DAFTAR PUSTAKA

Abu-Khalaf, N., & Hmidat, M. (2020). Visible/Near Infrared (VIS/NIR) Spectroscopy As An Optical Sensor for Evaluating Olive Oil Quality. *Computers and Electronics in Agriculture, 173,* 1-8. https://doi.org/10.1016/j.compag.2020/105545.

Aked, J. 2000. Fruits and Vegetables, in Kilcast. K and Subramaniam, P (Eds.): The Stability and Shelf - life of Food, CRC Press.

Agustin, R.E.2019. Determinasi Kandungan pada Campuran Lemak Babi dengan Sapi menggunakan Spektroskopi Inframerah Dekat dengan Partial Least Square Regression. *Jurnal Fisika dan Aplikasinya* 15(3) : 75. https://doi.org/10.12962/j2460482.v15i3.4546.

Agustina, S., Purwanto, Y.A., & Budiastra, I.W. (2015) Arumanis Mango Chemical Contents Prediction During Storage using NIR Spectroscopy. *Keteknikan Pertanian*, 3(1), 57-63.

Arina, Y., Shiyan, S., dan Suprayetno, S. 2022. Analisis Kemometrik Ekstrak Akar Tunjuk Langit (*Helminthostachys Zeylanica (L)* melalui Analisis Fourier Transformed Infrared dari Berbagai Daerah Sumatera Selatan. *Jurnal 'Aisyiyah Medika* 7(1) : 243-258. https://doi.org/10.36729/jam.v7il.790

Ariyasu, A., Hattori, Y., And Otsuka, M. 2017. Non-Destructive Prediction of Enteric Coating Layer Thickness and Drug Dissolution Rate by Near-Infrared Spectroscopy and X-Ray Computed Tomography. *International Journal of Pharmaceutics* 525(1): 282-290. https://doi.org/10.1016/j.ijpharm.2017.04.017.

Ashari, S. 2004. *Biologi Reproduksi Tanaman Buah-Buahan Komersial.* Malang. Bayumedia Publishing. 202 hal

Bobelyn, E., Serba, A.S., Nicu, M., Lammertyn, J., Nicolai, B.M., & Saeys, W.(2010). Postharvest Quality of Apple Predicted by NIR-Spectroscopy : Study of The Effect of Biological Variability on Spectra and Model Performance. *Postharvest Biology and Technology,* 55, 133-143. https://doi.org/10.1016.j.postharvbio.2009.09.006.

Chandrasekaran, I., Panigrahi, S. S., Ravikanth, L., & Singh, C. B. (2019). Potential of Near-Infrared (NIR) Spectroscopy and Hyperspectral Imaging for Quality and Safety Assessment of Fruits: an Overview. In *Food Analytical Methods* (Vol. 12, Issue 11, pp. 2438–2458). Springer New York LLC. https://doi.org/10.1007/s12161-019-01609-1.

Chayati, I, Ratnaningsih, N & Widi, T.H 2011, "Teknologi Pengolahan Buah Naga Dan Diversifikasi Produk Olahannya Sebagai Upaya Peningkatan Jiwa Kewirausahaan Di SMK Agriindustri", *Jurnal Teknologi Pangan,* 15(2), 185-187.

Cheng, J. H ., & Sun, D.W. (2017). Partial Least Squares Regression (PLSR) Applied to NIR and HSI Spectral Data Modeling to Predict Chemical Properties of Fish Muscle. *Food Engineering Reviews,* 9(1), 36-49. https://doi.org/10.1007/s12393-016-9147-1.

Chia, K. S., Abdul Rahim, H., & Abdul Rahim, R. (2013). Evaluation of common pre-processing approaches for visible (VIS) and shortwave near infrared (SWNIR) spectroscopy in soluble solids content (SSC) assessment. *Biosystems Engineering, 115(1),* 82–88. https://doi.org/10.1016/j.biosystemseng.2013.02.008

Clement, A., Dorais, M., & Vernon, M. (2008). Nondestructive measurement of fresh tomato lycopene content and other physicochemical characteristics using visible NIR spectroscopy. *Journal of Agricultural and Food Chemistry, 56*(21), 9813-9818. https://doi.org/10.1021/jf801299r.

Cortes, V., Qortiz, C., Aleixos, N., Blasco, J., Cubero, S., and Talens, P. 2016. A New Internal Quality Index For Mango and Its Prediction by External Visible And Near-Infared Reflection Spectroscopy. *Postharvest Biology and Technology* (118) : 148-158.https://doi.org/10.1016/j.postharvbio.2016.04.011

da Costa Corrêa Oliveira, L., Borchardt, S., Heuwieser, W., Rauch, E., Erhard, M., & Sutter, F. (2019). Evaluation of a filter system to harvest plasma for identification of failure of passive transfer in newborn calves. *Journal of Dairy Science*, 102(1), 557–566. https://doi.org/10.3168/jds.2018-15006.

Delwiche, S. R., Mekwatanakarn W., & Wang, C. Y. (2008). Soluble Solids and Simple Sugars Measurement in Intact Mango Using Near Infared Spectroscopy. *Biotechnology July-September* 18 (3).

Elfadl, E., Reinbrecht, C., Claupein, W. (2012). Development of Near Infrared Reflectance Spectroscopy (NIRS) Calibration Model for Estimation of Oil Content in A Worldwide Safflower Germplasm Collection. *International Journal of Plant Production,* 4(4): 259-270.

Fabi, J.P., Fernanda, ●, Goncalves Peroni, H., Passanezi, M.L., & Gomez , A. (2009). Papaya, Mango and Guava Fruit Metabolism During Ripening: Postharvest Changes Affecting Tropical Fruit Nutritional Content and Quality. *Fresh Prod,* 4, 56-66.

Fangohoy, J., Sudewi, S., dan Yudistira, A. 2019. Prediksi Model Penetapan Kadar Flavanoid Total pada Ekstrak Abelmoschus Manihot L. Menggunakan Spektroskopi IR yang Dikombinasikan dengan Kemometrik. *Pharmacon* 8(2) : 480. https://doi.org/10.35799/pha.8.2019.29316

Fearn, T., Riccioli, C., Garrido-Varo, A., Guerrero-Ginel, J.E. (2009). On the Geometry of SNV and MSC. *Chemometrics and Intelligent Laboratory Systems,* 96(1): 22-26.

Gordillo-Delgado, F., Bedoya, A., Martin, E. (2017). Study of the Pigments in Colombian Powdered Coffee Using Photoacoustic Spectroscopy. *International Journal of Thermophysics,* Volume 38(1) : pp.1-8.

Guo, Z., Huang, W., Peng, Y., Chen, Q., Ouyang, Q., & Zhao, J. (2016). Color compensation and comparison of shortwave near infrared and long wave near infrared spectroscopy for determination of soluble solids content of "Fuji" apple. *Postharvest Biology and Technology, 115,* 81–90. https://doi.org/10.1016/j.postharvbio.2015.12.027

Guthrie, J., & Walsh, K. (1997). Non-invasive assessment of pineapple and mango fruit quality using near-infrared spectroscopy. *Australian Journal of Experimental Agriculture,* 37,253e263.

Grémy-Gros, C., & Mehinagic, E. (2011). Non-destructive measurements for evaluation of fruit quality. Qualita 2011, *March 2011.* https://www.researchgate.net/publication/235652279_Nondestructive_measurements_for_evaluation_of_fruit_quality

Hao, Q., Zhou, J., Zhou, L., Kang, L., Nan, T., Yu, Y., & Guo, L. (2020). Prediction the contents of fructose, glucose, sucrose, fructo-oligosaccharides and iridoid glycosides in Morinda officinalis radix using near-infrared spectroscopy. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 234.* https://doi.org/10.1016/j.saa.2020.118275.

Huang, Y., Brennan, M. A., Kasapis, S., Richardson, S. J., & Brennan, C. S. (2021). Maturation process, nutritional profile, bioactivities and utilisation in food products of red pitaya fruits: A review. Dalam *Foods* (Vol. 10, Nomor 11). MDPI. https://doi.org/10.3390/foods10112862.

Huang, Y., Lu, R., & Chen, K. (2018). Assessment of tomato soluble solids content and pH by spatially-resolved and conventional Vis/NIR spectroscopy. *Journal of Food Engineering, 236,* 19–28. https://doi.org/10.1016/j.jfoodeng.2018.05.008.

63

Huang, J., Romero-Torres, S., Moshgbar, M. (2010). *Practical Considerations in Data Pre-Treatment for NIR and Raman Spectroscopy, American Pharmaceutical Review.* Dalam https://www.amaericanpharmaceuticalreview.com/Featured-articles/116330-Practical-Considerations-in-Data-Pre-treatment-for-NIR-and-Raman-Spectroscopy/ diakses pada 6 Juni 2024 pukul 01.45 WIB.

ICUMSA. 2007. The Determination of Reducing Sugars in Molasses and Certain Refain Syrups by the Lane & Eynon Constant Volume Procedure-Official.

Indriyani, N. M. D., Wartini, N.M., dan Suwariani, N.P. 2018. Stabilitas Karotenoid Ekstrak Pewarna Buah Pandan (*Pandanus Tectorius)* pada Suhu dan pH Awal Penyimpanan. *Jurnal Rekayasa dan Manajemen Agroindustri* 6(3) : 211. https://doi.org/10.24843/jrma.2018.v06.i04.p04.

Iqbal, Z., Herodian, S., & Widodo, S. (2018). Evaluasi Non-Destruktif Kandungan Asam Lemak Bebas (ALB) Tandan Buah Segar (TBS) Kelapa Sawit dengan Metode NIR Spektroskopi. *Teknik Pertanian,* 7(2), 80-87.

Jaafar, Ali, R., dkk. 2009. Proximate Analysis of Dragon Fruit (Hylocereus polyhizus). *American Journal of Applied Sciences.* 6:1341-1346.

Janse Van Vuuere, J.A., & Groenewald, C.A. (2013). Use of scanning Near-Infrared Spectroscopy as a Quality Control Indicator for Bulk Blended Inorganic Fertilizers. *Communications in Soil Science and Plant Analysis,* 44(1-4), 120-135. https://doi.org/10.1080/00103624.2013.736141.

Janik, L. J., Cozzolino, D., Dambergs, R., Cynkar, W., Gishen, M. (2007). The Prediction of Total Anthocyanin Concentration in Red-grape Homogenates Using Visible-Near-Infrared Spectroscopy and Artificial Neural Networks. *Analytica Chimica Acta,* 594(1) : 107-118.

Jiao, Y., Li, Z., Chen, X., & Fei, S. (2020). Preprocessing Methods for Near-Infrared Spectrum Calibration. *Journal of Chemometrics, 34(11)*, 1-19. https://doi.org/10.1002/cem.3306.

Jie, D., & Wei, X.(2018). Review on The Recent Progress of Non-Destructive Detection Technology for Internal Quality of Watermelon. *In Computers and Electronics in Agriculture,* 151, 156-164. https://doi.org/10.1016/j.compag.2018.05.031.

Karlinasari, L/. Sabed, M., Wistara, N.J., Purwanto, A.Y., dan Wijayanto, H.(2012). Karakteristik Spektra Absorbansi NIR (*Near InfraRed* Spektroskopi Kayu *Acacia mangium* Wild. Pada 3 Umur Berbeda. *Jurnal Ilmu Kehutanan,* Vol. VI No.1.

Kurniawan, H. 2011. *Skripsi Model Matematik Perubahan Sifat Fisik Selama Proses Pemasakan Gula Semut Sebagai Fungsi dari Variasi Konsentrasi awal Larutan.* Jurusan Teknik Pertanian Fakultas Teknologi Pertanian Universitas Gadjah Mada. Yogyakarta.

Kusumiyati, K., Hadiwijaya, Y., and Putri, I.E. 2019. Non-Destructive Classification of Fruits Based on Vis-NIR Spectroscopy and Principal Component Analysis. *Jurnal Biodjati* 4(1), 89-95. https://doi.org/10.15575/biodjati.v4il.4389.

Lastriyanto, A., Sumarlan, S.H., Rahmawati, S.R. (2018). Studi Karakteristik Fisik Keripik Pepaya (*Carica papaya L.)* hasil vacuum frying terhadap Tingkat Kematangan dan Perlakuan Blansing. Keteknikan Pertanian Tropis dan Biosistem, 6(2), 135-144.

Li, M., Han, D., & Liu, W. (2019). Non-destructive measurement of soluble solids content of three melon cultivars using portable visible/near infrared spectroscopy. *Biosystems Engineering, 188*, 31–39. https://doi.org/10.1016/j.biosystemseng.2019.10.003

Liu, J., Han, J., Xie, J., Wang, H., Tong, W., Ba, Y. (2020). Assessing Heavy Metal Concentrations in Earth-Cumulic-Orthic-Anthrosols Soil Using Vis-NIR Spectroscopy Transform Coupled With Chemometrics. *Spectrochimica Acta – Part A : Molecular and Biomolecular Spectroscopy, 226.* https://doi.org/10/1016/j.saa.2019.117639.

Lira, S. M., Dionísio, A. P., Holanda, M. O., Marques, C. G., Silva, G. S. da, Correa, L. C., Santos, G. B. M., de Abreu, F. A. P., Magalhães, F. E. A., Rebouças, E. de L., Guedes, J. A. C., Oliveira, D. F. de, Guedes, M. I. F., & Zocolo, G. J. (2020). Metabolic profile of pitaya (Hylocereus polyrhizus (F.A.C. Weber) Britton & Rose) by UPLC-QTOF-MSE and assessment of its toxicity and anxiolytic-like effect in adult zebrafish. *Food Research International,* 127 (May 2019). https://doi.org/10.1016/j.foodres.2019.108701.

Lobo, V., Patil, A., Phatak, A., and Chandra, N. (2010). Free radicals, antioxidants and functional foods : Impact on human health. *Pharmacognosy Reviews,* 4(8), 118-126. doi.org/10.4103/0973-7847.70902.

Lorenza, P. N. F. P., Pandhita, A.K., Mahemba, D. N. R. P., Pede, A. P. N., Seran, T. D. G., Setyaningsih, D., dan Riswanto, F. D. O. 2021. Review : Pemanfaatan Teknik Kemometrika Pengenalan Pola pada Analisis Kuantitatif Senyawa Obat Kombinasi Tanpa Tahap Pemisahan. *MPI (Media Pharmaceutica Indonesia)* 3(4) : 253-267. https://doi.org/10.24123/mpi.v3i4.4719.

Lukman, H., Wulandari, L., Retnaningtyas, Y., dan A1, E. 2016. Penentuan Kadar Flavonoid pada Ekstrak Daun Tanaman Menggunakan Metode NIR dan Kemometrik *E-Jurnal Pustaka Kesehatan* 4(1) : 8-13.

Magalhães, D. S., da Silva, D. M., Ramos, J. D., Salles Pio, L. A., Pasqual, M., Vilas Boas, E. V. B., Galvão, E. C., & de Melo, E. T. (2019). Changes in the physical and physico-chemical characteristics of red-pulp dragon fruit during its development. *Scientia Horticulturae*, *253* (April), 180–186. https://doi.org/10.1016/j.scienta.2019.04.050.

Masithoh, R. E., Lohumi, S., Yoon, W. S., Amanah, H. Z., & Cho, B. K. (2020). Development of multi-product calibration models of various root and tuber powders by fourier transform near infra-red (FT-NIR) spectroscopy for the quantification of polysaccharide contents. *Heliyon*, 6(10), e05099. https://doi.org/10.1016/j.heliyon.2020.e05099.

Mishra, P., Biancolillo, A., Roger, J. M., Marini, F., & Rutledge, D.N. (2020). New Data Preprocessing Trends Based on Esemble of Multiple Prepocessing Techniques. *TrAC – Trends in Analytical Chemistry, 132.* https://doi.org/10.1016/j.trac.2020.116045.

Moghimi, A., Aghkhani, M. H., Sazgarnia, A., and Sarmad, M. 2010. Vis/NIR Spectroscopy and Chemometrics for The Prediction Of Soluble Solids Content and Asam (Ph) of Kiwifruit. *Biosystem Engineering* 106(3) : 295-302. https://doi.org/10.1016/j.biosystemseng.2010.04.002.

Munawar, A.A., von Hörsten, D., Wegener, J.K., Pawelzik, E., & Mörlein, D. (2016). Rapid and Non-Destructive Prediction of Mango Quality Attributes Using Fourier Transform Near Infrared Spectroscopy and Chemometrics. *Engineering in Agriculture, Environment and Food, 9(3),* 208-215. https://doi.org/10.1016/j.eaef.2015.12.004.

Mudyantini, W., Santosa, S., Dewi, K., dan Bintoro, N. 2017. Pengaruh Pelapisan Kitosan dan Suhu Penyimpanan terhadap Karakteristik Fisik Buah Sawo (*Manilkara achras (Mill.) Fosberg)* Selama Pematangan. *Agritech* 37(3) : 343-351. https://doi.org/10.22146/agritech.17177.

Nasrullah, N., Husain, H., dan Syahrir, M.2020. Pengaruh Suhu dan Waktu Pemanasan Terhadap Stabilitas Pigmen Antosianin Ekstrak Asam Sitrat Kulit Buah Naga Merah (Hylocereus polyrizus) Dan Aplikasi Pada Bahan Pangan. *Chemica* : *Jurnal Ilmiah Kimia Dan Pendidikan Kimia* 21(2) : 150. https://doi.org/10.35580/chemica.v2Ii2.17985.

Narayanswarny, K., & Scacchi, W. (1993). Maintaining the configuration of Evolving Software System, IEEE Trans. Software Engineering, 13(3), 324-334.

Neldawati, Gusnaedi, dan Ratnawulan. 2013. Analisis Nilai Absorbansi dalam Pennentuan Kadar Flavonoid untuk Berbagai Jenis Daun Tanaman Obat. *Pillar of Physics* 2 : 76-83.

Nduru, R.E., Situmorang, M., dan Tarigan, G. 2014. Analisa Faktor-Faktor yang Mempengaruhi Hasil Produksi Padi di Deli Serdang. *Saintia Matematika* 2(1) : 71-83.

Nicolaï, B. M., Beullens, K., Bobelyn, E., Peirs, A., Saeys, W., Theron, K. I., & Lammertyn, J. (2007). Nondestructive measurement of fruit and vegetable quality by means of NIR spectroscopy: A review. In *Postharvest Biology* and Technology (Vol. 46, Issue 2, pp. 99–118). https://doi.org/10.1016/j.postharvbio.2007.06.02.

Neuman, R. C. (2013). Organic Chemistry. Organic Chemistry, 0–33. http://web.chem.ucsb.edu/~neuman/orgchembyneuman/BookContents.html

Nielsen, S. S. (2017). Food Analysis Fifth Edition. In *Food Analysis*. https://doi.org/10.1038/1841347a0

Ningsih VY, Wahyuni N. 2022. Kelayakan Perkebunan Buah Naga di Kota Lubuklinggau. *Jurnal Agribis,* 15(1):1910–1917.

Oliveira, J.F., Brossard, M., Vendrame, P. R.S., Mayi III, S., Corazza, E. J., Marchao, R.L., de Fatime Guimares, M. (2013). Soil Discrimination Using Diffuse Reflectance Vis-NIR Spectroscopy in A Local Toposequence. *Comptes Rendus Geoscience,* 345(11-12): 446-453.

Patty Z, Kastanja A, Manikome N. 2019. Buah Naga Sebagai Sumber Pendapatan Alternatif Petani Kelapa di Kecamatan Tobelo Timur. *Jurnal Pengabdian Kepada Masyarakat* 3(6):117-124.

Paull, R.E. and C.C Chen. 2004. Mango. In: K.C. Gross, C.Y. Wang, and M. Saltveit (eds.). The commercial storage of fruits, vegetables, and florist and nursery stocks. Retrieve November 21, 2007. https://www.bars.usda.gov/hb66/index.html.

Paul, V., Pandey, R., & Srivastava, G.C. (2012). The Fading Distinctions Between Classical Patterns of Ripening in Climacteric and Non-Climacteric Fruit and The Ubiquity of Ethylene-An overview. In *Journal of Food Science and Technology,* 49(1), 1-21. https://doi.org/10.1007/s13197-011-0292-4.

Perera, K.D., Weragoda, G.K., Haputhanthri, R., Rodrigo, S.K. (2021). Study of Concentration Dependent Curcumin Interaction with Serum Biomolecules using AR-FTIR Spectroscopy Combined with Principal Component Analysis (pca) dan Partial Least SQUARE Regression PLS-R. *Vibrational Spectroscopy, 103288*

Peshlov,B.N., Dowelt, F. E., Drummond, F.A., & Donahue, D.W. (2009). Comparison of Three Near Infrared Spectrophotometers for Investation Detection in Wild Blueberries using Multivariate Calibration Models. *Journal of Near Infrared Spectroscopy, 17*(4), 203-212. https://doi.org/10.1255/jnirs.842

Pratomo.2008. *Superioritas Jambu Biji dan Buah Naga.* http://www.unika.ac.id/

Diakses pada 20 Mei 2024.

Priska, M., Peni, N., Carvallo, L., dan Ngapa, Y. D. 2018. Antosianin dan Pemanfaatannya. *Cakra Kimia (Indonesian E-Journal of Applied Chemistry)* 6(2) : 79-97.

Pu, Y. Y., O'Donnell, C., Tobin, J.T., & O'Shea, N. (2020). Review of Near-Infrared Spectroscopy as A Process Analytical Technology for Real-Time Product Monitoring in Dairy Processing. *International Dairy Journal,* 103. https://doi.org/10.1016/j.idairyj.2019.104623.

Rahmi H. 2017. Aktivitas Antioksidan Berbagai Sumber Buah-buahan di Indonesia. *Jurnal Agrotek Indonesia* 2(1):34–38.

Rajkumar, P., Wang, N. Elmasry, G., Raghavan, G.S.V., & Gariepy, Y. (2012). Studies on Banana Fruit Quality and Maturity Stages Using Hyperspectral Imaging. *Journal of Food Engineering, 108(1),* 194-200. https://doi.org/10.1016/j.foodeng.2011.05.002.

Rinnan, A., Berg, F. van den, & Engelsen, S.B. (2009). Review of The Most Common Pre-Processing Techniques for Near-Infrared Spectra. *TrAC – Trends in Analytical Chemistry,* 28(10), 1201-1222. https://doi.org/10.1016/j.trac.2009.07.007.

Salusu, H. D., Nurmarini, E., Beze, H., Hamka, dan Yulianto. 2021. Potensi Kandungan Metabolit Primer Pada 10 Jenis Buah-Buahan Hutan. *Buletin Poltanesa* 22(2) : 204-208. https://doi.org/10.51967/tanesa.v22i2.908.

Samber, L.N., Semangun, H., dan Prasetyo, B.201. Karakteristik Antosianin Sebagai Pewarna Alami. *Nutrition and Food Science. University Kristen Satya Wacana* 41(4) : 403-410.

Santoso, J., Suhardjono, H., dan Wattimury, A. 2021. Kajian Nilai Curs Spektrum Warna Terhadap Warna Cahaya Matahari dan Cahaya. *Seminar Nasional*

Magister Agroteknologi FP-UPNVJT 2020 : 11-22. https://doi.org/10.11594/nstp.2020.0602.

Schaare, P. N., & Fraser, D. G. (2000). Comparison of reflectance, interactance and transmission modes of visible-near infrared spectroscopy for measuring internal properties of kiwifruit (Actinidia chinensis). *Postharvest Biology and Technology*, 20(2), 175–184. https://doi.org/10.1016/S0925-5214(00)00130-7.

Sirisomboon, P. (2018). NIR Spectroscopy for Quality Evaluation of Fruits and Vegetables. *Material Today :Proceedings,* 5(10): 22481-22486.

Shafirany, M.Z., Susilawati, Y., dan Musfiroh, I.2019. Aplikasi Kemometrik dalam Penentuan Mutu Tumbuhan Obat. *Pharmauho: Jurnal Farmasi, Sains, dan Kesehatan* 4(2) : https://doi.org/10.33772/pharmauho.v4i2.6257

Shan, J., Peng, Y., Wang, W., Li, Y., Wu, J. dan Zhang, L., 2011. Simultaneous detection of external and internal quality parameters of apples using hyperspectral technology. *Nongye Jixie Xuebao/Transactions of the Chinese Society of Agricultural Machinery*, 42, 140–144.

Sharifi, A. (2016). Partial Least Squares-regression (PLS-regression) In Chemometrics. 1st *National Conference on Achievements in Chemistry and Chemical Engineering.*

Suhandy, D.(2009). Pendugaan Kandungan Padatan Terlarut Buah Sawo Menggunakan Nir Spectroscopy. *Bionatura* 11(1) : 1-12.

Suhandy, D., Hartanto, R., Prabawati, S., Yulianingsih, Yatmin. (2007). Penentuan Kondisi Pengukuran NIR Terbaik untuk Penentuan Kandungan Padatan Terlarut Buah Mangga Secar Tidak Merusak Menggunakan Near Infrared Spectroscopy. *Jurnal Keteknikan Pertanian,* Vol. 21 No.4.

Suhandy, D. & Yulia, M. (2020). *Teknologi Near Infrared Spectroscopy Portabel untuk Kuantifikasi Atribut Mutu Buah-buahan.* Yogyakarta : Graha Ilmu.

Vishnyakov, G.N., Levin, G.G., Minaev, V. L., Piclakov, V.V., & Likhacev A. V. (2004). Tomographic Interference Microscopy of Living Cells. *Journal Microscopy and Analysis January 2004,* 1-3.

Wahyuni R. 2012. Pemanfaatan Buah Naga Super Merah (*Hylocereus costaricensis*) dalam Pembuatan Jenang dengan Perlakuan Penambahan Daging Buah yang Berbeda. *Teknologi Pangan : Media Informasi dan Komunikasi Ilmiah Teknologi Pertanian* 4(1).

Wang, F., Zhao, C., Yang, G. (2020). Development of a Non-Destructive Method for Detection of The Juiciness of Pear via VIS/NIR Spectroscopy Combined with Chemometric Methods. *Foods,* 9(12): 1778.

Wang, H., Peng, J., Xie, C., Bao, Y., & He, Y. (2015). Fruit quality evaluation using spectroscopy technology: A review. *Sensors (Switzerland)*, 15(5), 11889–11927. https://doi.org/10.3390/s150511889.

Wanitchang, J., Terdwongworakul, A., Wanitchang, P., & Noypitak, S. (2010). Maturity sorting index of dragon fruit: Hylocereus polyrhizus. *Journal of Food Engineering*, 100(3), 409–416. https://doi.org/10.1016/j.jfoodeng.2010.04.025

Xie, L., Ying, Y., & Ying, T. (2009). Classification of tomatoes with different genotypes by visible and short-wave near-infrared spectroscopy with least-squares support vector machines and other chemometrics. *Journal of Food Engineering*, 94(1), 34–39. https://doi.org/10.1016/j.jfoodeng.2009.02.023.

Yang, Q., Yang, X., Zhang, Q., Wang, Y., Song, H., & Huang, F. (2020). Quantifying soluble sugar in super sweet corn using near-infrared spectroscopy combined with chemometrics. *Optik*, 220. https://doi.org/10.1016/j.ijleo.2020.165128

Yusuf D, Hidayat A, Subono. 2017. Pengembangan Sistem Diagnosa Hama dan Penyakit Tanaman Berbasis Web Sebagai Sarana Informasi dan Upaya Peningkatan Produksi Buah Naga. *Seminar Nasional Sistem Informasi*, September 736–745.

Zeaiter, M., Roger, J.M & Bellon-Maurel, V. (2005). Robustness of Models Developed by Multivariate Calibration. Part II : The Influence of Pre-Processing Methods. *Tr-AC – Trends in Analytical Chemistry, 24(5),* 437-445. https://doi.org/10.1016/j.trac.2004.11.023.

Zhang, D., Xu, L., Wang, Q., Tian, X., & Li, J. (2019). The Optimal Local Model Selection for Robust and Fast Evaluation of Soluble Solid Content in Melon With Thick Peel and Large Size by Vis-NIR Spectroscopy. *Food Analytical Methods,* 12(1), 136-147. https://doi.org/10.1007/s12161-018-1346-3.

Zhang, Q., Li, Q., & Zhang, G. (2012). Rapid determination of leaf water content using VIS/NIR spectroscopy analysis with wavelength selection. *Spectroscopy (New York), 27*(2), 93-105. https://doi.org/10.1155/2012/276795.