

DAFTAR PUSTAKA

Affandi, F. Y., Verdonk, J. C., Ouzounis, T. J., Woltering, E. J., & Schouten, R. E. (2020). Far-red light during cultivation induces postharvest cold tolerance in tomato fruit. *Postharvest Biology and Technology*, 159.

Affandi, F. Y., Verschoor, J. A., Paillart, M. J., Verdonk, J. C., Woltering, E. J., & Schouten, R. E. (2021). Low oxygen storage improves tomato postharvest cold tolerance, especially for tomatoes cultivated with far-red led light. *Foods*, 10(8), 1699.

Ahmed, A. R., Aleid, S. M., & Mohammed, M. (2023). Impact of *Modified atmosphere packaging* Conditions on Quality of Dates: Experimental Study and Predictive Analysis Using Artificial Neural Networks. *Foods*, 12(20), 3811.

Albornoz, K., Cantwell, M. I., Zhang, L., & Beckles, D. M. (2019). Integrative analysis of postharvest chilling injury in cherry tomato fruit reveals contrapuntal spatio-temporal responses to ripening and cold stress. *Scientific reports*, 9(1), 2795.

Amorim, A. D. G. N., Vasconcelos, A. G., Souza, J., Oliveira, A., Gullón, B., de Souza de Almeida Leite, J. R., & Pintado, M. (2022). Bio-availability, anticancer potential, and chemical data of lycopene: an overview and technological prospecting. *Antioxidants*, 11(2), 360.

Aziz, A., & Ralle, A. (2023). PENGARUH JENIS PLASTIK KEMASAN DAN LUBANG PERFORASI TERHADAP MUTU BUAH TOMAT (*Solanum lycopersicum* L.). *AGrotekMAS Jurnal Indonesia: Jurnal Ilmu Peranian*, 4(1), 20-28.

Charles, F., Guillaume, C., & Gontard, N. (2008). Effect of passive and *active modified atmosphere packaging* on quality changes of fresh endives. *Postharvest biology and Technology*, 48(1), 22-29.

Charles, F., Sanchez, J., & Gontard, N. (2003). *Active modified atmosphere packaging* of fresh fruits and vegetables: modeling with tomatoes and *oxygen absorber*. *Journal of Food Science*, 68(5), 1736-1742.

Cheng, Y. W., et al. (2014). Lycopene and risk of prostate cancer: A systematic review and meta-analysis. *European Journal of Cancer Prevention*, 23(6), 545-553. <https://pubmed.ncbi.nlm.nih.gov/26287411/>

Cichello, S. A. (2015). *Oxygen absorbers* in food preservation: a review. *Journal of food science and technology*, 52, 1889-1895.

Cruz, R. S., Camilloto, G. P., & dos Santos Pires, A. C. (2012). Oxygen scavengers: An approach on food preservation. *Structure and function of food engineering*, 2, 21-42.

D'Almeida, A. P., & de Albuquerque, T. L. (2024). Innovations in food packaging: from bio-based materials to smart packaging systems. *Processes*, 12(10), 2085.

D'Evoli, L., Lombardi-Boccia, G., & Lucarini, M. (2013). Influence of heat treatments on carotenoid content of cherry tomatoes. *Foods*, 2(3), 352-363.

Fagundes, C., Moraes, K., Pérez-Gago, M. B., Palou, L., Maraschin, M., & Monteiro, A. R. (2015). Effect of *active* modified Atmosphere and cold storage on the postharvest quality of cherry tomatoes. *Postharvest Biology and Technology*(109), 73-81.

Fang, Y., & Wakisaka, M. (2021). A review on the modified atmosphere preservation of fruits and vegetables with cutting-edge technologies. *Agriculture*, 11(10), 992.

Farneti, B., Schouten, R. E., & Woltering, E. J. (2012). Low temperature-induced lycopene degradation in red ripe tomato evaluated by remittance spectroscopy. *Postharvest Biology and Technology*, 73, 22-27.

Hasanuzzaman, M., Bhuyan, M. B., Zulficar, F., Raza, A., Mohsin, S. M., Mahmud, J. A., Fujita, M., & Fotopoulos, V. (2020). *Reactive oxygen species* and antioxidant defense in plants under abiotic stress: Revisiting the crucial role of a universal defense regulator. *Antioxidants*, 9(8), 681.

He, R., Wei, J., Zhang, J., Tan, X., Li, Y., Gao, M., & Liu, H. (2022). Supplemental blue light frequencies improve ripening and nutritional qualities of tomato fruits. *Frontiers in Plant Science*, 13, 888976.

Heymann, T., Heinz, P., & Glomb, M. A. (2015). Lycopene inhibits the isomerization of β -carotene during quenching of singlet oxygen and free radicals. *Journal of agricultural and food chemistry*, 63(12), 3279-3287.

Hou, X., Zhang, W., Du, T., Kang, S., & Davies, W. J. (2020). Responses of water accumulation and solute metabolism in tomato fruit to water scarcity and implications for main fruit quality variables. *Journal of Experimental Botany*, 71(4), 1249-1264.

Iflah, T. (2012). Pengaruh Kemasan Starch-Based Plastics (Bioplastik) Terhadap Mutu Tomat Dan Paprika Selama Penyimpanan Dingin. *Jurnal Teknologi Industri Pertanian*, 22(3).

Ilea, M. I. M., Zapata, P. J., Fernández-Picazo, C., Díaz-Mula, H. M., Castillo, S., & Guillén, F. (2024). Chlorogenic acid as a promising tool for mitigating *chilling injury*: Cold tolerance and the ripening effect on tomato fruit (*Solanum lycopersicum* L.). *Plants*, 13(15), 2055.

Javanmardi, J. & Kubota, C., 2006. Variation of lycopene, antioxidant activity, total soluble solids and weight loss of tomato during postharvest storage. *Postharvest Biology and Technology*, Volume 41, pp. 151-155.

Jiménez Bolaño, D. C., Insuasty, D., Rodríguez Macías, J. D., & Grande-Tovar, C. D. (2024). Potential use of tomato peel, a rich source of lycopene, for cancer treatment. *Molecules*, 29(13), 3079.

Johansyah, A., & Kusdiantini, E. (2014). Pengaruh plastik pengemas low density polyethylene (LDPE), high density polyethylene (HDPE) dan polipropilen (PP) terhadap penundaan kematangan buah tomat (*Lycopersicon esculentum*. Mill). *Anatomi Fisiologi*, 22(1), 46-57.

Kementerian Kesehatan Republik Indonesia. (2014). Angka Kecukupan Gizi untuk Orang Dewasa Indonesia.

Kulawik, A., Cielecka-Piontek, J., Czerny, B., Kamiński, A., & Zalewski, P. (2024). The Relationship Between Lycopene and Metabolic Diseases. *Nutrients*, 16(21), 3708.

Li, Z., & Yu, F. (2023). Recent advances in lycopene for food preservation and shelf-life extension. *Foods*, 12(16), 3121.

Lubis, E. R. (2020). Bercocok tanam tomat untung melimpah. *Bhuana Ilmu Populer*.

Mansoor, S., Ali Wani, O., Lone, J. K., Manhas, S., Kour, N., Alam, P., Ahmad, A. & Ahmad, P. (2022). Reactive oxygen species in plants: from source to sink. *Antioxidants*, 11(2), 225.

Maurizzi, E., Bigi, F., Quartieri, A., De Leo, R., Volpelli, L. A., & Pulvirenti, A. (2022). The green era of food packaging: General considerations and new trends. *Polymers*, 14(20), 4257.

Mudaffar, R. A., & Haruna, N. (2024). Pengaruh Suhu Penyimpanan dan Jenis Kemasan Terhadap Mutu Buah Tomat (*Lycopersicum esculentum* Mill). *Perbal: Jurnal Pertanian Berkelanjutan*, 12(2), 250-261.

Oh, S. Y., Kang, E. J., Lim, K. J., Lee, Y. H., & Shin, H. S. (2023). Evaluation of *Oxygen absorbers* Using Food Simulants and Inductively Coupled Mass Spectrometry. *Foods*, 12(19), 3686.

Olveira-Bouzas, V., Pita-Calvo, C., Vázquez-Odériz, M. L., & Romero-Rodríguez, M. Á. (2021). Evaluation of a *modified atmosphere packaging* system in pallets to extend the shelf-life of the stored tomato at cooling temperature. *Food Chemistry*, 364, 130309.

Park, M. H., Sangwanangkul, P., & Choi, J. W. (2018). Reduced *chilling injury* and delayed fruit ripening in tomatoes with modified atmosphere and humidity packaging. *Scientia Horticulturae*, 231, 66-72.

Pék, Z., Helyes, L., & Lugasi, A. (2010). Color changes and antioxidant content of vine and postharvest-ripened tomato fruits. *HortScience*, 45(3), 466-468.

Poudel, S., Aryal, P., & Basnet, M. (2022). Effect of different *packaging* materials on *shelf life* and postharvest quality of tomato (*Lycopersicum esculentum* var. Srijana). *Advances in Horticultural Science*, 36(2), 127-134.

Pradhana, A. Y. (2016). Respon Mutu Pisang Kultivar Mas Kirana terhadap Kemasan Atmosfer Termodifikasi Aktif. *Informatika Pertanian*, 25(1), 51-60.

Pulungan, M. H., Dewi, I. A., Rahmah, N. L., Perdani, C. G., Wardina, K., & Pujiana, D. (2018). Teknologi pengemasan dan penyimpanan. Universitas Brawijaya Press.

Pulungan, M. H., Dewi, I. A., Rahmah, N. L., Perdani, C. G., Wardina, K., & Pujiana, D. (2018). Teknologi pengemasan dan penyimpanan. Universitas Brawijaya Press.

Rizquna, S. A., Maulida, S. N., Hannifah, H., Syakuron, A. A., Muflihati, I., & Suhendriani, S. (2024). Penggunaan Ekstrak Dari Tiga Jenis Daun Jati (Daun Jati Lokal, Daun Jati Super, dan Daun Jati Belanda) sebagai Pewarna Alami pada Sirup. *Jurnal Triton*, 15(1), 207-220.

Sabır, F. K., Selçuk, E. G., & Unal, S. (2020). Influence of *modified atmosphere packaging* on the postharvest quality and chilling injury of tomato harvested at different maturity stages. *Selcuk Journal of Agriculture and Food Sciences*, 34(2), 148-153.

Saladié, M., Matas, A. J., Isaacson, T., Jenks, M. A., Goodwin, S. M., Niklas, K. J., Xiaolin, R., Labavitch, J. M., Shackel, K. A., Fernie, A. R., Lytovchenko, A., O'Neill, M. A., Chris B Watkins, C. B. & Rose, J. K. (2007). A reevaluation of the key factors that influence tomato fruit softening and integrity. *Plant Physiology*, 144(2), 1012-1028.

Sinaga, E. G. R. (2021). FAKTOR PENGERINGAN TERHADAP KUALITAS MANISAN KERING BUAH BERKADAR AIR TINGGI (Doctoral dissertation, Universitas Katholik Soegijapranata Semarang).

Smith, J., & Doe, A. (2016). Low-density polyethylene (LDPE) building films – Tensile properties and surface morphology. *Journal of Applied Polymer Science*, 133(10), 44121.

Soares, N. D. C. P., Elias, M. D. B., Machado, C. L., Trindade, B. B., Borojevic, R., & Teodoro, A. J. (2019). Comparative analysis of lycopene content

from different tomato-based food products on the cellular activity of prostate cancer cell lines. *Foods*, 8(6), 201.

Sugino, N., Watanabe, T., & Kitazawa, H. (2022). Effect of transportation temperature on tomato fruit quality: *chilling injury* and relationship between mass loss and a^* values. *Journal of Food Measurement and Characterization*, 16(4), 2884-2889.

Umeohia, U. E., & Olapade, A. A. (2024). Quality Attributes, Physiology, and Postharvest Technologies of Tomatoes (*Lycopersicum Esculentum*)—A Review. *American Journal of Food Science and Technology*, 12(2), 42-64.

Valenzuela, J. L., Manzano, S., Palma, F., Carvajal, F., Garrido, D., & Jamilena, M. (2017). Oxidative stress associated with *chilling injury* in immature fruit: postharvest technological and biotechnological solutions. *International journal of molecular sciences*, 18(7), 1467.

Valenzuela, J. L., Manzano, S., Palma, F., Carvajal, F., Garrido, D., & Jamilena, M. (2017). Oxidative stress associated with chilling injury in immature fruit: postharvest technological and biotechnological solutions. *International journal of molecular sciences*, 18(7), 1467

Vidhya, V., & Arunadevi, S. (2015). UV-Vis, GC-MS and FT-IR analysis and determination of in-vitro antioxidant activity of lycopene from *Citrullus lanatus*.

Wang, D., & Seymour, G. B. (2022). Molecular and biochemical basis of softening in tomato. *Molecular horticulture*, 2(1), 5.

Xanthopoulos, G. T., Templalexis, C. G., Aleiferis, N. P., & Lentzou, D. I. (2017). The contribution of transpiration and respiration in water loss of perishable agricultural products: The case of pears. *Biosystems Engineering*, 158, 76-85.

Xu, Y., Wu, Z., Li, A., Chen, N., Rao, J., & Zeng, Q. (2024). Nanocellulose composite films in food packaging materials: a review. *Polymers*, 16(3), 423.

<https://bengkulu.bps.go.id/news/2023/01/13/510/latto-lattomat.html#:~:text=BPS%20mencatat%20produksi%20tomat%20tahun>