

DAFTAR PUSTAKA

- Ambrose, D. (2020). Engineering Properties of Peeled and Unpeeled Multiplier Onion. *Current Agriculture Research Journal*, 8(3), 232–238. <https://doi.org/10.12944/carj.8.3.09>
- Arendse, E., Fawole, O. A., Magwaza, L. S., & Opara, U. L. (2016). Non-destructive characterization and volume estimation of pomegranate fruit external and internal morphological fractions using X-ray computed tomography. *Journal of Food Engineering*, 186, 42–49. <https://doi.org/10.1016/j.jfoodeng.2016.04.011>
- Asiah, N., Djaeni, M., & Hii, C. L. (2017). Moisture Transport Mechanism and Drying Kinetic of Fresh Harvested Red Onion Bulbs under Dehumidified Air. *International Journal of Food Engineering*, 13(9). <https://doi.org/10.1515/ijfe-2016-0401>
- Aslam, R., Alam, M. S., Singh, S., & Kumar, S. (2021). Aqueous ozone sanitization of whole peeled onion : Process optimization and evaluation of keeping quality during refrigerated storage. *LWT*, 151(April), 112183. <https://doi.org/10.1016/j.lwt.2021.112183>
- Beaudry, R. M. (1993). Effect of carbon dioxide partial pressure on blueberry fruit respiration and respiratory quotient. *Postharvest Biology and Technology*, 3(3), 249–258. [https://doi.org/10.1016/0925-5214\(93\)90060-G](https://doi.org/10.1016/0925-5214(93)90060-G)
- Benkeblia, N., Varoquaux, P., Gouble, B., & Selselet-Attou, G. (2000). Respiratory parameters of onion bulbs (*Allium cepa*) during storage. Effects of ionising radiation and temperature. *Journal of the Science of Food and Agriculture*, 80(12), 1772–1778. [https://doi.org/10.1002/1097-0010\(20000915\)80:12<1772::AID-JSFA700>3.0.CO;2-5](https://doi.org/10.1002/1097-0010(20000915)80:12<1772::AID-JSFA700>3.0.CO;2-5)
- Berno, N. D., Tezotto-Uliana, J. V., dos Santos Dias, C. T., & Kluge, R. A. (2014). Storage temperature and type of cut affect the biochemical and physiological characteristics of fresh-cut purple onions. *Postharvest Biology and Technology*, 93, 91–96. <https://doi.org/10.1016/j.postharvbio.2014.02.012>
- Bhardwaj, A., Alam, T., & Talwar, N. (2019). Recent Advances in Active Packaging of Agri-food Products : a Review. *Journal of Postharvest Technology*, 07(1), 33–62.
- Bovi, G. G., Caleb, O. J., Herppich, W. B., & Mahajan, P. V. (2018). Mechanisms and Modeling of Water Loss in Horticultural Products. In *Reference Module in Food Science*. Elsevier. <https://doi.org/10.1016/b978-0-08-100596-5.21897-0>
- Bovi, G. G., Rux, G., Caleb, O. J., Herppich, W. B., Linke, M., Rauh, C., & Mahajan, P. V. (2018). Measurement and modelling of transpiration losses in packaged and unpackaged strawberries. *Biosystems Engineering*, 174, 1–9. <https://doi.org/10.1016/j.biosystemseng.2018.06.012>
- BPS. (2022). *Produksi Tanaman Sayuran 2021*. <https://www.bps.go.id/indicator/55/61/1/produksi-tanaman-sayuran.html>
- Caleb, O. J., Mahajan, P. V., Al-Said, F. A., & Opara, U. L. (2013). Transpiration rate and quality of pomegranate arils as affected by storage conditions. *CYTA*

- *Journal of Food*, 11(3), 199–207.
<https://doi.org/10.1080/19476337.2012.721807>
- Chen, C., Liu, C., Jiang, A., Zhao, Q., Liu, S., & Hu, W. (2019). Effects of Ozonated Water on Microbial Growth, Quality Retention and Pesticide Residue Removal of Fresh-cut Onions. *Ozone: Science and Engineering*, 42(5), 399–407. <https://doi.org/10.1080/01919512.2019.1680527>
- Chope, G. A., Terry, L. A., & White, P. J. (2006). Effect of controlled atmosphere storage on abscisic acid concentration and other biochemical attributes of onion bulbs. *Postharvest Biology and Technology*, 39(3), 233–242. <https://doi.org/10.1016/j.postharvbio.2005.10.010>
- David, J. (2022). BAWANG MERAH DAN PENYIMPANANNYA. *Jurnal Pertanian Agros*, 24(3), 1474–1480.
- DeEll, J. R., Khanizadeh, S., Saad, F., & Ferree, D. C. (2001). Factors affecting apple fruit firmness - A review. *Fruit Varieties Journal*, 55(1), 8–27.
- Devojee, B., Rathinakumari, A. C., Dave, A. K., & Kumaran, S. (2021). Studies on engineering properties of multiplier onion. *Agricultural Engineering Today*, 45(01), 11–18. <https://doi.org/10.52151/aet2021451.1529>
- Diels, E., van Dael, M., Keresztes, J., Vanmaercke, S., Verboven, P., Nicolai, B., Saeys, W., Ramon, H., & Smeets, B. (2017). Assessment of bruise volumes in apples using X-ray computed tomography. *Postharvest Biology and Technology*, 128, 24–32. <https://doi.org/10.1016/j.postharvbio.2017.01.013>
- Downes, K., Chope, G. A., & Terry, L. A. (2009). Effect of curing at different temperatures on biochemical composition of onion (*Allium cepa* L.) skin from three freshly cured and cold stored UK-grown onion cultivars. *Postharvest Biology and Technology*, 54(2), 80–86. <https://doi.org/10.1016/j.postharvbio.2009.05.005>
- El Mashad, H. M., Zhang, R., & Pan, Z. (2019). Onion and Garlic. In *Integrated Processing Technologies for Food and Agricultural By-Products* (Issue 2005). Elsevier Inc. <https://doi.org/10.1016/B978-0-12-814138-0.00011-3>
- 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. *Journal of Food Processing and Preservation*, 43(10), 1–12. <https://doi.org/10.1111/jfpp.14161>
- FAOSTAT. (2021). *Crops and livestock products*. <https://www.fao.org/faostat/en/#data/QCL>
- Firmansyah, M. A. (2018). Pertumbuhan, Produksi, Dan Kualitas Bawang Merah Di Tanah Pasir Kuarsa Pedalaman Luar Musim: The Growth, Production, and Quality of Shallot at Back Quartz *Jurnal Online Agroekoteknologi*, 6(2), 271–278. <https://talenta.usu.ac.id/joa/article/view/2604>
- Fonseca, S. C., Gil, L., Manso, M. C., & Cunha, L. M. (2018). Modelling the influence of storage temperature and time after cutting on respiration rate of diced red onions (*Allium cepa* L. cv. Vermelha da Póvoa). *Postharvest Biology and Technology*, 140(October 2017), 27–33. <https://doi.org/10.1016/j.postharvbio.2018.02.003>
- Fonseca, S. C., Oliveira, F. A. R., & Brecht, J. K. (2002). Modelling respiration

- rate of fresh fruits and vegetables for modified atmosphere packages: a review. *Journal of Food Engineering*, 52, 99–119. www.elsevier.com/locate/jfoodeng
- Gathambiri, C. W., Owino, W. O., Imathiu, S., & Mbaka, J. N. (2021). Postharvest Losses Of Bulb Onion (*Allium Cepa* L.) In Selected Sub-Counties Of Kenya. *African Journal of Food, Agriculture, Nutrition and Development*, 21(2), 17529–17544. <https://doi.org/10.18697/ajfand.97.20145>
- Giannakourou, M. C., & Tsironi, T. N. (2021). Application of Processing and Packaging Hurdles for Fresh-Cut Fruits and Vegetables Preservation. *Foods*, 10, 1–23.
- Hartig, S. M. (2013). Basic image analysis and manipulation in imageJ. *Current Protocols in Molecular Biology*, SUPPL.102, 1–12. <https://doi.org/10.1002/0471142727.mb1415s102>
- Hatem, M. ., Shehata, S. ., AbdEl-hay, Y. ., Karima, F., AbdEl-Gwad, & Abaker, B. . (2014). Effect of storage conditions on the quality characteristics of onion bulbs. *Journal of Agriculture Engineering*, 31(3), 919–936.
- Hikmahwati, H., Auliah, M. R., Ramlah, R., & Fitrianti, F. (2020). Identifikasi Cendawan Penyebab Penyakit Moler Pada Tanaman Bawang Merah (*Allium Ascolonicum* L.) Di Kabupaten Enrekang. *AGROVITAL: Jurnal Ilmu Pertanian*, 5(2), 83. <https://doi.org/10.35329/agrovital.v5i2.1745>
- Ho, Q. T., Carmeliet, J., Datta, A. K., Defraeye, T., Delele, M. A., Herremans, E., Opara, L., Ramon, H., Tijskens, E., Van Der Sman, R., Van Liedekerke, P., Verboven, P., & Nicolaï, B. M. (2013). Multiscale modeling in food engineering. *Journal of Food Engineering*, 114(3), 279–291. <https://doi.org/10.1016/j.jfoodeng.2012.08.019>
- Ho, Q. T., Rogge, S., Verboven, P., Verlinden, B. E., & Nicolaï, B. M. (2016). Stochastic modelling for virtual engineering of controlled atmosphere storage of fruit. *Journal of Food Engineering*, 176, 77–87. <https://doi.org/10.1016/j.jfoodeng.2015.07.003>
- Ho, Q. T., Verboven, P., Mebatsion, H. K., Verlinden, B. E., Vandewalle, S., & Nicolaï, B. M. (2009). Microscale mechanisms of gas exchange in fruit tissue. *New Phytologist*, 182(1), 163–174. <https://doi.org/10.1111/j.1469-8137.2008.02732.x>
- Ho, Q. T., Verboven, P., Verlinden, B. E., Lammertyn, J., Vandewalle, S., & Nicolaï, B. M. (2008). A continuum model for metabolic gas exchange in pear fruit. *PLoS Computational Biology*, 4(3), 1–13. <https://doi.org/10.1371/journal.pcbi.1000023>
- Ho, Q. T., Verboven, P., Verlinden, B. E., Schenk, A., Delele, M. A., Rolletschek, H., Vercammen, J., & Nicolaï, B. M. (2010). Genotype effects on internal gas gradients in apple fruit. *Journal of Experimental Botany*, 61(10), 2745–2755. <https://doi.org/10.1093/jxb/erq108>
- Ho, Q. T., Verboven, P., Verlinden, B. E., Schenk, A., & Nicolaï, B. M. (2013). Controlled atmosphere storage may lead to local ATP deficiency in apple. *Postharvest Biology and Technology*, 78, 103–112. <https://doi.org/10.1016/j.postharvbio.2012.12.014>
- Iflah, T., Sutrisno, & Sunarti, T. C. (2012). Pengaruh Kemasan Starch-Based

- Plastics (Bioplastik) Terhadap Mutu Tomat Dan Paprika Selama Penyimpanan Dingin. *Jurnal Teknologi Industri Pertanian*, 22(3), 189–197.
- Ilić, Z., Milenković, L., Djurovka, M., & Trajković, R. (2009). The effect of long-term storage on quality attributes and storage potential of different onion cultivars. *Acta Horticulturae*, 830, 635–642. <https://doi.org/10.17660/ActaHortic.2009.830.92>
- Imamah, N., Hasbullah, R., & Nugroho, L. P. E. (2016). Model Arrhenius untuk Pendugaan Laju Respirasi Brokoli Terolah Minimal. *Jurnal Keteknikaan Pertanian*, 4(1), 25–30.
- Islam, M. N., Körner, O., Pedersen, J. S., Sørensen, J. N., & Edelenbos, M. (2019). Analyzing quality and modelling mass loss of onions during drying and storage. *Computers and Electronics in Agriculture*, 164, 1–9. <https://doi.org/10.1016/j.compag.2019.104865>
- Janssen, S., Verboven, P., Nugraha, B., Wang, Z., Boone, M., Josipovic, I., & Nicolaï, B. M. (2020). 3D pore structure analysis of intact ‘Braeburn’ apples using X-ray micro-CT. *Postharvest Biology and Technology*, 159(July 2019), 111014. <https://doi.org/10.1016/j.postharvbio.2019.111014>
- Jasmi, Sulistyaningsih, E., & Indradewa, D. (2013). PENGARUH VERNALISASI UMBI TERHADAP PERTUMBUHAN, HASIL, DAN PEMBUNGAAN BAWANG MERAH (*Allium cepa* L. Aggregatum group) DI DATARAN RENDAH. *Ilmu Pertanian*, 16(1), 42–57.
- Kader, A. A. (2013). Postharvest Technology of Horticultural Crops - An Overview from Farm to Fork. *Journal of Applied Sciences and Technology*, 1(1), 1–8.
- Kandasamy, P. (2022). Respiration rate of fruits and vegetables for modified atmosphere packaging: a mathematical approach. *Journal of Postharvest Technology*, 10(1), 88–102.
- Komar, N., Rakhmadiono, S., & Kurnia, L. (2001). Teknik Penyimpanan Bawang Merah Pasca Panen. *Jurnal Teknologi Pertanian*, 2(2), 79–95.
- Lammertyn, J., Dresselaers, T., Van Hecke, P., Jancsó, P., Wevers, M., & Nicolaï, B. M. (2003). MRI and X-ray CT study of spatial distribution of core breakdown in “Conference” pears. *Magnetic Resonance Imaging*, 21(7), 805–815. [https://doi.org/10.1016/S0730-725X\(03\)00105-X](https://doi.org/10.1016/S0730-725X(03)00105-X)
- Lammertyn, J., Franck, C., Verlinden, B. E., & Nicolaï, B. M. (2001). Comparative study of the O₂, CO₂ and temperature effect on respiration between “Conference” pear cell protoplasts in suspension and intact pears. *Journal of Experimental Botany*, 52(362), 1769–1777. <https://doi.org/10.1093/jexbot/52.362.1769>
- Lammertyn, J., Scheerlinck, N., Jancsó, P., Verlinden, B. E., & Nicolaï, B. M. (2003a). A respiration-diffusion model for “Conference” pears I: Model development and validation. *Postharvest Biology and Technology*, 30(1), 29–42. [https://doi.org/10.1016/S0925-5214\(03\)00061-9](https://doi.org/10.1016/S0925-5214(03)00061-9)
- Lammertyn, J., Scheerlinck, N., Jancsó, P., Verlinden, B. E., & Nicolaï, B. M. (2003b). A respiration-diffusion model for “Conference” pears II. Simulations and relation to core breakdown. *Postharvest Biology and Technology*, 30(1), 43–55. [https://doi.org/10.1016/S0925-5214\(03\)00062-0](https://doi.org/10.1016/S0925-5214(03)00062-0)

- Magwaza, L. S., & Opara, U. L. (2014). Investigating non-destructive quantification and characterization of pomegranate fruit internal structure using X-ray computed tomography. *Postharvest Biology and Technology*, 95, 1–6. <https://doi.org/10.1016/j.postharvbio.2014.03.014>
- Mahajan, P. V., Oliveira, F. A. R., & Macedo, I. (2008). Effect of temperature and humidity on the transpiration rate of the whole mushrooms. *Journal of Food Engineering*, 84(2), 281–288. <https://doi.org/10.1016/j.jfoodeng.2007.05.021>
- Manfaati, R., Baskoro, H., & Rifai, M. M. (2020). Characterization of Drying Shallots (*Allium cepa* L.) Using Tray Dryer. *CHEESA*, 3(2), 71. <http://e-journal.unipma.ac.id/index.php/cheesa>
- Mardiana, Purwanto, Y. A., Pujantoro, L., & Sobir. (2016). Pengaruh Penyimpanan Suhu rendah Benih Bawang Merah (*Allium ascalonicum* L.) terhadap Pertumbuhan Benih. *Jurnal Keteknik Pertanian*, 4(1), 67–74.
- Mendoza, F., Verboven, P., Mebatsion, H. K., Kerckhofs, G., Wevers, M., & Nicolaï, B. (2007). Three-dimensional pore space quantification of apple tissue using X-ray computed microtomography. *Planta*, 226(3), 559–570. <https://doi.org/10.1007/s00425-007-0504-4>
- Moreda, G. P., Ortiz-Cañavate, J., García-Ramos, F. J., & Ruiz-Altisent, M. (2009). Non-destructive technologies for fruit and vegetable size determination - A review. *Journal of Food Engineering*, 92(2), 119–136. <https://doi.org/10.1016/j.jfoodeng.2008.11.004>
- Mutia, A. A., Purwanto, Y. A., & Pujantoro, L. (2014). PERUBAHAN KUALITAS BAWANG MERAH (*Allium Ascalonicum* L. PERUBAHAN KUALITAS BAWANG MERAH () SELAMA PENYIMPANAN PADA TINGKAT KADAR AIR DAN SUHU YANG BERBEDA. *J. Pascapanen*, 11(2), 108–115.
- Mutia, A. K. (2019). Pengaruh Kadar Air Awal pada Bawang Merah (*Allium ascalonicum* L.) terhadap Susut Bobot dan Tingkat Kekerasan Selama Penyimpanan pada Suhu Rendah. *Gorontalo Agriculture Technology Journal*, 2(1), 30. <https://doi.org/10.32662/gatj.v2i1.538>
- Nahidul Islam, M., Wang, A., Pedersen, J. S., Sørensen, J. N., Körner, O., & Edelenbos, M. (2019). Online measurement of temperature and relative humidity as marker tools for quality changes in onion bulbs during storage. *PLoS ONE*, 14(1), 1–19. <https://doi.org/10.1371/journal.pone.0210577>
- Nasional, B. S. (2013). SNI Bawang merah (*Allium cepa* var. *ascalonicum*). *Badan Standarisasi Nasional*, 1–6.
- Nath, A., Meena, L. R., Kumar, V., & Panwar, A. S. (2018). Postharvest management of horticultural crops for doubling farmer's income. *Journal of Pharmacognosy and Phytochemistry*, 2682–2690.
- Nugraha, B., Verboven, P., Janssen, S., & Nicolaï, B. (2019). How respiratory gas diffusivity correlates with porosity of plant organ tissues. *IOP Conference Series: Earth and Environmental Science*, 355(1), 1–6. <https://doi.org/10.1088/1755-1315/355/1/012052>
- Nugraha, S., Adiandri, R. S., & Yulianingsih. (2011). Pelayuan dan Pengeringan Bawang Merah Menggunakan Instore Drying Untuk Mempertahankan Mutu dan Mengurangi Tingkat Kerusakan. *Jurnal Pascapanen*, 8(2), 72–81.

- Patel, B. B., Roy, F. S., Saiyad, M. J. S., & Joshi, D. C. (2016). Respiration behaviour and heat of respiration of mango (cv. Langdo) under different storage conditions . *International Journal of Agriculture, Environment and Biotechnology*, 9(5), 855. <https://doi.org/10.5958/2230-732x.2016.00110.8>
- Peppelenbos, H. W., Tijskens, L. M. M., Van 't Leven, J., & Wilkinson, E. C. (1996). Modelling oxidative and fermentative carbon dioxide production of fruits and vegetables. *Postharvest Biology and Technology*, 9(3), 283–295. [https://doi.org/10.1016/S0925-5214\(96\)00029-4](https://doi.org/10.1016/S0925-5214(96)00029-4)
- Pérez-López, A., Ramírez-Guzmán, M. E., Espinosa-Solares, T., Aguirre-Mandujano, E., & Villaseñor-Perea, C. A. (2020). Postharvest respiration of fruits and environmental factors interaction: An approach by dynamic regression models. *Scientia Agropecuaria*, 11(1), 23–29. <https://doi.org/10.17268/sci.agropecu.2020.01.03>
- Petropoulos, S. A., Fernandes, Â., Barros, L., Ferreira, I. C. F. R., & Ntatsi, G. (2015). Morphological, nutritional and chemical description of “vatikiotiko”, an onion local landrace from Greece. *Food Chemistry*, 182, 156–163. <https://doi.org/10.1016/j.foodchem.2015.03.002>
- Petropoulos, S. A., Ntatsi, G., Fernandes, Barros, L., Barreira, J. C. M., Ferreira, I. C. F. R., & Antoniadis, V. (2016). Long-term storage effect on chemical composition, nutritional value and quality of Greek onion landrace “vatikiotiko.” *Food Chemistry*, 201, 168–176. <https://doi.org/10.1016/j.foodchem.2016.01.095>
- Petropoulos, S. A., Ntatsi, G., & Ferreira, I. C. F. R. (2017). Long-term storage of onion and the factors that affect its quality: A critical review. In *Food Reviews International* (Vol. 33, Issue 1, pp. 62–83). Taylor and Francis Inc. <https://doi.org/10.1080/87559129.2015.1137312>
- Priyantono, E., Purwanto, Y. A., & Sobir. (2016). Penyimpanan Dingin Bawang Merah (*Allium ascalonicum* L .) Varietas Bima Brebes, Tajuk, dan Bali Karet. *Journal of Agro-Based Industry*, 33(1), 32–38.
- Putra, A. N. (2015). Laju Metabolisme Pada Ikannya Berdasarkan Pengukuran Tingkat Konsumsi Oksigen. *Jurnal Perikanan Dan Kelautan*, 5(1), 13–18.
- Rabinowitch, H. D., & Brewster, J. L. (1989). *Onions and allied crops*. CRC Press.
- Rahmadhanni, D. S. D., Rahayoe, S., Bintoro, N., & Prasetyatama, Y. D. (2019). Modelling the effect of storage temperature on respiration rate of Pineapple (*Ananas comosus* L.) with crown. *IOP Conference Series: Earth and Environmental Science*, 355(1). <https://doi.org/10.1088/1755-1315/355/1/012038>
- Ríos-González, I. J., Guevara-Aguilar, A., Sida-Arreola, J. P., Sánchez, E., Ronquillo-Aboite, J. O., Alvarado-González, M., & Chávez-Mendoza, C. (2018). Effect of controlled atmospheres on the quality of white onion (*Allium cepa* L.). *Journal of Food Science and Technology*, 55(9), 3564–3574. <https://doi.org/10.1007/s13197-018-3282-z>
- Saenmuang, S., Al-Haq, M. I., Samarakoon, H. C., Makino, Y., Kawagoe, Y., & Oshita, S. (2012). Evaluation of Models for Spinach Respiratory Metabolism Under Low Oxygen Atmospheres. *Food and Bioprocess Technology*, 5(5),

- 1950–1962. <https://doi.org/10.1007/s11947-010-0503-5>
- Saptana, Gunawan, E., Perwita, A. D., Sukmaya, S. G., Darwis, V., Ariningsih, E., & Ashari. (2021). The competitiveness analysis of shallot in Indonesia: A Policy Analysis Matrix. *PLoS ONE*, 16(9 September), 1–19. <https://doi.org/10.1371/journal.pone.0256832>
- Schneider, C. A., Rasband, W. S., & Eliceiri, K. W. (2012). NIH Image to ImageJ: 25 years of image analysis. *Nature Methods*, 9(7), 671–675. <https://doi.org/10.1038/nmeth.2089>
- Schroeder, K., Norful, A. A., Travers, J., & Aliyu, S. (2020). Since January 2020 Elsevier has created a COVID-19 resource centre with free information in English and Mandarin on the novel coronavirus COVID- 19 . The COVID-19 resource centre is hosted on Elsevier Connect , the company ’ s public news and information. *International Journal of Nursing Studies Advances*, 2, 1–9.
- Shankar, V. S., Velmurugan, G., Prathiba, R., Poornima, D. S., Suvetha, M., & Keerthiga, V. (2023). Materials Today : Proceedings Effect of on-farm storage structure on physical and bio-chemical changes in aggregatum onion. *Materials Today: Proceedings*, 72, 2417–2422. <https://doi.org/10.1016/j.matpr.2022.09.429>
- Sharma, K., & Lee, Y. R. (2016). Effect of different storage temperature on chemical composition of onion (*Allium cepa* L.) and its enzymes. *Journal of Food Science and Technology*, 53(3), 1620–1632. <https://doi.org/10.1007/s13197-015-2076-9>
- Sharma, K., Mahato, N., Nile, S. H., Lee, E. T., & Lee, Y. R. (2016). Economical and environmentally-friendly approaches for usage of onion (: *Allium cepa* L.) waste. *Food and Function*, 7(8), 3354–3369. <https://doi.org/10.1039/c6fo00251j>
- Sharma, K., Rok Lee, Y., Park, S. W., & Nile, S. H. (2016). Importance of growth hormones and temperature for physiological regulation of dormancy and sprouting in onions. *Food Reviews International*, 32(3), 233–255. <https://doi.org/10.1080/87559129.2015.1058820>
- Sharma, P., Sharma, S. R., Dhall, R. K., & Mittal, T. C. (2020). Effect of γ -radiation on post-harvest storage life and quality of onion bulb under ambient condition. *Journal of Food Science and Technology*, 57(7), 2534–2544. <https://doi.org/10.1007/s13197-020-04290-z>
- 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. *Croat. J. Food Sci. Technol*, 5(2), 78–84.
- Sri Lestari, R. H., Sulistyaningsih, E., & Purwantoro, A. (2018). The Effect of Drying and Storage on the Quality of Shallot (*Allium cepa* L. Aggregatum group) Bulbs. *Ilmu Pertanian (Agricultural Science)*, 3(3), 117–126. <https://doi.org/10.22146/ipas.34203>
- Sunanjaya, I. W., Sukandana, I. M., Widjanarko, M. A. W., Sugianyar, I. M., Sudarmini, N. K., Puspa, D. M. R., & Elizabeth, P. S. (2016). *Petunjuk Teknis Budidaya Bawang Merah (Allium ascalonicum L.)*. <http://repository.pertanian.go.id/bitstream/handle/123456789/13751/Petunjuk>

- Teknis Budidaya Bawang Merah %28Allium ascalonicum. L%29.pdf?sequence=1&isAllowed=y
- Tano, K., Kamenan, A., & Arul, J. (2009). Respiration and transpiration characteristics of selected fresh fruits and vegetables. *Agronomie Africaine*, 17(2), 103–115. <https://doi.org/10.4314/aga.v17i2.1662>
- Vahling-Armstrong, C., Dung, J. K. S., Humann, J. L., & Schroeder, B. K. (2016). Effects of postharvest onion curing parameters on bulb rot caused by *Pantoea agglomerans*, *Pantoea ananatis* and *Pantoea allii* in storage. *Plant Pathology*, 65(4), 536–544. <https://doi.org/10.1111/ppa.12438>
- Verboven, P., Kerckhofs, G., Mebatsion, H. K., Quang, T. H., Temst, K., Wevers, M., Cloetens, P., & Nicolaï, B. M. (2008). Three-dimensional gas exchange pathways in pome fruit characterized by synchrotron X-ray computed tomography. *Plant Physiology*, 147(2), 518–527. <https://doi.org/10.1104/pp.108.118935>
- Verma, K., Thakur, S. ., Khurana, R., & Narang, M. . (2021). Design and DeVelopment of Onion Drum Seeder for Direct Sowing of Onion (*Allium cepa* L) Seeds. *Journal Krishi Vigyan*, 9(2), 40–45.
- Vintila, M., Niculescu, F. A., & Romas, M. (2014). Technical Aspects Regarding the Preservation of Dry Onions in Different Storage Conditions. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 71(2), 195–199. <https://doi.org/10.15835/buasvmcn-fst:10869>
- Wang, W., & Li, C. (2014). Size estimation of sweet onions using consumer-grade RGB-depth sensor. *Journal of Food Engineering*, 142, 153–162. <https://doi.org/10.1016/j.jfoodeng.2014.06.019>
- Ward, C. M. (1976). The influence of temperature on weight loss from stored onion bulbs due to desiccation, respiration and sprouting. *Annals of Applied Biology*, 83(1), 149–155. <https://doi.org/10.1111/j.1744-7348.1976.tb01703.x>
- Watada, A. E., Ko, N. P., & Minott, D. A. (1996). Factors affecting quality of fresh-cut horticultural products. *Postharvest Biology and Technology*, 9(2), 115–125. [https://doi.org/10.1016/S0925-5214\(96\)00041-5](https://doi.org/10.1016/S0925-5214(96)00041-5)
- Yaqin, N. A., Azizah, N., Soelistyono, R., Budidaya, J., & Fakultas, P. (2015). PERAMALAN WAKTU PANEN TIGA VARIETAS TANAMAN BAWANG MERAH (*Allium ascalonicum*. L) BERBASIS HEAT UNIT PADA BERBAGAI KERAPATAN TANAMAN FORECASTING HARVEST OF THREE SHALLOT VARIETIES (*Allium ascalonicum*. L) BASED ON A HEAT UNIT IN SOME PLANT DENSITIES. *Jurnal Produksi Tanaman*, 3(5), 433–441.