

## DAFTAR PUSTAKA

- Anggraini, R., & Sugiarti, T. (2022). Desain Kemasan Aktif Untuk Nanas (*Ananas comosus* L. Merr) Terolah Minimal. *Agrofood*, 4(1).
- Benito-González, I., López-Rubio, A., Galarza-Jiménez, P., & Martínez-Sanz, M. (2021). Multifunctional cellulosic aerogels from *Posidonia oceanica* waste biomass with antioxidant properties for meat preservation. *International Journal of Biological Macromolecules*, 185. <https://doi.org/10.1016/j.ijbiomac.2021.06.192>
- Bovi, G. G., Caleb, O. J., Klaus, E., Tintchev, F., Rauh, C., & Mahajan, P. V. (2018). Moisture absorption kinetics of FruitPad for packaging of fresh strawberry. *Journal of Food Engineering*, 223. <https://doi.org/10.1016/j.jfoodeng.2017.10.012>
- Giannakourou, M. C., & Tsironi, T. N. (2021). Application of processing and packaging hurdles for fresh-cut fruits and vegetables preservation. In *Foods* (Vol. 10, Issue 4). <https://doi.org/10.3390/foods10040830>
- Gouvêa, D. M., Mendonça, R. C. S., Lopez, M. E. S., & Batalha, L. S. (2016). Absorbent food pads containing bacteriophages for potential antimicrobial use in refrigerated food products. *LWT*, 67. <https://doi.org/10.1016/j.lwt.2015.11.043>
- Han, Y., Yu, M., & Wang, L. (2018). Physical and antimicrobial properties of sodium alginate/carboxymethyl cellulose films incorporated with cinnamon essential oil. *Food Packaging and Shelf Life*, 15. <https://doi.org/10.1016/j.fpsl.2017.11.001>
- Jalali, A., Rux, G., Linke, M., Geyer, M., Pant, A., Saengerlaub, S., & Mahajan, P. (2019). Application of humidity absorbing trays to fresh produce packaging: Mathematical modeling and experimental validation. *Journal of Food Engineering*, 244. <https://doi.org/10.1016/j.jfoodeng.2018.09.006>
- Kang, J. H., & Song, K. Bin. (2019). Antibacterial activity of the noni fruit extract against *Listeria monocytogenes* and its applicability as a natural sanitizer for the washing of fresh-cut produce. *Food Microbiology*, 84. <https://doi.org/10.1016/j.fm.2019.103260>
- Komala, O., Noorlaela, E., & Dhiasmi, A. (2018). Uji Antibakteri Dan Formulasi Sediaan Masker Anti Jerawat Yang Mengandung Kayu Manis (*Cinnamomum burmanni* Nees & T. Nees). *Ekologia*, 18(1).
- Liu, T., Wang, J., Chi, F., Tan, Z., & Liu, L. (2020). Development and characterization of novel active chitosan films containing fennel and

peppermint essential oils. *Coatings*, 10(10).  
<https://doi.org/10.3390/coatings10100936>

Lum, M. S., & Norazira, M. A. (2011). Effects of Hot Water, Submergence Time and Storage Duration on Quality of Dragon Fruit (*Hylocereus polyrhizus*). *Journal of Agricultural Science*, 3(1). <https://doi.org/10.5539/jas.v3n1p146>

Luo, J., Xia, G., Liu, L., Ji, A., & Luo, Q. (2022). Fabrication of Chitosan/Hydroxyethyl Cellulose/TiO<sub>2</sub> Incorporated Mulberry Anthocyanin 3D-Printed Bilayer Films for Quality of Litchis. *Foods*, 11(20). <https://doi.org/10.3390/foods11203286>

Lutfiyah, I., Sudarti, S., & Bektiarso, S. (2022). Analisis Perubahan Ph Dan Tekstur Daging Buah Naga Merah (*Hylocereus Polyrrhizus*) oleh Pengaruh Paparan Medan Magnet Extremely Low Frequency (ELF). *ORBITA: Jurnal Pendidikan Dan Ilmu Fisika*, 8(1). <https://doi.org/10.31764/orbita.v8i1.8609>

Ma, Q., Zhang, Y., Critzer, F., Davidson, P. M., Zivanovic, S., & Zhong, Q. (2015). Physical, mechanical, and antimicrobial properties of chitosan films with microemulsions of cinnamon bark oil and soybean oil. *Food Hydrocolloids*, 52. <https://doi.org/10.1016/j.foodhyd.2015.07.036>

Marganingsih, A., & Putra, E. T. S. (2021). Pengaruh Konsentrasi Kitosan Udang dan Kepiting sebagai *Edible Coating* terhadap Mutu dan Daya Simpan Tomat Ceri (*Solanum lycopersicum* var. *Cerasiforme*). *Vegetalika*, 10(1). <https://doi.org/10.22146/veg.53519>

Muin, R., Anggraini, D., & Malau, F. (2017). Karakteristik Fisik Dan Antimikroba Edible Film Dari Tepung Tapioka Dengan Penambahan Gliserol Dan Kunyit Putih. *Jurnal Teknik Kimia*, 23(3).

Muzafri, A. (2019). Uji Aktivitas Antimikroba Ekstrak Andaliman (*Zanthoxylum acanthopodium* DC.) pada *Staphylococcus aureus*. *Jurnal Sungkai*, 7.

Nimitkeatkai, H., & Kulthip, J. (2016). Effect of sequential UV-C irradiation on microbial reduction and quality of fresh-cut dragon fruit. *International Food Research Journal*, 23(4).

Oliveira, M., Abadias, M., Usall, J., Torres, R., Teixidó, N., & Viñas, I. (2015). Application of modified atmosphere packaging as a safety approach to fresh-cut fruits and vegetables - A review. In *Trends in Food Science and Technology* (Vol. 46, Issue 1). <https://doi.org/10.1016/j.tifs.2015.07.017>

Otoni, C. G., Espitia, P. J. P., Avena-Bustillos, R. J., & McHugh, T. H. (2016). Trends in antimicrobial food packaging systems: Emitting sachets and absorbent pads. In *Food Research International* (Vol. 83). <https://doi.org/10.1016/j.foodres.2016.02.018>

- Patrignani, F., Siroli, L., Gardini, F., & Lanciotti, R. (2016). Contribution of two different packaging material to microbial contamination of peaches: Implications in their microbiological quality. *Frontiers in Microbiology*, 7(JUN). <https://doi.org/10.3389/fmicb.2016.00938>
- Ren, T., Hayden, M., Qiao, M., Huang, T. S., Ren, X., & Weese, J. (2018). Absorbent Pads Containing N-Halamine Compound for Potential Antimicrobial Use for Chicken Breast and Ground Chicken. *Journal of Agricultural and Food Chemistry*, 66(8). <https://doi.org/10.1021/acs.jafc.7b05191>
- Reppi, N. B., Mambo, C., & Wuisan, J. (2016). Uji efek antibakteri ekstrak kulit kayu manis (*Cinnamomum burmannii*) terhadap *Escherichia coli* dan *Streptococcus pyogenes*. *Jurnal E-Biomedik*, 4(1). <https://doi.org/10.35790/ebm.4.1.2016.12204>
- Ribeiro-Santos, R., Andrade, M., & Sanches-Silva, A. (2017). Application of encapsulated essential oils as antimicrobial agents in food packaging. In *Current Opinion in Food Science* (Vol. 14). <https://doi.org/10.1016/j.cofs.2017.01.012>
- Rozenblit, B., Tenenbaum, G., Shagan, A., Corem Salkmon, E., Shabtay-Orbach, A., & Mizrahi, B. (2018). A new volatile antimicrobial agent-releasing patch for preserving fresh foods. *Food Packaging and Shelf Life*, 18. <https://doi.org/10.1016/j.fpsl.2018.11.003>
- Setyowati, W. A. E., Susanti VH, E., Alviah, I., & Wardani, M. K. (2019). Cinnamon Oil as an Antibacterial Agent on Natural Paper from Banana Peel (*Musa paradisiaca* Linn.). *JKPK (Jurnal Kimia Dan Pendidikan Kimia)*, 4(1), 42. <https://doi.org/10.20961/jkpk.v4i1.26120>
- Valizadeh, S., Naseri, M., Babaei, S., Hosseini, S. M. H., & Imani, A. (2019). Development of bioactive composite films from chitosan and carboxymethyl cellulose using glutaraldehyde, cinnamon essential oil and oleic acid. *International Journal of Biological Macromolecules*, 134. <https://doi.org/10.1016/j.ijbiomac.2019.05.071>
- Youssef, A. M., Abou-Yousef, H., El-Sayed, S. M., & Kamel, S. (2015a). Mechanical and antibacterial properties of novel high performance chitosan/nanocomposite films. *International Journal of Biological Macromolecules*, 76. <https://doi.org/10.1016/j.ijbiomac.2015.02.016>
- Youssef, A. M., Abou-Yousef, H., El-Sayed, S. M., & Kamel, S. (2015b). Mechanical and antibacterial properties of novel high performance chitosan/nanocomposite films. *International Journal of Biological Macromolecules*, 76. <https://doi.org/10.1016/j.ijbiomac.2015.02.016>

- Yousuf, B., Qadri, O. S., & Srivastava, A. K. (2018). Recent developments in shelf-life extension of fresh-cut fruits and vegetables by application of different edible coatings: A review. In *LWT* (Vol. 89). <https://doi.org/10.1016/j.lwt.2017.10.051>
- Yunilawati, R., Rahmi, D., Handayani, W., & Imawan, C. (2021). Minyak Atsiri Sebagai Bahan Antimikroba dalam pengawetan bahan. *Unnes.Ac.Id*.