



DAFTAR PUSTAKA

- Aditama, C. C., Salim, A. T. A., Bisono, R. M., Hakim, L., Sucipto, S. A., & Restu, F. R. (2022). Studi Distribusi Udara Pendingin Reefer Container Ikan pada Kereta Api Menggunakan Computational Fluid Dynamics (CFD). *JMPM (Jurnal Material Dan Proses Manufaktur)*, 6(2), 62–74.
- Ahmed, M. R., Yasmin, J., Lee, W.-H., Mo, C., & Cho, B.-K. (2017). Imaging technologies for nondestructive measurement of internal properties of agricultural products: A review. *Journal of Biosystems Engineering*, 42(3), 199–216.
- Arendse, E., Fawole, O. A., Magwaza, L. S., & Opara, U. L. (2016). Non-destructive characterization and volume estimation of pomegranate fruit external and internal morphological fractions using X-ray computed tomography. *Journal of Food Engineering*, 186, 42–49. <https://doi.org/10.1016/j.jfoodeng.2016.04.011>
- Arti, I. M., & Manurung, A. N. H. (2020). Pengaruh etilen apel dan daun mangga pada pematangan buah pisang kepok (musa paradisiaca formatypica). *Jurnal Pertanian Presisi (Journal of Precision Agriculture)*, 2(2), 77–88.
- Aryanti, N. P., Semarajaya, C. G. A., Sukewijaya, I. M., & Rai, D. I. N. (2017). Kajian fisiko-kimia buah jeruk siam (*Citrus nobilis* Lour.) pada perbedaan tingkat kematangan selama penyimpanan. *Jurnal Agrotrop*, 7(1), 51–59.
- Both, V., Thewes, F. R., Brackmann, A., de Freitas Ferreira, D., Pavanello, E. P., & Wagner, R. (2016). Effect of low oxygen conditioning and ultralow oxygen storage on the volatile profile, ethylene production and respiration rate of 'Royal Gala' apples. *Scientia Horticulturae*, 209, 156–164.
- Boz, Z., Brecht, J. K., Welt, B. A., Pelletier, W., McLamore, E., Kiker, G., & Butler, J. E. (2018). Challenges and advances in development of active components to modify headspace gases in packaging of fresh produce and muscle foods. *J Appl Packag Res*, 10(1), 62–97.
- BPS Jatim. (2023). *Produksi Buah-buahan Buah Naga, Lemon, Lengkeng Menurut Kabupaten/Kota dan Jenis Tanaman di Provinsi Jawa Timur (kwintal)*, 2021 dan 2022. <https://jatim.bps.go.id/statictable/2023/03/21/2594/produksi-buah-buahan-buah-naga-lemon-lengkeng-menurut-kabupaten-kota-dan-jenis-tanaman-di-provinsi-jawa-timur-kwintal-2021-dan-2022.html>
- BPS Pusat. (2023). *Produksi Buah-buahan Menurut Jenis Tanaman Menurut Provinsi*, 2022. <https://www.bps.go.id/id/statistics-table/3/U0dKc1owczVSalJ5VFdOMWVETnlVRVJ6YlRJMfp6MDkjMw=/produksi-buah-buahan-menurut-jenis-tanaman-menurut-provinsi--2021.html?year=2021>
- Brunini, M. A., Cardoso, S. S., Guimaraes, J. E. R., Oliveira, A. L., Pereira, M., Kanesiro, L. A., Kanesiro, J. C., & Lopes, M. C. (2014). Pitaya quality during refrigerated storage. *XXIX International Horticultural Congress on Horticulture: Sustaining Lives, Livelihoods and Landscapes (IHC2014)*: 1178, 129–134.
- Castro, A. C., Esguerra, E. B., & Franco, R. K. G. (2020). Modified Atmosphere Packaging And Low Temperature Storage of Red-Fleshed Dragon Fruit



- (*Hylocereus polyrhizus* (Weber) Britton & Rose). *Philippine Journal of Crop Science (PJCS)*, 45(1), 1–10.
- Chandran, S. (2009). Effect of film packaging in extending shelf life of dragon fruit, *Hylocereus undatus* and *Hylocereus polyrhizus*. *Southeast Asia Symposium on Quality and Safety of Fresh and Fresh-Cut Produce* 875, 389–394.
- Chigwaya, K., Karuppanapandian, T., Schoeman, L., Viljoen, D. W., Crouch, I. J., Nugraha, B., Verboven, P., Nicolaï, B. M., & Crouch, E. M. (2021). X-ray CT and porosity mapping to determine the effect of ‘Fuji’ apple morphological and microstructural properties on the incidence of CO₂ induced internal browning. *Postharvest Biology and Technology*, 174. <https://doi.org/10.1016/j.postharvbio.2021.111464>
- Date, A. W. (2005). *Introduction to computational fluid dynamics*. Cambridge university press.
- Deininger, M. E., von der Grün, M., Piepereit, R., Schneider, S., Santhanavanich, T., Coors, V., & Voß, U. (2020). A continuous, semi-automated workflow: from 3D city models with geometric optimization and CFD simulations to visualization of wind in an urban environment. *ISPRS International Journal of Geo-Information*, 9(11), 657.
- Delele, M. A., Ngcobo, M. E. K., Getahun, S. T., Chen, L., Mellmann, J., & Opara, U. L. (2013). Studying airflow and heat transfer characteristics of a horticultural produce packaging system using a 3-D CFD model. Part II: Effect of package design. *Postharvest Biology and Technology*, 86, 546–555.
- Delele, M. A., Ngcobo, M. E. K., Opara, U. L., & Meyer, C. J. (2013). Investigating the effects of table grape package components and stacking on airflow, heat and mass transfer using 3-D CFD modelling. *Food and Bioprocess Technology*, 6, 2571–2585.
- Devgan, K., Kaur, P., Kumar, N., & Kaur, A. (2019). Active modified atmosphere packaging of yellow bell pepper for retention of physico-chemical quality attributes. *Journal of Food Science and Technology*, 56, 878–888.
- Donis-González, I. R., Guyer, D. E., Pease, A., & Barthel, F. (2014). Internal characterisation of fresh agricultural products using traditional and ultrafast electron beam X-ray computed tomography imaging. *Biosystems Engineering*, 117(1), 104–113. <https://doi.org/10.1016/j.biosystemseng.2013.07.002>
- Dorostkar, M., Moradinezhad, F., & Ansarifar, E. (2022). Influence of active modified atmosphere packaging pre-treatment on shelf life and quality attributes of cold stored apricot fruit. *International Journal of Fruit Science*, 22(1), 402–413.
- Du, Z., Hu, Y., Ali Buttar, N., & Mahmood, A. (2019). X-ray computed tomography for quality inspection of agricultural products: A review. *Food Science & Nutrition*, 7(10), 3146–3160. <https://doi.org/10.1002/fsn3.1179>
- Falah, M. A. F., Yuliastuti, P., Hanifah, R., Saroyo, P., & Jumeri, J. (2018). Quality of fresh strawberry (*fragaria* sp cv. holibert) from Ketep Magelang Central Java and its storage in tropical environment. *Jurnal Agroindustri*, 8(1), 1–10.
- Fatima, S. (2022). *Optimalisasi Kualitas Buah Naga Pasca Panen*. Eureka Media Aksara.



- Gardjito, M. (2015). *Penanganan Segar Hortikultura Untuk Penyimpanan dan Pemasaran*. Prenada Media.
- Gardjito, M., & Swasti, Y. R. (2018). *Fisiologi Pascapanen Buah Dan Sayur*. GadjahMada University Press.
- Gharibzahedi, S. M. T., Mousavi, S. M., Hamed, M., & Khodaiyan, F. (2013). Engineering characterization of Persian walnut and its kernel (*Juglans regia* L.) for obtaining high quality produce. *Quality Assurance and Safety of Crops & Foods*, 5(2), 145–156.
- Giannakourou, M. C., & Tsironi, T. N. (2021). Application of processing and packaging hurdles for fresh-cut fruits and vegetables preservation. *Foods*, 10(4), 830.
- Gill, C. O., & McGinnis, J. C. (1995). The use of oxygen scavengers to prevent the transient discolouration of ground beef packaged under controlled, oxygen-depleted atmospheres. *Meat Science*, 41(1), 19–27.
- Hartanto, R., & Lanyas, B. (2013). KARAKTERISTIK FISIOLOGI MANGGIS (*Garcinia Mangostana* L.) DALAM PENYIMPANAN ATMOSFER TERMODIFIKASI. *Teknik Pertanian Lampung*, 2(1).
- Harun, N., Efendi, R., & Hasibuan, S. H. (2012). Penggunaan lulin untuk memperpanjang umur simpan buah naga merah (*Hylocereus polyrhizus*). *Agriculture Science and Technology*, 11(2), 1–14.
- Hiroko, S. P., & Kurtini, T. (2014). Pengaruh lama simpan dan warna kerabang telur ayam ras terhadap indeks albumen, indeks yolk, dan pH telur. *Jurnal Ilmiah Peternakan Terpadu*, 2(3).
- Ikhsan, A. M., Tamrin, K. M. Z., & Kadir, Z. (2014). Pengaruh media simpan pasir dan biji plastik dengan pemberian air pendingin terhadap perubahan mutu pada buah pisang kepok (*Musa normalis* L.). *J. Tek. Pertan. Lampung*, 3(2), 173–182.
- Ilangovan, A., Curto, J., Gaspar, P. D., Silva, P. D., & Alves, N. (2021). CFD Modelling of the Thermal Performance of Fruit Packaging Boxes—Influence of Vent-Holes Design. *Energies*, 14(23), 7990.
- Istianingsih, T., & Efendi, D. (2013). Pengaruh umur panen dan suhu simpan terhadap umur simpan buah naga super red (*Hylocereus costaricensis*). *Jurnal Hortikultura Indonesia*, 4(1), 54–61.
- Jalgaonkar, K., Mahawar, M. K., Bibwe, B., & Kannaujia, P. (2022). Postharvest profile, processing and waste utilization of dragon fruit (*Hylocereus* spp.): A review. *Food Reviews International*, 38(4), 733–759.
- Jamaludin, N. A., Ding, P., & Hamid, A. A. (2011). Physico-chemical and structural changes of red-fleshed dragon fruit (*Hylocereus polyrhizus*) during fruit development. *Journal of the Science of Food and Agriculture*, 91(2), 278–285.
- Jiang, Y.-L., Chen, L.-Y., Lee, T.-C., & Chang, P.-T. (2020). Improving postharvest storage of fresh red-fleshed pitaya (*Hylocereus polyrhizus* sp.) fruit by pre-harvest application of CPPU. *Scientia Horticulturae*, 273, 109646.
- Juliaستuti, H., Yuslanti, E. R., Rakhmat, I. I., Handayani, D. R., Prayoga, A. M., Ferdianti, F. N., Prastia, H. S., Dara, R. J., Syarifah, S., & Rizkani, E. N. (2021). *Sayuran dan Buah Berwarna Merah, Antioksidan Penangkal Radikal Bebas*. Deepublish.



- Khuriyati, N., Fibriato, M. B., & Nugroho, D. A. (2018). Penentuan kualitas buah naga (*Hylocereus undatus*) dengan metode non-destruktif. *Jurnal Teknologi & Industri Hasil Pertanian*, 23(2), 65–74.
- Kristriandiny, O., & Susanto, S. (2016). Budi daya buah naga putih (*Hylocereus undatus*) di Sleman, Yogyakarta: Panen dan pascapanen. *Buletin Agrohorti*, 4(1), 1–8.
- Kusumiyati, K., Farida, F., Sutari, W., Hamdani, J. S., & Mubarok, S. (2018). Pengaruh waktu simpan terhadap nilai total padatan terlarut, kekerasan dan susut bobot buah mangga arumanis. *Kultivasi*, 17(3), 766–771.
- Lakitan, B. (1993). Dasar-dasar fisiologi tanaman. *Raja Grafindo Persada*. Jakarta, 203.
- Lorestani, A. N., & Ghari, M. (2012). Mass modeling of Fava bean (*Vicia faba* L.) with some physical characteristics. *Scientia Horticulturae*, 133, 6–9.
- Lusiana, E. D., & Mahmudi, M. (2021). ANOVA untuk Penelitian Eksperimen: Teori dan Praktik dengan R. Universitas Brawijaya Press.
- Lutfiyah, I., Sudarti, S., & Bektiarso, S. (2022). Analisis perubahan ph dan tekstur daging buah naga merah (*hylocereus polyrhizus*) oleh pengaruh paparan medan magnet extremely low frequency (elf). *ORBITA: Jurnal Pendidikan Dan Ilmu Fisika*, 8(1), 143–149.
- Magwaza, L. S., & Opara, U. L. (2014). Investigating non-destructive quantification and characterization of pomegranate fruit internal structure using X-ray computed tomography. *Postharvest Biology and Technology*, 95, 1–6. <https://doi.org/10.1016/j.postharvbio.2014.03.014>
- Majidi, H., Minaei, S., Almassi, M., & Mostofi, Y. (2014). Tomato quality in controlled atmosphere storage, modified atmosphere packaging and cold storage. *Journal of Food Science and Technology*, 51, 2155–2161.
- Mareta, D. T., & Awami, S. N. (2011). Pengemasan produk sayuran dengan bahan kemas plastik pada penyimpanan suhu ruang dan suhu dingin. *Mediagro*, 7(1).
- Mukhlis, A. M. A., Hartulistiyoso, E., & Purwanto, Y. A. (2017). Pengaruh kadar air terhadap beberapa sifat fisik biji lada putih. *Agritech*, 37(1), 16–22.
- Novitasari, R. (2017). Proses respirasi seluler pada tumbuhan. *Prosiding Seminar Nasional Pendidikan Biologi*, 1, 89–96.
- Nugraha, B., Verboven, P., Janssen, S., Wang, Z., & Nicolaï, B. M. (2019). Non-destructive porosity mapping of fruit and vegetables using X-ray CT. *Postharvest Biology and Technology*, 150, 80–88.
- Nugraha, B., Verboven, P., Verlinden, B. E., Verreydt, C., Boone, M., Josipovic, I., & Nicolaï, B. M. (2022). Gas exchange model using heterogeneous diffusivity to study internal browning in ‘Conference’pear. *Postharvest Biology and Technology*, 191, 111985.
- Obenland, D., Cantwell, M., Lobo, R., Collin, S., Sievert, J., & Arpaia, M. L. (2016). Impact of storage conditions and variety on quality attributes and aroma volatiles of pitahaya (*Hylocereus* spp.). *Scientia Horticulturae*, 199, 15–22.
- Patel, B., Tandel, Y. N., Patel, A. H., & Patel, B. L. (2016). Chilling injury in tropical and subtropical fruits: A cold storage problem and its remedies: A



- review. *International Journal of Science, Environment and Technology*, 5(4), 1882–1887.
- 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. *Journal of Food Science and Technology*, 49, 1–21.
- Ponno, Y. Z., Sukainah, A., & Palla, J. (2016). Perubahan Massa Air, Volume, Dan Uji Organoleptik Keripik Buah Dengan Berbagai Variasi Waktu Pada Penggorengan Tekanan Hampa Udara. *Jurnal Pendidikan Teknologi Pertanian*, 2(1). <https://doi.org/https://doi.org/10.26858/jptp.v2i1.5148>
- Prakash, S. A., Hariharan, C., Arivazhagan, R., Sheeja, R., Raj, V. A. A., & Velraj, R. (2021). Review on numerical algorithms for melting and solidification studies and their implementation in general purpose computational fluid dynamic software. *Journal of Energy Storage*, 36, 102341.
- Punitha, V., Boyce, A. N., & Chandran, S. (2009). Effect of storage temperatures on the physiological and biochemical properties of *Hylocereus polyrhizus*. *Southeast Asia Symposium on Quality and Safety of Fresh and Fresh-Cut Produce* 875, 137–144.
- Purnomo, R. A. (2016). Analisis statistik ekonomi dan bisnis dengan SPSS. *Yogyakarta: Fadilatama*.
- Purwanto, E. G. M. (2011). Kajian penyimpanan buah Naga (*Hylocereus costaricensis*) dalam kemasan atmosfer termodifikasi. *Jurnal Keteknikan Pertanian*, 25(2).
- Ritonga, A. M., Furqon, F., & Ifadah, R. N. (2020). Identifikasi Perubahan Sifat Fisik Jambu Biji Merah (*Psidium guajava* L.) Selama Masa Penyimpanan pada Pendingin Evaporatif Termodifikasi. *AGROSAINSTEK: Jurnal Ilmu Dan Teknologi Pertanian*, 4(2), 112–120. <https://doi.org/10.33019/agrosainstek.v4i2.121>
- Rodriguez-Aguilera, R., & Oliveira, J. C. (2009). Review of design engineering methods and applications of active and modified atmosphere packaging systems. *Food Engineering Reviews*, 1, 66–83.
- Rokalla, P., Inbaraj, B. S., Dikkala, P. K., Sridhar, K., Dasi, D. S., Koka, L., Munakala, R., Galipothula, R., Chelli, K. S. R., & Kalletlapally, N. K. (2022). Active-modified atmosphere packaging of ready-to-eat pomegranate (*Punica granatum* L.) arils at ambient temperature for extending shelf-life. *Agriculture*, 12(2), 155.
- Rosmaiti, R. (2021). Harvest Time has an Effect to the Quality of Red Dragon Fruits (*Hylocereus polyrhizus* (Weber) Britton & Rose) during Storage. *Gontor AGROTECH Science Journal*, 7(1), 19–41.
- Santi, I. N., Utama, I. M. S., & Madrini, I. A. G. B. (2021). Pengaruh Suhu dan Waktu Pengeringan terhadap Karakteristik Fisikokimia Buah Naga Merah (*Hylocereus polyrhizus* (Weber) Britton & Rose) Kering. *Jurnal Hortikultura Indonesia*, 12(1), 69–80.
- Schoeman, L., Williams, P., Du Plessis, A., & Manley, M. (2016). X-ray micro-computed tomography (μ CT) for non-destructive characterisation of food microstructure. *Trends in Food Science & Technology*, 47, 10–24.



- Sheng, K., Wei, S., Mei, J., & Xie, J. (2021). Chilling injury, physicochemical properties, and antioxidant enzyme activities of red pitahaya (*Hylocereus polyrhizus*) fruits under cold storage stress. *Phyton*, 90(1), 291–305. <https://doi.org/10.32604/phyton.2020.012985>
- Sudjatha, W., & Wisaniyasa, N. W. (2017). *Fisiologi Dan Teknologi Pascapanen (Buah dan Sayuran)* (II). Udayana University Press.
- Sundari, U. Y., Hidayatullah, M. A., & Fiardilla, F. (2023). Pengaruh Teknik Pengemasan, Jenis Kemasan dan Kondisi Penyimpanan terhadap Sifat Fisik dan Organoleptik pada Buah Apel. *Jurnal Penelitian UPR*, 3(1), 17–23.
- Susanty, A., & Sampepana, E. (2017). Pengaruh masa simpan buah terhadap kualitas sari buah naga merah (*Hylocereus polyrhizus*). *Indonesian Journal of Industrial Research*, 12(2), 76–82.
- Sutrisno, & Purwanto, E. G. M. (2011). Kajian Penyimpanan Buah Naga (*Hylocereus costaricensis*) dalam Kemasan Atmosfer Termodifikasi. *Jurnal Keteknikan Pertanian*, 25(2), 127–132.
- Szpicer, A., Bińkowska, W., Wojtasik-Kalinowska, I., Salih, S. M., & Półtorak, A. (2023). Application of computational fluid dynamics simulations in food industry. *European Food Research and Technology*, 249(6), 1411–1430.
- Thompson, A., & Leach, R. (2018). Introduction to industrial X-ray computed tomography. *Industrial X-Ray Computed Tomography*, 1–23.
- Trieu, N. M., & Thinh, N. T. (2021). Development of grading system based on machine learning for dragon fruit. *Regional Conference in Mechanical Manufacturing Engineering*, 230–243.
- Tuai, P., Tinjauan, S., JUSOH, N. U. R. A. M. A. T., DING, P., & YEAT, C. S. E. A. (2020). Extending post-harvest quality of fresh fig (*Ficus carica L.*) fruit through manipulation of pre-and post-harvest practices: A review. *Sains Malaysiana*, 49(3), 553–560.
- Ulfatimah, R., Wibisono, Y., Nurwahyuningsih, N., & Fadhila, P. T. (2023). Kajian Ozonisasi dalam Mempertahankan Kesegaran Buah Fresh-Cut Melon Orange Meta SGH (Smart Green House) Politeknik Negeri Jember. *Jurnal Keteknikan Pertanian Tropis Dan Biosistem*, 11(2), 176–185.
- Verreydt, C., Verboven, P., Defraeye, T., Piovesan, A., ElGamal, R., Van De Looverbosch, T., Hertog, M., & Nicolai, B. (2022). Multiscale modeling of RQ-DCA storage of different pear cultivars using a hybrid physics-based stochastic approach. *Postharvest Biology and Technology*, 194, 112083.
- Vidhya, M., Varadharaju, N., Kennedy, Z. J., Amirtham, D., & Jesudas, D. M. (2017). Applications of X-ray computed tomography in food processing. *Journal of Food Processing & Technology*, 8(5), 1–2.
- Widjanarko, S. B., Trisnawati, C. H. Y., & Susanto, T. (2000). Changes in respiration, composition and sensory characteristics of rambutan packed with plastic films during storage at low temperature. *Jurnal Teknologi Pertanian*, 1(3).
- Wijayani, A., & Widodo, W. (2005). Usaha Meningkatkan Kualitas Beberapa Varietas Tomat Dengan Sistem Budidaya Hidroponik Increasing Of Tomatoes Quality In Hydroponic Culture. *Ilmu Pertanian*, 12(1), 77–83.



- Wulandari, D., & Ambarwati, E. (2022). Laju Respirasi Buah Tomat (*Lycopersicon esculentum* Mill.) yang Dilapisi dengan Kitosan Selama Penyimpanan. *Vegetalika*, 11(2), 135. <https://doi.org/10.22146/veg.53561>
- Zhena, O. P., Hashima, N., & Maringgala, B. (2020). Quality evaluation of mango using non-destructive approaches: A. *Journal of Agricultural and Food Engineering*, 1, 0003.
- Zou, Q., Opara, L. U., & McKibbin, R. (2006). A CFD modeling system for airflow and heat transfer in ventilated packaging for fresh foods: II. Computational solution, software development, and model testing. *Journal of Food Engineering*, 77(4), 1048–1058.