

DAFTAR PUSTAKA

- Amnuaysin, N., K. Seraypheap, and M. Kidyoo. 2012. Anatomical changes in peel structure of 'Hom Thong' banana during fruit development and ripening. *Tropical Natural History Journal* 12 (2) 127-136
- Anhwange, B.A., J.T. Ugye, and T.D. Nyiatagher. 2009. Chemical composition of *Musa sapientanum* (banana) peels. *Electronic Journal of Environment, Agricultural and Food Chemistry* 8 (6) : 437-442.
- Anhwange, B.A., J.T. Ugye, and T.D. Nyiatagher. 2009. Chemical composition of *Musa sapientanum* (banana) peels. *Electronic Journal of Environment, Agricultural and Food Chemistry* 8 (6) : 437-442.
- Aurore, G., B. Parfait, and L. Fahrasmane. 2009. Bananas, raw materials for making processed food products. *Trends in Food Science & Technology* 20: 78–91.
- Badan Pusat Statistik dan Direktorat Jenderal Hortikultura. 2015. *Produksi, Luas Panen dan Produktivitas Buah di Indonesia*. BPS. Jakarta. Hal. 7.
- Bladt, S. and E.M. Zgainski. 2013. *Plant Drug Analysis: A Thin Layer Chromatography Atlas*. Springer Science & Business Media. Berlin. pp.1-2
- Bravo, 1998. Polyphenols: chemistry, dietary sources, metabolism and nutritional significance. *Nutrition Reviews* 56 (11) :317- 333.
- Cannell, R. J. P. 1998. *How to Approach the Isolation of Natural Products*, In: *Cannell, J. P. Richard (Ed.). Methods in Biotechnology: Natural Products Isolation*. Totowa, New Jersey: Humana Press Inc. pp. 236-240.
- Chang, R. Kimia Dasar Jilid 1 Edisi 3. Penerbit Erlangga. Jakarta. Hal. 350
- Dalimartha, S. 2008. *Atlas Tumbuhan Indonesia*. Penerbit Puspa Swara. Jakarta. Halaman 29-40.
- Elida, P. 2009. Hidrolisis pati ubi kayu dan pati ubi jalar menjadi glukosa secara cold process dengan enzim acid fungal amylase dan glukoamilase. *Proceeding of the 6 th Basic Science National Seminar*
- Emaga, T. H., S.N. Ronkart, C. Robert, B. Wathelet, and M. Paquot. 2008. Characterization of pectins extracted from banana peels (*Musa AAA*) under different conditions using an experimental design. *Food Chemistry* 108: 463–471
- Fatemeh, S.R., Saifullah, R., Abbas F.M.A., and Azhar, M.E. 2012. Total Phenolic, Flavonoids and Antioxidant Activity of Banana Pulp and Peel Flours: Influence of Variety and Stage of Ripeness. *International Food Research Journal*. 19 (3): 1041-1046.
- Gratewold, E. 2007. *The Science of Flavanoids*. Springer Science & Business. Columbus. Pp 1-3, 71-74, 175.
- Guerin, H.P. , Delaveau P.G , and Paris R.R. 1971. Localizations histochemiques: procédés simples de localization de pigments flavoniques. *Application à quelques phanéogrames*. *Bull. Soc. Bot. Fr.* 118:29-36.

- Gusmalawati, D., S. Indriyani, and R. Azrianingsih. 2013. Anatomi dan Histokimia Organ Generatif *Amorphophallus muelleri*. *Jurnal Floribunda* 5 (7): 175-180.
- Hajnos, M.W, J. Sherma, and T. Kowalska. 2008. *Thin Layer Chromatography in Phytochemistry*. CRC Press. New York. pp 5-9
- Harborne, J.B. 2012. *Phytochemical Methods: A Guide to Modern Technique of Plant Analysis*. Springer Science & Business Media. London. pp. 38-40
- Harborne, J.B., H. Baxter, and G.P. Moss. 1998. *Phytochemical Dictionary: A Handbook of Bioactive Compounds from Plants* 2nd Edition. Taylor & Francis Ltd. London. p.496.
- Hidayat, E.B. 1995. *Anatomi Tumbuhan Berbiji*. ITB. Bandung.
- Hollman, P. CH. 2001. Evidence for health benefit of plant phenols: local or systemic effect?. *Journal of the Science of Food and Agriculture*. 81 (9): 842-852.
- ITIS, 2011. *Taxonomy and Nomenclature Musa X paradisiaca L. (pro sp.)* Diakses dari https://www.itis.gov/servlet/SingleRpt/SingleRpt?search_topic=TSN&search_value=42391#null pada 25 oktober 2017 pukul 12.40 WIB.
- Jacques, A.C., P. B. Pertuzatti, M.T. Barcia, R.C. Zambiasi, and J. F. Chim. 2010. Stability of bioactive compounds in frozen pulp of blackberry (*Rubus fruticosus*) cv. Tupy. *Quimica Nova*, 33: 1720–1725
- Jane, J., L. Shen, L. Wang, & C. Maningat. 1992. Preparation and properties of small-particle corn starch. *Cereal Chem*: 69, 280.
- Kanazawa, K. and H. Sakakibara. 2000. High content of dopamine, a strong antioxidant, in Cavendish banana. *Journal of Agricultural and Food Chemistry* 48: 844–848.
- Kay, D.E. 1973. *Rootcrops. TPI Crop and Product Digest No.2*. Tropical Product Institute. London.
- Kementerian Pertanian. 2014. *Statistik Produksi Hortikultura Tahun 2014. Perkembangan Luas Panen dan Produksi Pisang di Indonesia Tahun 2009 – 2014*. Kementan. Jakarta. Hal 95-96.
- Lindeboom, N., P.R.Chang, and R.T. Tyler. 2004. Analytical biochemical and physicochemical aspects of starch granule size with emphasis on small granule starches. *Starch/Stärke journal*: 89–99.
- Marinova, D., F. Ribavora. and M. Allanasova. 2005. Total Phenolic and Total Flavonoid in Bulgarian Fruits & Vegetables. *Journal of The University of Chemical Technology & Metallurgy* 40 (3): 255-260.
- Marliana, S.D., V. Suryanti, dan Suyono. 2005. Skrining fitokimia dan analisis kromatografi lapis tipis komponen kimia buah labu siam (*Sechium edule* Jacq. Swartz.) dalam ekstrak etanol. *Biofarmasi* 3(1): 26-31.
- Mattos, L. A., E.P. Amorim, V.B.D.O. Amorim, K.D.O. Cohen, and C.A.D.S. Ledo. 2010. Agronomical and Molecular Characterization of Banana Germplasm. *Pesquisa Agropecuaria Brasileira* 45 : 146-154.
- Meireless, M. Angela A. 2008. *Extracting Bioactive Compounds for Food Product: Theory and Application*. CRC Press. USA. PP.195-198.
- Moraes, J. O., P.B. Pertuzatti, F.V. Corrêa, & M.L.M Salas-Mellado. 2007. Study of rabbiteye blueberry (*Vaccinium ashei* Reade) in the process of food products. *Ciência e Tecnologia de Alimentos* 27: 18–22.

- Mulyani, S. dan T. Laksana. 2011. Analisis flavonoid dan tannin dengan metoda mikroskopi-mikrokimiawi. *Majalah Obat Tradisional*. 16(3):109-114.
- Murata, K., K. Nakao, N. Hirata, K. Namba, T. Nomi, Y. Kitamura, K. Moriyama, T. Shintani, M. Iinuma, and H. Matsuda. 2009. Hydrochavicol: a potent xanthenes oxidase inhibitor obtained from the leaves of betel, *Piper betle*. *J Nat Med* 63: 355–359.
- Nagata, T. 2008. Histochemistry, General and Special. *ARBS Annual Review of Biomedical Sciences* 10:105-159.
- Nguyen, M. T., E.S. Kryachko, and L.G. Vanquickenborne. 2003. *The Chemistry of Phenols: General and theoretical aspects of phenols*. Edited by Z. Rappoport. John Wiley & Sons, Ltd. West Cussex. pp. 3-7.
- Ningsih, I.Y. 2016. *Anatomi dan Morfologi Buah dan Biji*. Fakultas Farmasi Jember. Jember. Hal 2-5.
- Oxtoby, D.W., H.P. Gillis, and N.H. Nachtrieb. 2015. Principles of Modern Chemistry 8th Edition. Cengage Learning. USA. pp 308-310
- Packer, L. 2001. *Flavanoid and Other Polyphenols*. Elsevier. California. pp.13-15, 26-27.
- Pereira, A. and M. Maraschin. 2015. Banana (*Musa spp*) from peel to pulp: Ethnopharmacology, source of bioactive compounds and its relevance for human health-A Review. *Journal of Ethnopharmacology* 160: 149-163.
- Permadi, E.E. 2017. *Pengaruh Limbah Buah Jeruk, Nanas, dan Jambu Biji Terhadap Kandungan Senyawa fenolik Pada Sirih Hijau (*Piper betle* L.)*. Yogyakarta. Skripsi.
- Permadi, E.E., P. Khoirunnisa, and L.H. Nugroho. 2017. *Mapping of Neolignan, Tannin and Phenolic Compound at the Vegetative Organs of Green Betel (*Piper betle* L.), Red Betel (*Piper crocatum* L.), and Black Pepper (*Piper nigrum* L.) with Histochemistry Analysis*. Sapporo. Seminar.
- Pietta, P. G. 2000. Reviews: Flavonoids as Antioxidants. *Journal of Natural Products* 63 (7): 1035-1042.
- Ramaan, N. 2006. *Phytochemical Technique*. New India Publishing. New Delhi. Hal. 9-10, 25-40
- Rebello, L. P. G., Lago-Vanzela, E. S., Barcia, M. T., Ramos, A.M., Stringheta, P. C., Da-Silva, R., et al. 2013. Phenolic composition of the berry parts of hybrid grape cultivar BRS Violeta (*BRS Rubra* × *IAC 1398-21*) using HPLC–DAD–ESI-MS/MS. *Food Research International* 54: 354–366.
- Rubiyanto, D. 2016. *Teknik Dasar Kromatografi*. Deepublish Publisher. Yogyakarta. Hal. 25-40
- Saifudin, Azis. 2014. *Senyawa Alam Metaboli Sekunder: Teori, konsep, dan Teknik Pemurnian*. Deepublish Publisher. Yogyakarta. Hal. 53
- Sari, A.K., S. Indriyani., G. Ekowati., dan J. Batoro. 2017. Keragaman Struktur Butir Amilum, Kadar Tepung, dan Clustering Delapan Taksa Tanaman Berumbi di Desa Simo Kecamatan Kendal Kabupaten Ngawai. *Jurnal Biotropika* vol 5 (1). 16-18.
- Sarker, S.D., Z. Latif, and A. I. Gray. 2005. *Natural Products Isolation* 2nd Edition. Springer Humana Press Inc. New Jersey. p. 32
- Scalbert, A. and G. Williamson. 2000. Dietary intake and bioavailability of polyphenols. *Journal of nutrition* 130: 2073-2085.

- Scalbert, A., Johnson, I. T., & Salmarsh, M. 2005. Polyphenols: Antioxidants and beyond. *The American Journal of Clinical Nutrition* 81: 215–217.
- Singh, B., J. Palsingh, A. Kaur, and N. Singh. 2016. Bioactive compounds in banana and their associated health benefit. *Food Chemistry A Review. Food Chemistry*. 206: 1-11
- Someya, S., Y. Yoshiki, and K. Okubo. 2002. Antioxidant compounds from bananas (*Musa cavendish*). *Food Chemistry Journal* 79 (3). 351-354.
- Sulaiman, S. F., N. A.M. Yusoff, I. M. Eldeen, E. M. Seow, A.A.B. Sajak, Supriatno, K.L. Ooi. 2011. Correlation between total phenolic and mineral contents with antioxidant activity of eight Malaysian bananas (*Musa sp.*). *Journal of Food Composition and Analysis* 24: 1–10.
- Sulaiman, S.F., A.A.B. Sajak, K.L. Ooi, and E.M. Seow. 2011. Effect of solvents in extracting polyphenols and antioxidants of selected raw vegetables. *Journal of Food Composition and Analysis* 24 : 506-515.
- Suyanti dan Supriyadi. 2008. *Pisang Budi Daya, Pengolahan, dan Prospek Pasar*. Penebar Swadaya. Jakarta. Hal. 23-27.
- Tamat, S. R., T. Wikanta dan L. S. Maulina. 2007. Aktivitas Antioksidan dan Toksisitas Senyawa Bioaktif dari Ekstrak Rumput Laut Hijau *Ulva reticulata* Forsskal. *Jurnal Ilmu Kefarmasian Indonesia* 5 (1) : 31-36.
- Tomás-Barberán, F.A. and J. C. Espín. 2001. Phenolic compounds and related enzymes as determinants of quality in fruits and vegetables. *Journal of the Science of Food and Agriculture* 81(9) : 853- 876.
- Troy, D.B. and P. Beringer. 2006. *The Science and Pharmacy*. Lippincott Williams & Wilkins. Washington. p.773
- Tsamo, C.V.P. M.F. Herent, K. Tomekpe, T.H. Emaga, J. Quentin-Leclercq, H. Rogez, Y. Larondelle, and C. Andre. 2015. Phenolic profiling in the pulp and peel of nine plantain cultivars (*Musa sp.*) *Food Chemistry Journal*. 167: 197-204.
- USDA. 2011. *Classification for Kingdom Plantae Down to Genus Musa L.* Diakses dari <https://plants.usda.gov/java/ClassificationServlet?source=display&classid=MUSA2> pada 25 Oktober 2017 pukul 12.30 WIB.
- Vermerris, W. and R. Nicholson. 2007. *Phenolic Compound Biochemistry*. Springer Science & Business Media. USA. pp 1-3
- Wagner, H., S. Bladt and E.M. Zaganiski, 1996, *Plant drug analysis*, 2nd Edition, Spinger Verlag., Berlin. Hal : 4-6, 151-152, 196-197, 303.
- Walton, N. J. and D.E. Brown. 1999. *Chemicals from Plants: Perspective on Plant Secondary Products*. Imperial College Press. London. p.9.
- Winarsi, Heri. 2007. *Antioksidan Alami dan Radikal Bebas*. Penerbit Kanisius. Yogyakarta. Hal. 185-186
- Winarti, Sri. 2010. *Makanan Fungsional*. Penebar Swadaya. Jakarta.
- Wrolstad, R.E., Terry E. Acree, Eric A. Decker, Michael H. Penner, David S. Reid, Steven J. Schwartz, Charles F. Shoemaker, Denise M. Smith, and Peter Sporns. 2005. *Handbook of Food Analytical Chemistry Volume 1*. John Wiley & Sons. New Jersey Canada. pp 9-13, 477
- Yang, J., T.E. Martinson, & R.H. Liu. 2009. Phytochemical profiles and antioxidant activities of wine grapes. *Food Chemistry* 116: 332–339.

- Yeung, E.C.T., C. Stasolla, M.J. Sumner, and B.Q. Huang. 2015. Plant Microtechnique and Protocols. Springer Publishing. Switzerland. pp.14-16.
- Yeung, E.C.T., C. Stasolla, M.J. Sumner, and B.Q. Huang. 2015. Plant Microtechnique and Protocols. Springer Publishing. Switzerland. pp.14-16.
- Zarsky, V. and F. Cvrckova. 2014. *Plant Cell Morphogenesis: Methods and Protocol, Methods in Molecular Biology*. Springer Science. New York.