

DAFTAR PUSTAKA

- Aini, I. N., & Miskandar, M. S. (2007). Utilization of palm oil and palm products in shortenings and margarines. *European Journal Lipid Science Technology*, 109(4), 422–432.
- Ali, S., Anjum, M. A., Ejaz, S., Hussain, S., Ercisli, S., Saleem, M. S., & Sardar, H. (2021). Carboxymethyl cellulose coating delays chilling injury development and maintains eating quality of ‘Kinnow’ mandarin fruits during low temperature storage. *International Journal of Biological Macromolecules*, 168, 77–85. <https://doi.org/10.1016/j.ijbiomac.2020.12.028>.
- Alcântara, L.O.; de Martins, M.E.O.; Sousa, J.R.; Cerqueira, M.Â.; Silva, A.L.C.; de Souza Filho, M.S.M.; Souza, B.W.S. (2019). Wettability of edible coatings on Nile tilapia fillets (*Oreochromis niloticus*). *J. Food Eng.*, 247, 152–159.
- Andrianto. (2013). *Tips memilih dan Menyimpan Buah – Buahan*. Suaka Media, Yogyakarta.
- Bai, Y., Lindhout, P. (2007). Domestication and breeding of tomatoes: what have we gained and what can we gain in the future? *Ann. Bot.* 100 (5), 1085–1094.
- Bartholomew, D.P. and Sanewski, G.M. (2018). *Inflorescence and fruit development and yield*. In G.M. Sanewski, D.P. Bartholomew, and R.E. Paull (Eds.). *The pineapple: botany, production and uses* (pp. 223-268). CABI Publishing, London, UK.
- Bhande, S.D., Ravindra, M.R., Goswami, T.K. (2008). Respiration rate of banana fruit under aerobic conditions at different storage temperatures. *Journal of Food Engineering*. 87, 116-123.
- Cano-Reinoso, D.M., Soesanto, L., Kharisun, and Wibowo, C. (2022). Effect of pre-and postharvest treatments with salicylic acid on physicochemical properties of pineapple cv. MD2. *CMU J. Nat. Sci.* 21(3): e2022039.
- Chan Jr., H.T., Chenchin, E., Vonnahme, P. (1973). Nonvolatile acids in pineapplejuice. *J. Agric. Food Chem.* 21 (2), 208–211.
- Chen, N.J. and Paull, R.E. 2017. *Production and postharvest handling of low acid hybrid pineapple*. *Acta Horticulturae*. 1166: 25-34.
- Cote, F.X. (1988). *Photosynthèse et photorespiration d’une plante à métabolismecrassulacéen: Ananas comosus (L.) Merr. Etude des échanges gazeux*. Vol. Ph.D.Université Paul Sabatier, Toulouse.
- De Freitas, S.T. and Resender Nassur, R.C.M. (2017). Calcium treatments. In S. Pareek (Ed.). *Novel postharvest treatments of fresh produce* (pp. 52-68). CRC Press, Boca Raton, USA.
- Ding, P. and Syazwani, S. 2016. Physicochemical quality, antioxidant compounds and activity of MD-2 pineapple fruit at five ripening stages. *International*

Food Research Journal. 23: 549-555.

- Dittakan, K., Theera-Ampornpunt, N., & Boodliam, P. (2018). Non-destructive grading of Pattavia pineapple using texture analysis. *International Symposium on Wireless Personal Multimedia Communications*, 144–149. <https://doi.org/10.1109/WPMC.2018.8713088>
- Dehsheikh, F. N., & Dinani, S. T. (2019). Coating pretreatment of banana slices using carboxymethyl cellulose in an ultrasonic system before convective drying. *Ultrasonics Sonochemistry*, 52, 401–413. <https://doi.org/10.1016/j.ultsonch.2018.12.018>
- Edem, D. O. (2002). Palm oil: biochemical, physiological, nutritional, hematological and toxicological aspects: a review. *Plant Foods for Human Nutrition*, 57(3e4), 319e341.
- FAOSTAT. (2021). Pineapple production in 2019, Crops/Regions/World list/Production quantity. UN food and agriculture organization, corporate statistical database. <http://www.fao.org/faostat/en/#data/QC>.
- Faida, Annisa Mutiara. 2017. *Aspek Pengendalian Mutu Pada Proses Pengolahan Buah Nanas Dengan Tugas Khusus Pengamatan Suhu dan IOR Dalam Proses Cooker Cooler di PT. Great Giant Pineapple*. Laporan Kerja Praktek. Teknologi Pangan dan Hasil Pertanian, Universitas Gadjah Mada, Yogyakarta.
- Farikhin, Fahrizal., Ngafwan., and , Joko, S. (2016). *Analisa Scanning Electron Microscope Komposit Polyester Dengan Filler Karbon Aktif dan Karbon non Aktif*. Skripsi thesis, Universitas Muhammadiyah Surakarta.
- Ghanbarzadeh, B.; Musavi, M.; Oromiehie, A.R.; Rezayi, K.; Razmi Rad, E.; Milani, J. (2007). Effect of plasticizing sugars on water vapor permeability, surface energy and microstructure properties of zein films. *LWT-Food Sci. Technol*, 40, 1191–1197.
- Guritno, B. dan Sitompul, S. M. (1995). *Analisis Pertumbuhan Tanaman*. UGM Press. Yogyakarta.
- Hira, N., Mitalo, O. W., Okada, R., Sangawa, M., Masuda, K., Fujita, N., Ushijima, K., Akagi, T., & Kubo, Y. (2022). The effect of layer-by-layer edible coating on the shelf life and transcriptome of ‘Kosui’ Japanese pear fruit. *Postharvest Biology and Technology*, 185(December 2021), 111787. <https://doi.org/10.1016/j.postharvbio.2021.111787>
- Hussain, P. R., Suradkar, P. P., Wani, A. M., & Dar, M. A. (2015). Retention of storage quality and post-refrigeration shelf-life extension of plum (*Prunus domestica* L.) cv. Santa Rosa using combination of carboxymethyl cellulose (CMC) coating and gamma irradiation. *Radiation Physics and Chemistry*, 107, 136–148. <https://doi.org/10.1016/j.radphyschem.2014.10.007>
- Hussain, P. R., Suradkar, P. P., Wani, A. M., & Dar, M. A. (2016). Potential of carboxymethyl cellulose and γ -irradiation to maintain quality and control

- disease of peach fruit. *International Journal of Biological Macromolecules*, 82, 114–126. <https://doi.org/10.1016/j.ijbiomac.2015.09.047>
- Ikram, M. M. M., Ridwani, S., Putri, S. P., & Fukusaki, E. (2020). GC-MS based metabolite profiling to monitor ripening-specific metabolites in pineapple (*Ananas comosus*). *Metabolites*, 10(4), 1–15. <https://doi.org/10.3390/metabo10040134>
- Jayarajan, S., & Sharma, R. R. (2020). Postharvest life and quality of ‘Snow Queen’ nectarine (*Prunus persica* var. nucipersica) as influenced by edible coatings during cold storage. *Acta Physiologiae Plantarum*, 42(7), 1–8. <https://doi.org/10.1007/s11738-020-03112-1>
- Khodaei, D., Hamidi-Esfahani, Z. (2019). Influence of bioactive edible coatings loaded with *Lactobacillus plantarum* on physicochemical properties of fresh strawberries. *Postharvest Biol. Technol.* 156, 110944.
- Khorram, F., Ramezani, A., Hosseini, S.M.H. (2017). Shellac, gelatin and Persian gum as alternative coating for orange fruit. *Sci. Hortic.* 225, 22–28.
- Kumar, P., Sethi, S., Sharma, R.R., Singh, S., Varghese, E. (2018). Improving the shelf life of fresh-cut ‘Royal Delicious’ apple with edible coatings and anti-browning agents. *J. Food Sci. Technol.* 55, 3767–3778.
- Lakitan, B. (2007). *Dasar-Dasar Fisiologi Tumbuhan*. Raja Grafindo Persada. Jakarta.
- Li, X., Zhu, X., Wang, H., Lin, X., Lin, H., & Chen, W. (2018). Postharvest application of wax controls pineapple fruit ripening and improves fruit quality. *Postharvest Biology and Technology*, 136(November 2017), 99–110. <https://doi.org/10.1016/j.postharvbio.2017.10.012>
- Lobit, P., Soing, P., Génard, M., Habib, R. (2002). Theoretical analysis of relationships between composition, pH, and titratable acidity of peach fruit. *J. Plant Nutr.* 25(12), 2775–2792.
- Lobit, P., Génard, M., Wu, B.H., Soing, P., Habib, R. (2003). Modelling citrate metabolism in fruits: responses to growth and temperature. *J. Exp. Bot.* 54(392), 2489–2501.
- Lobo, M. G. and Paull, E. P. (2017). *Handbook of Pineapple Technology: Production, Postharvest Science, Processing and Nutrition*, Wiley-Blackwell, Amerika Serikat.
- Mba, O. I., Dumont, M.-J., & Ngadi, M. (2015). Palm oil: processing, characterization and utilization in the food industry e a review. *Food Bioscience*, 10, 26e41.
- Meilina, H., Alam, P. C., dan Mulyati, S. (2011). Karakteristik *Edible Coating* Berbasis Sagu dengan Penambahan Vitamin C pada Paprika: Preferensi Konsumen dan Mutu Mikrobiologi. *Jurnal Hortikultura*. 21(1): 68-

- 76.10.1007/s13197-020-04831-6 Achmad Nursamsur, D. (2015). *KARAKTERISTIK STRUKTUR MIKRO LAPISAN NiCoCrAlY PADA SUBSTRAT HASTELLOY C-276*.
- Mercantilia. (1989). *Guide to Food Transport Fruit and Vegetables*. Mercantilia Publishers. Copenhagen.
- Mohd, M., Hashim, N., Abd, S., & Lasekan, O. (2022). Quality prediction of different pineapple (*Ananas comosus*) varieties during storage using infrared thermal imaging technique. *Food Control*, 138(March), 108988. <https://doi.org/10.1016/j.foodcont.2022.108988>
- Nurdjannah, R.. (2014). *Perubahan Kualitas Cabe Merah dalam Berbagai Jenis Kemasan selama Penyimpanan Dingin*. Institut Pertanian Bogor.
- Pantastico, Er.B. (Editor). (1975). *Postharvest Physiology, Handling and Utilisation of Tropical and Sub Tropical Fruits and Vegetables*. AVI Publishing. Westport, CT.
- Paull, Robert E. dan Chen, C.C. (2014). *Pineapple:Postharvest Quality-Maintenance Guidelines*. College of Tropical Agriculture and Human Resources (CTAHR). University of Hawai'i. Mānoa.
- Production_QBCS-XLVII-No.-3.pdf*. (n.d.).
- Rukmana, Rahmat. 1996. *NENAS Budidaya dan Pascapanen*. Kanisius. Yogyakarta
- Ryall, A.L. dan Pentzer, W.T. (1982). *Fruit Physiology After Harverst*. Dalam *Handling, Transportation and Storage of Fruits and Vegetables*. Connecticut: AVI Publishing Co. Inc.
- Singleton, V.L., Gortner, W.A. (1965). Chemical and physical development of the pineapple fruit. II. Carbohydrate and acid contents. *J. Food Sci.* 30, 19–23.
- Snowdon, A.L. (1990). *A Colour Atlas of Postharvest Diseases and Disorders of Fruits and Vegetables Vol. 1*, 302 pp. General Introduction and Fruits. Wolfe Scientific.
- Soedibyo, M. T. 1992. *Pengaruh Umur Petik Buah Nanas Subang Terhadap Mutu*. Jurnal Hortikultura, 2: 36–42.
- Tarmizi, A. H. A., Lin, S. W., & Kuntom, A. (2011). Palm-based standard reference materials for iodine value and slip melting point. In *Analytical Chemistry: Methods and Applications* (pp. 255–265). <https://doi.org/10.1201/b12872-15>
- Trisnawati, E., Andesti, D., & Saleh, A. (2013). Pembuatan Kitosan dari Limbah Cangkang Kepiting sebagai Bahan Pengawet Buah Duku dengan Variasi Lama Pengawetan. *Jurnal Teknik Kimia*, 19(2), 17–26.
- Trisnawati, E., Andesti, D., & Saleh, A. (2013). Pembuatan Kitosan dari Limbah Cangkang Kepiting sebagai Bahan Pengawet Buah Duku dengan Variasi Lama

- Pengawetan. *Jurnal Teknik Kimia*, 19(2), 17–26.
- Wang, M., Gao, L., Dong, S., Sun, Y., Shen, Q., and Guo, S. (2017). Role of silicon on plant-pathogen interactions. *Frontiers in Plant Science*. 8: 1-14.
- Wills, R.B.H., Lim, J.S.K., Greenfield, H. (1986). Composition of Australian foods 31. Tropical and subtropical fruit. *Food Technol. Aust.* 38 (3), 118–123.
- Winarno, F.G., dan Aman M. (1979). *Fisiologi Lepas Panen*. Institut Pertanian Bogor, Sastra Hudaya.
- Winarno, F. G. & T. S. Rahayu. (1994). *Bahan Tambahan Untuk Makanan dan Kontaminan*. Pustaka Sinar Harapan. Jakarta.
- Yongki, A., Nurlina. (2014). Aplikasi *Edible Coating* Dari Pektinjeruk Songhi Pontianak (*Citrus Nobilis* Var *Microcarpa*) Pada Penyimpanan Buah Tomat. JKK. Volume 3(4). Halaman 11-20.
- Zampini, M., Wantling, E., Phillips, N., Spence, C. (2008). Multisensory flavorperception: assessing the influence of fruit acids and color cues on theperception of fruit-flavored beverages. *Food Qual. Preference* 19 (3), 335–343.