



DAFTAR PUSTAKA

- Aaron, Eugene, dan Lauri R. 2001. *Active Packaging for Food Applications*. London. CRC Press.
- Adhikary, S., Panda, S., Chatterjee, A., Das, P.C., Adak, K., Banerjee, S. dan Ghosh, S. 2015. Distribution studies of some secondary metabolites in different parts of four different cultivars of banana plants and their correlation with antioxidant property. *The International Journal of Science and Technoledge* 3(2): 18-27.
- Ai, N.S, dan Y. Banyu. 2011. Konsentrasi Klorofil Daun Sebagai Indikator Kekurangan Air Pada Tanaman. *Jurnal Ilmiah Sains* Vol. 11 No. 2.
- Amalina, Afnita Nur. 2017. *Karakteristik Fisik dan Kimia Daun Jambu Air (Syzygium Samarangense) Sebagai Bahan Pengemas Tape Ketan Serta Identifikasi Senyawa Bioaktifnya*. Tesis. Universitas Gadjah Mada.
- Amelia, Devina. 2017. Perancangan Desain Kemasan Peppy's Snack Surabaya. *Jurnal Seni Rupa*, Volume 05 Nomor 03 Tahun 2017, 584 – 590.
- Angeles et al. 2005. Extraction of Genomic DNA From the Lipid-, Polysaccharide-, and Polyphenol-Rich Coconut (*Cocos nucifera L.*). *Plant Molecular Biology Reporter* 23: 297a–297i.
- AOAC. 2005. *Official Method of Analysis of the Association of Official Analytical Chemists*. Benyamin Franklin Station. Washington, D.C
- Badar, A.A. 2006. *Karakterisasi Sifat Fisiko Kimia Dan Mekanik `Daun Patat Daun (Phrynum Capitatum) Sebagai Bahan Kemasan*. Skripsi. Institut Pertanian Bogor
- Brody, A.L., Bugusu, B., Han, J.H., Sand, C.K. Dan McHugh, T.H. 2008. Innovative food packaging solution. *Journal of Food Science* 73(8): 107-116.
- Burgos, Gabriela, Walter Amoros, Lupita Munoa, Paola Sosa, Edith Cayhualla, Cinthia Sanchez, Carlos Diaz, Merideth Bonierbale. 2013. Total phenolic, total anthocyanin and phenolic acid concentrations and antioxidant activity of purple-fleshed potatoes as affected by boiling. *Journal of Food Composition and Analysis* 30 (2013) 6–12.
- Charalampos, P. 2008. Natural antioxidant constituents from selected aromatic plants and their antimicrobial activity against selected pathogenic microorganism. *Food Technology and Biotechnology* 46(2): 151-156.
- Chinedu, S.N. Oluwadamisi, A.Y. dan Popoola, S.T. 2014. Analyses of the leaf, fruit and seed of *Thaumatomoccus daniellii* (Benth.): exploring potential uses. *Pakistan Journal of Biological Sciences* 17(6): 849-854.
- Coles, R., D. Mc Dowels, and M.J. Kirwan. 2003. *Food Packaging Technology*. Blackwell Publishing.Copenhagen-Denmark.
- David, W. dan Darwin, C. 2014. Perception of young people toward their traditional food. *Asia Pacific Journal of Sustainable Agriculture Food and Energy* 2(2): 32-35.



- De la, RLA, Alvarez-Parrilla E, Gonzalez-Aguilar GA. 2010. *Fruit and vegetable phytochemicals- chemistry, Nutritional Value, and Stability*, 1st ed.; Wiley-Blackwell. Ames, IA, USA.
- Dey Gargi, Moumita Charabarty and Adhinpunya Mitra. 2005. Profiling C6-C3 and C6-C1 phenolic metabolites in *Cocos nucifera*. *Journal of Plant Physiology* 162 (2005)
- Dong, J., Cai, L., Zhu, X., Huang, X., Yin, T., Fang, H. dan Ding, Z. 2014. Antioxidant activities and phenolic compounds of cornhusk, corncob and cornhusk, corncob and stigma maydis. *Journal Brazilian Chemical Society* 25(11): 1956-1964.
- Dziki, U.G. 2008. Effect Of Hydrothermal Treatment on The Antioxidant Properties of Broccoli (*Brassica oleracea* var. *botrytis italicica*) florets. *Food Chemistry* 109:393–401.
- Estiti, B.H. 1995. *Anatomi Tumbuhan Berbiji*. Penerbit ITB Bandung, hal. 247-255
- Fitriani, Vita. 2016. *Identifikasi Senyawa Bioaktif dan Karakterisasi Fisik dan Kimia Daun Pisang Kluthuk (*Musa Balbisiana Colla*) Sebagai Bahan Pengemas Pangan Tradisional*. Tesis. Universitas Gadjah Mada.
- Gogoi, Jyotchna., Khonamai Sewa Nakhuru, Rudragoud S. Policegoudra, Pronobesh Chattopadhyay, Ashok Kumar Rai, Vijay Veer. 2014. Isolation and characterization of bioactive components from *Mirabilis jalapa L. radix*. *Journal of Traditional and Complementary Medicine* (2014) 1- 7.
- Han, J.H. 2005. New Technologies in Food Packaging : Overview. In : *Innovations in Food Packaging*, Han, J.H. (Ed.). Elsevier Academic Press, San Diego, California. pp : 3-11.
- Harborne, J. B. 1987. *Metode Fitokimia : Penuntun Cara Modern Menganalisis Tumbuhan*. Institut Teknologi Bandung, Bandung. (diterjemahkan oleh Kosasih Padmawinata dan Iwang Soediro).
- Hardiningtyas, S.D. 2009. *Aktivitas Antibakteri ekstrak karang Lunak *Sarcophyton sp.* Yang Difragmentasi dan Tidak Difragmentasi di Perairan Pulau Pramuka, Kepulauan Seribu*. Bogor : ITB.
- Hema, R., Kumaravel dan Alagusundaram. 2011. GC-MS Study on the bioactive components and anti-cancer activities of *Solanum surattense*. *Cancer Biology* 1(1): 13-17.
- Istiani, Yusrina. 2010. *Karakterisasi Senyawa Bioaktif Isoflavon dan Uji Aktivitas Antioksidan dari Ekstrak Etanol Tempe Berbahan Baku Koro Pedang (*Canavalia ensiformis*)*. Tesis Program Pasca Sarjana Universitas Sebelas Maret, Surakarta.
- Jaiswal, A.K. dan Abu-Ghannam, N., 2013. Degradation Kinetic Modelling of Colour, Texture, Polyphenols and Antioxidant Capacity of York Cabbage after Microwave Processing. *Food Research International* .
- Kabuo, N.O., Asoegwu, S.N., Nwosu, J.N., Onuegbu, N.C., Akajiaku, L.O. dan Nwaimo, J.C. 2015. Assessment of leaf-type and number of leaves used in wrapping on the quality of "ugba" (fermented pentaclethra macrophylla benth seed). *European Journal of Food Science and Technology* 3(1): 11-23.



- Ketaren, S. 2005. *Minyak dan Lemak Pangan*. Jakarta : UI Press
- Lee, Dong Sun. 2014. Antioxidative Packaging System. *Innovations in Food Packaging (Second Edition) Chapter 6* Pages 111-131
- Li et al, 2014. Essential oils composition and bioactivities of two species leaves used as packaging materials in Xishuangbanna, China. *Food Control* 51 (2015) 9-14.
- Luo LJ, Guo XN, and Zhu KX. 2015. Effect of steaming on the quality characteristics of frozen cooked noodles. *LWT-Food Science and Technology*. Vol 62: 1134-1140.
- Madikizela. B, M.A. Aderogba, J.F. Finnie, J. Van Staden. 2014. Isolation and Characterization of Antimicrobial Compounds from Terminalia phanerophlebia Engl. & Diels Leaf Extracts. *Journal of Ethnopharmacology*. 228-234.
- Maflahah, I. 2012. Desain kemasan makanan tradisional Madura dalam rangka pengembangan IKM. *Agrointek* 6(2): 118-122.
- Marsh, K. dan Bugusu, B. 2007. Food packaging roles, materials, and environmental issues. *Journal of Food Science* 72(3): 39-55.
- Maulida, Atik. 2017. *Ekstrak Daun Jambu Air (*Syzgium aqueum l*) dan Glutaraldehid Sebagai Bahan Tambahan Pembuatan Bahan Kemasan Aktif Berbahan Dasar Metil Selulosa*. Tesis. Universitas Gadjah Mada.
- Nair , K.P. Prabhakaran. 2010 *The Agronomy and Economy of Important Tree Crops of the Developing World*. 67-68. DOI: 10.1016/B978-0-12-384677-8.00003-5
- Ncube N. S., Afolayan A. J. and Okoh A. I. 2008. Assessment techniques of antimicrobial properties of natural compounds of plant origin: current methods and future trends. *African Journal of Biotechnology* Vol. 7 (12), pp. 1797-1806.
- Noviadji, B.R. 2014. Desain kemasan tradisional dalam konteks kekinian. *Jurnal Fakultas Desain* 1(1): 10-21.
- Nugrahedi P.Y, M. Dekker, B. Widianarko, and R. Verkerk. 2016. Quality of cabbage during long term steaming; phytochemical, texture and colour evaluation. *LWT-Food Science and Technology*. Vol 65: 421-427
- Palupi, N.S., F.R. Zakaria dan E. Prangdimurti. 2007. *Pengaruh Pengolahan Terhadap Nilai Gizi Pangan*. Topik 8. Modul e-learning ENBP. Departemen Ilmu dan Teknologi Pangan, Fateta – IPB. Bogor.
- Panlungkun, R. 2001. *Aneka Produk Olahan Kelapa*, Cetakan ke sembilan. Jakarta : Penebar Swadaya
- Prabandari R, A. Mangalik, J. Achmad, dan Agustiana. 2005. Pengaruh Waktu Perebusan dari Dua Jenis Udang yang Berbeda Terhadap Kualitas Tepung Limbah Udang Putih (*Penaeus Indicus*) dan Udang Windu (*Penaeus Monodon*). *EnviroScieniteae*. 1(1):24-28.
- Putra, Andre Y.F. Trisna. 2017. *Sifat Fisik, Kimia dan Senyawa Bioaktif Daun Simpor (*Dillenia suffruticosa*) Segar dan Kukus*. Tesis. Universitas Gadjah Mada.



- Putri, W. S. Warditiani, N. K., Larasanty, L. P. F. 2013. Skrining Fitokimia Ekstrak Etil Asetat Kulit Buah Manggis (*Garcinia Mangostana L.*). *Jurnal Farmasi Udayana* vol.(2) no.4.
- Rahmadhia, Safinta Nurindra. 2017. *Karakteristik Fisik dan Kimia Kemasan Aktif Berbasis Methyl Cellulose Dengan Penambahan Glutaraldehyde dan Ekstrak Daun Pisang Klutuk (Musa balbisiana Colla)*. Tesis. Universitas Gadjah Mada.
- Rahmawati, Marieta Dyah. 2017. *Karakteristik Bahan Kemasan Aktif Berbahan Dasar Methyl Cellulose Dengan Penambahan Ekstrak Daun Simpor Air (Dillenia suffruticosa) dan Glutaraldehyde*. Tesis. Universitas Gadjah Mada.
- Restuccia, D., Spizzirri, G., Parisi, O.I., Cirillo, G., Curcio, M. dan Iemma, F. 2010. New EU regulation aspects and global market of active and intelligent packaging for food industry applications. *Food Control* 21(11): 1425-1435.
- Ridwana, G. 2008. *Perbandingan Pengukuran Aktivitas Antioksidan Dari Ekstrak Etanol Minyak Atsiri Lempuyang Gajah*. Skripsi. FMIPA IPB, Bogor.
- Risch, S.J. 2009. Food packaging history and innovations. *Journal Agricultural and Food Chemistry* 57(18): 8089-8092.
- Roy, M.K, L.R. Juneja, S. Isobe, dan T. Tsushida. 2009. Steam Processed Broccoli (*Brassica Oleracea*) has Higher Antioxidant Activity in Chemical and Cellular Assay Systems. *Food Chemistry* 114:263– 269.
- Sabana, S. 2007. Nilai estetis pada kemasan makanan tradisional Yogyakarta. *Jurnal Visual Art* 1(1): 10-25.
- Santana, C.M., Z.S. Ferrera, M.E.T. Padron, and J.J.S. Rodriquez. 2009. Methodologies for The Extraction of Phenolic Compounds from Enviromental Samples : New Approaches. *Molecules*. Vol. 14. Hal. 298-320.
- Santoso, Umar. 2016. *Antioksidan Pangan*. Gadjah Mada University Press, Yogyakarta.
- SEAFAST Center. 2012. *Pewarna Alami untuk Pangan*. SEAFAST Center IPB, Bogor.
- Setyowati, K., Adnan, A.A. dan Sugiarto. 2007. Karakterisasi sifat fisiko kimia dan mekanis kelobot sebagai bahan kemasan. *Jurnal Teknologi Industri Pertanian* 16(3): 119-124.
- Shahidi, F. dan P. Ambigaipalan. 2015. Phenolics and Polyphenolics in Foods, Beverages and Spices: Antioxidant Activity and Health Effects –A Review. *Journal of Functional Foods* 18:820–897.
- Shahidi, F., dan Y. Zhong. 2015. Measurement of Antioxidant Activity. *Journal of Functional Foods* 18:757–781.
- Shonte, T.T., H.L. De Kock. 2017. Descriptive Sensory Evaluation Of Cooked Stinging Nettle (*Urtica Dioica L.*) Leaves and Leaf Infusions: Effect of Using Fresh or Oven-Dried Leaves. *South African Journal of Botany*, 110: 167-176.



- Singh, S., Gaikwad, K.K. dan Lee, Y.S. 2018. Antimicrobial and antioxidant properties of polyvinyl alcohol biocomposite films containing seaweed extracted cellulose nano-crystaland basil leaves extract. *International Journal of Biological Macromolecules* 107: 1879-1887.
- Singleton,V.L., R. Orthofer, R.M. Lamuela-Raventos, and P. Lester, 1999. Analysis of Total Phenols and Other Oxidation Substrates and Antioxidants by means of Folin-Ciocalteu Reagent. *Method in enzymology*, 2999: 331-333.
- Sowndhararajan, K., and N. L. Chin. 2014. Antioxidant and Anti-Ulcer Effects of Ethyl Acetate Fraction of Merremia tridentata (L.) Hallier F. Root. *Agriculture and Agricultural Science Procedia* 2:406 – 414.
- Thamrin dan Prayitno L. 2008. Pengaruh lama perebusan dan perendaman terhadap kadar air dan tingkat kelunakan kolang-kaling. *Prosiding Seminar Nasional Sains dan Teknologi*. VIII:44-49.
- Vina, S. Z, Olivera, D. F., Marani, C.M., Ferreyra, C. M., Mugridge, A., Chaves, A. R., Mascheroni, R. H. 2007. Quality of Brussel Sprout (*Braseca oleracea L. gemmiferra DC*) as Affected by Blaching Metodh. *Journal of Food Engineering*, 80 (1), 218-225.
- Watanabe T, Yasumasa A, Takahiro O, Takeo S, and Kaoru K. 2017. Effect of short time heating on the mechanical fracture and electrical impedance properties of spinach (*Spinacia oleracea L.*). *Journal of Food Engineering*. Vol 194: 9-14.
- Widiastuti, Dwi Retno. 2016. *Kajian Kemasan Pangan Aktif Dan Cerdas (Active And Intelligent Food Packaging)*. Jakarta. Direktorat Pengawasan Produk Dan Bahan Berbahaya. Badan POM.
- William, W. Brand, M. E. Cuvelier, C. Berset. 1995. Use of a Free Radical Method to Evaluate Antioxidant Activity. *Lebensm.-Wiss. u.-Technol.*, 28. 25-30.
- Winarno, F.G. 2008. *Kimia Pangan dan Gizi*. Bogor: M-Brioo Press.