



DAFTAR PUSTAKA

- Antoniolli, L. R., Benedetti, B. C., Sigrist, J. M. M., Souza Filho Men de Sá, M., & Alves, R. E. (2006). Metabolic Activity of Fresh-Cut ‘Perola’ Pineapple as Affected by Cut Shape and Temperature. *Brazilian Journal of Plant Physiology*, 18(3), 413–417.
- Apriyanto, M. (2021). *Buku Ajar: Kimia Pangan*. Yogyakarta.
- Arda, G., & Kencana, D. P. K. (2015). Pemodelan Konsentrasi Gas pada Pengemasan Tertutup Jamur Tiram (*Pleurotus ostreatus*) Segar. *Jurnal Agrotekno*, 17(2), 28–34.
- Ba, L., Cao, S., Ma, C., Ji, N., Wang, R., & Luo, D. (2019). Effect of Modified Atmosphere Packaging on The Storage Quality of Pitaya Fruit. *Food Research and Development*, 40(23), 32–37.
- Barrios, S., Lema, P., & Lareo, C. (2014). Modeling Respiration Rate of Strawberry (cv. San Andreas) for Modified Atmosphere Packaging Design. *International Journal of Food Properties*, 17(9), 2039–2051.
- Bhande, S. D., Ravindra, M. R., & Goswami, T. K. (2008). Respiration Rate of Banana Fruit Under Aerobic Conditions at Different Storage Temperatures. *Journal of Food Engineering*, 87, 116–123.
- Campbell, N. A., Reece, J. B., & Mitchell, L. G. (2002). *Biologi. Jilid 1. Edisi Kelima. Alih Bahasa: Wasmen*. Erlangga. Jakarta.
- Charles, F., Sanchez, J., & Gontard, N. (2006). Active Modified Atmosphere Packaging of Fresh Fruits and Vegetables: Modeling with Tomatoes and Oxygen Absorber. *Journal of Food Science*, 68(5), 1736–1742.
- Duan, H. W., Wang, Z. W., & Hu, C. Y. (2009). Development of a simple model based on chemical kinetics parameters for predicting respiration rate of carambola fruit. *International Journal of Food Science and Technology*, 44, 2153–2160. <https://doi.org/10.1111/j.1365-2621.2009.02054.x>
- Ervianingsih, Mariane, I., Hurria, Jumadin, L., Adriani, Hasan, H., Rahim, A., Fauziah, P. N., Endriyatno, N. C., Astari, C., Nugrahani, R. A. G., Putri, E. T., & Kalalo, M. J. (2022). *Dasar Ilmu Farmasi*. CV. Tohar Media. Makassar.
- Fauziah, A. (2021). *Pengantar Fisiologi Tumbuhan*. Biru Atmajaya. Jawa Timur.
- Fonseca, S. C., Oliveria, F. A. R., & Brecht, J. K. (2002). Modelling respiration rate of fresh fruits and vegetables for modified atmosphere packages. *Journal of Food Engineering*, 52, 99–119.
- Fransiska, Supratomo, & Faridah. (2017). Sebaran Suhu Buah Terung Belanda (*Chyphomandra betacea*) pada Berbagai Tingkat Kematangan Selama Proses Pendinginan (Hydrocooling). *Jurnal AgriTechno*, 10(2), 123–134.
- Gardjito, M., & Swasti, Y. R. (2018). *Fisiologi Pascapanen Buah dan Sayur*. Gadjah Mada University Press. Yogyakarta.
- German, D. P., Weintraub, M. N., Grandy, A. S., Lauber, C. L., Rinkes, Z. L., & Allison, S. . (2011). Optimization of Hydrolytic and Oxidative Enzyme Methods for Ecosystem Studies. *Soil Biology & Biochemistry*, 43, 1387–1397.
- Hadisoemarto, T. (1997). Modifikasi Atmosfir dalam Pengemasan untuk Buah Segar. *Indonesian Journal of Industrial Research*, 19(2), 17–23.
- Haloho, J. D. (2023). Inovasi Teknologi untuk Memperpanjang Masa Simpan Buah



- Naga. *Prosiding Seminar Nasional Pertanian*, 3(2), 12–19.
- Hayati, R. (2022). *Teknologi Pascapanen Hasil Pertanian*. Syiah Kuala University Press. Aceh.
- Hertog, M. L. A. T. M., Peppelenbos, H. W., Evelo, R. G., & Tijskens, L. M. M. (1998). A Dynamic and Generic Model of Gas Exchange of Respiring Produce: the effects of oxygen, carbon dioxide and temperature. *Postharvest Biology and Technology*, 14(3), 335–349.
- Ho, P. L., Tran, D. T., Hertog, M. L. A. T. M., & Nicolaï, B. M. (2020). Modelling Respiration Rate of Dragon Fruit as a Function of Gas Composition and Temperature. *Scientia Horticulturae*, 263, 1–10.
- Ho, P. L., Tran, D. T., Hertog, M. L., & Nicolaï, B. M. (2021). Effect of Controlled Atmosphere Storage on The Quality Attributes and Volatile Organic Compounds Profile of Dragon Fruit (*Hylocereus undatus*). *Postharvest Biology and Technology*, 173.
- Iqbal, T., Rodrigues, F. A. S., Mahajan, P. V., & Kerry, J. P. (2009). Mathematical Modeling of the Influence of Temperature and Gas Compositison on the Respiration Rate of Shredded Carrots. *Jounal of Food Engineering*, 91, 325–332.
- Ischak, N. I., Salimi, Y. K., & Botutihe, D. N. (2017). *Biokimia Dasar*. UNG Press.
- Jasman, & Lawa, Y. (2017). *Biokimia 1*. PMIPA PRESS. Kupang.
- Kristanto, D. (2010). *Buah Naga Pembudidayaan di Pot dan di Kebun*. Penebar Swadaya. Jakarta.
- Le Bellec, F., & Vaillant, F. (2011). Pitahaya (pitaya) (*Hylocereus spp.*). In *Postharvest Biologi and Technology of Tropical and Subtropical Fruits*. Woodhead Publishing.
- Le Bellec, F., Vaillant, F., & Imbert, E. (2006). Pitahaya (*Hylocereus spp.*): a new fruit crop, a market with a future. In *Fruits*.
- Lee, D. S., Haggar, P. E., Lee, J., & Yam, K. L. (1991). Model of Fresh Produce Respiration in Modified Atmospheres Based on Principles of Enzyme Kinetics. *Journal of Food Science*, 56(6), 1580–1585.
- Mangaraj, S., & Goswami, T. K. (2011). Measurement and Modeling of Respiration Rate of Guava (cv. Baruipur) for Modified Atmosphere Packaging. *International Journal of Food Properties*, 14(3), 609–628.
- Mir, N., & Beaudry, R. M. (2016). Modified Atmosphere Packaging. In K. Gross, C. Wang, & M. Saltveit (Ed.), *The Commercial Storage of Fruits, Vegetables, and Florist and Nursery Stocks: Agricultural Handbook 66* (hal. 42–53). United States Department of Agriculture (USDA).
- Murtini, E. S., Harijono, Yuwono, S. S., Putri, W. D. R., Nisa, F. C., Mubarok, A. Z., Ali, D. Y., & Fathuroya, V. (2022). *Teknologi Pengolahan Buah Tropis Indonesia*. UB Press. Jawa Timur.
- Muttaqin, S. Z. (2023). *Anatomi Tumbuhan: sel, jaringan, dan organ vegetatif pada tumbuhan*. UKI Press. Jakarta Timur.
- Nerd, A., Gutman, F., & Mizrahi, Y. (1999). Ripening and Postharvest Behaviour of Fruits of Two *Hylocereus* species (Cactaceae). *Postharvest Biology and Technology*, 17(1), 39–45.
- Nurdiana. (2022). *Fisiologi Tumbuhan*. PRENADA. Jakarta.



- Obenland, D., Cantwell, M., Lobo, R., Collin, S., Sievert, J., & Lu, M. (2016). Impact of Storage Conditions and Variety on Quality Attributes and Aroma Volatiles of Pitaya (*Hylocereus* spp.). *Scientia Horticulturae*, 199, 15–22.
- Paramita, O. (2010). Pengaruh Memar terhadap Perubahan Pola Respirasi, Produksi Etilen dan Jaringan Buah Mangga (*Mangifera Indica* L) Var Gedong Gincu pada Berbagai Suhu Penyimpanan. *Jurnal Kompetensi Teknik*, 2(1), 29–38.
- Pardede, E. (2020). Pengemasan Buah dan Sayur dengan Atmosfir Termodifikasi. *Jurnal Visi Eksakta*, 1(1), 11–20.
- 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, 283–295.
- Peppelenbos, H. W., & Van 't Leven, J. (1996). Evaluation of four types of inhibition for modelling the influence of carbon dioxide on oxygen consumption of fruits and vegetables. *Postharvest Biology and Technology*, 7, 27–40. [https://doi.org/10.1016/0925-5214\(96\)80995-1](https://doi.org/10.1016/0925-5214(96)80995-1)
- Protasoni, M., & Zeviani, M. (2021). Mitochondrial Structure and Bioenergetics in Normal and Disease Conditions. *International Journal of Molecular Sciences*, 22(2), 1–53.
- Pulungan, M. H., Dewi, I. A., Rahmah, N. L., Perdani, C. G., Wardina, K., & Pujiana, D. (2018). *Teknologi Pengemasan dan Penyimpanan*. UB Press. Jawa Timur.
- Punitha, V., Boyce, A. N., & Chandran, S. (2010). Effect of Storage Temperatures on The Physiological and Biochemical Properties of *Hylocereus polyrhizus*. *Acta Hortic*, 875, 137–144.
- Putra, R. M. (2023). *Penyesuaian Makhluk Hidup dengan Lingkungannya*. CV. Media Edukasi Creative. Surabaya.
- Rahayu, D., Bintoro, N., & Saputro, A. D. (2021a). Pemodelan Laju Respirasi Buah Klimakterik Selama Penyimpanan Pada Suhu Yang Bervariasi. *Agrointek*, 15(1), 80–91.
- Rahayu, D., Bintoro, N., & Saputro, A. D. (2021b). Pemodelan Laju Respirasi Buah Klimakterik Selama Penyimpanan pada Suhu yang Bervariasi. *AGROINTEK*, 15(1), 80–91.
- Ravindra, M. R., & Goswami, T. K. (2008). Modelling the respiration rate of green mature mango under aerobic conditions. *Biosystems Engineering*, 99(2), 239–248.
- Robertson, G. L. (2013). Packaging of horticultural produce. In *Food Packaging: Principles and Practice* (hal. 477–508). CRC Press.
- Saenmung, S. 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 Bioprocess Technology*, 5(1950–1962).
- Saltveit, M. E. (2016). Respiratory Metabolism. In K. Gross, C. Wang, & M. Saltveit (Ed.), *The Commercial Storage of Fruits, Vegetables, and Florist and Nursery Stocks: Agricultural Handbook 66* (hal. 68–74). United States Department of Agriculture (USDA).
- Siddiq, M., & Nasir, M. (2012). Dragon Fruit and Durian. In *Tropical and*



- Subtropical Fruits: Postharvest Physiology, Processing and Packaging* (hal. 587–589). John Wiley & Sons, Inc.
- Suriati, L. (2024). *Penanganan Pascapanen Produk Segar*. Scopindo Media Pustaka. Surabaya.
- Suriati, L., Utama, I. M. S., Antara, I. N. S., & Janurianti, N. M. D. (2022). *Produk Proses Minimal Buah (Fresh-Cut Fruit)*. Scopindo Media Pustaka. Surabaya.
- Sutrisno, & Purwanto, E. G. M. (2011). Kajian Penyimpanan Buah Naga (*Hylocereus costaricensis*) dalam Kemasan Atmosfer Termodifikasi. *Jurnal Keteknikan Pertanian*, 25(2), 127–132.
- Wang, X., Chen, J., Luo, D., & Ba, L. (2024). Advances in the Understanding of Postharvest Physiological Changes and the Storage and Preservation of Pitaya. *Foods*, 13(9), 1–21.
- Zagory, D. (1999). Effects of Post-processing Handling and Packaging on Microbial Populations. *Postharvest Biology and Technology*, 15, 313–321.