DAFTAR PUSTAKA

Adawiyah, Rabiatul, Widyastuti, Sri & Werdiningsih, Wiharyani. 2016. Pengaruh Pengemasan Vakum Terhadap Kualitas Mikrobiologis Ayam Bakar Asap Sef. *Jurnal Ilmu Dan Teknologi Pangan* 2(2):152–58.

Ahmed, Ishfaq, Qazi, Ihsan Mabood & Jamal, Suraiya. 2016. Developments in Osmotic Dehydration Technique for The Preservation of Fruits and Vegetables. *Innovative Food Science and Emerging Technologies* 34:29–43. doi: 10.1016/j.ifset.2016.01.003.

Alves, Vanessa, Luz, Francielle Rocio Da, Schwarz, Kélin, Vieira, Renata Leia Demario, Bennemann, Gabriela Datsch, & de Resende, Juliano Tadeu Vilela. 2018. Sensory Acceptability and Physico-Chemical Characteristics of Dehydrated Strawberries with Different Treatments. *DEMETRA: Alimentação, Nutrição & Saúde* 13(3):745–63. doi: 10.12957/demetra.2018.31920.

Anggreani, Desi. 2017. Investigasi Sifat Perintang Dari Kertas Kemasan Yang Di-Coating Dengan Komposit Berbahan Dasar Kanji, Tanah Lempung Montmorillonite, Dan Polyethylene Glycol (PEG) 400. *Institutional Repository UNS.*

Anonim. 2022. *Aluminum Foil and Metallized PET-Film (PET-Met): Applications & Differences*. Diakses dalam https://alfipa.com/products/aluminum-foil-metalized-pet-film/ pada 2 september 2022 pukul 13.00 WIB.

Ardhani, Ivonny Cahya. 2020. *Penentuan Perlakuan Bahan Dan Parameter Proses Produksi Dehydrated strawberry Menggunakan Metode Taguchi*. Universitas Gadjah Mada.

Ariani, Risa Panti. 2018. *Preservasi Makanan Lokal*. Depok: PT RajaGrafindo Persada.

Asiah, Nurul, & Djaeni, Mohamad. 2021. *Konsep Dasar Proses Pengeringan Pangan*. Malang: AE Publishing.

Association of Official Analytical Chemists (AOAC). 1984. *Official Methods of Analysis 14th Edition*. Arlington: AOAC.

Astawan, Made, Nurwitri, C. C. & Rochim, Dicki Aulia. 2015. Kombinasi Kemasan Vakum Dan Penyimpanan Dingin Untuk Memperpanjang Umur Simpan Tempe Bacem. *Jurnal Pangan*, 125–34.

Badan Pengawas Obat dan Makanan (BPOM). 2019. Peraturan Badan Pengawas Obat dan Makanan (BPOM) Nomor 13 Tahun 2019 tentang Batas Maksimal Cemaran Mikroba dalam Pangan Olahan. Jakarta: BPOM RI.

Badan Pusat Statistik. 2018. *Statistik Tanaman Buah-buahan dan Sayuran Tahunan Indonesia 2017*. Jakarta: BSN.

Badan Pusat Statistik. 2021. *Statistik Hortikultura 2020*. Jakarta: BSN.

Badan Standardisasi Nasional. 2018. *Buah Kering SNI 3710-2018*. Jakarta: BSN.

Bayus, Jacob, Ge, Changfeng & Thorn, Brian. 2016. A Preliminary Environmental Assessment of Foil and Metallized Film Centered Laminates. *Resources, Conservation and Recycling* 115:31–41. doi: 10.1016/j.resconrec.2016.08.024.

de Bruijn, Johannes, & Borquez, Rodrigo. 2014. Quality Retention in Strawberries Dried by Emerging Dehydration Methods. *Food Research International* 63:42–48. doi: https://doi.org/10.1016/j.foodres.2014.03.029.

de Bruijn, Johannes, Rivas, Fernando, Rodriguez, Yeaninna, Loyola, Cristina, Flores, Adan, Melin, Pedro & Borquez, Rodrigo. 2016. Effect of Vacuum Microwave Drying on the Quality and Storage Stability of Strawberries. *Journal of Food Processing and Preservation* 40(5):1104–15. doi: 10.1111/jfpp.12691.

Danarsi, Chorina Swasti, & Noer, Etika Ratna. 2016. Pengaruh Lama Penyimpanan Terhadap Mutu Mikrobiologi Makanan Pendamping Air Susu Ibu (Mp-Asi) Bubur Instan Dengan Substitusi Tepung Ikan Gabus Dan Tepung Labu Kuning. *Journal of Nutrition College* 5:58–63.

Darniadi, Sandi, Rachmat, Ridwan, Luna, Prima, Purwani, Winda, & Sandrasari, Diny Agustini. 2020. Penentuan Umur Simpan Menggunakan Metode Accelerated Shelf Life Test (ASLT) Pada Bubuk Minuman Instan Stroberi Foam-Mat Drying. *Jurnal Aplikasi Teknologi Pangan* 9(4):151–57. doi: 10.17728/jatp.7539.

Degwale, Alemu, Asrat, Fentahun, Eniyew, Kefale, Asres, Derajew, Tesfa, Tiru & Ayalew, Asrat. 2022. Influence of Dehydration Temperature and Time on Physicochemical Properties of Tomato (Solanum Lycopersicum L.) Powder. *Frontiers in Sustainable Food Systems* 6(March):1–9. doi: 10.3389/fsufs.2022.839385.

Delong, Deanna. 2006. *How to Dry Foods*. USA: Penguin.

Ethiopian Standards Agency. 2021. *Dried Fruits – Specification ES 6686:2021 Ethiophian Standard*. Etiopia: ESA.

Falah, Mohammad Affan Fajar, Yuliastuti, Putri, Hanifah, Risma, Saroyo, Pujo & Jumeri. 2018. Quality of Fresh Strawberry (Fragaria Sp Cv. Holibert) from Ketep Magelang Central Java and Its Storage in Tropical Environment. *Jurnal Agroindustri* 8(1):1–10. doi: 10.31186/j.agroind.8.1.1-10.

Farikha, Ita Noor, Anam, Choirul & Widowati, Esti. 2013. Pengaruh Jenis Dan Konsentrasi Bahan Penstabil Alami Terhadap Karakteristik Fisikokimia Sari Buah Naga Merah (Hylocereus Polyrhizus). *Teknologi Pangan* 2(1):38.

Fatmawati, Erlin Widya. 2020. Analisis Perhitungan Nilai Tambah Pada Agroindustri Stroberi (Studi Kasus Pada Pelaku Usaha Di Desa Pandanrejo, Kecamatan Bumiaji, Kota Batu). *VIABEL: Jurnal Ilmiah Ilmu-Ilmu Pertanian* 14(1):1–7. doi: 10.35457/viabel.v14i1.992.

Field, Andy. 2018. *Discovering Statistics Using IBM SPSS Statistics 5th Edition*. London: SAGE Publications Ltd.

Food Agriculture Organization (FAO). 2020. *Crops and Livestock Products*. Dalam http://www.fao.org/faostat/en/#data/QCL diakses pada 20 November 2021 pukul 08.00 WIB.

Franco, Talita Szlapak, Perusselo, Camila Agusto, Ellendersen, Luciana Neves, & Masson, Maria Lucia. 2016. Effects of Foam Mat Drying on Physicochemical and Microstructural Properties of Yacon Juice Powder. *LWT - Food Science and Technology* 66:503–13. doi: 0.1016/j.lwt.2015.11.009.

Furqon, Chairul. 2014. Analisis Manajemen dan Kinerja Rantai Pasokan Agribisnis Buah Stroberi di Kabupaten Bandung. *Image: Jurnal Riset Manajemen* 3(2):109. doi: 10.17509/image.v3i2.1119.

Gamboa-Santos, Juliana, Megías-Pérez, Roberto, Soria, A. Cristina, Olano, Agustín, Montilla, Antonia & Villamiel, Mar. 2014. Impact of Processing Conditions on the Kinetic of Vitamin C Degradation and 2-Furoylmethyl Amino Acid Formation in Dried Strawberries. *Food Chemistry* 153:164–70. doi: 10.1016/j.foodchem.2013.12.004.

Gardjito, Murdijati, Handayani, Widuri & Salfarino, Ryan. 2015. *Penanganan Segar Hortikultura untuk Penyimpanan dan Pemasaran.* Jakarta: Kencana.

Gerber, David, Pantaziz, Evangelos, Bogosian, Biayna, Nahmad, Alicia & Miltiadis, Constantinos. 2022. *Computer-Aided Architectural Design. Design Imperatives: The Future Is Now.* Singapura: Springer Nature Singapore.

Giampieri, Francesca, Tulipani, Sara, Alvarez-Suarez, Josè M., Quiles, Josè L., Mezzetti, Bruno & Battino, Maurizio. 2012. The Strawberry: Composition, Nutritional Quality, and Impact on Human Health. *Nutrition* 28(1):9–19. doi: 10.1016/j.nut.2011.08.009.

Givari, Teuku Augibran, Hawa, La Choviya, & Putranto, Angky Wahyu. 2022. Teknik Dehidrasi Osmosis Pada Pembuatan Manisan Kulit Jeruk (Osmotic Dehydration in the Making Orange Peel Fruit Candy). *Journal of Food Engineering* 1(1):19–32.

Hardianto, Suarjana, I. Gusti Ketut & Rudyanto, Mas Djoko. 2012. Pengaruh Suhu Dan Lama Penyimpanan Terhadap Kualitas Telur Ayam Kampung Ditinjau Dari Angka Lempeng Total Bakteri. *Indonesia Medicus Veterinus* 1(1):71–84.

Harris, Linda J., & Mitcham, Elizabeth. 2007. *Strawberries: Safe Methods to Store, Preserve, and Enjoy.* California: Regents of the University of California, Division of Agriculture, and Natural Resources.

Hasna, Septiana Sabila. 2021. *Karakterisasi Kualitas Produk Stroberi Kering (Dehydrated strawberry) Berdasarkan Penerimaan Konsumen.* Universitas Gadjah Mada.

Hendrawan, Yusuf, Ahmad, Ary Musthofa, Djoyowasito, Gunomo & Marantika, Meilani Eka. 2016. Pengkajian Beras Pecah Kulit (Brown Rice) Dalam Kemasan Vakum (Vacuum Packaging) Berdasarkan Ketebalan Plastik Kemasan Jenis Nylon. *Jurnal Keteknikan Pertanian Tropis Dan Biosistem* 4(3):250–61.

Jamrianti, Ririn. 2021. *Pengemasan Dan Pelabelan Pangan: Packaging as a Product Communications*. Malang: AE Publishing.

Juliano, Pablo, Knoerzer, Kai, Nguyen, Jay Sellahew Minh H., & Buckow, Roman. 2022. *Food Engineering Innovations Across the Food Suply Chain.* New Delhi: Charlotte Cockle.

Kartika, Yulli Kartika. 2014. Penentuan Kadar Air Dan Kadar Abu Pada Biskuit. *Jurnal Kimia Analitik* 2:1–10.

Klauk, Hagen. 2006. *Organic Electronics Volume 1*. Weinheim: Wiley-VCH.

Korese, Joseph Kudadam, Achaglinkame, Matthew Atongbiik & Adzitey, Frederick. 2022. Effect of Different Packaging Materials on Storage Stability of Gardenia Erubescens Stapf. & Hutch. Dried Fruits and Powder. *Applied Food Research* 2(2):100143. doi: 10.1016/j.afres.2022.100143.

Leech, Nancy L., Barret, Karen C., & Morgan, George A. 2012. *IBM SPSS for Intermediate Statistics Use and Interpretation Fourth Edition.* New York: Taylor & Francis Group.

Macedo, Leandro Levate, Corrêa, Jefferson Luiz Gomes, Júnior, Irineu Petri, Araújo, Cintia da Silva, & Vimercati, Wallaf Costa. 2022. Intermittent Microwave Drying and Heated Air Drying of Fresh and Isomaltulose (Palatinose) Impregnated Strawberry. *LWT - Food Science and Technology* 155. doi: 10.1016/j.lwt.2021.112918.

Macias, Maritza Alonzo. 2013. *Comparatives Studies of Different Drying Process of Strawberry Hot Air Drying Freeze-Drying and Swell-Drying : Application on the Biological Compounds Preservation.* French: Université de La Rochelle.

Macias, Maritza Alonzo, Anaberta Cardador-Martínez, Sabah Mounir, Gerardo Montejano-Gaitán, and Karim Allaf. 2013. Comparative Study of the Effects of Drying Methods on Antioxidant Activity of Dried Strawberry (Fragaria Var. Camarosa). *Journal of Food Research* 2(2):92. doi: 10.5539/jfr.v2n2p92.

Marsh, Kenneth, & Betty, Bugusu. 2007. Food Packaging-Roles, Materials, and Environmental Issues. *Scientific Status Summary* (3):39–55.

Megías-Pérez, Roberto, Gamboa-Santos, Juliana, Soria, Ana Cristina, Villamiel, Mar & Montilla, Antonia. 2014. Survey of Quality Indicators in Commercial Dehydrated Fruits. *Food Chemistry* 150:41–48. doi: 10.1016/j.foodchem.2013.10.141.

Méndez-Lagunas, Lilia, Rodríguez-Ramírez, Juan, Cruz-Gracida, Marlene, Sandoval-Torres, Sadoth, & Barriada-Bernal, Gerardo. 2017. Convective Drying Kinetics of Strawberry (Fragaria Ananassa): Effects on Antioxidant Activity, Anthocyanins and Total Phenolic Content. *Food Chemistry* 230:174–81. doi: 10.1016/j.foodchem.2017.03.010.

Mentari, Sendang, Ainuri, Makhmudun, & Falah, Mohammad Affan Fajar. 2022. Packaging Development of *Dehydrated strawberry* Using Quality Function Deployment for E-Commerce. *IOP Conference Series: Earth and Environmental Science* 980(1). doi: 10.1088/1755-1315/980/1/012034.

Mordor Intellegence. 2021. *Dehydrated Food Market - Growth, Industry Trends, Covid-19 Impact Analysis, and Forecasts (2021 - 2026).* Dalam https://www.mordorintelligence.com/industry-reports/dehydrated-food-market#faqs diakses pada 21 November pukul 21.00 WIB.

Nasution, Reza Pahlevi, Trisnowati, Sri, & Putra, Eka Tarwaca Susila. 2013. The Effect of Duration Time of Ultraviolet-C Irradiation and Packaging Method on Quality of Strawberries. *Vegetalika* 2(2):87–99.

Noren, Nancy Ellen, Scanlon, Martin G., & Arntfield, Susan D.. 2019. Differentiating between Tackiness and Stickiness and Their Induction in Foods. *Trends in Food Science and Technology* 88(April):290–301. doi: 10.1016/j.tifs.2019.03.014.

Nugraheni, Mutiara. 2018. *Kemasan Pangan*. Yogyakarta: Plantaxia.

Oszmiański, Jan, and Aneta Wojdyło. 2009. Comparative Study of Phenolic Content and Antioxidant Activity of Strawberry Puree, Clear, and Cloudy Juices. *European Food Research and Technology* 228(4):623–31. doi: 10.1007/s00217-008-0971-2.

Pakiding, Fani Lande, Muhidong, Junaedi, & Hutabarat, Olly S. 2015. Profil Sifat Fisik Buah Terung Belanda. *Jurnal AgriTechno* 8(2).

Panico, A. M., F. Garufi, S. Nitto, R. Di Mauro, R. C. Longhitano, G. Magrì, A. Catalfo, M. E. Serrentino, and G. De Guidi. 2009. Antioxidant Activity and Phenolic Content of Strawberry Genotypes from Fragaria x Ananassa. *Pharmaceutical Biology* 47(3):203–8. doi: 10.1080/13880200802462337.

Pituch, Keenan A., & Stevens, James P. 2016. *Applied Multivariate Statistics For The Social Sciences Analyses with SAS and IBM's SPSS Sixth.* New York: Routledge.

Praseptiangga, Danar, Aviany, Theresia Pramita, & Parnanto, Nur Her Riyadi. 2016. Pengaruh Penambahan Gum Arab Terhadap Karakteristik Fisikokimia Dan Sensoris Fruit Leather Nangka (Artocarpus Heterophyllus). *Jurnal Teknologi Hasil Pertanian* 9(1):71–83. doi: 10.20961/jthp.v9i2.12858.

Prosapio, Valentina, & Norton, Ian. 2017. Influence of Osmotic Dehydration Pre-Treatment on Oven Drying and Freeze Drying Performance. *LWT - Food Science and Technology* 80:401–8. doi: 10.1016/j.lwt.2017.03.012.

Pulungan, Maimunah Hindun, Dewi, Ika Atsari, Rahmah, Nur Lailatul, Perdani, Claudia Gadizza, Wardina, Khairina & Pujiana, Dwi. 2018. *Teknologi Pengemasan Dan Penyimpanan*. Malang: UB Press.

Putri, Refika Melani, Aziz, Ibnu Wahid Fakhrudin, & Falah, Mohammad Affan Fajar. 2021. Physical Quality Changes of *Dehydrated strawberry* Affected by Different Packaging in a Tropical Environment. *IOP Conference Series: Earth and Environmental Science* 759(1). doi: 10.1088/1755-1315/759/1/012013.

Putri, Refika Melina. 2021. *Perubahan Kualitas Dehydrated strawberry (Fragaria x Ananassa) Yang Dikemas Secara Vacuum Menggunakan Kemasan Plastik*. Universitas Gadjah Mada.

Randelović, Dobrila, Lazić, Vera, Tepić, Aleksandra, & Mošić, Ivana. 2014. The Influence of Packaging Materials Protective Properties and Applying Modified Atmosphere on Packed Dried Apricot Quality Changes. *Hemijska Industrija* 68(3):289–95. doi: 10.2298/HEMIND130226053R.

Reche, J., M. E. García-Pastor, D. Valero, F. Hernández, M. S. Almansa, P. Legua, & A. Amorós. 2019. Effect of Modified Atmosphere Packaging on the Physiological and Functional Characteristics of Spanish Jujube (Ziziphus Jujuba Mill.) Cv 'Phoenix' during Cold Storage. *Scientia Horticulturae* 258(July):108743. doi: 10.1016/j.scienta.2019.108743.

Rochmadi, & Permono, Ajar. 2018. *Mengenal Polimer Dan Polimerisasi*. Yogyakarta: Gadjah Mada University Press.

Rozana, and Sunardi. 2021. Minimally Process Pada Buah Rambutan Dan Perubahan Kandungan Vitamin C Selama Penyimpanan Beku. *Journal of Food Technology and Agroindustry* 3(1):36–44. doi: 10.24929/jfta.v3i1.1247.

Sandulachi, Elisaveta I., & GhTatarov, Pavel. 2012. Water Activity Concept And Its Role In Strawberries Food. *J. Mold* (2):103–15.

Santoso, & Christina, Vania. 2016. Pengembangan Produk Snack Bar Rendah Kalori Dari Beras Hitam Dan Stroberi. Unika Repository.

Sari, Winny Purnama. 2019. Proses Pembuatan Manisan Kering Ubi Jalar (Ipomoea Batatas L.) Dengan Dehidrasi Osmotik Dan Pengeringan Oven. *Jurnal Keteknikan Pertanian* 7. doi: 10.19028/jtep.07.1.33-40.

Shabrina, Zerlin Ulfa, & Susanto, Wahono Hadi. 2017. Pengaruh Suhu Dan Lama Pengeringan Dengan Metode Cabinet Dryer Terhadap Karakteristik Manisan Kering Apel Varietas Anna (Malus Domestica Borkh). *Jurnal Pangan Dan Agroindustri* 5(3):60–71.

Shete, Y. V, S. M. Chavan, P. S. Champawat, & S. K. Jain. 2018. Reviews on Osmotic Dehydration of Fruits and Vegetables. *Journal of Pharmacognosy and Phytochemistry* 7(2):1964–69.

Silberbauer, Alina, & Schmid, Markus. 2017. Packaging Concepts for Ready-to-Eat Food: Recent Progress. *Journal of Packaging Technology and Research* 1(3):113–26. doi: 10.1007/s41783-017-0019-9.

Singh, Suneeta, Saxena, Anil Kumar, & Sharma, S. K. 2019. Performance of Different Packaging Materials on Quality Attributes and Storability of Osmotically Dehydrated Wild Apricot Fruits under Ambient Storage Conditions. *International Journal of Innovative Science and Research Technology* 4(7):333–38.

Skowronsky, Linda. 2011. *Inhibition of Microbial Growth in Solid Dosages at ICH Stability Storage Conditions European Pharmaceutical Review.* Dalam https://www.europeanpharmaceuticalreview.com/article/8876/inhibition-of-microbial-growth-in-solid-dosages-at-ich-stability-storage-conditions diakses pada 28 Januari 2022 pukul 07.00 WIB.

Sucipta, Nyoman, Suriasih, Ketut, & Kencana, Pande Ketut Diah. 2017. *Pengemasan Pangan*. Denpasar: Udayana University Press.

Sudjata, W., & Ni Wayan Wisaniyasa. 2017. *Fisiologi Dan Teknologi Pascapanen (Buah Dan Sayuran)*. Bali: Udayana University Press.

Sukasih, Ermi, & Setyadjit, Setyadjit. 2019. Teknologi Penanganan Buah Segar Stroberi Untuk

Mempertahankan Mutu. *Jurnal Penelitian Dan Pengembangan Pertanian* 38(1):47. doi: 10.21082/jp3.v38n1.2019.p47-54.

Sumitha, N., R. B. Tiwari, & R. A. Patil. 2015. Suitability of Packaging and Storage Conditions for Osmo-Air Dried Aonla Segments. *Proceedings of the National Academy of Sciences India Section B - Biological Sciences* 85(1):203–9. doi: 10.1007/s40011-013-0276-5.

Suresh Kumar, P., & V. R. Sagar. 2016. Effect of Packaging Materials and Storage Temperature on Quality of Osmo-Vac Dehydrated Guava Slices During Storage. *Proceedings of the National Academy of Sciences India Section B - Biological Sciences* 86(4):869–76. doi: 10.1007/s40011-015-0545-6.

Thanakkasaranee, Sarinthip, Sadeghi, Kambiz, Lim, I. Jong, & Seo, Jongchul. 2020. Effects of Incorporating Calcined Corals as Natural Antimicrobial Agent into Active Packaging System for Milk Storage. *Materials Science and Engineering*. doi: 10.1016/j.msec.2020.110781.

Vaughn, Debbie L. Hahs & Lomax, Richard G.. 2020. *An Introduction to Statistical Concepts Fourth Edition*. New York: Routledge.

Wojdyło, Aneta, Figiel, Adam, & Oszmiański, Jan. 2009. Effect of Drying Methods with the Application of Vacuum Microwaves on the Bioactive Compounds, Color, and Antioxidant Activity of Strawberry Fruits. *Journal of Agricultural and Food Chemistry* 57(4):1337–43. doi: 10.1021/jf802507j.

Yadav, Ashok Kumar, & Singh, Satya Vir. 2014. Osmotic Dehydration of Fruits and Vegetables: A Review. *Food Science Technology* 51(9):1654–73. doi: 10.1007/s13197-012-0659-2.

Yunita, Mulya & Rahmawati, Rahmawati. 2015. Pengaruh Lama Pengeringan Terhadap Mutu Manisan Kering Buah Carica (Carica Candamarcensis). *Jurnal Konversi* 4(2):17. doi: 10.24853/konversi.4.2.17-28.

Yusuf, M., R. R. S. Wihansah, M. Arifin, A. Y. Oktaviana, Rifkhan, J. K. Negara, & A. K. Sio. 2016. Kualitas Fisik, Mikrobiologi Dan Organoleptik Sosis Ayam Komersil Yang Beredar Di Tempat Berbeda Di Bogor. *Jurnal Ilmu Produksi Dan Teknologi Hasil Peternakan* 4(2):296–99.