

DAFTAR PUSTAKA

- Acedo Jr, A. L., and Benitez, M. M. 2021. Tomato Fruit Yield, Quality and Shelf Life Improvement through Organic and Inorganic Fertilization. *International Journal of Agriculture Innovations and Research*, 10(1): 1-18.
- Adejo, G. O. 2015. Antioxidant, total lycopene, ascorbic acid and microbial load estimation in powdered tomato varieties sold in Dutsin-Ma market. *Open Access Library Journal*, 2(08): 1.
- Adeoye, I., Adegbite, O., Fashogbon, A., and Layade, A. 2016. Consumer purchasing behavior for tomatoes. *International Journal of Vegetable Science*, 22: 259-265.
- Ahmed, Z. R., and Almohammed, O. H. M. 2021. Response of Cherry Tomato to Foliar Spray of Amino Acid, Bio-Catalyst and Dotted Type in Qualities and Evaluation of Drip Irrigation System. *IOP Conference Series: Earth and Environmental Science*, 910(1).
- Ahmed, M., & Tariq, M. 2014. Enhancing post harvest storage life of tomato (*Lycopersicon esculentum* Mill.) cv. Rio Grandi using calcium chloride. *American-Eurasian Journal of Agricultural & Environmental Sciences*, 14(2): 143-149.
- Alam, T., G. Tanweer. and G. K. Goyal. 2007. Stewart Postharvest Review, Packaging and storage of tomato puree and paste. *Research Article*, 3(5): 1-8.
- Alexander, L., and Grierson, D. 2002. Ethylene biosynthesis and action in tomato: a model for climacteric fruit ripening. *J. Exp. Bot.*, 53: 2039–2055.
- Alfosea-Simón, M., Simón-Grao, S., Zavala-Gonzalez, E. A., Cámara-Zapata, J. M., Simón, I., Martínez-Nicolás, J. J., Lidon, V., Rodríguez-Ortega, W. M., and García-Sánchez, F. 2020. Application of biostimulants containing amino acids to tomatoes could favor sustainable cultivation: Implications for Tyrosine, Lysine, and Methionine. *Sustainability*, 12(22): 9729.
- Aslani, L., Gholami, M., Mobli, M., dan Sabzalian, M. R. 2020. Pengaruh keseimbangan sink-source yang berubah pada pertumbuhan tanaman dan hasil tomat rumah kaca. *Fisiologi dan Biologi Molekuler Tumbuhan*, 26 (11): 2109-2123.
- Ambarwati, E., Murti, R. H., Rahman, Y. A., dan Hastari, R. P. 2015. Daya simpan dan mutu buah Tomat galur mutan harapan yang dibudidayakan di dua ketinggian tempat berbeda. *Agrivet*, 19(1): 35-45.
- Badan Pusat Statistik. 2019. Konsumsi Bahan Pokok 2019. <<https://www.bps.go.id/publication/2021/11/25/68b1b04ce68c7d6a1c564165/konsumsi-bahan-pokok-2019.html>> Diakses pada 3 Februari 2023.

- Barz, W., and Hoesel, W. 1979. Metabolism and degradation of phenolic compounds in plants. In *Biochemistry of plant phenolics*. Springer: 339-369.
- Batu, A. 2004. Determination of acceptable firmness and colour values of tomatoes. *Journal of Food Engineering*. 61(3): 471–475.
- Beckles, D. M. 2012. Factors affecting the postharvest soluble solids and sugar content of tomato (*Solanum lycopersicum* L.) fruit. *Postharvest Biology and Technology*, 63(1): 129-140.
- Bénard, C., Gautier, H., Bourgaud, F., Grasselly, D., Navez, B., Caris-Veyrat, C., Weiss, M. and Génard, M. 2009. Effects of low nitrogen supply on tomato (*Solanum lycopersicum*) fruit yield and quality with special emphasis on sugars, acids, ascorbate, carotenoids, and phenolic compounds. *Journal of Agricultural and Food Chemistry*, 57: 4112-4123.
- Benitez, M., Saludes, B., Rivera, F. R., Sudaria, M. A., Hinayon, E., Sudaria, E., & Salabao, A. 2021. Post-harvest characteristics of tomatoes (*Solanum lycopersicum* L.) as affected by treatment with hot water and sodium hypochlorite under three simple evaporative coolers. *Asian Journal of Resource Management & Governance*, 1(1): 24-37.
- Bhandari, S. R., & Lee, J. G. 2016. Ripening-dependent changes in antioxidants, color attributes, and antioxidant activity of seven tomato (*Solanum lycopersicum* L.) cultivars. *Journal of Analytical Methods in Chemistry*, 2016.
- Boras, M., Zidan, R., and Halloum, W. 2011. Effect of amino acids on growth, production and quality of tomato in plastic greenhouse. *Tishreen University Journal for Research and Scientific Studies - Biological Sciences Series*, 33(5), 229- 238.
- Bovy, A., Schijlen, E., & Hall, R. D. 2007. Metabolic engineering of flavonoids in tomato (*Solanum lycopersicum*): the potential for metabolomics. *Metabolomics*, 3(3): 399-412.
- Brewer, M. T., Moyseenko, J. B., Monforte, A. J., & van der Knaap, E. 2007. Morphological variation in tomato: a comprehensive study of quantitative trait loci controlling fruit shape and development. *Journal of Experimental Botany*, 58(6): 1339-1349.
- Bui, H. T., Makhoulf, J., & Ratti, C. 2010. Postharvest ripening characterization of greenhouse tomatoes. *International Journal of Food Properties*, 13(4): 830-846.
- Calvo, P., Nelson, L., Kloepper, J.W. 2014. Agricultural uses of plant biostimulants. *Plant Soil*, 383: 3–41.

- Carricondo-Martínez, I., Berti, F., & Salas-Sanjuán, M. D. C. 2022. Different Organic Fertilisation Systems Modify Tomato Quality: An Opportunity for Circular Fertilisation in Intensive Horticulture. *Agronomy*, 12(1): 1-14.
- Chang, C. C., Yang, M. H., Wen, H. M., & Chern, J. C. 2002. Estimation of total flavonoid content in propolis by two complementary colorimetric methods. *Journal of food and drug analysis*, 10(3): 178-182.
- Chattopadhyay, T., Hazra, P., Akhtar, S., Maurya, D., Mukherjee, A., and Roy, S. 2021. Skin colour, carotenogenesis and chlorophyll degradation mutant alleles: genetic orchestration behind the fruit colour variation in tomato. *Plant Cell Reports*, 40(5): 767-782.
- CheilJedang. 2019. Amiboost & Ferami. <https://www.cjbio.net/en/products/amiboostFerami.do> Diakses pada 7 September 2022.
- Crookes, PR, & Grierson, D. 1983. Ultrastruktur pematangan buah tomat dan peran isoenzim poligalakturonase dalam degradasi dinding sel. *Fisiologi Tumbuhan*, 72 (4): 1088-1093.
- CUNY Academic. 2020. Technical Description of a Tomato Plant. Writing for the Sciences Portfolio Just another CUNY Academic Commons site. <https://englisportfolio.commons.gc.cuny.edu/technical-description-of-a-%20tomato-plant/>. Diakses pada tanggal 23 November 2022.
- du Jardin, P. 2015. Plant biostimulants: Definition, concept, main categories and regulation. *Scientia horticulturae*, 196: 3-14.
- Duma, M., Alsina, I., Dubova, L. and Erdberga, I. 2015. Chemical composition of tomatoes depending on the stage of ripening. *Chemical Technology*, 1(66): 24-28.
- Deng, Y., Li, C., Li, H., and Lu, S. 2018. Identification and characterization of flavonoid biosynthetic enzyme genes in *Salvia miltiorrhiza* (Lamiaceae). *Molecules*, 23(6): 1467.
- Dhall, R. K. & P. Singh. 2013. Effect of ethephon and ethylene gas on ripening and quality of tomato (*Solanum lycopersicum* L.) during cold storage. *Journal of Nutrition & Food Sciences*. 3(6).
- Dhall, R. K. & P. Singh. 2016. Postharvest ripening and quality of tomato (*Solanum lycopersicum* L.) during cold storage. *Vegetable Science*. 43(1): 50–57.
- El-Badawy, H. E. M. 2019. Effect of Spraying Amino Acids and Micronutrients as Well as their Combination on Growth, Yield, Fruit Quality and Mineral Content of Canino Apricot Trees. *Journal of Plant Production*, 10(2): 125-132.

- Erdal, I., Ertek, A., Senyigit, U. and Koyuncu, M. A. 2007. Combined effects of irrigation and nitrogen on some quality parameters of processing tomato. *World Journal Agriculture of Science*, 3: 57-62.
- Esguerra, E. B. 2018. Post-harvest management of tomato for quality and safety assurance. Food and Agriculture Organization of the United Nations.
- Fadhila, S. T. 2020. Petani di Surabaya Panen Tomat Servo, Apa Keunggulannya?. <<https://www.liputan6.com/surabaya/read/4170262/petani-di-surabaya-panen-tomat-servo-apa-keunggulannya>>. Diakses pada 16 Februari 2023.
- Fraser P. D., Truesdale M. R., Bird C. R., Schuch W., Bramley P. M. 1994. Carotenoid biosynthesis during tomato fruit-development. *Plant Physiology*, 105: 405-413.
- Frías-Moreno, M. N., Espino-Díaz, M., Dávila-Aviña, J., Gonzalez-Aguilar, G. A., Ayala-Zavala, J. F., Molina-Corral, F. J., Parra-Quezada, R. A., and Orozco, G. I. O. 2020. Preharvest nitrogen application affects quality and antioxidant status of two tomato cultivars. *Bragantia*, 79: 134-144.
- Fukudome, C., Takisawa, R., Nakano, R., Kusano, M., Kobayashi, M., Motoki, K., ... & Nakazaki, T. 2022. Analysis of mechanism regulating high total soluble solid content in the parthenocarpic tomato fruit induced by pat-k gene. *Scientia Horticulturae*, 301.
- Gardjito, M. dan Swasti, Y. R. 2017. Fisiologi Pascapanen Buah dan Sayur. Gadjah Mada University Press, Yogyakarta.
- Getinet H, Seyoum T, Woldetsadik K. 2012. The effect of cultivar, maturity stage and storage environment on quality of tomatoes, *Journal of Food Engineering*, 87(4): 467-478.
- Gougoulis, N., Papachatzis, A., Lazou, E., Tsiountsioura, V., & Ntalla, M. N. (2018). Effect of ripening stage on the total phenolics content, lycopene and antioxidant activity of tomato fruits grown to a geothermal greenhouse. *Analele Universității din Craiova-Biologie, Horticultura, Tehnologia Prelucrării Produselor Agricole, Ingineria Mediului*, 23: 115-120.
- Hadi, S., dan Sita, B. R. 2016. Produktivitas dan faktor-faktor yang berpengaruh terhadap produksi usahatani tomat (*Solanum lycopersicum* Mill) di Kabupaten Jember. *Jurnal Sosial Ekonomi Pertanian (J-SEP)*, 9(3): 67-78.
- Hasidah, M., Mukarlina, Rousdy, D. W. 2017. Kandungan pigmen klorofil, karotenoid dan antosianin daun *Caladium*. *Jurnal Protobiont*, 6(2).
- Hobson G, Grierson D. 1993. Tomato. In: G. Seymour, J. Taylor, G. Tucker. Eds. *Biochemistry of fruit ripening*. London UK, Chapman and Hall: 405-442.

- Ibrahim, M. H., Jaafar, H. Z. E., Rahmat, A. and Rahman, Z. A. 2011. Effects of nitrogen fertilization on synthesis of primary and secondary metabolites in three varieties of kacang fatimah (*Labisia pumila* Blume). *International Journal of Molecular Sciences*, 12: 5238-5254.
- Inbaraj, B. S., & Chen, B. H. 2008. Carotenoids in tomato plants. *Tomatoes and tomato products*, 133-164.
- Iriani, E. S., E. G. Said, A. Suryani, dan Setyadjit. 2005. Pengaruh konsentrasi penambahan pektinase dan kondisi inkubasi terhadap rendemen dan mutu jus mangga kuini (*Mangifera odorata* Griff). *Jurnal Pascapanen*, 2(1): 11-17.
- Irsyad, E.P., A.Yoesdiarti, dan H. Miftah. 2018. Analisis persepsi dan preferensi konsumen terhadap atribut kualitas sayuran komersial di pasar modern. *Jurnal Agribisnis*, 4: 1-7.
- Istiqomah, N. 2007. Keragaan dan Hasil Beberapa Galur Tomat (*Lycopersicon esculentum* Mill.) Generasi F6. Skripsi. Fakultas Pertanian Universitas Gadjah Mada.
- John, F. M., Patrick, O. A., and Moses, S. A. 2020. Effect of maturity stage on quality and shelf life of tomato (*Lycopersicon esculentum* mill) using refrigerator storage system. *Eurasian Journal of Agricultural Research*, 4(1): 23-44.
- Jumeri, J., Suhardi, S., & Tranggono, T. 1997. Pola Produksi Etilen, Respirasi, dan Sifat Sensoris Beberapa Buah Pada Kondisi Udara Terkendali. *Agritech*, 17(3), 4-10.
- Kader, A.A., W.J. Lipton, and L. Morris. 1973. System for scoring quality of harvest lettuce. *Hortscience*, 8 (5): 408-409.
- Kays, S.J. and R.E. Paull. 2004. Stress in harvested products, p. 355–414. In: S.J. Kays and R.E. Paull (eds.). *Postharvest biology*. Exon Press, Athens, GA.
- Kementrian Pertanian. 2017. Diakses pada 7 September 2022. <<https://www.pertanian.go.id/>>
- Khan, S. H., Rasool, G., & Nadeem, S. 2006. Bioconversion of cane molasses into amino acids. *Pakistan Journal of Agricultural Sciences*, 43(3-4): 157-161.
- Klee, H. J., & Giovannoni, J. J. 2011. Genetics and control of tomato fruit ripening and quality attributes. *Annual review of genetics*, 45: 41-59.
- Kotíková, Z., Lachman, J., Hejtmánková, A., & Hejtmánková, K. (2011). Determination of antioxidant activity and antioxidant content in tomato varieties and evaluation of mutual interactions between antioxidants. *LWT-Food Science and Technology*, 44(8), 1703-1710.

- Kurniawan, M., Izzati, M. dan Nurchayati, Y. 2010. Kandungan Klorofil, Karotenoid, dan Vitamin C pada Beberapa Spesies Tumbuhan Akuatik. Buletin Anatomi dan Fisiologi, 18(1): 28-40.
- Kusumiyati, K., Farida, F., Sutari, W., Hamdani, J. S., & Mubarak, S. 2018. Pengaruh waktu simpan terhadap nilai total padatan terlarut, kekerasan dan susut bobot buah mangga arumanis. Kultivasi, 17(3): 766-771.
- Lathifa, H. 2013. Pengaruh jenis pati sebagai bahan dasar edible coating dan suhu penyimpanan terhadap kualitas buah tomat (*Lycopersicon esculentum* Mill.) (Doctoral dissertation, Universitas Islam Negeri Maulana Malik Ibrahim).
- Litchfield, J.H. 1985. Bacterial biomass. In: Comprehensive biotechnology: the principles, applications and regulations of biotechnology in industry, agriculture and medicine. HW. Blanch, S. Drew and D. I.C. Wang (eds.), Vol 3. pp: 463-481, Paragamon Press, Oxford.
- Liu, M., Pirrello, J., Chervin, C., Roustan, J.-P., and Bouzayen, M. 2015. Ethylene control of fruit ripening: revisiting the complex network of transcriptional regulation. Plant Physiol, 169: 2380–2390.
- Lui Y, Hoffman, NE, and Yang, SF. 1985. Promotion by ethylene of the capacity to convert 1-aminocyclopropane-1-carboxylic acid to ethylene in preclimacteric tomato and cantaloupe fruit. Plant Physiology, 77: 407-411.
- Marlina, L., Purwanto, Y., & Ahmad, U. (2014). Aplikasi Pelapisan Kitosan dan Lilin Lebah untuk Meningkatkan Umur Simpan Salak Pondoh. Jurnal Keteknikan Pertanian, 2(1): 65–72.
- Martí, R., Roselló, S., and Cebolla-Cornejo, J. 2016. Tomato as a source of carotenoids and polyphenols targeted to cancer prevention. Cancers, 8(6): 58.
- Mehta, N., Patani, P. and Singhvi, I. 2018. A review on tomato lycopene. International Journal of Pharmaceutical Sciences and Research, 9(3): 916- 923.
- Michael, J. 2020. Six Ripening Stages Of Tomatoes By The Fruit Surface Color. <<https://ofags.com/ripening-stages-of-tomatoes/>> Diakses pada 23 November 2022.
- Miller, A. R. 2002. Harvest and handling injury: physiology, biochemistry, and detection. Postharvest physiology and pathology of vegetables, 215-249.
- Mitchell, A. E., Hong, Y. J., Koh, E., Barrett, D. M., Bryant, D. E., Denison, R. F., and Kaffka, S. 2007. Ten-year comparison of the influence of organic and conventional crop management practices on the content of flavonoids in tomatoes. Journal of Agricultural and Food Chemistry, 55(15): 6154–6159.

- Mohseni F , Pakkish Z, Panahi B (2017) Arginine impact on yield and fruit qualitative characteristics of strawberry. *Agriculturae Conspectus Scientificus* 82(1): 19-26.
- Moneruzzaman, K.M., Hosain, A.B.M.S., Sani, W., and Saifudin, M. 2008 . Effect of stage of maturity and ripening conditions on the physical characteristic of tomato. *American Journal of Biochemistry and Biotechnology*, 4(4): 329- 335.
- Nascimento, A. R., M. S. Soares Júnior, M. Caliari, P. M. Fernandes, J. P. M. Rodrigues and W. T. Carvalho. 2013. Qualidade de tomates de mesa cultivados em sistema orgânico e convencional no Estado de Goiás. *Hort. Bras.* 31: 628-635.
- Nasution, M. S., & Fadillah, N. 2019. Deteksi Kematangan Berdasarkan Warna Buah dengan Menggunakan Metode YCbCr. *Jurnal Nasional Informatika dan Teknologi Jaringan*, 2: 1–3.
- Nofriati, D. 2018. *Penanganan Pascapanen Tomat*. Balai Pengkajian Teknologi Pertanian Jambi.
- Nour, V., Ionica, M. E., Trandafir, I. Bioactive compounds, antioxidant activity and color of hydroponic tomato fruits at different stages of ripening. *Not. Bot. Horti Agrobot. Cluj Napoca*, 43: 404–412.
- Ntagkas, N., Woltering, E., Bouras, S., de Vos, R. C., Dieleman, J. A., Nicole, C. C., Labrie, C. & Marcelis, L. F. 2019. Light-induced vitamin C accumulation in tomato fruits is independent of carbohydrate availability. *Plants*, 8(4): 86.
- Nunes, C. N., & Emond, J. P. 2007. Relationship between weight loss and visual quality of fruits and vegetables. In *Proceedings of the Florida State Horticultural Society*. 120: 235-245.
- Ochoa-Velasco, C. E., Valadez-Blanco, R., Salas-Coronado, R., Sustaita-Rivera, F., Hernández-Carlos, B., García-Ortega, S. and Santos Sánchez, N. F. 2016. Effect of nitrogen fertilization and *Bacillus licheniformis* biofertilizer addition on the antioxidants compounds and antioxidant activity of greenhouse cultivated tomato fruits (*Solanum lycopersicum* L. var. Sheva). *Scientia Horticulturae*, 201: 338-345.
- OECD. 2017. Chapter 2: Tomato (*Solanum lycopersicum*). *SAFETY ASSESSMENT OF TRANSGENIC ORGANISMS IN THE ENVIRONMENT: OECD CONSENSUS DOCUMENTS*, 7.
- Panah Merah. 2022. Servo F1. <<https://www.panahmerah.id/product/servo-fl>> Diakses pada 27 Oktober 2022.
- Pantastico, E. R. B. 1986. Fisiologi Pascapanen Penanganan dan Pemanfaatan Buah-buahan dan Sayur-sayuran Tropika dan Subtropika. Kamariyani., (penerjemah); Gembong T., (editor). Terjemahan dari: *Postharvest Physiology*,

Handling and Utilization of Tropical and Sub-tropical Fruits and Vegetables.
Ed ke-4. Gadjah Mada University Press, Yogyakarta.

- Passam, H.C., I.C. Karapanos, P.J. Bebeli, D. Savvas. 2007. A review of recent research on tomato nutrition, breeding and post-harvest technology with reference to fruit quality. *Eur. J. Plant Sci. Biotech.* 1: 1-21.
- Popko, M., Michalak, I., Wilk, R., Gramza, M., Chojnacka, K., & Górecki, H. 2018. Effect of the new plant growth biostimulants based on amino acids on yield and grain quality of winter wheat. *Molecules*, 23(2): 470.
- Purwati, E. dan Khairunisa. 2007. *Budidaya Tomat Dataran Rendah*. Penebar Swadaya, Depok.
- Qasid, A. L. I., KURUBAŞ, M. S., & Erkan, M. (2022). Biochemical Composition and Antioxidant Activity of Different Types of Tomatoes Affected by Ethylene Treatment. *Journal of Agricultural Sciences*, 28(1): 8-15.
- Qin, J., Chao, K., and Kim, M. S. 2012. Nondestructive evaluation of internal maturity of tomatoes using spatially offset Raman spectroscopy. *Postharvest Biology and Technology*, 71(2012): 21-31.
- Quinet, M., Angosto, T., Yuste-Lisbona, F. J., Blanchard-Gros, R., Bigot, S., Martinez, J. P., & Lutts, S. 2019. Tomato fruit development and metabolism. *Frontiers in plant science*, 10: 1554.
- Ruan, Y. L., & Patrick, J. W. 1995. The cellular pathway of postphloem sugar transport in developing tomato fruit. *Planta*, 196: 434-444.
- Salim, B., Salama, Y. A., Hikal, M. S., El-Yazied, A., El-Gawad, A., and Hany, G. 2021. Physiological and biochemical responses of tomato plant to amino acids and micronutrients foliar application. *Egyptian Journal of Botany*, 61(3), 837-848.
- Salim, M. M. R., Rashid, M. H., Hossain, M. M., and Zakaria, M. 2020. Morphological characterization of tomato (*Solanum lycopersicum* L.) genotypes. *Journal of the Saudi Society of Agricultural Sciences*, 19(3): 233-240.
- Saltveit, M.E., Jr. 1997. A summary of CA and MA requirements and recommendations for harvested vegetables. In M. E. Saltveit (Ed.), *Proceedings of the 7th international controlled atmosphere research conference*: Davis, CA, USA, 4 : 98-117.
- Saltveit, M. 2016. Respiratory metabolism. In. Gross, K., Wang, C., dan Saltveit, M. (eds.). *The Commercial Storage of Fruits, Vegetables, and Florist and Nursery Stocks: Agricultural Handbook* 66: 68-75. United States Departement of Agriculture.

- Samad, M. Y. 2006. Pengaruh penanganan pasca panen terhadap mutu komoditas hortikultura. *Jurnal Sains dan Teknologi Indonesia*, 8(1).
- Sari, E. K. & Hidayati, S. 2020. Penetapan kadar klorofil dan karotenoid daun sawi (*Brassica*) menggunakan metode spektrofotometri UV-Vis. *Fullerene Journal of Chemistry*, 5(1): 49-52.
- Sari, R. M., Sy, E. M., Sesanti, R. N., & Ali, F. 2021. Pengaruh Tingkat Kemasakan dan Konsentrasi Kitosan Terhadap Mutu dan Kualitas Buah Tomat (*Solanum Lycopersicum* L.): Effect of Maturity Stages and Chitosan Concentration to Quality of Tomatoes (*Solanum lycopersicum* L.). *J-Plantasimbiosa*, 3(1): 34-44.
- Sarief, S., 1986. Ilmu Tanah pertanian. Penerbit Buana, Bandung.
- Serio, F., Leo, J. J., Parente, A., & Santamaria, P. 2007. Potassium nutrition increases the lycopene content of tomato fruit. *The Journal of Horticultural Science and Biotechnology*, 82(6): 941-945.
- Shin, Y., Chane, A., Jung, M., & Lee, Y. 2021. Recent advances in understanding the roles of pectin as an active participant in plant signaling networks. *Plants*, 10(8): 1712.
- Singh, R., Giri, S. K., & Kulkarni, S. D. 2013. Respiratory behavior of turning stage mature tomato (*Solanum lycopersicum* L.) under closed system at different temperature. *Croatian journal of food science and technology*, 5(2): 78-84.
- Singh B, Singh JP, Kaur A, Singh N. 2016. Bioactive compounds in banana and their associated health benefits: a review. *Food Chem*, 206: 1–11.
- Soenoeadji, Trisnowati, S., Irwan, S. N. R., Ambarwati, E., dan Ilmiah, H. H. 2021. Petunjuk Praktikum Pascapanen Hortikultura. Fakultas Pertanian, Universitas Gadjah Mada.
- Stahlhut, S. G., Siedler, S., Malla, S., Harrison, S. J., Maury, J., Neves, A. R., & Forster, J. 2015. Assembly of a novel biosynthetic pathway for production of the plant flavonoid fisetin in *Escherichia coli*. *Metabolic engineering*, 31: 84-93.
- Steele, N. M., McCann, M. C., & Roberts, K. 1997. Pectin modification in cell walls of ripening tomatoes occurs in distinct domains. *Plant Physiology*, 114(1): 373-381.
- Suwanaruang, T. 2016. Analyzing lycopene content in fruits. *Agriculture and Agricultural Science Procedia*, 11: 46-48.
- Syukur, A. 2021. Asam Amino dan Manfaatnya Bagi Tanaman. Dinas Pertanian dan Ketahanan Pangan Bangka Belitung.

<<https://distan.babelprov.go.id/content/asam-amino-dan-manfaatnya-bagi-tanam-an>> Diakses pada 23 Januari 2023.

- Tadesse, T. N., Ibrahim, A. M., & Abteu, W. G. 2015. Degradation and formation of fruit color in tomato (*Solanum lycopersicum* L.) in response to storage temperature. *American Journal of Food Technology*, 10(4), 147-157.
- Tyl, C., and Sadler, G. D. 2017. pH and titratable acidity. In *Food analysis* (pp. 389-406). Springer, Cham.
- USDA. 2007. Classification for Kingdom Plantae Down to Species *Solanum lycopersicum* L. <<https://plants.usda.gov/home/classification/55438>>. Diakses pada 23 November 2002.
- Valšíková-Frey, M., Sopková, D., Rehuš, M., & Komár, P. 2018. Impact of Organic Fertilizers on Morphological and Phenological Properties and Yield of Tomatoes. *Acta Horticulturae et Regiotecturae*, 21(2): 48-53.
- Wang, Y. T., Huang, S. W., Liu, R. L., & Jin, J. Y. 2007. Effects of nitrogen application on flavor compounds of cherry tomato fruits. *Journal of Plant Nutrition and Soil Science*, 170(4): 461-468.
- Wang, T., Liu, Q., Wang, N., Dai, J., Lu, Q., Jia, X., Lin, L., Yu, F. & Zuo, Y. 2021. Foliar Arginine Application Improves Tomato Plant Growth, Yield, and Fruit Quality.
- Wills, R. B. H., McGlasson, W. B., Graham, D., and Joyce, D. C. 2007. Physiology and biochemistry. In: *Postharvest: An introduction to physiology and handling of fruits, vegetables and ornamentals*, 5th edn. UNSW Press, CAB International, United Kingdom.
- Wulandari, D., dan Ambarwati, E. 2022. Laju Respirasi Buah Tomat (*Lycopersicon esculentum* Mill.) yang Dilapisi dengan Kitosan Selama Penyimpanan. *Vegetalika*, 11(2): 135-150.
- Xie, S., Wang, W., Zhang, F., and Yin, H. 2019. Research progress of plant biostimulants. *Chin. J. Biol. Control*. 35 (3): 487–496.
- Yang, Q., Zhao, D., and Liu, Q. 2020. Connections between amino acid metabolisms in plants: lysine as an example. *Frontiers in Plant Science*, 11(928): 1-8.
- Young, N. W. G., & O'sullivan, G. R. 2011. The influence of ingredients on product stability and shelf life. In *Food and beverage stability and shelf life* (pp. 132-183). Woodhead Publishing.
- Zewdie, T., Desaiagn, A., Olijira, G., Amare, H., Fetene, K., and Gebrie, L. 2021. Review on effects of pre and post-harvest factors affecting the quality and shelf

life of tomato (*Lycopersicon esculentum* Mill.). South Asian Journal of Agricultural Sciences, 1(1): 51-56.

Zhang, L., Wang, P., Sun, X., Chen, F., Lai, S., & Yang, H. 2020. Calcium permeation property and firmness change of cherry tomatoes under ultrasound combined with calcium lactate treatment. Ultrasonics sonochemistry, 60, 104784.