

DAFTAR PUSTAKA

- Agustia, & Mardiana. (2021, October). Formulasi Sediaan Lip Gloss Dari Ekstrak Etanol Ubi Jalar Ungu (*Ipomoea Batatas* L). *Journal of Pharmaceutical and Health Research*, 2(3), 82–86. <https://doi.org/10.47065/jharma.v2i3.1302>
- Arranz, S., Cert, R., Pérez-Jiménez, J., Cert, A., & Saura-Calixto, F. (2008). Comparison between free radical scavenging capacity and oxidative stability of nut oils. *Food chemistry*, 110(4), 985–990. <https://doi.org/10.1016/j.foodchem.2008.03.021>
- Bao, J.S., Cai, Y.Z., Sun, M., Wang, G.Y., and Corke, H. (2005) Anthocyanins, flavonols, and free radical scavenging activity of Chinese bayberry (*Myrica rubra*) extracts and their color properties and stability. *Journal of Agricultural and Food Chemistry*, 53, 2327–2332.
- Barresi, R., & Liao, I. (2021). Lip Biophysical Properties and Characterization Methods for Long-Wear Lipsticks. *Surface Science and Adhesion in Cosmetics*, 1–33. doi:10.1002/9781119654926.ch1
- Bors, W., Heller, W., Michel, C., & Saran, M. (1990). Flavonoids as antioxidants: determination of radical-scavenging efficiencies. *Methods in enzymology*, 186, 343–355. [https://doi.org/10.1016/0076-6879\(90\)86128-i](https://doi.org/10.1016/0076-6879(90)86128-i)
- Chandra, M. V., & Shamasundar, B. A. (2014, December 31). Texture Profile Analysis and Functional Properties of Gelatin from the Skin of Three Species of Fresh Water Fish. *International Journal of Food Properties*, 18(3), 572–584. <https://doi.org/10.1080/10942912.2013.845787>
- ChemBK. (2022, Oktober 16). Coconut oil from *cocos nucifera*. <https://www.chembk.com/en/chem/coconut%20oil%20from%20cocos%20nucifera>
- Chen, C.-C., Lin, C., Chen, M.-H., & Chiang, P.-Y. (2019). Stability and Quality of Anthocyanin in Purple Sweet Potato Extracts. *Foods*, 8(9), 393. <https://doi.org/10.3390/foods8090393>
- Cuevas, Elyana & Hillebrand, Silke & Winterhalter, Peter. (2011). Anthocyanins in purple sweet potato (*Ipomoea batatas* L.) Varieties. 5. 19-24.
- Da Silva Andrade, L. B., da Silva Julião, M. S., Carneiro Vera Cruz, R., Soares Rodrigues, T. H., dos Santos Fontenelle, R. O., & da Silva, A. L. C. (2018). Antioxidant and antifungal activity of carnauba wax powder extracts. *Industrial Crops and Products*, 125, 220–227. doi:10.1016/j.indcrop.2018.09.004
- De Menezes, B. B., Frescura, L. M., Duarte, R. M., Villetti, M. A., & Da Rosa, M. B. (2021, May 1). *A critical examination of the DPPH method: Mistakes and inconsistencies in stoichiometry and IC50 determination by UV–Vis*

spectroscopy. Analytica Chimica Acta.
<https://doi.org/10.1016/j.aca.2021.338398>

Dharmawan, Jelshe Reada (2021) *FORMULASI DAN EVALUASI LIP CREAM EKSTRAK UBI JALAR UNGU (Ipomoea batatas L.)*. Diploma thesis, Poltekkes Tanjungkarang.

El Maaiden, E., Bouzroud, S., Nasser, B., Moustaid, K., El Mouttaqi, A., Ibourki, M., Boukcim, H., Hirich, A., Kouisni, L., & El Kharrassi, Y. (2022). A Comparative Study between Conventional and Advanced Extraction Techniques: Pharmaceutical and Cosmetic Properties of Plant Extracts. *Molecules* (Basel, Switzerland), 27(7), 2074. <https://doi.org/10.3390/molecules27072074>

Farris P. (2007). Idebenone, green tea, and Coffeeberry extract: new and innovative antioxidants. *Dermatologic therapy*, 20(5), 322–329. <https://doi.org/10.1111/j.1529-8019.2007.00146.x>

Fernandes, Alessandra & Dario, Michelli & Pinto, Claudineia & Kaneko, Telma & Baby, André & Velasco, Maria. (2013). Stability evaluation of organic Lip Balm. *Brazilian Journal of Pharmaceutical Science*. 49. 293. 10.1590/S1984-82502013000200011.

Garrison, M., & Dayan, N. (2011). Formulating Cosmetics with Natural Oils, Fats, Butters, and Waxes. *Formulating, Packaging, and Marketing of Natural Cosmetic Products*, 213–238. doi:10.1002/9781118056806.ch12

Gęgotek, A., & Skrzydlewska, E. (2022). Antioxidative and Anti-Inflammatory Activity of Ascorbic Acid. *Antioxidants (Basel, Switzerland)*, 11(10), 1993. <https://doi.org/10.3390/antiox11101993>

Im, Y.R.; Kim, I.; Lee, J. (2021). Phenolic Composition and Antioxidant Activity of Purple Sweet Potato (*Ipomoea batatas* (L.) Lam.): Varietal Comparisons and Physical Distribution. *Antioxidants*, 10, 462. <https://doi.org/10.3390/antiox10030462>

Jiang T, Ye S, Liao W, et al. (2022). The botanical profile, phytochemistry, biological activities and protected-delivery systems for purple sweet potato (*Ipomoea batatas* (L.) Lam.): An up-to-date review. *Food Research International*. DOI: 10.1016/j.foodres.2022.111811.

Jiang, T., Mao, Y., Sui, L., Yang, N., Li, S., Zhu, Z., Wang, C., Yin, S., He, J., & He, Y. (2019). Degradation of anthocyanins and polymeric color formation during heat treatment of purple sweet potato extract at different pH. *Food chemistry*, 274, 460–470. <https://doi.org/10.1016/j.foodchem.2018.07.141>

Johnsons, Marc. (2015, December). *Texture Profile Analysis*. Texture Technologies. Retrieved January 18, 2024, from <https://texturetechnologies.com/resources/texture-profile-analysis#tpa-measurements>

- Kedare, S. B., & Singh, R. P. (2011). Genesis and development of DPPH method of antioxidant assay. *Journal of food science and technology*, 48, 412-422.
- Kelm, G. R. (2016). Stability Testing for Topical Formulation Development. *Handbook of Formulating Dermal Applications*, 425–462. doi:10.1002/9781119364221.ch16
- Khoo, H. E., Azlan, A., Tang, S. T., & Lim, S. M. (2017). Anthocyanidins and anthocyanins: colored pigments as food, pharmaceutical ingredients, and the potential health benefits. *Food & nutrition research*, 61(1), 1361779. <https://doi.org/10.1080/16546628.2017.1361779>
- Kim, D. O., Lee, K. W., Lee, H. J., & Lee, C. Y. (2002). Vitamin C equivalent antioxidant capacity (VCEAC) of phenolic phytochemicals. *Journal of Agricultural and food chemistry*, 50(13), 3713-3717.
- Kuntz, Lynn A. (1995). *Freeze/thaw-stability 33733*. Natural Products Insider. <https://www.naturalproductsinsider.com/labs-testing/freeze-thaw-stability-33733>
- Lebot, Vincent. (2008). Tropical root and tuber crops: Cassava, sweet potato, yams, aroids. *Tropical Root and Tuber Crops: Cassava, Sweet Potato, Yams, Aroids*. 1-413.
- Lee, J., Durst, R. W., Wrolstad, R. E. (2005). Determination of Total Monomeric Anthocyanin Pigment Content of Fruit Juices, Beverages, Natural Colorants, and Wines by the pH Differential Method: Collaborative Study. *Journal of AOAC INTERNATIONAL*, 88(5), 1269–1278. doi:10.1093/jaoac/88.5.1269
- Lwin, T., Myint, C.Y., Win, H.H., Oo, W.W. and Chit, K. (2020). Formulation and Evaluation of Lipstick with Betacyanin Pigment of *Hylocereus polyrhizus* (Red Dragon Fruit). *Journal of Cosmetics, Dermatological Sciences and Applications*, 10, 212-224. <https://doi.org/10.4236/jcdsa.2020.104022>
- Marie. (2020, Januari 10). Peppermint Beeswax Lip Balm. <https://www.humblebeeandme.com/peppermint-beeswax-lip-balm/>
- Martos, A., Koch, W., Jiskoot, W., Wuchner, K., Winter, G., Friess, W., & Hawe, A. (2017). Trends on Analytical Characterization of Polysorbates and Their Degradation Products in Biopharmaceutical Formulations. *Journal of Pharmaceutical Sciences*, 106(7), 1722–1735. doi:10.1016/j.xphs.2017.03.001
- Mattioli, R., Francioso, A., Mosca, L., & Silva, P. (2020). Anthocyanins: A Comprehensive Review of Their Chemical Properties and Health Effects on Cardiovascular and Neurodegenerative Diseases. *Molecules (Basel, Switzerland)*, 25(17), 3809. <https://doi.org/10.3390/molecules25173809>
- Mawazi, S. M., Redzal, N. A. B. A., Othman, N., & Alolayan, S. O. (2022, February 18). *Lipsticks History, Formulations, and Production: A Narrative Review*. *Cosmetics*. <https://doi.org/10.3390/cosmetics9010025>

- Michalak, M. (2023, October 22). Plant Extracts as Skin Care and Therapeutic Agents. *International Journal of Molecular Sciences*. <https://doi.org/10.3390/ijms242015444>
- Min, D. B., & Boff, J. M. (2002). Lipid oxidation of edible oil. *Food Science and Technology-New York-Marcel Dekker-*, 335-364.
- Muche, B. M., Speers, R. A., & Rupasinghe, H. P. V. (2018). Storage Temperature Impacts on Anthocyanins Degradation, Color Changes and Haze Development in Juice of “Merlot” and “Ruby” Grapes (*Vitis vinifera*). *Frontiers in Nutrition*, 5. doi:10.3389/fnut.2018.00100
- National Center for Biotechnology Information (2023). PubChem Compound Summary for CID 75778, Lanolin. Retrieved February 21, 2023 from <https://pubchem.ncbi.nlm.nih.gov/compound/Lanolin>.
- NCCIH. (2020). Peppermint Oil. <https://www.nccih.nih.gov/health/peppermint-oil#:~:text=Peppermint%20oil%20is%20promoted%20for,mental%20function%2C%20and%20reducing%20stress>.
- Pérez-Gregorio, R. M., García-Falcón, M. S., Simal-Gandara, J., Rodrigues, A. S., & Almeida, D. P. (2010). Identification and quantification of flavonoids in traditional cultivars of red and white onions at harvest. *Journal of Food Composition and Analysis*, 23(6), 592-598.
- Poljšak, B., & Dahmane, R. (2012). Free radicals and extrinsic skin aging. *Dermatology research and practice*, 2012, 135206. <https://doi.org/10.1155/2012/135206>
- Pracima, R. (2015). *Pemanfaatan Ekstrak Ubi Jalar Ungu (Ipomoea batatas (L.) Poir) Sebagai Zat Warna Pada Sediaan Lipstick* [Skripsi, UIN Syarif Hidayatullah Jakarta].
- Ribeiro, A. S., Estanqueiro, M., Oliveira, M. B. P., & Lobo, J. M. S. (2015, April 10). Main Benefits and Applicability of Plant Extracts in Skin Care Products. *Cosmetics*. <https://doi.org/10.3390/cosmetics2020048>
- Rippke, F., Schreiner, V., & Schwanitz, H. J. (2002). The acidic milieu of the horny layer: new findings on the physiology and pathophysiology of skin pH. *American Journal of Clinical Dermatology*, 3, 261-272.
- Rodríguez-Mena, A., Ochoa-Martínez, L. A., González-Herrera, S. M., Rutiaga-Quñones, O. M., González-Laredo, R. F., & Olmedilla-Alonso, B. (2023, January 1). *Natural pigments of plant origin: Classification, extraction and application in foods*. *Food Chemistry*. <https://doi.org/10.1016/j.foodchem.2022.133908>
- Rohman, A., Man, Y. C., & Siswindari (2009). Quantitative analysis of virgin coconut oil in cream cosmetics preparations using fourier transform infrared (FTIR) spectroscopy. *Pakistan journal of pharmaceutical sciences*, 22(4), 415–420.

- Rowe, Raymond C, Sheskey, Paul J, Quinn, Marian E. (2006). *Handbook of Pharmaceutical Excipients fifth ed* (5). United Kingdom: Pharmaceutical Press.
- Sadeer, N. Bibi, Montesano, D., Albrizio, S., Zengin, G., & Mahomoodally, M. F. (2020). The Versatility of Antioxidant Assays in Food Science and Safety—Chemistry, Applications, Strengths, and Limitations. *Antioxidants*, 9(8), 709. <https://doi.org/10.3390/antiox9080709>
- Sango, D., & Binder, D. (2016). Lip Care Product Formulation Strategies. *Handbook of Formulating Dermal Applications*, 511–537. doi:10.1002/9781119364221.ch19
- Shan, JW., Liu, XJ., Suo, HC., An, K., Luo, HM., Wang, L et al. (2019). Plant anthocyanins: a review, *J South Argic*, Vol. 50, pp. 278-85.
- Suleria, & Barrow. (2020). BIOACTIVE COMPOUNDS FROM PLANT ORIGIN Extraction, Applications, and Potential Health Benefits. Apple Academic Press.
- Sungpud, C., Panpipat, W., Chaijan, M., & Yoon, A. S. (2020, January 29). *Techno-biofunctionality of mangostin extract-loaded virgin coconut oil nanoemulsion and nanoemulgel*. PLOS ONE. <https://doi.org/10.1371/journal.pone.0227979>
- Supartiningsih, Sitorus, Silalahi, & Khairunnisa. (2017, December 25). FORMULASI DAN EVALUASI SEDIAAN LIP BALM DENGAN PEWARNA EKSTRAK UBI JALAR UNGU (*Ipomoea batatas* (L.) Lamk.). *Farmanesia*, 4(2), 90–94. <https://doi.org/10.51544/jf.v4i2.2707>
- Tai-Hua, Mu., Singh, Jaspreet. (2019). Sweet Potato: Chemistry, Processing, and Nutrition. Academic Press. <https://doi.org/10.1016/C2016-0-05204-X>
- Tena, N., & Asuero, A. G. (2022). Up-To-Date Analysis of the Extraction Methods for Anthocyanins: Principles of the Techniques, Optimization, Technical Progress, and Industrial Application. *Antioxidants*, 11(2), 286. <https://doi.org/10.3390/antiox11020286>
- Teng, Z., Jiang, X., He, F. and Bai, W. (2020), Qualitative and Quantitative Methods to Evaluate Anthocyanins. *eFood*, 1: 339-346. <https://doi.org/10.2991/efood.k.200909.001>
- Wahyuningsih, Sri., Wulandari, Laksmi., Wartono, Widyo., Munawaroh, Hanik., Ramelan, Ari. (2016). The Effect of pH and Color Stability of Anthocyanin on Food Colorant the Effect of pH and Color Stability of Anthocyanin on Food Colorant. IOP Conference Series: Materials Science and Engineering. 193. 10.1088/1757-899X/193/1/012047.
- Wang, H., Cao, G., & Prior, R. L. (1997). Oxygen radical absorbing capacity of anthocyanins. *Journal of agricultural and Food Chemistry*, 45(2), 304-309.

- WebMD. (2022, November 27). Health Benefits of Peppermint Essential Oil. <https://www.webmd.com/diet/health-benefits-peppermint-essential-oil>
- Xiao, F., Xu, T., Lu, B., & Liu, R. (2020). *Guidelines for antioxidant assays for food components*. *Food Frontiers*, 1(1), 60–69. doi:10.1002/fft2.10
- Xie, M., Jiang, Z., Lin, X., & Wei, X. (2024, February 1). Application of plant extracts cosmetics in the field of anti-aging. *Journal of Dermatologic Science and Cosmetic Technology*. <https://doi.org/10.1016/j.jdsct.2024.100014>
- Yu, D., Chen, G., Fang, Z., Ye, X., Xu, H. (2009). Advances on extraction, isolation, purification and identification of anthocyanins, *Food Ferment Ind*, Vol. 35, pp. 127-33.