

Daftar Pustaka

- Abang Heilman, D. N. A., Zamakshshari, N. H., Yi Mian, V. J., Chee Hui, A. Y., Lizazman, M. A., & Ahmad, F. B. (2024). Soulaxanthone, a new xanthone derivative from *Calophyllum soulattri*. *Natural Product Research*, 0(0), 1–7. <https://doi.org/10.1080/14786419.2024.2345752>
- Abbas J. (2019). Anti-oxidant and anti-bacterial activities of 11 *Calophyllum* species from Indonesia. *Journal of Microbial Systematics and Biotechnology*, (1), 1–12.
- Adisetya, E., Wahyu Krisdiarto, A., & Teknologi Dan, J. (n.d.). Preservative of Coconut Sap Shelf Life derived from Mangosteen Yellow Latex. *JITIPARI*, 7(1), 59–67.
- Aditya Pratama Putra, Kintan Nur Romadhona, Rosiana Sofia Anggraeni, Ai Rian Julyanti, Retno Fitri Widiastuti, & Diniatik. (2019). Guava Leaves, Corn Cobs, And Mangosteen Peels As Antioxidants And National Standardized Natural Preservatives For Coconut Brown Sugar. *Asian Journal of Pharmaceutical and Clinical Research*, 79–82. <https://doi.org/10.22159/ajpcr.2019.v12i9.29216>
- Akdemir Evrendilek, G. (2022). Application of antioxidants in beverages. In *Value-Addition in Beverages through Enzyme Technology* (pp. 199–216). Elsevier. Scopus. <https://doi.org/10.1016/B978-0-323-85683-6.00016-8>
- Ali, A., Cottrell, J. J., & Dunshea, F. R. (2022). LC-MS/MS Characterization of Phenolic Metabolites and Their Antioxidant Activities from Australian Native Plants. *Metabolites*, 12(11). Scopus. <https://doi.org/10.3390/metabo1211016>
- Asghar, M. T., Yusof, Y., Mokhtar, M. N., Yaacob, M. E., Ghazali, H., Varith, J., Chang, L. S., & Manaf, Y. N. A. (2020). Processing of Coconut Sap into Sugar Syrup using Rotary Evaporation, Microwave and Open-Heat Evaporation Techniques. *Journal of the Science of Food and Agriculture*, null, null. <https://doi.org/10.1002/jsfa.10446>
- Asghar, M. T., Yusof, Y., Mokhtar, M., Ya'acob, M. E., Ghazali, H., Chang, L. S., & Manaf, Y. N. A. (2019). Coconut (*Cocos nucifera* L.) sap as a potential source of sugar: Antioxidant and nutritional properties. *Food Science & Nutrition*, 8, 1777–1787. <https://doi.org/10.1002/fsn3.1191>
- Asghar, M. T., Yusof, Y., Noriznan, M. M., Ya'acob, M. E., Ghazali, H., Chang, L. S., & Manaf, Y. N. A. (2020). Effect of processing method on vitamin profile, antioxidant properties and total phenolic content of coconut (*Cocos*

nucifera L.) sugar syrup. *International Journal of Food Science & Technology*, <https://doi.org/10.1111/ijfs.14529>

Bhatnagar, A. S., & Kulshrestha, R. (2017). Natural antioxidants: Occurrence and their role in food preservation. In *Natural Antioxidants: Applications in Foods of Animal Origin* (pp. 39–94). Apple Academic Press. Scopus. <https://doi.org/10.1201/9781315365916-3>

Br.Purba, R. A., & Idris, M. (2023). Utilization of Coconut coir and Guava Leaves For The Natural Preservation of Palm Sugar. *Jurnal Biologi Tropis*, 23(1), 147–154. <https://doi.org/10.29303/jbt.v23i1.4557>

Bupu, M. D., Inggritha, M., Bessi, T., Lenggu, M. Y., Shitta, O., 1d 1 Program Studi, S., Poltekkes, F., & Kupang, K. (n.d.). Perbandingan Kadar Flavonoid Total Ekstrak Daun Kelor (*Moringa Oleifera* L.) Berdasarkan Lama Maserasi. In *Jurnal FarmasiKoe* (No. 2; Vol. 5, pp. 22–29).

Cabral, I., Oldoni, T. L. C., Prado, A., Bezerra, R., Alencar, S. M., Ikegaki, M., & Rosalen, P. (2009). Phenolic Composition, Antibacterial And Antioxidant Activities Of Brazilian Red Propolis [composição Fenólica, Atividade Antibacteriana E Antioxidante Da Própolis Vermelha Brasileira]. *Scopus*, <https://doi.org/10.1590/S0100-40422009000600031>

Chemat, F., Rombaut, N., Sicaire, A. G., Meullemiestre, A., Fabiano-Tixier, A. S., & Abert-Vian, M. (2017, January). Ultrasound assisted extraction of food and natural products. Mechanisms, techniques, combinations, protocols and applications. A review. In *Ultrasonics Sonochemistry* (Vol. 34, pp. 540–560). Elsevier B.V. <https://doi.org/10.1016/j.ultsonch.2016.06.035>

Chemat, F., Vian, M. A., & Cravotto, G. (2012). Green extraction of natural products: Concept and principles. *International Journal of Molecular Sciences*, 13(7), 8615–8627. <https://doi.org/10.3390/ijms13078615>

Chinnamma, M., Bhasker, S., Hari, M. B., Sreekumar, D., & Madhav, H. (2019). Coconut Neera—A Vital Health Beverage from Coconut Palms: Harvesting, Processing and Quality Analysis. *Beverages*, <https://doi.org/10.3390/BEVERAGES5010022>

Daglia, M. (2012, April). Polyphenols as antimicrobial agents. In *Current Opinion in Biotechnology* (Vol. 23, Issue 2, pp. 174–181). <https://doi.org/10.1016/j.copbio.2011.08.007>

Daris, A., Umami; Syam, Husain; Sukainah. (2023). Uji Daya Hambat serta Penentuan Minimum Inhibitor Concentration (MIC) Dan Minimum Bactericidal Concentration (MBC) Ekstrak Daun Bidara Terhadap Bakteri Patogen Resistance Test and Determination of Minimum Inhibitor

Concentration (MIC) And Minimum Bacteric. *Jurnal Pendidikan Teknologi Pertanian*, 9(2), 223–234.

Daris, U. S., Syam, H., & Sukainah, A. (2023). Uji Daya Hambat serta Penentuan Minimum Inhibitor Concentration (MIC) Dan Minimum Bactericidal Concentration (MBC) Ekstrak Daun Bidara Terhadap Bakteri Patogen. *Jurnal Pendidikan Teknologi Pertanian*, 9(2), 223–234. <https://doi.org/10.26858/jtp.v9i2.682>

Das, R., Kani, D., Afrin, A., Narayanan, M., & Saravana, P. (2025). Revolutionizing the synergistic effect of filtration , pasteurization and bio-preservative on quality and microbiological shelf life of palm sap. *Food and Humanity*, 4(January), 100588. <https://doi.org/10.1016/j.foohum.2025.100588>

Dharmawan, B., Satriani, R., Prasetyo, K., Budiyoko, Widowati, E. H., & Widiyanti, S. H. (2025). Developing the agricultural commodities on regional scale: An initiative corporation at development area districts in Central Java, Indonesia. *IOP Conference Series: Earth and Environmental Science*, 1518(1). <https://doi.org/10.1088/1755-1315/1518/1/012010>

Diwathe, M. C., J., A., & Mazumdar, B. (2024). Optimization of ultrasound-assisted extraction of phenolics from *Cordia dichotoma* leaves using response surface methodology. *Chemical Engineering Research and Design*, 208, 572–587. <https://doi.org/10.1016/j.cherd.2024.07.016>

Eze, C. N., Aduba, C. C., Ezema, B. O., Ayoka, T. O., Nnadi, C. O., & Onyeaka, H. (2025). The role of antioxidants in food safety and preservation: Mechanisms, applications, and challenges. *Cogent Food and Agriculture*, 11(1). Scopus. <https://doi.org/10.1080/23311932.2025.2591436>

Fajriaty, I., Setyaningrum, R., Studi Farmasi, P., Kedokteran, F., Tanjungpura, U., & Hadari Nawawi Pontianak, J. H. (2018). *Skrining Fitokimia Dan Analisis Kromatografi Lapis Tipis Dari Ekstrak Etanol Daun Bintangur (Calophyllum soulattri Burm. F.)*.

Femi, B. M. R., Malhija, N., Mary, T., & Kumaran, T. (2020). *Coconut (Cocos nucifera) Inflorescence Sap Nutritional Characteristics and Health Effects*. <https://doi.org/10.51152/JBARBIOMED.V6I1.9>

Fernandes, F. H. A., & Salgado, H. R. N. (2016). Gallic Acid: Review of the Methods of Determination and Quantification. *Critical Reviews in Analytical Chemistry*, 46(3), 257–265. Scopus. <https://doi.org/10.1080/10408347.2015.1095064>

Flieger, J., & Flieger, M. (2020). The [DPPH•/DPPH-H]-HPLC-DAD Method on Tracking the Antioxidant Activity of Pure Antioxidants and Goutweed

- (*Aegopodium podagraria* L.) Hydroalcoholic Extracts. *Molecules*, 25, <https://doi.org/10.3390/molecules25246005>
- Gallorini, M., Carradori, S., Resende, D. I. S. P., Saso, L., Ricci, A., Palmeira, A., Cataldi, A., Pinto, M., & Sousa, E. (2022). Natural and Synthetic Xanthone Derivatives Counteract Oxidative Stress via Nrf2 Modulation in Inflamed Human Macrophages. *International Journal of Molecular Sciences*, 23(21). <https://doi.org/10.3390/ijms232113319>
- Gautam, V. S., Kumari, P., Jaiswara, P. K., Kumar, A., & Kharwar, R. N. (2024). Antioxidant and cytotoxic activity of Rutin isolated from *Nigrospora sphaerica*, an *Euphorbia hirta* based endophytic fungus. *Process Biochemistry*, 142, 184–193. Scopus. <https://doi.org/10.1016/j.procbio.2024.04.019>
- Ghorbani, M., Oral, O., Ekici, S., Gozuacik, D., & Kosar, A. (2016). Review on Lithotripsy and Cavitation in Urinary Stone Therapy. *IEEE Reviews in Biomedical Engineering*, 9, 264–283. Scopus. <https://doi.org/10.1109/RBME.2016.2573381>
- Grillon, A., Chabaud, A., Zambardi, G., Caniaux, I., & Jehl, F. (2019). Breakpoint to MIC quotient: A parameter to rapidly evaluate the in vitro bactericidal activity of β -lactams on Enterobacteriaceae. *International Journal of Antimicrobial Agents*, 53(5), 674–677. Scopus. <https://doi.org/10.1016/j.ijantimicag.2019.01.013>
- Gultom, D. K., Saraswati, I., & Sasikirana, W. (2021). Penetapan Kandungan Fenolik Total dan Uji Aktivitas Antioksidan Fraksi Etil Asetat Ekstrak Etanolik Kubis Ungu (*Brassica oleraceae* var. *Capitata* L.). *Generics : Journal of Research in Pharmacy*, 1(2), 79–87.
- Haryanti, P., Handayani, I., & Sulisty, S. B. (2023). The Chemical Composition of Coconut Sap at Different Tapping Condition. In Abduh S.B.M., Al-Baarri A.N., & Mulyani S. (Eds.), *AIP Conf. Proc.* (Vol. 2586). American Institute of Physics Inc. Scopus. <https://doi.org/10.1063/5.0107040>
- Hebbar, K., Arivalagan, M., Pavithra, K. C., Roy, T. K., Gopal, M., Shivashankara, K., & Chowdappa, P. (2020). Nutritional profiling of coconut (*Cocos nucifera* L.) inflorescence sap collected using novel coco-sap chiller method and its value added products. *Journal of Food Measurement and Characterization*, 14, 2703–2712. <https://doi.org/10.1007/s11694-020-00516-y>
- Hebbar, K. B., Arivalagan, M., Manikantan, M. R., Mathew, A. C., Thamban, C., Thomas, G. V., & Chowdappa, P. (2015). Coconut inflorescence sap and its value addition as sugar-collection techniques, yield, properties and market perspective. In *CURRENT SCIENCE* (No. 8; Vol. 109).

- Ismed, F., Desti, W. N., Arifa, N., Rustini, R., & Putra, D. P. (2021). *TLC-Bioautographic and LC-MS/MS Detection of Antimicrobial Compounds from Four Semipolar Extracts of Cladonia Species*: 2nd International Conference on Contemporary Science and Clinical Pharmacy 2021 (ICCSCP 2021), Padang, Indonesia. <https://doi.org/10.2991/ahsr.k.211105.008>
- Kamal, I., Ashfaq, U. A., Hayat, S., Aslam, B., Sarfraz, M. H., Yaseen, H., Rajoka, M. S. R., Shah, A. A., & Khurshid, M. (2023). Prospects of antimicrobial peptides as an alternative to chemical preservatives for food safety. *Biotechnology Letters*, 45(2), 137–162. Scopus. <https://doi.org/10.1007/s10529-022-03328-w>
- Karseno, Erminawati, Yanto, T., Setyawati, R., & Haryanti, P. (2018). Effect of pH and temperature on browning intensity of coconut sugar and its antioxidant activity. *Food Research*, 2(1), 32–38. [https://doi.org/10.26656/fr.2017.2\(1\).175](https://doi.org/10.26656/fr.2017.2(1).175)
- Karseno, Setyawati, R., Haryanti, P., & Yanto, T. (2021). Addition of selected ginger extract on total phenolic, antioxidant and sensory properties of the syrup coconut sap (Ginger – SCS). *Food Research*, 5(6), 283–289. [https://doi.org/10.26656/fr.2017.5\(6\).750](https://doi.org/10.26656/fr.2017.5(6).750)
- Khristi, A., Jha, L. L., & Dharamsi, A. (2022). RP-HPLC Method Development and Validation for Simultaneous Estimation of Thymol, Eugenol and Alliin in Bulk and Novel Nanoformulation. *Research Journal of Pharmacy and Technology*, <https://doi.org/10.52711/0974-360x.2022.00972>
- Kodaparthi, A., Susmitha, B., Prasad, S., Chinni, N., & Bastipati, S. B. (2024). Natural antimicrobials in food packaging and preservation. In *Antimicrobials for Sustainable Food Storage* (pp. 37–59). CRC Press. Scopus. <https://doi.org/10.1201/9781003288503-4>
- Krzysztoforska, K., Mirowska-Guzel, D., & Widy-Tyszkiewicz, E. (2019). Pharmacological effects of protocatechuic acid and its therapeutic potential in neurodegenerative diseases: Review on the basis of in vitro and in vivo studies in rodents and humans. *Nutritional Neuroscience*, 22(2), 72–82. Scopus. <https://doi.org/10.1080/1028415X.2017.1354543>
- Kumar, A. S. M., Geetha, V., & Kumar, G. S. (2022). Impact of phenolic concentrate from tender coconut water and coconut testa on high fat cholesterol fed C57BL6 mice. *Journal of Food Science and Technology*, 59(4), 1299–1306. <https://doi.org/10.1007/s13197-021-05138-w>
- Kumar, K., Srivastav, S., & Sharanagat, V. S. (2021, January). Ultrasound assisted extraction (UAE) of bioactive compounds from fruit and vegetable

processing by-products: A review. In *Ultrasonics Sonochemistry* (Vol. 70). Elsevier B.V. <https://doi.org/10.1016/j.ultsonch.2020.105325>

Larsen, R., Chakroun, S., Létourneau-Montminy, M.-P., Levesque, J., De Oliveira, D. E., Rico, J. E., & Rico, D. E. (2024). Modulation of the Plasma Lipidomic Profile in Piglets Fed Polar Lipid-Rich Diets. *Metabolites*, 14(12), 673. <https://doi.org/10.3390/metabo14120673>

Le Tan, H. (2025). 3D food printing technologies for functional foods: Applications and antioxidant integration. *Food and Humanity*, 5. Scopus. <https://doi.org/10.1016/j.foohum.2025.100694>

Leliana, L., Setyaningsih, W., Palma, M., Supriyadi, S., & Santoso, U. (2023). Incorporation of Young Coconut (Cocos nucifera) Mesocarp Increases the Antioxidant Activity, Phenolic Compounds and Oxidative Stability of Cookies. *Trends in Sciences*, 21(2), 7199. <https://doi.org/10.48048/tis.2024.7199>

Leliana, L., Setyaningsih, W., Palma, M., Supriyadi, & Santoso, U. (2022). Antioxidant Activity of Aqueous and Ethanolic Extracts of Coconut (Cocos nucifera) Fruit by-Products. *Agronomy*, 12(5). <https://doi.org/10.3390/agronomy12051102>

Li, N., Wang, J., Wang, B., Huang, S., Hu, J., Yang, T., Asmutola, P., Lan, H., & Qinghui, Y. (2021). Identification of the Carbohydrate and Organic Acid Metabolism Genes Responsible for Brix in Tomato Fruit by Transcriptome and Metabolome Analysis. *Frontiers in Genetics*, 12. <https://doi.org/10.3389/fgene.2021.714942>

Liang, Z., Huang, Y., Zhang, P., & Fang, Z. (2023). Impact of fermentation on the structure and antioxidant activity of selective phenolic compounds. *Food Bioscience*, 56, 103147. <https://doi.org/10.1016/j.fbio.2023.103147>

Lin, H., Liu, H., Wei, W., Li, W., Zhao, Z., Chen, J., & Wang, D. (2014). Determination of protocatechuic acid in Spatholobi Caulis. *Zhongshan Daxue Xuebao/Acta Scientiarum Natralium Universitatis Sunyatseni*, 53(1), 89–92. Scopus.

Lv, F., Liang, H., Yuan, Q., & Li, C. (2010). Combination of essential oils for the application in antimicrobial food packaging. *IAPRI World Conf. Packag.*, 77–85. Scopus. <https://www.scopus.com/inward/record.uri?eid=2-s2.0-79960889013&partnerID=40&md5=7be442bfe70a5c54c98404b3167cd1af>

Mah, S. H., Ee, G. C. L., The, S. S., Rahmani, M., Lim, Y. M., & Go, R. (2012). Phylattrin, a new cytotoxic xanthone from Calophyllum soulattri. *Molecules*, 17(7), 8303–8311. <https://doi.org/10.3390/molecules17078303>

- Makade, C. S., Shenoi, P. R., Bhongade, B. A., Shingane, S. A., Ambulkar, P. C., & Shewale, A. M. (2024). Estimation of MBC: MIC Ratio of Herbal Extracts against Common Endodontic Pathogens. *Journal of Pharmacy and Bioallied Sciences*, 16(Suppl 2), S1414–S1416. Scopus. https://doi.org/10.4103/jpbs.jpbs_735_23
- Maldini, M., D'Urso, G., Pagliuca, G., Petretto, G. L., Foddai, M., Gallo, F. R., Multari, G., Caruso, D., Montoro, P., & Pintore, G. (2019). HPTLC-PCA Complementary to HRMS-PCA in the Case Study of *Arbutus unedo* Antioxidant Phenolic Profiling. *Foods*, 8(8), 294. <https://doi.org/10.3390/foods8080294>
- Meena, L., Gowda, N. N., Sunil, C. K., Rawson, A., & Janghu, S. (2024, February). Effect of ultrasonication on food bioactive compounds and their bio-accessibility: A review. In *Journal of Food Composition and Analysis* (Vol. 126). Academic Press Inc. <https://doi.org/10.1016/j.jfca.2023.105899>
- Mouton, J. W., & Vinks, A. A. (2005). Pharmacokinetic/pharmacodynamic modelling of antibacterials in vitro and in vivo using bacterial growth and kill kinetics: The minimum inhibitory concentration versus stationary concentration. *Clinical Pharmacokinetics*, 44(2), 201–210. Scopus. <https://doi.org/10.2165/00003088-200544020-00005>
- Nakanishi, I., & Shoji, Y. (2022). Electrochemical redox behavior of 2,2-diphenyl-1-picrylhydrazyl radical solubilized by β -cyclodextrin in water. *Electrochemistry Communications*, 134. Scopus. <https://doi.org/10.1016/j.elecom.2021.107190>
- Pan, X., Gao, Y., Zhang, Y., Suzuki, K., Chen, X., He, J., Zhao, X., Jiang, L., Zhang, A., Wang, Y., & Zhao, D. (2025). The impact of snacking habits and physical activity on body composition in overweight and obese adolescents: A longitudinal study differentiating home and school environments. *PLOS One*, 20, <https://doi.org/10.1371/journal.pone.0318000>
- Pandiselvam, R., Hebbar, K., Manikantan, M. R., Prashanth, B., Beegum, S., & Ramesh, S. (2020). Microwave Treatment of Coconut Inflorescence Sap (Kalparasa®): A Panacea to Preserve Quality Attributes. *Sugar Tech*, 22, 718–726. <https://doi.org/10.1007/s12355-020-00828-9>
- Pandiselvam, R., Manikantan, M. R., Binu, S. M., Ramesh, S., Beegum, S., Gopal, M., Hebbar, K., Mathew, A. C., Kothakota, A., Kaavya, R., & Shil, S. (2021). Reaction kinetics of physico-chemical attributes in coconut inflorescence sap during fermentation. *Journal of Food Science and Technology*, 58, 3589–3597. <https://doi.org/10.1007/s13197-021-05088-3>
- Pedreiro, S., Lopes, M., Silva, A. S., & Ramos, F. (2024). Antioxidant methods, in vitro and in vivo studies of phenolic acids. In *Advancement of Phenolic*

Acids in Drug Discovery: Fundamentals and Applications (pp. 61–144). Elsevier. Scopus. <https://doi.org/10.1016/B978-0-443-18538-0.00013-5>

Pérez, M., Dominguez-López, I., & Lamuela-Raventós, R. M. (2023). The Chemistry Behind the Folin–Ciocalteu Method for the Estimation of (Poly)phenol Content in Food: Total Phenolic Intake in a Mediterranean Dietary Pattern. *Journal of Agricultural and Food Chemistry*, 71(46), 17543–17553. <https://doi.org/10.1021/acs.jafc.3c04022>

Petrus, E. M., Tinakumari, S., Chai, L. C., Ubong, A., Tunung, R., Elexson, N., Chai, L. F., & Son, R. (2011). A study on the minimum inhibitory concentration and minimum bactericidal concentration of nano colloidal silver on food-borne pathogens. *International Food Research Journal*, 18(1), 55–66. Scopus.

Phaeon, N., Chapanya, P., Mueangmontri, R., Pattamasuwan, A., Lipan, L., Carbonell-Barrachina, Á. A., Sriroth, K., & Nitayapat, N. (2021). Acrylamide in n ON-CENTRIFUGAL sugars and syrups. *Journal of the Science of Food and Agriculture*, 101(11), 4561–4569. <https://doi.org/10.1002/jsfa.11098>

Puspita, D. (2020). Isolasi, Identifikasi dan Uji Produksi Yeast yang Diisolasi Dari Nira Kelapa. *Biosfer : Jurnal Biologi Dan Pendidikan Biologi*, 5(1), 1–5. <https://doi.org/10.23969/biosfer.v5i1.2395>

Rachmani, E. P. N., Baroroh, H. N., Rehana, R., & Fatmawati, T. (2019). Antiradical scavenging activity and total flavonoid content of Slati leaves extract (Calophyllum soulattri burm.f). *Annals of Tropical Medicine and Public Health*, 22(11). <https://doi.org/10.36295/ASRO.2019.221125>

Rachmani, E. P. N., Baroroh, H. N., Rehana, R., & Rahmawati, N. A. (2022). Antifungal activity of Calophyllum soulattri leaf extract on fungal isolate of coconut neera. *Acta Pharmaciae Indonesia : Acta Pharm Indo*, 10(2), 5929. <https://doi.org/10.20884/1.api.2022.10.2.5929>

Ramah Mulia, D., Handayani, N., & Widyo Wartono, D. M. (2013). ISOLASI DAN IDENTIFIKASI ANANIKSANTON DARI EKSTRAK ETIL ASETAT KULIT AKAR SLATRI (Calophyllum soulattri) (CLUSIACEAE) (ISOLATION AND IDENTIFICATION OF ANANIXANTHONE FROM ETHYL ACETATE EXTRACT OF ROOT BARK OF SLATRI (Calophyllum soulattri) (CLUSIACEAE)). In *ALCHEMY jurnal penelitian kimia* (No. 2; Vol. 10, pp. 130–136).

Ramesh, S. V., Krishnakumar, V., Anjitha, J., Sudharshana, S., & Hebbar, K. B. (2025). Coconut inflorescence sap: Biochemical composition and quality attributes. In *Coconut Palm Sap—A Natural Beverage and Source of Value-Added Products* (pp. 77–99). Nova Science Publishers Inc. Scopus.

<https://www.scopus.com/inward/record.uri?eid=2-s2.0-105013915011&partnerID=40&md5=e0af880aea6d65860f9b8d8e5c46d4f1>

Ramesh, S. V., Krishnakumar, V., & Hebbar, K. B. (2025). The health and nutritive potential of coconut palm sap and value-added products. In *Coconut Palm Sap—A Natural Beverage and Source of Value-Added Products* (pp. 235–255). Nova Science Publishers Inc. Scopus. <https://www.scopus.com/inward/record.uri?eid=2-s2.0-105013937815&partnerID=40&md5=0aa28dc09224e1e1c58fa38e9b0af815>

Reis, J. A., Paula, A. T., Casarotti, S. N., & Penna, A. L. B. (2012). Lactic Acid Bacteria Antimicrobial Compounds: Characteristics and Applications. *Food Engineering Reviews*, 4(2), 124–140. Scopus. <https://doi.org/10.1007/s12393-012-9051-2>

Rodríguez, A., Martínez, B., & García, P. (2017). Antibacterial substances as biopreservatives in foods. In *Strategies for Obtaining Healthier Foods* (pp. 183–203). Nova Science Publishers, Inc. Scopus. <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85034993820&partnerID=40&md5=013db3024dd577d1f9150ba24c8d932a>

Rohman, A., Santosa, D., Rafi, M., Siti Aminah, N., Insanu, M., & Irnawati, I. (n.d.). Uji Aktivitas Antioksidan dan Penetapan Kadar Flavonoid Total dan Fenolik Total Ekstrak Sidaguri (*Sida rhombifolia* L.). In *J.Food Pharm.Sci* (No. 2; Vol. 2022, pp. 634–643). Retrieved www.journal.ugm.ac.id/v3/JFPA

Roohi, R., Hashemi, S. M. B., Jafarpour, D., & Akbari, M. (2024). Thermodynamics of single acoustic cavitation bubble: Modeling and simulation. In *Modeling and Simulation of Sono-Processes: Fundamental and Semiempirical Approaches for Ultrasound-Assisted Processes and Sonochemistry* (pp. 123–137). Elsevier. Scopus. <https://doi.org/10.1016/B978-0-443-23651-8.00008-5>

Salau, V. F., Erukainure, O. L., & Islam, M. S. (2020). Phenolics: Therapeutic applications against oxidative injury in obesity and type 2 diabetes pathology. In *Pathology: Oxidative Stress and Dietary Antioxidants* (pp. 297–307). Elsevier. Scopus. <https://doi.org/10.1016/B978-0-12-815972-9.00029-9>

Septiana, E., Simanjuntak, P., Penelitian, P., Lipi, B., & Raya Bogor, J. (2018). Antioxidant Activity of Stem Bark Ethanolic Extracts of *Calophyllum pulcherrimum*. In *Buletin Penelitian Tanaman Rempah dan Obat* (No. 2; Vol. 29, pp. 59–68). <http://creativecommons.org/licenses/by-nc-sa/3.0/>

- Setyaningsih, W., Warni, W. O. R. S., Larasati, I. D., Yanti, R., & Utami, T. (2025). Bioprocess strategies for maximizing SCOBY growth and evaluating fermentation dynamics on phenolic content and antioxidant activity in Roselle-based Kombucha. *Phytomedicine Plus*, 5(2), 100791. <https://doi.org/10.1016/j.phyplu.2025.100791>
- Sherin, L., Shujaat, S., Sohail, A., & Arif, F. (2018). Synthesis and biological evaluation of novel gallic acid analogues as potential antimicrobial and antioxidant agents. *Croatica Chemica Acta*, 91(4), 551–565. Scopus. <https://doi.org/10.5562/cca3429>
- Sibarani, S. I. M., Yudistira, A., & Mpila, D. A. (2020). Uji Aktivitas Antioksidan Spons *Stylissa* sp. Dengan Menggunakan Metode DPPH (1,1-difenil-2-pikrilhidrazil). *Pharmacon*, 9(3), 419. <https://doi.org/10.35799/pha.9.2020.30027>
- Silva, M. M., & Lidon, F. C. (2016). An overview on applications and side effects of antioxidant food additives. *Emirates Journal of Food and Agriculture*, 28(12), 823–832. Scopus. <https://doi.org/10.9755/ejfa.2016-07-806>
- Sudha, R., & Niral, V. (2025). Palm sap yield: The effects of coconut genotypes and seasons. In *Coconut Palm Sap—A Natural Beverage and Source of Value-Added Products* (pp. 41–57). Nova Science Publishers Inc. Scopus. <https://www.scopus.com/inward/record.uri?eid=2-s2.0-105013914478&partnerID=40&md5=e539722c21b09bad3b97ee5163ddf20b>
- Sudha, R., Niral, V., Hebbar, K., & Samsudeen, K. (2019). Coconut Inflorescence Sap. *Current Science*, <https://doi.org/10.18520/cs/v116/i11/1809-1817>
- Suganob, N. J., Bautista, M. G. A., Concepcion, R., & Dadios, E. (2022). Coconut Inflorescence Sap Collection for Future Food and Bioresource Technological Advancements. *2022 IEEE 14th International Conference on Humanoid, Nanotechnology, Information Technology, Communication and Control, Environment, and Management, HNICEM 2022*. <https://doi.org/10.1109/HNICEM57413.2022.10109443>
- Tobar-Delgado, E., Mejía-España, D., Osorio-Mora, O., & Serna-Cock, L. (2023). Rutin: Family Farming Products' Extraction Sources, Industrial Applications and Current Trends in Biological Activity Protection. *Molecules*, 28(15). Scopus. <https://doi.org/10.3390/molecules28155864>
- Tyurin, V. Y., Moiseeva, A. A., Shpakovsky, D. B., & Milaeva, E. R. (2015). The electrochemical approach to antioxidant activity assay of metal complexes with dipicolylamine ligand, containing 2,6-di-tert-butylphenol groups, based on electrochemical DPPH-test. *Journal of Electroanalytical*

Chemistry, 756, 212–221. Scopus.
<https://doi.org/10.1016/j.jelechem.2015.07.024>

- Vishnu Priya, V., Balakrishnan, M., Karthikeyan, S., Rajkumar, P., Manikantan, M. R., Gurusamy, K., & Pandiselvam, R. (2023). Evaluation of Effect of Tapping Frequency and Lime Coating on the Biochemical Changes and Fermentation Rate of Coconut Inflorescence Sap. *Sugar Tech*, 25(4), 906–915. <https://doi.org/10.1007/s12355-023-01254-3>
- Vuolo, M. M., Lima, V. S., & Maróstica Junior, M. R. (2019). Phenolic Compounds. In *Bioactive Compounds: Health Benefits and Potential Applications* (pp. 33–50). Elsevier. Scopus. <https://doi.org/10.1016/B978-0-12-814774-0.00002-5>
- Wang, T.-K., Yang, Y.-D., Du, B., Yu, S., & Hou, W.-L. (2014). Simultaneous determination of gallic acid, protocatechuic acid, catechin, epicatechin, quercetin and kaempferol in Chinese chestnut (*Castanea mollissima* blume) kernel by high-performance liquid chromatography with diode array detection. *Acta Chromatographica*, 26(3), 539–550. Scopus. <https://doi.org/10.1556/ACHrom.26.2014.3.11>
- Wrage, J., Burmester, S., Kuballa, J., & Rohn, S. (2019). Coconut sugar (*Cocos nucifera* L.): Production process, chemical characterization, and sensory properties. *LWT*, <https://doi.org/10.1016/J.LWT.2019.05.125>
- Xia, Q., Li, R., Zhao, S., Chen, W., Chen, H., Xin, B., Huang, Y., & Tang, M. (2011). Chemical composition changes of post-harvest coconut inflorescence sap during natural fermentation. *African Journal of Biotechnology*, 10, 14999–15005. <https://doi.org/10.5897/AJB10.2602>
- Yang, H., Xue, X., Li, H., Tay-Chan, S. C., Ong, S. P., & Tian, E. (2017). A new parameter to simultaneously assess antioxidant activity for multiple phenolic compounds present in food products. *Food Chemistry*, 229, 215–222. <https://doi.org/10.1016/j.foodchem.2017.02.022>
- Yanti, R., Nurdiawati, H., Wulandari, P., Pranoto, Y., & Cahyanto, M. N. (2021). Chemical composition and antifungal activity of oil extracted from leaves turmeric (*Curcuma longa*). *Canrea Journal: Food Technology, Nutritions, and Culinary Journal*, 4(2), 123–131. <https://doi.org/10.20956/canrea.v4i2.453>
- Zamboi, A., Fraterrigo Garofalo, S., Tommasi, T., & Fino, D. (2024). Optimization of ultrasounds assisted extraction of polysaccharides from cladodes of *Opuntia ficus-indica* using response surface methodology. *Sustainable Chemistry and Pharmacy*, 37, 101348. <https://doi.org/10.1016/j.scp.2023.101348>

- Zehiroglu, C., & Ozturk Sarikaya, S. B. (2019). The importance of antioxidants and place in today's scientific and technological studies. *Journal of Food Science and Technology*, 56(11), 4757–4774. Scopus. <https://doi.org/10.1007/s13197-019-03952-x>
- Zhao, L., Fan, H., Zhang, M., Chitrakar, B., Bhandari, B., & Wang, B. (2019). Edible flowers: Review of flower processing and extraction of bioactive compounds by novel technologies. *Food Research International*, 126. <https://doi.org/10.1016/j.foodres.2019.108660>