

## DAFTAR PUSTAKA

- Acamovic, T., dan Brooker, J. D. (2005). Biochemistry of plant secondary metabolites and their effects in animals. *Proceedings of the Nutrition Society*, 64(3), 403–412.
- Adhikari, B., Dhungana, S.K., Ali, M.W., Adhikari, A., Kim, I.D., Shin, D.H. (2018). Resveratrol, total phenolic and flavonoid contents, and antioxidant potential of seeds and sprouts of Korean peanuts. *Food Science and Biotechnology*.27(5): 1275–1284.
- Adisarwanto, T. (2005). Kedelai. Penebar Swadaya. Jakarta. 75 hal.
- Ainsworth, E. A. and Gillespie K. M. (2007). Estimation of total phenolic content and other oxidation substrates in plant tissues using Folin-Ciocalteu reagent. *Nature Protocol* 2(4): 875-877.
- Alamed, J., Chaiaisit, W., McClements, D. J, dan Decker, E. A. (2009). Relationship between free radical scavenging and antioxidant activity in foods. *Journal of Agricultural and Food Chemistry*, 57, 2969-2976.
- Ali A, Chong CH, Mah SH, Abdullah LC, Choong TSY, Chua BL.. (2018) Impact of storage conditions on the stability of predominant phenolic constituents and antioxidant activity of dried piper betle extracts. *Molecules*. vol. 23. no. 2. doi:10.3390/molecules23020484.
- Al-Shehri, S.S. (2020). Reactive Oxygen and Nitrogen Species and Innate Immune Response. *Biochimie*, 181 ; 52-64
- Amarowicz, R., Naczek, M., dan Shahidi, F. (2000). Antioxidant activity of crude tannins of canola and rapeseed hulls. *Journal of the American Oil Chemists' Society*, 77(9), 957-961.
- Angiolillo, L.; Del Nobile, M.A.; Conte, A. (2015). The extraction of bioactive compounds from food residues using microwaves. *Curr. Opin. Food Sci.*, 5, 93–98.
- Annadira, S., Martino, Y.A., Damayanti, D.S. (2021). Potensi Antioksidan dan Kadar Total Fenol Tempe Kacang Merah (*Phaseolus Vulgaris L.*), Kacang Tanah (*Arachis Hypogaea L.*) dan Kacang Kedelai (*Glycine Max*). Universitas Islam Malang, Malang.
- Anwar, K., Fadlillaturrahmah, Sari, D.P. (2017). Analisis Kandungan Flavonoid Ekstrak Etanol Daun Binjai (*Mangifera caesia Jack.*) dan Pengaruhnya terhadap Kadar Glukosa Darah Tikus yang Diinduksi Fruktosa Lemak Tinggi. *Jurnal Ilmiah Ibnu Sina* 2(1), 20-30.
- Asfaw, M. M., dan Abebe, F. B. (2021). Traditional medicinal plant species belonging to *Fabaceae* family in Ethiopia: Asystematic review. *International Journal of Plant Biology*, 12(1).
- Bai, Y., Chang, J., Xu, Y., Cheng, D., Liu, H., Zhao, Y., dan Yu, Z. (2016). Antioxidant and myocardial preservation activities of natural phytochemicals from mung bean (*Vigna radiata L.*) seeds. *Journal of Agricultural and Food Chemistry*, 64, 4648–4655.
- Barnes S.P. (2010). Lymphatic Research and Biology, The Biochemistry, Chemistry and Physiology of the Isoflavones in Soybeans and their Food Products
- Berker, I. K., Olgun, O. A. F., Ozyurt, D., Demirata, B., Apak, R. (2013). Modified Folin–Ciocalteu Antioxidant Capacity Assay for Measuring Lipophilic Antioxidants. *J. Agric. Food Chem.*2013, 61, 4783–4791.

- Bewley, J. D., & Black, M. (1994). *Seeds: Physiology of development and germination*. Plenum Press.
- Bewley, J. D., & Black, M. (1994). *Seeds: Physiology of Development and Germination*. Plenum Press.
- Blanco, B., Prado, V., Lence, E., Otero, J.M., García-Doval, C., van Raaij, M.J., et al. (Year). Mycobacterium tuberculosis shikimate kinase inhibitors: Design and simulation studies of the catalytic turnover. *Journal of the American Chemical Society*. (Note: The year and volume/issue details need to be provided)
- Blois, M.S. (1958). Antioxidant Determinations By The Use of A Stable Free Radical. *Journal Nature* 181 (4617): 1199- 1200
- Bolívar, A., Cevallos-Casals, L., & Cisneros-Zevallos, L. (2010). Impact of germination on phenolic content and antioxidant activity of 13 edible seed species. *Food Chemistry*, 119(4), 1485-1490. DOI: 10.1016/j.foodchem.2009.09.030
- Bornemann, S., Theoclitou, M.-E., Brune, M., Webb, M.R., Thorneley, R.N.F., & Abell, C. (2000). A secondary  $\beta$  deuterium kinetic isotope effect in the chorismate synthase reaction. *Bioorganic Chemistry*, 28(3), 191-204. DOI: 10.1006/bioo.2000.1174
- Cahyaningrum, K., Husni, A., dan Budhiyanti, S.A. (2016). Aktivitas Antioksidan Ekstrak Rumput Laut Cokelat (Sargassum polycystum). *AGRITECH*, 36 (2) : 137-144.
- Cao, D.; Li, H.; Yi, J.; Zhang, J.; Che, H.; Cao, J.; Yang, L.; Zhu, C.; Jiang, W. Antioxidant properties of the mung bean flavonoids on alleviating heat stress. *PLoS ONE* 2011, 6, e21071.
- Cao, G., Liu, Y., Zhang, S., Yang, X., Chen, R., Zhang, Y., et al. (2012). A novel 5-enolpyruvylshikimate-3-phosphate synthase shows high glyphosate tolerance in *Escherichia coli* and Tobacco Plants. *PLoS One*, 7(6), e38718. DOI: 10.1371/journal.pone.0038718
- Chen, F., Huang, G., Yang, Z., dan Hou, Y. (2019). Antioxidant Activity of Momordica charantia Polysaccharide and Its Derivatives. *International Journal of Biological Macromolecules*, 138: 673-680.
- Chen, M., Shang, J., Sun, R., Wang, J., Li, D., & Wu, G. (2017). Phytochrome and cryptochrome signaling mechanisms in seed germination: A comparative review. *Frontiers in Plant Science*, 8, 1241.
- Chikwendu, J.N.; Igbatim, A.C.; Obizoba, I.C. (2014). Chemical composition of processed cowpea tender leaves and husks. *Int. J. Sci. Res. Publ.* 4, 1–5
- Christenhusz, M.J.M.; Byng, J.W. (2016). The number of known plants species in the world and its annual increase. *Phytotaxa*, 261, 201–217.
- Christensen, C.M., Meronuck, R.A., Steele, J.A., & Behrens, J.C. (1973). Some morphological and chemical characteristics of binburned and fireburned soybeans. *Trans. Agric. Eng.* 16(4), 899-901
- Chutikarn K and Uriyapongson J. (2018), Effects of storage conditions on phytochemical and stability of purple corn cob extract powder. *Food Sci. Technol.* vol. 38, pp. 301 305. doi: 10.1590/1678-457x.23217
- Chutipanyaporn, P., Kruawan, K., dan Chupeerach, C. (2014). The effect of cooking process on antioxidant activities and total phenolic compounds of five colored beans. *Food and Applied Bioscience Journal*, 2(3), 183–191.

- Cömert, E. D., Mogol, B. A., dan Gökmen, V. (2020). Relationship between color and antioxidant capacity of fruits and vegetables. *Current Research in Food Science*, 2, 1–10. <https://doi.org/10.1016/j.crfs.2019.11.001>
- Connolly, A., O'Keeffe, M. B., Piggott, C. O., Nongonierma, A. B., dan FitzGerald, R. J. (2015). Generation and identification of angiotensin converting enzyme (ACE) inhibitory peptides from a brewers' spent grain protein isolate. *Food Chemistry*, 176, 64–71.
- Coracini, J.D., & de Azevedo, W.F. Jr. (2014). Shikimate kinase, a protein target for drug design. *Current Medicinal Chemistry*, 21(5), 592-604. DOI: 10.2174/09298673113206660299
- Deng M, Deng Y, Dong L, Ma Y, Liu L, Huang F, Wei Z, Zhang Y, Zhang M, Zhang R, (2018), Effect of Storage Conditions on Phenolic Profiles and Antioxidant Activity of Litchi Pericarp, *Molecules*, doi: 10.3390/molecules23092276, PMID: 30200581; PMCID: PMC6225472.
- Depkes RI, (2000), Parameter Standar Umum Ekstrak Tumbuhan Obat, Jakarta: Departemen Kesehatan Republik Indonesia, Hal. 10.
- Depkes RI, (2010), Suplemen I Farmakope Herbal Indonesia, Jakarta: Departemen Kesehatan Republik Indonesia, Hal. 66-67.
- Dewantara, L.A, Ananto, A.D., Andayani, Y. (2021). Penetapan Kadar Fenolik Total Ekstrak Kacang Panjang (*Vigna unguiculata*) dengan Metode Spektrofotometri UV-Visible. *Jurnal Ilmu Kefarmasian*. Vol 2 No 1
- Dewick, P. M. (2009). *Medicinal Natural Products: A Biosynthetic Approach* (3rd ed.). John Wiley and Sons Ltd. <https://doi.org/10.1002/9780470742761>
- Dhurhanian, C. E. dan Novianto, A. (2018). Uji Kandungan Fenolik Total dan Pengaruhnya terhadap Aktivitas Antioksidan dari Berbagai Bentuk Sediaan Sarang Semut (*Mymecodia pendens*). *Jurnal Farmasi dan Ilmu Kefarmasian Indonesia*. 5(2): 62-63.
- Dizdaroglu, M., dan Jaruga, P. (2012). Mechanisms of Free Radical-Induced Damaged to DNA. *Free Radical Research*, 46; 382-419.
- Djamil, R dan Tria A. (2009). Penapisan Fitokimia, Uji BSLT, dan Uji Antioksidan Ekstrak Metanol beberapa Spesies Papilionaceae *Jurnal Ilmu Kefarmasian Indonesia*, [S.l.], v. 7, n. 2, p. 65-71, sep. ISSN 2614-6495.
- Doss, A., Pugalenth, M. dan Vadivel, V. (2011). Antioxidant activity of raw and differentially processed under-utilized tropical legume *Canavalia ensiformis* L. DC seeds, South India. *The IIOAB Journal*. 2(8):27-32.
- Du, M. X., Xie, J. H., Gong, B., Xu, X., Tang, W., Li, X., ... Xie, M. Y. (2018). Extraction, physicochemical characteristics and functional properties of mung bean protein. *Food Hydrocolloids*, 76, 131–140.
- Ekayanake, S., E.R, Jansz., dan B.M. Nair. (2004). Literature review of and underutilized legume: *Canavalia gladiata* L. *Plant Food for Human Nutrition*
- El-Agamey A, Lowe GM, McGarvey DJ, Mortensen A, Phillip DM, Truscott TG, Young AJ. (2004). *Carotenoid radical chemistry and antioxidant/pro-oxidant properties*. *Arch. Biochem. Biophys.*, 430, 37–48.
- Emzir, M. (2009). *Biostatistik: Teori dan Aplikasi*. Pustaka Pelajar.
- Fasiku, V. O., Omolo, C. A., dan Govender, T. (2020). Free Radical-Releasing Systems for Targeting Biofilms. *Journal of Controlled Release*, 322: 248-273

- Ford L, Theodoridou K, Sheldrake GN, Walsh PJ. (2019). A critical review of analytical methods used for the chemical characterisation and quantification of phlorotannin compounds in brown seaweeds. *Phytochem Anal.* 30(6):587–99.
- Gan, R.; Deng, Z.; Yan, A.; Shah, N.; Lui, W.; Chan, C.; Corke, H. (2016). Pigmented edible bean coats as natural sources of polyphenols with antioxidant and antibacterial effects. *LWT-Food Sci. Technol*, 73, 168–177.
- Ganesan, K., & Xu, B. (2017). Polyphenol-Rich Dry Common Beans (*Phaseolus vulgaris L.*) and Their Health Benefits. *International Journal of Molecular Sciences*, 18(11), 2331. DOI: [10.3390/ijms18112331](https://doi.org/10.3390/ijms18112331)
- Ghiassi Tarzi, B., Gharachorloo, M., Baharinia, M., & Mortazavi, S.A. (2012). The effect of germination on phenolic content and antioxidant activity of chickpea. *Iran J Pharm Res*, 11(4), 1137-1143. PMID: 24250547; PMCID: PMC3813166
- Ginting E, Antarlina S.S and Sri Widowati. (2009). Varietas Unggul Kedelai untuk Bahan Baku Industri Pangan. *Jurnal Litbang Pertanian*, 28(3)
- Gowda M. V. C., Bhat, R. S., Sujay, V., Kusuma, p., Bhat, S., and Varshney, R. K. (2011). Characterization of AhMITE1 transposition and its association with the mutational and evolutionary origin of botanical types in peanut (*Arachis spp.*). *Plant Systematic and Evolution*. 291(3): 153-158.
- Gülçin, İ., Mshvildadze, V., Gepdiremen, A., Elias, R. (2006). The antioxidant activity of a triterpenoid glycoside isolated from the berries of *Hedera colchica*: 3-O-( $\beta$ -d-glucopyranosyl)-hederagenin. *Phytother. Res.* 20(2): 130–134, <https://doi.org/10.1002/ptr.1821>.
- Guo, X.; Li, T.; Tang, K.; Liu, R.H. (2012). Effect of germination on phytochemical profiles and antioxidant activity of mung bean sprouts (*Vigna radiata*). *J. Agric. Food Chem.* 60, 11050–11055.
- Harris, J.M., Gonzalez-Bello, C., Kleanthous, C., Hawkins, A., Coggins, J., & Abell, C. (1999). Evidence from kinetic isotope studies for an enolate intermediate in the mechanism of type II dehydroquinases. *Biochemical Journal*, 319(2), 333-336
- Haryanto, E., Suhartini T., dan Rahayu E. (2007). *Budidaya Kacang Panjang*. Penebar Swadaya.
- Hasanuzzaman, M.; Araújo, S.; Gill, S.S. (2020). *The Plant Family Fabaceae: Biology and Physiological Responses to Environmental Stresses*; Springer. Singapore.
- He, M., Min, J. W., Kong, W. L., He, X. H., Li, J. X., dan Peng, B. W. (2016). A review on the pharmacological effects of vitexin and isovitexin. *Fitoterapia*, 115, 74–85.
- Hermann, K.M. (1995). The shikimate pathway: Early steps in the biosynthesis of aromatic compounds. *The Plant Cell*, 7(7), 907-919
- Hernani dan Rahardjo. M. (2005). *Tanaman Berkhasiat Antioksidan*. Jakarta: Penebar Swadaya. hal 1-20, 62-63.
- Huang, D., Ou, B., Prior, R.L. (2005). The Chemistry behind antioxidant capacity assays. *Journal of Agriculture and Food Chemistry*, 53: 1841- 1856.
- Husek, P. (1992). Fast derivatization and GC analysis of phenolic acids. *Chromatographia*. 34, 621–626.
- Hutapea, J.R. (1994). *Inventaris Tanaman Obat Indonesia (III)*, Badan Penelitian dan Pengembangan Kesehatan. Departemen Kesehatan.

- Ibrahim, S.V.K., Satish, S., Kumar, A., dan Hegde, K. (2017). Pharmacological activities of *Vigna unguiculata* (L) Walp: a review. *International Journal of Pharma and Chemical Research*. 3(1), 44-9.
- Indrawati, Ni Luh., Razimin. (2013). *Bawang Dayak : Si Umbi Ajaib Penakluk Aneka Penyakit*. PT AgroMedia Pustaka.
- Indrayani Y, Sirait SM. (2016). Kadar Tanin Biji Pinang (*Areca catechu L*) Berdasarkan Lama Pemanasan dan Ukuran Serbuk. *Jurnal hutan lestari* vol. 4 (1) : 119–127.
- Irianti, T.T., Kuswandi, Nuranto, S., dan Purwanto. (2021). *Antioksidan dan Kesehatan*. Yogyakarta: Gadjah Mada University Press. Hal. 70.
- Isnindar, Wahyuono, S., dan Setyowati, E. P. (2011). Isolasi dan identifikasi senyawa antioksidan daun kesemek (*diospyros kaki Thunb.*) dengan metode DPPH (2,2-Difenil-1 Pikrilhidrazil). *Majalah Obat Tradisional*, 16(3), 157-164
- Istiqomah. (2013). Perbandingan Metode Ekstraksi Maserasi Dan Sokletasi Terhadap Kadar Piperin Buah Cabe Jawa (*Piperis Retrofracti Fructus*). Skripsi. UIN Jakarta Karina,
- Khang, D.T., Dung, T.N., Elzaawely, A.A., & Xuan, T.D. (2016). Phenolic Profiles and Antioxidant Activity of Germinated Legumes. *Foods*, 5(2), 27. DOI: 10.3390/foods5020027. PMID: 28231122; PMCID: PMC5302343
- Kikuzaki, H.; Hisamoto, M.; Hirose, K.; Akiyama, Kayo.; Taniguchi, H. (2002). Antioxidant properties of ferulic acid and its related compounds. *Journal of Agricultural and Food Chemistry*. 50(7), 2161-2168
- Kimothi, S.; Dhaliwal, Y. (2020). Nutritional and Health Promoting Attribute of Kidney Beans (*Phaseolus vulgaris L.*): A Review. *Int. J. Curr. Microbiol. Appl. Sci.*, 9, 1201–1209.
- Kiokias, S., Varzakas, T, dan Oreopoulou, V. (2008). In vitro activity of vitamins, favanoids, and natural phenolic antioxidants against the oxidative deterioration of oil-based systems. *Critical Reviews in Food Science and Nutrition*, 48, 78-93.
- Koekemoer, M.; Steyn, H.M.; Bester, S.P. (2014). *Guide to Plant Families of Southern Africa*. Strelitzia 31. South African National Biodiversity Institute: Pretoria.
- Lai, F., Wen, Q., Li, L., Wu, H., dan Li, X. (2010). Antioxidant activities of water-soluble polysaccharide extracted from mung bean (*Vigna radiata L.*) hull with ultrasonic assisted treatment. *Carbohydrate Polymers*, 81(2), 323–329.
- Lee, J.H.; Jeon, J.K.; Kim, S.G.; Kim, S.H.; Chun, T.; Imm, J.-Y. (2011). Comparative analyses of total phenols, flavonoids, saponins and antioxidant activity in yellow soy beans and mung beans. *Int. J. Food Sci. Technol.*, 46, 2513–2519.
- Leistner, O.A. (2000). *Seed Plants of Southern Africa: Families and Genera*; Strelitzia 10; National Botanical Institute: Pretoria.
- Lepage, M., & Coutu, J. (2002). Photoreceptors involved in light-induced germination of *Arabidopsis* seeds. *Plant Physiology*, 129(2), 481-488.
- Lewar, Y., Hasan, M. (2017). Aplikasi Biochar dan Volume Pemberian Air Terhadap Produksi Benih Kacang Merah Varietas Inerie Ngada di Dataran Rendah Lahan Kering Beriklim Kering. *Jurnal Penelitian Pertanian Terapan* 17, 212–219.
- Lewis, J., Johnson, K.A., & Anderson, K.S. (1999). The catalytic mechanism of EPSP synthase revisited. *Biochemistry*, 38(23), 7372-7379
- Lin, D., Xiao, M., Zhao, J., Li, Z., Xing, B., Li, X., Kong, M., Li, L., Zhang, Q., Liu, Y., Chen, H., Qin, W., Wu, H., Chen, S. (2016). An overview of plant phenolic



- compounds and their importance in human nutrition and management of type 2 diabetes. *Molecules* 21(10):1374.
- Lin, D.R.; Hu, L.J.; You, H.; Sarkar, D.; Xing, B.S.; Shetty, K. (2010). Initial screening studies on potential of high phenolic-linked plantclonal systems for nitrate removal in cold latitudes. *J. Soils Sediment.*, 10, 923–932.
- Liu, F., & Cao, Y. (2018). Expression of a bacterial *aroA* gene confers tolerance to glyphosate in tobacco plants. *Turkish Journal of Biology*, 42(2), 187-194. DOI: 10.3906/biy-1712-56
- Lukitasari, M. (2010). *Ekologi Tumbuhan*. Madiun: IKIP PGRI Press.
- MacGregor, D. R., Kendall, S. L., Florance, H., Fedi, F., Moore, K., Paszkiewicz, K., Smirnoff, N., & Penfield, S. (2015). Seed production temperature regulation of primary dormancy occurs through control of seed coat phenylpropanoid metabolism. *New Phytologist*, 205, 642–652.
- Manoi, F. (2015). Pengaruh Cara Pengeringan Terhadap Mutu Simplisia Sambiloto. *Buletin Penelitian Tanaman Rempah Dan Obat*, 17(1), 1-5
- Manoi, F. (2015). Pengaruh Cara Pengeringan Terhadap Mutu Simplisia Sambiloto. *Buletin Penelitian Tanaman Rempah Dan Obat*, 17(1), 1-5
- Marjoni, M.R. (2016). *Dasar-Dasar Fitokimia untuk Diploma III Farmasi*. Trans Info Media.
- Maroli, A., Nandula, V., Duke, S., & Tharayil, N. (2016). Stable isotope resolved metabolomics reveals the role of anabolic and catabolic processes in glyphosate-induced amino acid accumulation in *Amaranthus palmeri* biotypes. *Journal of Agricultural and Food Chemistry*, 64(25), 7040-7048. DOI: 10.1021/acs.jafc.6b02196
- Martono Y, Novitasari F, Rianto N. (2020). Combination of *Stevia rebaudiana*, *Curcuma zanthorrhiza* and Honey Determination of Shelf Life of Herbal Products from the (Stekurmin MD) through the Accelerated Shelf Life Test (ASLT) Method. *Jurnal Kimia Sains dan Aplikasi*;23:325–32.
- Marxen, K., Vanselow, K. H., Lippemeier, S. dan Hintze, R. (2007). Determination of DPPH Radical Oxidation Caused by Methanolic Extracts of Some Microalgal Species by Linear Regression Analysis of Spectrophotometric Measurements, *Sensors*. 7:2080- 2095.
- Mashudi. (2007). *Bertanam Kacang Tanah dan Manfaatnya*. Azka Mulia Media
- Metodiewa D, Kochman A dan Karolczak S. (2000). Evidence for antiradical and antioxidant properties of four biologically active N, N, diethylaminoethyl ethers of flavanone oximes: a comparison with natural polyphenolic flavonoid (rutin) action. *Biochem Mol Biol Int*. 41: 1067–1075
- Minz, Sangeeta. (2012). *Isolation and Characterization of Concavalin A From Jack Bean (Canavalia ensiformis) Seed*. Thesis. National Institute of Technology India
- Mircea Oroian, Isabel Escriche, 2015, Antioxidants: Characterization, natural sources, extraction and analysis, *Food Research International*, Volume 74, Pages 10-36, ISSN 0963-9969, <https://doi.org/10.1016/j.foodres.2015.04.018>
- Mironczuk-Chodakowska, I.; Witkowska, A.M.; Zujko, M.E. (2018). Endogenous non-enzymatic antioxidants in the human body. *Adv.Med. Sci.*, 63, 68–78.
- Muller, J. (2006). *Drying Of Medical Plants* In R.J. Bogers, L.E.Cracer, And D Lange. *Medical and Aromatic Plant*, Springer, The Netherlands, 237-252

- Murdiati, Agnes, Sri Anggrahini, Supriyanto dan Ayuk Alim. (2015). "Peningkatan Kandungan Protein Mie Basah dari Tapioka dengan Substitusi Tepung Koro Pedang Putih (*Canavalia ensiformis*L)". Jurnal Agritech. 35: 3.
- Mutia, U., Shaleh, dan Daniel, C. (2013). Uji kadar asam laktat pada keju kacang tanah (*Arachis hypogaea* L.) berdasarkan variasi waktu dan konsentrasi bakteri *Lactobacillus bulgaricus* dan *Streptococcus lactis*. Jurnal Kimia Mulawarman. 10 (2): 58 – 59.
- Nacz, M., dan Shahidi, F. (2004). Extraction and analysis of phenolics in food. Journal of Chromatography. A, 1054, 95-111
- Nanditha, B., dan Prabhasankar, P. (2009). Antioxidants in bakery products: A review. Critical Reviews in Food Science and Nutrition, 49,1-27.
- Neldawati, Ratnawulan, dan Gusnedi. (2013). Analisis Nilai Absorbansi dalam Penentuan Kadar Flavonoid untuk Berbagai Jenis Daun Tanaman Obat. Pillar of Physics 2. 76-83.
- Nieto, C., & Aguayo, M. (2011). Effect of high temperatures on seed germination and seedling development of wild and cultivated strawberry (*Fragaria* spp.). Scientia Horticulturae, 129(2), 142-147.
- Nwabanne, J.T. (2012). Kinetics and thermodynamics study of oil extraction from fluted pumpkin seed. International Journal of Multidisciplinary Sciences and Engineering. 3(6):11-15
- Nwokolo, E. dan Smartt, J. (eds). (1996). Food and Feed from Legumes and Oilseeds. Chapman dan Hall.
- Osborne, A., Thorneley, R.N.F., Abell, C., & Bornemann, S. (2000). Studies with substrate and cofactor analogues provide evidence for radical mechanism in the chorismate synthase reaction. Bioorganic Chemistry, 28(3), 191-204. DOI: 10.1006/bioo.2000.1174
- Pajak, P.; Socha, R.; Gałkowska, D.; Rożnowski, J.; Fortuna, T. (2014). Phenolic profile and antioxidant activity in selected seeds and sprouts. Food Chem., 143, 300–306.
- Palgrave, M.C. (2002). Keith Coates Palgrave Trees of Southern Africa; Struik Publishers: Cape Town. South Africa.
- Paravicini TM, Touyz RM. (2008). NADPH oxidases, reactive oxygen species, and hypertension: clinical implications and therapeutic possibilities. Diabetes Care.
- Peng, X.; Zheng, Z.; Cheng, K.-W.; Shan, F.; Ren, G.-X.; Chen, F.; Wang, M. (2008). Inhibitory effect of mung bean extract and its constituents vitexin and isovitexin on the formation of advanced glycation endproducts. Food Chem., 106, 475–481.
- Permana, R., Andhikawati, A., dan Putra, P.K.D.N.Y. (2020). Identifikasi Senyawa Bioaktif dan Potensi Aktivitas Antioksidan Lamun *Enhalus acoroides*. Jurnal Ilmiah Mahasiswa Kelautan dan Perikanan Unsyiah, 5(1), 1-10.
- Pisoschi AM, Pop A. (2015). The role of antioxidants in the chemistry of oxidative stress: A review. European Journal of Medical Chemistry. 97:55-74.
- Pitojo, Setijo. (2006). Benih Kacang Panjang Menjawab Kebutuhan. Kanisius.
- Pizzino, G., Irrera, N., Cucinotta, M., Pallio, G., Mannino, F., Arcoraci, V., Squadrito, F., Altavilla, D., dan Bitto, A. (2017). Oxidative Stress: Harms and Benefits for Human Health, Oxidative Medicine and Cellular Longevity.

- Prokudina, E.A.; Havlíček, L.; Al-Maharik, N.; Lapčik, O.; Strnad, M.; Gruz, J. Rapid (2012). method for the analysis of isoflavonoids and other phenylpropanoids. *J. Food Compos. Anal.*, 26, 36–42.
- Purba, F. I. S. (2012). *Kompos Alang-Alang dan Urine Kambing Berpengaruh pada Pertumbuhan dan Produksi Tanaman Kacang Tanah (Arachis hypogaea L.)*. Skripsi. Fakultas Pertanian. Universitas Muhammadiyah Sumatera Utara. Jurusan Agroekoteknologi.
- Purwanti, E., Prihanta, W., dan Fauzi, A. (2019). Perbedaan ukuran biji beberapa aksesori *Dolichos lablab L.* yang tersebar di Indonesia. *Al-Kauniyah: Jurnal Biologi*, 12
- Purwono dan R. Hartono. (2005). *Kacang Hijau. Penebar Swadaya*. Jakarta. 59hal.)
- Rahate, K.; Madhumita, M.; Prabhakar, P. (2021). Nutritional composition, anti-nutritional factors, pretreatments-cum-processing impact and food formulation potential of faba bean (*Vicia faba L.*): A comprehensive review. *LWT-Food Sci. Technol.*, 138, 110796.
- Rakhmawati, A. (2009). Identifikasi kapang Kontaminan pada Kacang Tanah (*Arachis hypogaea L*) Yang Dijual Di Pasar Beringharjo Yogyakarta. *Berkala Penelitian Hayati. The Indonesian Biological Society, East Java*.
- Ramana, K. V., Srivastava., dan Singhal, S.S. (2013). Lipid Peroxidation Products in Human Health. *Oxidative Medicine and Cellular Longevity*. 1-3.
- Randhir, R., Y. T. Lin, dan K. Shetty. (2004). Phenolics, their anti-oxidant and antimicrobial activity in dark germinated fen-ugreek sprouts in response to peptide and phytochemical elicitors. *Asia Pac. J. Clin. Nutr.* 13 : 295 - 307.
- Randhir, R.; Lin, Y.T.; Shetty, K. (2004). Stimulation of phenolics, antioxidant and antimicrobial activities in dark germinated mung bean sprouts in response to peptide and phytochemical elicitors. *Process Biochem.*, 39, 637–646.
- Rodríguez Madrera, R., Campa Negrillo, A., Suárez Valles, B., & Ferreira Fernández, J.J. (2021). Phenolic Content and Antioxidant Activity in Seeds of Common Bean (*Phaseolus vulgaris L.*). *Foods*, 10(4), 864. DOI: 10.3390/foods10040864
- Rohdiana, D. (2001). Aktivitas daya tangkap radikal polifenol dalam daun teh. *Majalah Jurnal Indonesia*, 12(1), 53– 58.
- Roma, K. (2023). *Glycine max*. iNaturalist. Diakses dari <https://www.inaturalist.org/photos/313187893> pada tanggal 22 Juni 2024.
- Ronk, S.E., & Carrick, C.W. (1931). Feeding mouldy corn to young chickens. *Poultry Sci*, 10(3), 236-244
- Rostagno, M. A., Prado, J. M. (2013). *Natural products extraction: Principles and applications*, RSC Publishing.
- Sandberg, A.-S. (2007). Bioavailability of minerals in legumes. *Br. J. Nutr.* 88, 281–285.
- Sauer, D.B., & Christensen, C.M. (1966). Comparison of hard red spring and winter wheats in storage. *Phytopathology*, 56(5), 619-623
- Shahidi, F., and Ambigaipalan, P. (2015). Phenolics and polyphenolics in foods, beverages and spices: Antioxidant activity and health effects - A review. *Journal of Functional Foods*, 18: 82- 897.
- Shekhar, T, C, Anju, G. (2014). Antioxidant activity by DPPH Radical Scavenging Method of *Agretum conyzoides* Linn. Leaves, *American Journal of Ethnomedicine*. Vol 1, No 4, 244-249.



- Shi, Z.; Yao, Y.; Zhu, Y.; Ren, G. (2016). Nutritional composition and antioxidant activity of twenty mung bean cultivars in china. *Crop J.*, 4, 398–406.
- Shneier, A., Kleanthous, C., Deka, R., Coggins, J.R., & Abel, C. (1991). Observation of an imine intermediate on dehydroquinase by electrospray mass spectrometry. *Journal of the American Chemical Society*, 113(6), 9416-9418
- Sigh, S.A., & Christendat, D. (2006). Structure of Arabidopsis dehydroquinase dehydratase-shikimate dehydrogenase and implications for metabolic channeling in the shikimate pathway. *Biochemistry*, 45(26), 7787-7796. DOI: 10.1021/bi060366
- Sigh, S.A., & Christendat, D. (2007). The DHQ-dehydroshikimate-SDH-shikimate-NADP(H) complex: Insights into metabolite transfer in the shikimate pathway. *Crystal Growth & Design*, 7(11), 2153-2160
- Sihaloho, A. N., Purba, R., Sihombing, N. (2019). Respon Pertumbuhan Dan Produksi Tanaman Kacang Merah (*Vigna Angularis*) Dengan Pemberian Pupuk Npk Dan Pupuk Kascing. *Jurnal Ilmiah Rhizobia*, Vol 1 No 2.
- Sindhi, V.; Gupta, V.; Sharma, K.; Bhatnagar, S.; Kumari, R.; Dhaka, N. (2013). Potential application of antioxidant: A Riview. *Journal of Pharmacy Research*. 7, 828-835.
- Singh, B.; Singh, J.P.; Kaur, A.; Singh, N. (2017). Phenolic composition and antioxidant potential of grain legume seeds: A review. *Food Res. Int.*, 101, 1–16.
- Singh, B.; Singh, J.P.; Singh, N.; Kaur, A. (2017). Saponins in pulses and their health promoting activities: A review. *Food Chem.*, 233, 540–549.
- Smith, M. D., & Coupland, G. C. (1998). Photoregulation of seed germination. In *Seed Biology: Advances and Applications* (pp. 215-247). CABI.
- Smolarz, H.D. (2001). Application of GC-MS method for analysis of phenolic acids and their esters in chloroformic extracts from some taxons of *Polygonum L.* genus. *Chem. Anal.* 46, 439–444.
- Sopiah, B., Muliasari, H., Yuanita, E. (2019). Phytochemical Screening and Potential Antioxidant Activity of Ethanol Ekstrakt of Green Leaves and Red Leaves Kastuba. *Jurnal Ilmu Kefarmasian Indonesia*. 17(1): 27–33, <https://doi.org/10.35814/jifi.v17i1.698>
- Stalikas, C.D. (2007). Review: Extraction, Separation, and detection methods for phenolic acids and flavonoids. *J. Sep. Sci.* 30, 3268–3295.
- Suciati, A. (2012). Pengaruh Lama Perendaman dan Fermentasi Terhadap Kandungan HCN pada Tempe Kacang Koro (*Canavalia ensiformis L*). Makassar: Program Studi Ilmu dan Teknologi Pangan, Jurusan Teknologi Pertanian, Fakultas Pertanian, Universitas Hasanuddin.
- Sukaeningsih, D., Sukandar, E. Y., dan Qowiyyah, A. (2021). Tanaman Famili *Fabaceae* yang Berpotensi sebagai Obat Herbal Antitukak Peptik : *Fabaceae* Family Plants as Herbal Medicine for Peptic Ulcers . *Jurnal Sains Dan Kesehatan*, 3(3), 356–365.
- Sulistiyani, Y., S. Andrianto, N. Indraswati, dan A. Ayucita. (2011). Ekstraksi Senyawa Fenolik Limbah Kulit Kacang Tanah (*Arachis hypogea L.*) sebagai Antioksidan Alami. *Jurnal Teknik Kimia Indonesia* Vol. 10 Hal. 113
- Suprpto. (2004). Bertanam Kacang Tanah (*Arachis hypogaea L.*). Penebar Swadaya. 33 hal.
- Susanti I, Hasanah F, Siregar NC and Supriatna D. (2013). “Potensi Kacang Koro Pedang (*Canavalia ensiformis* DC sebagai sumber protein produk pangan”. *Jurnal Riset Industri*. Vol 7 (1) : 1-13

- Sutjiati, M., & Saenong, M.S. (2002). Infeksi cendawan *Aspergillus* sp. pada beberapa varietas/galur jagung hibrida umur dalam. Proseding Seminar Ilmiah dan Pertemuan Tahunan PEI, PFI dan HPTI XV Sul-Sel. Maros, 29 Oktober 2002
- Sutopo, L. (2002). Teknologi Benih. Raja Grafindo Persada. Jakarta
- Taiz, L. and Zeiger, E. (2002). Plant physiology. 3rd ed. Sinauer Associates, Sunderland, Tyne and Wear, England: 690p.
- Taiz, L., & Zeiger, E. (2010). Plant Physiology. [Publisher Not Provided].
- Tang, D., Dong, Y., Guo, N., Li, L., dan Ren, H. (2014). Metabolomic analysis of the polyphenols in germinating mung beans (*Vigna radiata*) seeds and sprouts. *Journal of Agricultural and Food Chemistry*, 94, 1639–1647
- Taroncher, M.; Vila-Donat, P.; Tolosa, J.; Ruiz, M.J.; Rodríguez-Carrasco, Y. (2021). Biological activity and toxicity of plant nutraceuticals: An overview. *Curr. Opin. Food Sci.*, 42, 113–118.
- Tetti, M. (2014). Ekstraksi, Pemisahan Senyawa, dan Identifikasi Senyawa Aktif. *Jurnal Kesehatan*.
- Thanajiruschaya, P., Doksaku, W., Rattanachaisit, P., & Kongkiattikajorn, J. (2017). Effect of storage time and temperature on antioxidant components and properties of milled rice. *Asia-Pacific Journal of Science and Technology*, 15(9), 843–851.
- The Legume Phylogeny Working Group (LPWG). (2017). A new subfamily classification of the Leguminosae based on a taxonomically comprehensive phylogeny. *Taxon* 2017, 66, 44–77.
- Tringali C. (2001). Bioactive Compounds from Natural Sources. Taylor and Francis. Universita di Catania.
- Trustinah. (2015). Morfologi dan Pertumbuhan Kacang Tanah. Kacang Tanah: Inovasi Teknologi dan Pengembangan Produk. Malang: Balai Penelitian Tanaman Aneka Kacang dan Umbi. Monograf Balitkabi No.13-2015. Hal. 40-59.
- Tuso Wiyono. (2012). Teknik Budidaya Tanaman Kacang Merah, Laporan Praktek Lapangan, Universitas Tadulako Palu. hlm. 1
- Tuso, Wiyono. (2012). Teknik Budidaya Tanaman Kacang Merah, Laporan Praktek 116 *Jurnal Ilmiah Rhizobia*, Vol 1 No 2.
- Udedibie, A.B.I. dan Carlini, C.R. (1998). Questions and answers to edibility problem of the *Canavalia ensiformis* seeds—a review. *Animal Feed Science and Technology*. 74(2): 95-106
- Ukoha, P.O., Cemaluk, E.A.C., Nnamdi, O.L dan Madus, E.P. (2011). Tannins and other phytochemical of the *Samanea saman* pods and their antimicrobial activities. *African Journal of Pure and Applied Chemistry* 5(8), 237-244
- Ummah, Masithah Khairul (2010) *Ekstraksi dan pengujian aktivitas antibakteri Senyawa Tanin pada Daun Belimbing Wuluh (Averrhoa Bilimbi L.): Kajian Variasi Pelarut*. Undergraduate thesis, Universitas Islam Negeri Maulana Malik Ibrahim.
- USDA. (2007). Beans, Kidney, California Red, Mature Seeds, Raw. United States Department of Agriculture National Nutrient Database for Standard Reference, Release 20. USDA
- USDA. (2015). Classification for Kingdom *Plantae* Down to Species *Phaseolus vulgaris* L. United States Department of Agriculture.
- Utami, Widayani Meisa. (2020). Aktivitas Antioksidan Tempe Kacang Merah Sebagai Pangan Fungsional Antioksidan. Skripsi. Uin Syarif Hidayatullah.

- Vattem, D.A., Randhir, R., & Shetty, K. (2005). Cranberry phenolics-mediated antioxidant enzyme response in oxidatively stressed porcine muscle. *Process. Biochem.*, 40(6), 2225-2238
- Vattem, D.A.; Randhir, R.; Shetty, K. (2005). Cranberry phenolics-mediated antioxidant enzyme response in oxidatively stressed porcine muscle. *Process. Biochem.*, 40, 2225-2238.
- Velderrain\_Rodriguez, G. R., H. PalafoxCarlos, A. Wall-Medrano,J. F. AyalaZavala, C. Chen, M. Robles-Sanchez, H. Astiazaran-Garcia, E. AlvarezParrilla, and G. A. Gonzales-Aguilar. (2014). Phenolic Compounds: Their Journey After Intake, *Food Funct.* 5(2): 189- 197.
- Velderrain-Rodríguez, G.R.; Palafox-Carlos, H.; Wall-Medrano, A.; AyalaZavala, J.F.; Chen, C.-Y.O.; Robles-Sanchez, M.; Astiazaran-García, H.; Alvarez-Parrilla, E.; González-Aguilar, G.A. (2014). Phenolic compounds: Their journey after intake. *Food Funct.*, 5, 189-197.
- Waksmundzka-Hajnos. (1998). M. Chromatographic separations of aromatic carboxylic acids. *J. Chromatogr. B.* 717, 93-118.
- Walker, E., Pacold, M., Perisic, O. (2000). Structural determinations of phosphoinositide 3-kinase inhibition by wortmannin, LY294002, quercetin, myricetin, and staurosporine. *Mol Cell* 6:909-919
- Wang, Y., Htwe, Y. M., Li, J., Shi, P., Zhang, D., Zhao, Z., & Ihase, L. O. (2019). Integrative omics analysis on phytohormones involved in oil palm seed germination. *BMC Plant Biol.*, 19, 1-14.
- Wang, Y., Li, X., & Li, C. (2016). Blue light regulation of seed germination and early seedling development. *Annual Review of Plant Biology*, 67, 1-29.
- Wardaningrum, D., Widiastuti, I.R., & Anggraeni, L. (2019). Ekstraksi dan Karakterisasi Senyawa Flavonoid Daun Kelor (*Moringa oleifera* L.) dengan Metode Soxhlet dan Microwave Assisted Extraction. *Jurnal Kimia Sains dan Teknologi*, 22(3), 213-220
- Warraich, U. e. A., Hussai, F., dan Kayani, H. U. R. (2020). Aging-Oxidative Stress, Antioxidant and Compoutational Modeling. *Heliyon*, 6: e04107.
- Wei, L., Sui, H., Zhang, J., dan Guo, Z. (2021). Synthesis and Antioxidant Activity of The Inulin Derivative Bearing 1,2,3-triazole and Diphenyl Phosphate. *International Journal of Biological Macromolecules*. 186; 47-53
- Widowati W. (2005). Penapisan Aktivitas Superoksida Dismutase pada Berbagai Tanaman. *Jurnal Kedokteran Maranatha*. No.1.
- Yang, L., Yang, C., Li, C., Zhao, Q., Liu, L., Fang, X., Chen, X.-Y. (2016). Recent advances in biosynthesis of bioactive compounds in traditional Chinese medicinal plants. *Science Bulletin*, 61(1), 3-17.
- Yang, Q.; Gan, R.; Ge, Y.; Zhang, D.; Corke, H. (2018). Polyphenols in Common Beans (*Phaseolus vulgaris* L.). *Chemistry, Analysis, and Factors Affecting Composition. Compr. Rev. Food Sci. Food Saf.*, 17, 1518-1539. [PubMed]
- Yi, S.-Y., Cui, Y., Zhao, Y., Li, Z.-D., Li, Y.-J., & Zhou, F. (2016). A novel naturally occurring class I 5-enolpyruvyl shikimate-3-phosphate synthase from *Janibacter* sp. confers high glyphosate tolerance to rice. *Scientific Reports*, 6, 1904
- Yoshida Y, Niki E. 2003. Antioxidant effects of phytosterol and its components. *J Nutr Sci Vitaminol (Tokyo)*. Aug;49(4):277-80. doi: 10.3177/jnsv.49.277. PMID: 14598915.

- Yu, J., Ahmedna, M., and Goktepe, I. (2005). Effects of Processing Methods and Extraction Solvents on Concentration and Antioxidant Activity of Peanut Skin Phenolics. *Food chemistry*. 15(1): 1-5.
- Yuslianti, E.R. (2018). Pengantar Radikal Bebas dan Antioksidan. Penerbit Deepublish. Hal. 4, 89.
- Zaevie, B., Napitupulu, M., dan Astuti, P. (2014). Respon Tanaman Kacang Panjang (*Vigna sinensis L.*) Terhadap Pemberian Pupuk Npk Pelangi dan Pupuk Organik Cair Nasa, Jurnal Agrifor. 13 (1).
- Zeman RJ, Bauman WA, Wen X, Ouyang N, Etlinger JD, Cardozo CP.. (2009). Improved functional recovery with oxandrolone after spinal cord injury in rats. *Neuroreport*, vol. 20, no. 9, pp. 864– 868, , doi: 10.1097/WNR.0b013e32832c5cc2.
- Zhang, X.; Shang, P.; Qin, F.; Zhou, Q.; Gao, B.; Huang, H.; Yang, H.; Shi, H.; Yu, L. (2013). Chemical composition and antioxidative and anti-inflammatory properties of ten commercial mung bean samples. *LWT Food Sci. Technol.*, 54, 171–178.
- Zhang, Z.-Z., Li, X.-X., Chu, Y.-N., Zhang, M.-X., Wen, Y.-Q., Duan, C.-Q., et al. (2012). Three types of ultraviolet irradiation differentially promote expression of shikimate pathway genes and production of anthocyanins in grape berries. *Plant Physiology and Biochemistry*, 57, 74-83. DOI: 10.1016/j.plaphy.2012.05.005