

## DAFTAR PUSTAKA

- Adams, A.M., McCarthy, P.M. & Nelson, D.W., 2023, Factorial design in *Handbook for Designing and Conducting Clinical and Translational Surgery*, doi.org/10.1016/B978-0-323-90300-4.00048-3.
- Ananta Divasti Guna, I.M., Kencana Putra, I.N. & Sri Wiadnyani, AA., 2020, PENGARUH KONSENTRASI ETANOL TERHADAP AKTIVITAS ANTIOKSIDAN EKSTRAK DAUN RAMBUSA (*Passiflora Foetida* L.) MENGGUNAKAN METODE ULTRASONIC ASSISTED EXTRACTION (UAE), *Jurnal Ilmu dan Teknologi Pangan (ITEPA)* 9(3), doi.org/10.24843/itepa.2020.v09.i03.p05.
- Andriani, E.F., Luliana, S. & Siska, D., 2021, FORMULASI SEDIAAN GUMMY CANDIES EKSTRAK HERBA MENIRAN (*Phyllanthus niruri* Linn), *Jurnal Mahasiswa Farmasi Fakultas Kedokteran* 5(1).
- Azmi, D.A., Elmatris, E. & Fitri, F., 2020, Identifikasi Kualitatif dan Kuantitatif Natrium Benzoat pada Saus Cabai yang Dijual di Beberapa Pasar di Kota Padang, *Jurnal Kesehatan Andalas* 9(1S), doi.org/10.25077/jka.v9i1s.1164.
- Badan Standardisasi Nasional, 2008, SNI 3547.2-2008 Kembang Gula-Bagian 2 : Lunak, Jakarta.
- Bagal-Kestwal, D.R., Pan, M.H. & Chiang, B.H., 2019, Properties and applications of gelatin, pectin, and carrageenan gels, in *Bio Monomers for Green Polymeric Composite Materials*, doi.org/10.1002/9781119301714.ch6.
- Balai Pengawasan Obat dan Makanan, 2022, Undang-Undang Nomor 12 Tahun 2022 tentang Pedoman Suplemen Kesehatan. Departemen Kesehatan RI. Jakarta.
- Balai Pengawasan Obat dan Makanan, 2018, Pedoman Cara Pembuatan Obat yang Baik. Departemen Kesehatan RI. Jakarta.
- Baydin, T., Aarstad, O.A., Dille, M.J., Hattrem, M.N. & Draget, K.I., 2022, Long-term storage stability of type A and type B gelatin gels: The effect of Bloom strength and co-solutes, *Food Hydrocolloids* 127, doi.org/10.1016/j.foodhyd.2022.107535.
- Bernardi, D.M., Bertol, T.M., Pflanzner, S.B., Sgarbieri, V.C. & Pollonio, M.A.R., 2016, doi.org/10.1002/jsfa.7559.
- Cao, X., Xiong, X., Xu, Z., Zeng, Q., He, S., Yuan, Y., Wang, Y., Yang, X., et al., 2020, Comparison of phenolic substances and antioxidant activities in different varieties of chrysanthemum flower under simulated tea making conditions, *Journal of Food Measurement and Characterization* 14(3), doi.org/10.1007/s11694-020-00394-4.
- Chabib, L., Murrukmiyadi, M. & Aprianto, A., 2013, PENGARUH PEMBERIAN VARIASI CAMPURAN SORBITOL DAN GLUKOSA CAIR SEBAGAI PEMANIS PADA SEDIAAN GUMMY CANDY PARASETAMOL, *Jurnal Ilmiah Farmasi* 10(2), doi.org/10.20885/jif.vol10.iss2.art5.
- Chaisawang, P., Sirichoat, A., Chaijaroonkhanarak, W., Pannangrong, W., Sripanidkulchai, B., Wigmore, P. & Welbat, J.U., 2017, Asiatic acid protects against cognitive deficits and reductions in cell proliferation and survival in the

- rat hippocampus caused by 5-fluorouracil chemotherapy, *PLoS ONE* 12(7), doi.org/10.1371/journal.pone.0180650.
- Chan, P.N.A., 2015, Chemical Properties and Applications of Food Additives: Flavor, Sweeteners, Food Colors, and Texturizers, in *Handbook of Food Chemistry*, doi.org/10.1007/978-3-642-36605-5\_38.
- Davydova, N., 2018, USP Chewable Gels Monographs, USP Dietary Supplements Stakeholder Forum.
- Debiasi, B.W., Rodrigues, P.G.R.S., Torres, M.P.R., Bonacorsi, C., Andrighetti, C.R., Ribeiro, E.B. & Valladão, D.M.S., 2021, Comparison between maceration and ultrasound-assisted extraction of white bracts with flowers of *Bougainvillea spectabilis* Willd, *Scientific Electronic Archives* 14(2), doi.org/10.36560/14220211297.
- Debnath, T., Jin, H.L., Hasnat, M.A., Kim, Y., Samad, N.B., Park, P.J. & Lim, B.O., 2013, Antioxidant potential and oxidative dna damage preventive activity of chrysanthemum indicum extracts, *Journal of Food Biochemistry* 37(4), doi.org/10.1111/j.1745-4514.2011.00644.x.
- Derkach, S.R., Kuchina, Y.A., Kolotova, D.S. & Voronko, N.G., 2020, Polyelectrolyte polysaccharide-gelatin complexes: Rheology and structure, *Polymers* 12(2), doi.org/10.3390/polym12020266.
- Ece Tamer, C., Incedayi, B., Utku Çopur, Ö. & Karınca, M., 2013, A research on the fortification applications for jelly confectionery, *Journal of Food, Agriculture and Environment* 11(2).
- Eteraf-Oskouei, T. & Najafi, M., 2013, Traditional and modern uses of natural honey in human diseases: A review, *Iranian Journal of Basic Medical Sciences* 6(16).
- Freeman, L.R. & Keller, J.N., 2012, doi.org/10.1016/j.bbadis.2011.12.009.
- Ge, H., Wu, Y., Woshnak, L.L. & Mitmesser, S.H., 2021, Effects of hydrocolloids, acids and nutrients on gelatin network in gummies, *Food Hydrocolloids* 113, doi.org/10.1016/j.foodhyd.2020.106549.
- Ginaris, R.P., Herowati, R. & Sulaiman, T.S., 2022, Optimasi Formula Lotion Ekstrak Etanol Bunga Krisan (*Chrysanthemum cinerariaefolium* (Trevir.) Vis.) menggunakan Kombinasi Asam Stearat dan Setil Alkohol sebagai Repelan dengan Metode Simplex Lattice Design, *Jurnal Farmasi Indonesia* 19(1), doi.org/10.31001/jfi.v19i1.857.
- Gómez-Díaz, D., Navaza, J.M. & Quintáns-Riveiro, L.C., 2009, Effect of *Properties* 12(2), doi.org/10.1080/10942910701813925.
- González-Montemayor, Á.M., Flores-Gallegos, A.C., Serrato-Villegas, L.E., López-Pérez, M.G., Montañez-Sáenz, J.C. & Rodríguez-Herrera, R., 2019, Honey and Syrups: Healthy and Natural Sweeteners with Functional Properties, in *Natural Beverages: Volume 13: The Science of Beverages*, doi.org/10.1016/B978-0-12-816689-5.00006-7.
- Hani, N.M., Romli, S.R. & Ahmad, M., 2015, Influences of red pitaya fruit puree and gelling agents on the physico-mechanical properties and quality changes of gummy confections, *International Journal of Food Science and Technology* 50(2), doi.org/10.1111/ijfs.12638.

- Hao, N., Gao, X., Zhao, Q., Miao, P., Cheng, J., Li, Z., Liu, C. & Li, W., 2023, Rapid origin identification of chrysanthemum morifolium using laser-induced breakdown spectroscopy and chemometrics, *Postharvest Biology and Technology* 197, doi.org/10.1016/j.postharvbio.2022.112226.
- Hartel, R.W., von Elbe, J.H. & Hofberger, R., 2017, *Confectionery Science and Technology*, doi.org/10.1007/978-3-319-61742-8.
- Hassan, I.A., Nasiru, I.A., Malut, A.M., Ibrahim Abdulkadir, S. & Ali, A.S., 2015, Phytochemical studies and thin layer chromatography of leaves and flower extracts of senna siamea lam for possible biomedical applications, *Journal of Pharmacognosy and Phytotherapy* 7(3), 18–26, doi.org/10.5897/JPP2014.0337.
- Herrera-Calderon, O., Yuli-Posadas, R.Á., Tinco-Jayo, J.A., Enciso-Roca, E., Franco-Quino, C., Chumpitaz-Cerrate, V. & Figueroa-Salvador, L., 2019, Neuroprotective effect of sachal inchi oil (*Plukenetia volubilis* L.) in an experimental model of epilepsy, *Pharmacognosy Journal* 11(6), doi.org/10.5530/PJ.2019.11.243.
- Hotta, S. kumar, Neelapu, N. & Priyanka, N., 2021, PHYTOCHEMICAL ANALYSIS OF THE FLOWERS OF *Chrysanthemum indicum* L. AND *Calendula officinalis*, *International Journal of Pharmacognosy and Chemistry*, doi.org/10.46796/ijpc.vi.148.
- Huyben, D., Rimoldi, S., Ceccotti, C., Montero, D., Betancor, M., Iannini, F. & Terova, G., 2020, Effect of dietary oil from *Camelina sativa* on the growth performance, fillet fatty acid profile and gut microbiome of gilthead Sea bream (*Sparus aurata*), *PeerJ* 8, doi.org/10.7717/peerj.10430.
- ITIS (Integrated Taxonomic Information System), 2023, Taxonomic Hierarchy: *Chrysanthemum* L., [https://www.itis.gov/servlet/SingleRpt/SingleRpt?search\\_topic=TSN&search\\_value=510893#null](https://www.itis.gov/servlet/SingleRpt/SingleRpt?search_topic=TSN&search_value=510893#null), diakses pada 26 September 2023.
- Jabar, A.A. & Natasia, N., 2021, Potensi Alga Coklat (*Sargassum polycystum* c. agardh) sebagai Produk Teh untuk Meningkatkan Imunitas Tubuh, *Berkala Ilmiah Mahasiswa Farmasi Indonesia (BIMFI)* 8(1), doi.org/10.48177/bimfi.v8i1.70.
- Kashyap, P., Shikha, D., Thakur, M. & Aneja, A., 2022, doi.org/10.1111/jfbc.13950.
- Khalaf, A.T., Wei, Y., Alneamah, S.J.A., Al-Shawi, S.G., Kadir, S.Y.A., Zainol, J. & Liu, X., 2021, doi.org/10.1155/2021/8823222.
- Kowalska, T. & Sajewicz, M., 2022, doi.org/10.3390/molecules27196607.
- Li, M., Zeng, M., Zhang, J., Shi, J., Lv, J., Tang, Y., Zheng, X. ke & Feng, W. sheng, 2021, Anti-inflammatory Dendranacetylene A, a new polyacetylene glucoside from the flower of *Chrysanthemum morifolium* Ramat, *Natural Product Research* 35(24), doi.org/10.1080/14786419.2020.1825425.
- Li, X.E., Jervis, S.M. & Drake, M.A., 2015, Examining Extrinsic Factors that Influence Product Acceptance: A Review, *Journal of Food Science* 80(5), doi.org/10.1111/1750-3841.12852.

- Liua, Q., Xu, Y.K., Zhang, P., Na, Z., Tang, T. & Shi, Y.X., 2014, Chemical composition and oxidative evolution of Sacha Inchi (*Plukenetia volubilis* L.) oil from Xishuangbanna (China), *Grasas y Aceites* 65(1), doi.org/10.3989/gya.075713.
- Luo, C., Liu, L., Zhao, J., Xu, Y., Liu, H., Chen, D., Cheng, X., Gao, J., et al., 2023, CmHY5 functions in apigenin biosynthesis by regulating flavone synthase II expression in chrysanthemum flowers, *Planta* 257(1), doi.org/10.1007/s00425-022-04040-9.
- Mahani, M., Savitri, S.R. & Subroto, E., 2022, Hubungan Kadar Flavonoid Dan Aktivitas Antioksidan Madu Dari Berbagai Provinsi Di Indonesia, *Sains dan Teknologi Pangan* 7(4).
- Mäkinen, M., Kamal-Eldin, A., Lampi, A.M. & Hopia, A., 2000, Effects of  $\alpha$ - and  $\gamma$ -tocopherols on formation of hydroperoxides and two decomposition products from methyl linoleate, *JAOCs, Journal of the American Oil Chemists Society* 77(8), doi.org/10.1007/s11746-000-0128-z.
- Meningkas, P., Pandiangan, D. & Kandou, F., 2019, Uji Antikanker dan Antioksidan Ekstrak Metanol Daun Pasote (*Dysphania ambrosioides* L.) Anticancer and Antioxidant Test of Metanol Extract of Epazote leaves (*Dysphania ambrosioides* L.), *JURNAL BIOS LOGOS* 9(2), doi.org/10.35799/jbl.9.2.2019.24425.
- Miyashita, K., Uemura, M. & Hosokawa, M., 2018, doi.org/10.1146/annurev-food-030117-012320.
- Molyneux, P., 2004, The Use of the Stable Free Radical Diphenylpicryl-hydrazyl (DPPH) for Estimating Antioxidant Activity, *Songklanakarin Journal of Science and Technology* 26(December 2003), doi.org/10.1287/isre.6.2.144.
- Munteanu, I.G. & Apetrei, C., 2021, doi.org/10.3390/ijms22073380.
- Naeem, S., Ali, L., Ikram, R., Khan, S.S., Shareef, H., Shafiq, Y., Alam, N. & Adil, A., 2021, Comparative antioxidant and analgesic effect of sesame oil, fish oil and their combination in experimental animal model, *Pakistan Journal of Pharmaceutical Sciences* 34(2), doi.org/10.36721/PJPS.2021.34.2.REG.499-506.1.
- NCBI, 2024, Citric acid, <https://pubchem.ncbi.nlm.nih.gov/compound/311#section=Melting-Point>, diakses pada 29 Januari 2024
- NCBI, 2024, Citric acid, <https://pubchem.ncbi.nlm.nih.gov/compound/Sodium-benzoate#section=Melting-Point>, diakses pada 29 Januari 2024
- Nokdhes, Y.N. & Sittiprapaporn, P., 2017, Effect of Sacha Inchi on human brain functions and brainwaves alteration, in *2nd Joint International Conference on Digital Arts, Media and Technology 2017: Digital Economy for Sustainable Growth, ICDAMT 2017*, doi.org/10.1109/ICDAMT.2017.7904994.
- Novita, Rahmi., Rini Agustin, dan Mutiara I.F., 2023, Effect of Different and Storage Time on Physicochemical Characteristics of Snakeheads skin Collagen, *J Sains Farm Klin* 10(1):89–99.

- Nuha, Q.A.L.U. & Sriwidodo, 2022, SISTEMATIK REVIEW AKTIVITAS ANTIOKSIDAN TANAMAN SACHA INCHI (*Plukenetia volubilis* L.), *Farmaka* 20(3).
- Pouralkhas, M., Kordjazi, M., Ojagh, S.M. & Farsani, O.A., 2023, Physicochemical and functional characterization of gelatin edible film incorporated with fucoidan isolated from *Sargassum tenerrimum*, *Food Science and Nutrition* 11(7), doi.org/10.1002/fsn3.3402.
- Puangpronpitag, D., Tankitjanon, P., Sumalee, A. & Konsue, A., 2021, Phytochemical screening and antioxidant activities of the seedling extracts from inca peanut *plukenetia volubilis*, *Pharmacognosy Journal* 13(1), doi.org/10.5530/pj.2021.13.8.
- Rani, K.C., Jayani, N.I.E., Feneke, F. & Melanda, S., 2021, doi.org/10.1088/1755-1315/913/1/012082.
- Renaldi, G., Junsara, K., Jannu, T., Sirinupong, N. & Samakradhamrongthai, R.S., 2022, Physicochemical, textural, and sensory qualities of pectin/gelatin gummy jelly incorporated with *Garcinia atroviridis* and its consumer acceptability, *International Journal of Gastronomy and Food Science* 28, doi.org/10.1016/j.ijgfs.2022.100505.
- Rowe, R.C., Sheskey, P.J., Quinn, M.E., 2009, Handbook of Pharmaceutical Excipients, 6th Ed, The Pharmaceutical Press, London.
- Sabila, N., Kusmardiyani, S. & Insanu, M., 2022, HISTOCHEMICAL ANALYSIS OF THE LEAVES OF FOUR ERICALES MEDICINAL PLANTS, *Acta Pharmaceutica Indonesia* 47(1), doi.org/10.5614/api.v47i1.16256.
- Safdar, M.N., Kausar, T., Jabbar, S., Mumtaz, A., Ahad, K. & Saddozai, A.A., 2017, Extraction and quantification of polyphenols from kinnow (*Citrus reticulata* L.) peel using ultrasound and maceration techniques, *Journal of Food and Drug Analysis* 25(3), doi.org/10.1016/j.jfda.2016.07.010.
- Sekali, E.E.K., Wartini, N.M. & Suhendra, L., 2020, Karakteristik Ekstrak Aseton Pewarna Alami Daun Singkong (*Manihot Esculenta* C.) pada Perlakuan Ukuran Partikel Bahan dan Lama Maserasi, *Jurnal Ilmiah Teknologi Pertanian Agrotechno* 5(2), doi.org/10.24843/jitpa.2020.v05.i02.p02.
- Shao, Y., Sun, Y., Li, D. & Chen, Y., 2020, doi.org/10.1142/S0192415X20500421.
- Sharma, V. & Janmeda, P., 2017, Extraction, isolation and identification of flavonoid from *Euphorbia nerifolia* leaves, *Arabian Journal of Chemistry* 10(4), doi.org/10.1016/j.arabjc.2014.08.019.
- Sheila Meitania Utami, Nur Hasanah, Diah Permata Sari & Oktavendriyastuti Tabrani, 2022, REVIEW ARTIKEL: AKTIVITAS ANTIBAKTERI *Staphylococcus aureus* PADA SEDIAAN SABUN CAIR YANG MENGANDUNG EKSTRAK TANAMAN, *Medical Sains : Jurnal Ilmiah Kefarmasian* 7(4), doi.org/10.37874/ms.v7i4.443.
- Stafussa, A.P., Rampazzo, V., Fernandes, R.R., Franco, A.T., Bona, E., Maciel, G.M. & Haminiuk, C.W.I., 2019, Multi-block analysis for the correlation of physico-chemical and rheological data of 42 fruit pulps, *Journal of Texture Studies* 50(2), doi.org/10.1111/jtxs.12373.

- Suksathan, R., Rachkeeree, A., Puangpradab, R., Kantadoung, K. & Sommano, S.R., 2021, Phytochemical and nutritional compositions and antioxidants properties of wild edible flowers as sources of new tea formulations, *NFS Journal* 24, doi.org/10.1016/j.nfs.2021.06.001.
- Suzuki-Iwashima, A., Iwasawa, A., Kawai, M., Kubouchi, H., Ozaki, R., Miyashita, K. & Shiota, M., 2021, Antioxidant activity toward fish oil triacylglycerols exerted by sphingoid bases isolated from butter serum with  $\alpha$ -tocopherol, *Food Chemistry* 334, doi.org/10.1016/j.foodchem.2020.127588.
- Syafutri, M.I., 2022, Pengaruh Heat Moisture Treatment terhadap Sifat Fisikokimia Tepung Beras Merah Termodifikasi, *JURNAL PANGAN* 30(3), doi.org/10.33964/jp.v30i3.530.
- Torres, R., Montes, E.J., Pérez, O.A. & Andrade, R.D., 2015, Influencia del color y estados de madurez sobre la textura de frutas tropicales (mango, papaya y plátano), *Informacion Tecnologica* 26(3), doi.org/10.4067/S0718-07642015000300008.
- V., T.M.I., P., S. & H., M.C., 2020, ISOLATION AND PURIFICATION OF APIGENIN FROM ALLIUM FISTULOSUM, *International Journal of Current Pharmaceutical Research*, doi.org/10.22159/ijcpr.2020v12i5.39769.
- Wang, R. & Hartel, R.W., 2022a, Citric acid and heating on gelatin hydrolysis and gelation in confectionery gels, *Food Hydrocolloids* 129, doi.org/10.1016/j.foodhyd.2022.107642.
- Wang, R. & Hartel, R.W., 2022b, Confectionery gels: Gelling behavior and gel properties of gelatin in concentrated sugar solutions, *Food Hydrocolloids* 124, doi.org/10.1016/j.foodhyd.2021.107132.
- Wang, X., Yang, Z., Su, F., Li, J., Boadi, E.O., Chang, Y. xu & Wang, H., 2020, Study on structure activity relationship of natural flavonoids against thrombin by molecular docking virtual screening combined with activity evaluation in vitro, *Molecules* 25(2), doi.org/10.3390/molecules25020422.
- Wieczorek, J., Pietrzak, M., Pomianowski, J. & Wieczorek, Z., 2014, Honey as a source of bioactive compounds, *Polish Journal of Natural Sciences* 29(3).
- Wu, L., Du, B., Vander Heyden, Y., Chen, L., Zhao, L., Wang, M. & Xue, X., 2017, doi.org/10.1016/j.trac.2016.10.013.
- Wu, L.Y., Gao, H.Z., Wang, X.L., Ye, J.H., Lu, J.L. & Liang, Y.R., 2010, Analysis of chemical composition of *Chrysanthemum indicum* flowers by GC/MS and HPLC, *Journal of Medicinal Plants Research* 4(5).
- Yulianti, D.M.S.E.W., 2020, AKTIVITAS ANTIOKSIDAN DAUN PEGAGAN (*Centella asiatica* L.Urbain) DAN BUNGA KRISAN (*Chrysanthemum* sp) PADA TIGA VARIASI SUHU PENGERINGAN, *Pasundan Food Technology Journal*, doi.org/10.23969/pftj.v6i3.1215.
- Zahir, E., Saeed, R., Hameed, M.A. & Yousuf, A., 2017, Study of physicochemical properties of edible oil and evaluation of frying oil quality by Fourier Transform-Infrared (FT-IR) Spectroscopy, *Arabian Journal of Chemistry* 10, doi.org/10.1016/j.arabjc.2014.05.025.

Zhang, Y. & Barringer, S., 2018, Effect of hydrocolloids, sugar, and citric acid on strawberry volatiles in a *Gummy candy*, *Journal of Food Processing and Preservation* 42(1), doi.org/10.1111/jfpp.13327.