

DAFTAR PUSTAKA

- Cheigh, C.-I., Chung, E.-Y., & Chung, M.-S. (2012). Enhanced extraction of flavanones hesperidin and narirutin from *Citrus unshiu* peel using subcritical water. *Journal of Food Engineering*, *110*(3), 472–477.
<https://doi.org/10.1016/j.jfoodeng.2011.12.019>
- Cirico, Tatiana. L., & Omaye, S. T. (2006). Additive or synergetic effects of phenolic compounds on human low density lipoprotein oxidation. *Food and Chemical Toxicology*, *44*(4), 510–516. <https://doi.org/10.1016/j.fct.2005.08.025>
- Hernández-Aquino, E., & Muriel, P. (2017). Naringenin and the Liver. In *Liver Pathophysiology* (pp. 633–651). Elsevier.
<https://doi.org/10.1016/B978-0-12-804274-8.00046-1>
- Hou, H.-S., Bonku, E. M., Zhai, R., Zeng, R., Hou, Y.-L., Yang, Z.-H., & Quan, C. (2019). Extraction of essential oil from *Citrus reticulata* Blanco peel and its antibacterial activity against *Cutibacterium acnes* (formerly *Propionibacterium acnes*). *Heliyon*, *5*(12), e02947.
<https://doi.org/10.1016/j.heliyon.2019.e02947>
- Jeon, S. (2004). Antihypercholesterolemic property of naringin alters plasma and tissue lipids, cholesterol-regulating enzymes, fecal sterol and tissue morphology in rabbits*1. *Clinical Nutrition*, *23*(5), 1025–1034.
<https://doi.org/10.1016/j.clnu.2004.01.006>
- Li, C., & Schluesener, H. (2017). Health-promoting effects of the citrus flavanone hesperidin. *Critical Reviews in Food Science and Nutrition*, *57*(3), 613–631.
<https://doi.org/10.1080/10408398.2014.906382>
- Londoño-Londoño, J., Lima, V. R. de, Lara, O., Gil, A., Pasa, T. B. C., Arango, G. J., & Pineda, J. R. R. (2010). Clean recovery of antioxidant flavonoids from citrus peel: Optimizing an aqueous ultrasound-assisted extraction method. *Food Chemistry*, *119*(1), 81–87.
<https://doi.org/10.1016/j.foodchem.2009.05.075>
- Ma, Y., Ye, X., Hao, Y., Xu, G., Xu, G., & Liu, D. (2008). Ultrasound-assisted extraction of hesperidin from Penggan (*Citrus reticulata*) peel. *Ultrasonics Sonochemistry*, *15*(3), 227–232.
<https://doi.org/10.1016/j.ultsonch.2007.03.006>
- Manthey, J. A., & Grohmann, K. (1998). Flavonoids of the Orange Subfamily Aurantioideae. In J. A. Manthey & B. S. Buslig (Eds.), *Flavonoids in the Living System* (Vol. 439, pp. 85–101). Springer US.
https://doi.org/10.1007/978-1-4615-5335-9_7
- Negro, V., Mancini, G., Ruggeri, B., & Fino, D. (2016). Citrus waste as feedstock for bio-based products recovery: Review on limonene case study and energy valorization. *Bioresource Technology*, *214*, 806–815.
<https://doi.org/10.1016/j.biortech.2016.05.006>



- Parhiz, H., Roohbakhsh, A., Soltani, F., Rezaee, R., & Iranshahi, M. (2015). Antioxidant and Anti-Inflammatory Properties of the Citrus Flavonoids Hesperidin and Hesperetin: An Updated Review of their Molecular Mechanisms and Experimental Models: HESPERIDIN AND HESPERETIN AS ANTIOXIDANT AND ANTI-INFLAMMATORY AGENTS. *Phytotherapy Research*, 29(3), 323–331. <https://doi.org/10.1002/ptr.5256>
- Pari, L., & Amudha, K. (2011). Hepatoprotective role of naringin on nickel-induced toxicity in male Wistar rats. *European Journal of Pharmacology*, 650(1), 364–370. <https://doi.org/10.1016/j.ejphar.2010.09.068>
- Satari, B., & Karimi, K. (2018). Citrus processing wastes: Environmental impacts, recent advances, and future perspectives in total valorization. *Resources, Conservation and Recycling*, 129, 153–167. <https://doi.org/10.1016/j.resconrec.2017.10.032>
- Sharma, K., Mahato, N., Cho, M. H., & Lee, Y. R. (2017). Converting citrus wastes into value-added products: Economic and environmently friendly approaches. *Nutrition*, 34, 29–46. <https://doi.org/10.1016/j.nut.2016.09.006>
- Siles, J. A., Vargas, F., Gutiérrez, M. C., Chica, A. F., & Martín, M. A. (2016). Integral valorisation of waste orange peel using combustion, biomethanisation and co-composting technologies. *Bioresource Technology*, 211, 173–182. <https://doi.org/10.1016/j.biortech.2016.03.056>
- Siswandono dan Soekardjo, B., 2000, Kimia Medisinal, Edisi 2, Airlangga University Press, Surabaya.
- Tanaka, T. (1997). Chemoprevention of azoxymethane-induced rat colon carcinogenesis by the naturally occurring flavonoids, diosmin and hesperidin. *Carcinogenesis*, 18(5), 957–965. <https://doi.org/10.1093/carcin/18.5.957>
- Toledo-Guillén, A. R., Higuera-Ciapara, I., García-Navarrete, G., & de la Fuente, J. C. (2010). Extraction of Bioactive Flavonoid Compounds from Orange (*Citrus sinensis*) Peel Using Supercritical CO₂. *Journal of Biotechnology*, 150, 314–314. <https://doi.org/10.1016/j.jbiotec.2010.09.293>
- Tripoli, E., Guardia, M. L., Giammanco, S., Majo, D. D., & Giammanco, M. (2007). Citrus flavonoids: Molecular structure, biological activity and nutritional properties: A review. *Food Chemistry*, 104(2), 466–479. <https://doi.org/10.1016/j.foodchem.2006.11.054>