141.

Kasim, N. F., Mishra, P., Schouten, R. E., Woltering, E. J., & Boer, M. P. (2021). Assessing Firmness in Mango Comparing Broadband and Miniature Spectrophotometers. *Infrared Physics and Technology, 115*, 103733. doi:10.1016/j.infrared.2021.103733

Kementerian Pertanian Republik Indonesia. (2021). *Luas Panen Mangga Meurut Provinsi, Tahun 2015-2019*. Retrieved Juli 11, 2021, from Kementerian Pertanian Republik Indonesia: https://www.pertanian.go.id/home/?show=page&act=view&id=61

Kovalenko, Y., Ricco Tindjau, Lufiani Lina Madilao, & Simone Diego Castellarin. (2021). Regulated Deficit Irrigation Strategies Affect the Terpene Accumulation in Gewürztraminer (Vitis vinifera L.) Grapes Grown in the Okanagan Valley. *Food Chemistry, 341*(128172). doi:10.1016/j.foodchem.2020.128172

Kusumiyati, Farida, Sutari, W., & Mubarok, S. (2018). Kualitas Buah Mangga Selama Penyimpanan pada Keranjang Anyaman Bambu dengan Identifikasi Ruang Warna L*, a* dan b*. *Jurnal Kultivasi, 17*(2).

Kusumiyati, Farida, Sutari, W., Hamdani, J. S., & Mubarok, S. (2018). Pengaruh Waktu Simpan Terhadap Nilai Total Padatan Terlarut, Kekerasan dan Susut Bobot Buah Mangga Arumanis. *Jurnal Kultivasi, 17*(3). doi:https://doi.org/10.24198/kultivasi.v17i3.18698

Lauricella, M., Emanuele, S., Calvaruso, G., Giuliano, M., & D'Anneo, A. (2017). Multifaceted Health Benefits of Mangifera indica L. (Mango): The

Inestimable Value of Orchards Recently Planted in Sicilian Rural Areas. *Nutrients, 9*(5), 525. doi:10.3390/nu9050525

Lebaka, V. R., Wee, Y.-J., Ye, W., & Korivi, M. (2021). Nutritional Composition and Bioactive Compounds in Three Different Parts of Mango Fruit. *International Journal of Environmental Research and Public Health, 18*(2), 741. doi:https://doi.org/10.3390/ijerph18020741

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*(2), 177-184. doi:10.19028/jtep.05.2.177-184

Maldonado-Celis, M. E., Yahia, E. M., Bedoya, R., Landázuri, P., Loango, N., Aguillón, J., . . . Ospina, J. C. (2019). Chemical Composition of Mango (Mangifera indica L.) Fruit: Nutritional and Phytochemical Compounds. *Frontiers in Plant Science, 10*(1073). doi:10.3389/fpls.2019.01073

Malinda, U. F., Mahendra, M. S., & Sukewijaya, I. M. (2020). Pengaruh Aplikasi Kalium Permanganat (KMnO4) terhadap Umur Simpan Buah Pisang Kepok (Musa paradisiaca formatypical ABB Group). *Jurnal Agroekoteknologi Tropika, 9*(4).

Manikantan, M., R. Pandiselvam, T. Arumuganathan, C. Indurani, & N. Varadharaju. (2022). Low-Density Polyethylene Based Nanocomposite Packaging Films for the Preservation of Sugarcane Juice. *Journal of Food Science and Technology, 59*(4), 1629–1636. doi:10.1007/s13197-021-05174-6

Maryani, I., Prasetyo, Z. K., & Wilujeng, I. (2021). *Modul Perkuliahan IPA Lanjut (Fisika Dasar untuk PGSD).* Yogyakarta: K-Media.

Marzuki, & Akhyar, C. (2019). Pengaruh Return On Equity, Debt To Equity Ratio, dan Size Terhadap Harga Saham pada Perusahaan Manufaktur yang Terdaftar di Bursa Efek Indonesia. *Jurnal Bisnis dan Manajemen (Bisma), 13*(1), 27-36.

McCarthy, M. J., Wang, L., & McCarthy, K. L. (2005). Ultrasound Properties. In M. A. Rao, S. S. Rizvi, & A. K. Datta, *Engineering Properties of Foods Third Edition* (pp. 567-603). Boca Raton: CRC Press.

Mecklin, C. J. (2007). Shapiro-Wilk Test for Normality. In N. J. Salkind, *Encyclopedia of Measurement and Statistics Volume 1* (pp. 883-885). London: SAGE Publications.

Miratsi, L., Hamrin, N., Aprilianti, R., Febriani, Y., & Afriani, F. (2021). Pengaruh Pelapisan Silika Terhadap Sifat Fisikokimia Buah Pisang pada Suhu Ruang. *Gorontalo Agriculture Technology Journal, 4*(2), 78-84.

Mizrach, A., Flitsanov, U., Schmilovitch, Z., & Fuchs, Y. (1999). Determination of Mango Physiological Indices by Mechanical Wave Analysis. *Postharvest Biology and Technology, 16*(2), 179-186. doi:10.1016/S0925-5214(99)00007-1

Mubarik, F., Noreen, S., Farooq, F., Siddiqa, A., & Khan, M. (2020). A Review on Pharmacological and Nutritional Benefitsof Mango (Mangifera indica Linn):A Remedy for Cancer, Diabetes and Gastrointestinal Infections. *Abasyn Journal of Life Sciences, 3*(2), 82-92. doi:10.34091/AJLS.3.2.8

Myers, R. (2006). *The Basics of Physics.* London: Greenwood Press.

Nagle, M., Intani, K., Romano, G., Mahayothee, B., Sardsud, V., & Müller, J. (2016). Determination of Surface Color of 'All Yellow' Mango Cultivars Using Computer Vision. *International Journal of Agricultural and Biological Engineering, 9*(1).

Nawari. (2010). *Analisis Regresi dengan MS Excel 2007 dan SPSS 17.* Jakarta: PT Elex Media Komputindo.

Nobile, S., & Woodhill, J. M. (1981). *Vitamin C: The Mysterious Redox System A Trigger of Life?* Lancaster: MTP Press Limited.

Oldoni, F. C., Florencio, C., Bertazzo, G. B., Grizotto, P. A., Junior, S. B., Carneiro, R. L., . . . Ferreira, M. D. (2022). Fruit Quality Parameters and Volatile Compounds from 'Palmer' Mangoes with Internal Breakdown. *Food Chemistry, 388*(132902). doi:https://doi.org/10.1016/j.foodchem.2022.132902

Pega, E. P., Bintoro, N., & Saputro, A. D. (2021). Rekayasa Teknologi Penyimpanan dengan Atmosfer Termodifikasi untuk Memperpanjang Umur Simpan dalam Penanganan Pascapanen Tomat. *Agritech, 41*(3), 246-256.

Perinban, S., Orsat, V., & Raghavan, V. (2022). Influence of Plasma Activated Water Treatment on Enzyme Activity and Quality of Fresh-Cut Apples. *Food Chemistry, 393*(133421). doi:10.1016/j.foodchem.2022.133421

Rahmawati, I., & Illiyin, R. (2021). Pengaruh Motivasi, Persepsi dan Sikap Konsumen Terhadap Keputusan Pembelian HP OPPO. *Jurnal Ilmiah Hospitality, 10*(1), 103-111.

Reh, C. (2008). An Overview of Nondestructive Sensor Technology in Practice: The User's View. In J. Irudayaraj, & C. Reh, *Nondestructive Testing of Food Quality* (pp. 1-28). Ames: Blackwell Publishing.

Riyanto, S., & Hatmawan, A. A. (2020). *Metode Riset Penelitian Kuantitatif Penelitian di Bidang Manajemen, Teknik, Pendidikan dan Eksperimen.* Sleman: Deepublish Publisher.

Rompies, R., Mayulu, N., Nurkolis, F., Faradila, F., Kepel, B., & Natanael, H. (2021). Antioxidant Capacity of Snack Cookies Made from Mango and Pineapple Fermentation. *Food Research, 5*(5), 145-148. doi:10.26656/fr.2017.5(5).010

S., A. A., Karim, A., & Iman, I. N. (2020). Laju Pengurangan Kadar Vitamin C Selama Penyimpanan Buah Naga (Hyloceres Undatus). *Jurnal Sainsmat, 9*(2), 117-123.

Sari, L., Ningrum, R. S., Ramadani, A. H., & Kurniawati, E. (2021). Kadar Vitamin C Buah Tomat (Lycopersicum esculentum Mill) Tiap Fase Kematangan Berdasar Hari Setelah Tanam. *Jurnal Farmasi Dan Ilmu Kefarmasian Indonesia, 8*(1), 74-82.

Schober, P., Boer, C., & Schwarte, L. A. (2018). Correlation Coefficients: Appropriate Use and Interpretation. *Anesthesia & Analgesia, 126*(5), 1763-1768. doi:10.1213/ANE.0000000000002864

Sembiring, T., Dayana, I., & Rianna, M. (2019). *Alat Penguji Material.* Depok: Guepedia.

Setiawati. (2021). Analisis Pengaruh Kebijakan Deviden Terhadap Nilai Perusahaan pada Perusahaan Farmasi di BEI. *Jurnal Inovasi Penelitian (JIP), 1*(8), 1581-1590.

Shao, Z., Chen, H., Hu, S., Liu, H., Meng, F., Li, S., . . . Wang, Q. (2022). Chitosan Oligosaccharide Treatment Improves Quality Attributes of Tomato Fruit Stored Under Room Temperature. *Postharvest Biology and Technology*, *189*(111914). doi:10.1016/j.postharvbio.2022.111914

Shapiro, S. S., & Wilk, M. B. (1965). An Analysis of Variance Test for Normality (Complete Samples). *Biometrika, 52*(3 and 4), 591-611. Retrieved from https://www.jstor.org/stable/2333709

Siddiq, M., Sidhu, J. S., & Brecht, J. K. (2017). *Handbook of Mango Fruit: Production, Postharvest Science, Processing Technology and Nutrition.* Oxford: Wiley-Blackwell.

Sinambela, S. D., Ariswoyo, S., & Sitepu, H. R. (2014). Menentukan Koefisien Determinasi Antara Estimasi M dengan Type Welsch dengan Least Trimmed Square dalam Data yang Mempunyai Pencilan. *Saintia Matematika, 02*(03), 225-235.

Sitompul, Y. D. (2011). *Karakteristik Gelombang Ultrasonik untuk Mendeteksi Mutu Mentimun Jepang (Cucumis sativus L.).* Bogor: Institut Pertanian Bogor.

Soekarto, S. T. (2021). *Ilmu Pengawetan Pangan.* Bogor: IPB Press.

Suyono. (2015). *Analisis Regresi untuk Penelitian.* Sleman: Deepublish.

Tiofani, K. (2022, 06 21). *Kompas.com*. (S. Agmasari, Editor) Retrieved from Kompas.com: https://www.kompas.com/food/read/2022/06/21/080900875/kendala-ekspor-mangga-indonesia-dari-kondisi-buah-sampai-regulasi?page=all

Tittel, E. (2002). *Schaum's Outline: Computer Networking (Jaringan Komputer).* Jakarta: Penerbit Erlangga.

Ugwu, K. C., Mbajiorgu, C. C., Okonkwo, W. I., & Ani, A. O. (2018). Design, Fabrication, and Performance Evaluation of a Portable Hand-Held Refractometer. *Nigerian Journal of Technology, 37*(2), 537 – 542.

Utama, I., Utama, I., & Pudja, I. (2016). Pengaruh Konsentrasi Emulsi Lilin Lebah sebagai Pelapis Buah Mangga Arumanis Terhadap Mutu Selama Penyimpanan Pada Suhu Kamar. *Jurnal Biosistem dan Teknik Pertanian, 4*(2).

Utami, M., Wijaya, C. H., Efendi, D., & Adawiyah, D. R. (2020). Karakteristik Fisikokimia dan Profil Sensori Mangga Gedong pada Dua Tingkat Kematangan. *Jurnal Teknologi dan Industri Pangan, 31*(2), 113-126.

Valente, M., Prades, A., & Laux, D. (2013). Potential Use of Physical Measurements Including Ultrasound for a Better Mango Fruit Quality Characterization. *Journal of Food Engineering, 116*(1), 57-64. doi:10.1016/j.jfoodeng.2012.11.022

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. doi:10.1080/00103624.2013.736141

Waldron, K. W. (2004). Plant Structure and Fruit and Vegetable Texture. In D. Kilcast, *Texture in Food Volume 2: Solid Foods* (pp. 241-255). Boca Raton: Woodhead Publishing Limited.

Waluyo, S., Purwadaria, H. K., & Budiastra, I. W. (2006). Pengukuran Sifat-Sifat Fisik dan Akustik Buah Durian Selama Pematangan. *Buletin Agricultural Engineering, 2*(1), 50-59.

Widiyanto, W. W., Purwanto, E., & Kusrini. (2019). Classification of Mango Fruit Quality Based on Texture Characteristics of GLCM (Gray Level Co-Occurrence Matrices) with Algorithm K-NN (K-Nearest Neighbors). *Jurnal Techno, 20*(1), 31-40. doi:10.30595/techno.v20i1.3816

Yadav, D., & Singh, S. (2017). Mango: History Origin and Distribution. *Journal of Pharmacognosy and Phytochemistry, 6*(6), 1257-1262.

Yadav, D., Yadav, K. S., & Singh, S. (2018). Mango: Taxonomy and Botany. *Journal of Pharmacognosy and Phytochemistry, 7*(2), 3253-3258.

Yulianto, A. R., Subariyanti, H., & Wardhana, A. K. (2020). Analisis Pengaruh Kualitas Produk dan Kualitas Pelayanan terhadap Kepuasan Pelanggan. *Jurnal Ekonomi, 22*(2), 165-177.

Yun, Z., Gao, H., Chen, X., Duan, X., & Jiang, Y. (2022). The Role of Hydrogen Water in Delaying Ripening of Banana Fruit During Postharvest Storage. *Food Chemistry, 373*(131590). doi:10.1016/j.foodchem.2021.131590

Zhang, P., Zhu, Z., & Sun, D. W. (2019). Using power Ultrasound to Accelerate Food Freezing Processes: Effects on Freezing Efficiency and Food Microstructure. *Critical Reviews in Food Science and Nutrition, 58*(16), 2842-2853. doi:10.1080/10408398.2018.1482528

Zhu, D., Zhang, Y., Kou, C., Xi, P., & Liu, H. (2022). Ultrasonic and Other Sterilization Methods on Nutrition and Flavor of Cloudy Apple Juice. *Ultrasonics Sonochemistry, 84*(105975). doi:10.1016/j.ultsonch.2022.105975