



## DAFTAR PUSTAKA

- Agustini K, Azizahwati, & Marlina S. (2007) Pengaruh Lama Pemberian Formula Ekstrak Buah Labu Siam (Sechium Edule) terhadap Penurunan Kadar Kolesterol Total dan Trigliserida Tikus Putih Jantan. *Jurnal Bahan Alam Indonesia*. 2007;6(2):60-64.
- Almatsier, S. (2004) *Prinsip Dasar Ilmu Gizi*. Jakarta: PT Gramedia Pustaka
- Al-Abd, N.M., Mohamed Nor, Z., Mansor, M., Azhar, F., Hasan, M.S., & Kassim, M. (2015) Antioxidant, antibacterial activity, and phytochemical characterization of Melaleuca cajuputi extract. *BMC Complementary and Alternative Medicine*, 15:385.
- Antarlina (2009) *Inovasi Teknologi: Produk Olahan Berbasis Ubi Jalar*. Jawa Timur: Balai Pengkajian Teknologi Pertanian
- Asmariani, Amriani, & Haslianti (2017) Verifikasi Metode Uji Lemak Pakan Buatan. *Jurnal Teknologi Hasil Perikanan*. Vol.6, No.1: 92-96
- AOAC (2005) *Official Methods of Analysis of the Association of Official Analytical Chemistry*, 14th ed. Virginia (US): AOC, Inc
- Asrawaty (2011) Pengaruh Suhu dan Lama Pengeringan terhadap Mutu Tepung Pandan. *Jurnal KIAT* 3 (2):41-4. Palu: Universitas Alkhairaat
- Ayu, D.C. & Yuwono, S.S (2014) Pengaruh Suhu Blansing dan Lama Perendaman terhadap Sifat Fisik Kimia Tepung Kimpul (*Xanthosoma sagittifolium*). *Jurnal Pangan dan Agroindustri* Vol.2 No.2 p.110-120.
- Buckle, K. A., Edwards, R. A., Fleet, G. H., & Wotton, M. (1987) *Ilmu Pangan*. Penerjemah Hari Purnomo dan Adiono. Jakarta: Universitas Indonesia Press.
- Bueno, O.F. et al (2000) The MEK1-ERK1/2 Signaling Pathway Promotes Compensated Cardiac Hypertrophy in Transgenic Mice. *The EMBO Journal* 2000;1;19(23):6341-50
- Chludil HD, Corbino GB, & Leicach SR (2008) Soil quality effects on Chenopodium album flavonoid content and antioxidant potential. *Journal of Agricultural and Food Chemistry*, 2008;56(13):5050-6.
- Chun, O. K., Kim, D.-O., & Lee, C. Y. (2003) Superoxide Radical Scavenging Activity of the Major Polyphenols in Fresh Plums. *Journal of Agricultural and Food Chemistry*, 51(27), 8067–8072.
- Cook NC & Samman, S (1996) Flavonoids- chemistry, metabolism, cardioprotective effects, and dietary sources. *Nutritional Biochemistry*, 7: 66- 76



Coronel, E León-García, & G Vela-Gutiérrez. (2017) Chayote (*Sechium edule* (Jacq.) Swartz). *Fruit and Vegetable Phytochemicals: Chemistry and Human Health*, 979-992

Das AK, Rajkumar V, Verma AK, & Swarup D (2012) Moringa oleifera leaves extract: a natural antioxidant for retarding lipid peroxidation in cooked goat meat patties. *International Journal of Food Science and Technology*, 47: 585-591.

Djapiala, Fera Yusniarti, Lita. A.D.Y., Montolalu, & Feny Mentang (2013) Kandungan Total Fenol dalam Rumput Laut Caulerpa racemosa yang Berpotensi sebagai Antioksidan. *Jurnal Media Teknologi Hasil Perikanan* Vol 1, No 3

Ensminger, M. E., J. G. Oldfield, & W. W. Heiremann (1990) *Feed and Nutrition*. California: Ensminger Publishing Co.

Fidrianny I, Ayu D, & Hartati R (2015) Antioxidant capacities, phenolic, flavonoid and carotenoid content of various polarities extracts from three organs of *Sechium edule* (Jacq.) Swartz. *Journal of Chemical and Pharmaceutical Research*, 2015;7(5):914-20.

Firdous, S.M., Sravanthi, K., Debnath, R., & Neeraja, K. (2012) Protective effect of ethanolic extract and its ethylacetate and n-butanol fractions of *Sechium edule*fruits against carbon tetrachloride induced hepatic injury in rats. *International Journal of Pharmacy and Pharmaceutical Science*, 4(1):354-359.

Gorinstein S. et al. (2008) Comparison of the main bioactive compounds and antioxidant activities in garlic and white and red onions after treatment protocols. *Journal of Agricultural and Food Chemistry*, 2008;56:4418e26.

Halliwell, B. & Whiteman, M. (2004) Measuring reactivespecies and oxidative damage in vivo and in cellculture: how should you do it and what do theresults mean?. *The British Journal of Pharmacology*, 142,231–255.

Harborne, J.B. (1987) *Metode Fitokimia Penuntun Cara Modern Menganalisis. Tumbuhan*. Bandung: Penerbit ITB.

Hendrasty, H.K. (2003) *Tepung Labu Kuning*. Yogyakarta: Kanisius

Hermina, Prihatini S, & Hermawan T (2015) *Konsumsi Sayur dan Buah Penduduk Indonesia menurut Kelompok Umur dalam Konteks Gizi Seimbang. Laporan Akhir Analisis Lanjut Riskesnas tahun 2015*. Jakarta: Badan Litbangkes

Hedges, L.J., & Lister, C.E. (2009) Nutritional Attributes of Some Exotic and Lesser Known Vegetables. *Plant and Food Research Confidential Report no.*



2325. New Zealand: New Zealand Institute for Plant and Food Research Limited
- Hoseney, R.C. (1994) *Principles of Cereal Science and Technology*. American assoc. of Cereal Chemist, Inc. St. Paul, MN. 378 pp
- Hui, Y. H. (2006) *Handbook of Food Science. Technology and Engineering Volume 1*. USA: CRC Press.
- Iñiguez, C.J. et al (2011) Biochemical Characterization of Domesticated Varieties of Chayote *Sechium Edule* (Jacq.) Sw. Fruits Compared to Wild Relatives *Revista Chapingo Serie Horticultura*, 17(2):45–55.
- Joanne, L Slavin & Beate Lloyd (2012) Health Benefits of Fruits and Vegetables *Advances in Nutrition Pubmed* 3(4):506-16.
- Karadeniz F., Burdurlu H.S., Koca N., & Soyer Y (2005) Antioxidant Activity of Selected Fruits and Vegetables Grown in Turkey. *Turkish Journal of Agricultural and Forest*, 89: 297–303.
- Kementerian Kesehatan RI (2014) *Pedoman Gizi Seimbang*. Jakarta: Kementerian Kesehatan Republik Indonesia.
- Kementerian Pertanian RI (2015) *Statistik Produksi Hortikultura Tahun 2014*. Jakarta: Kementerian Pertanian Republik Indonesia.
- Khikmawati, W.N. (2009) Pengaruh Pemberian Perasan Buah Labu Siam (*Sechium edule* (Jacq.) Sw.) terhadap Penurunan Kadar Glukosa Darah pada Kelinci Jantan New Zealand yang Dibebani Glukosa. *Skripsi*. Surakarta: Universitas Muhammadiyah Surakarta
- Kubo I, Masuda N, Xiao P, & Haraguchi H. (2002) Antioxidant Activity of Deodecylgallate. *Journal of Agricultural and Food Chemistry*, 50: 3533-3539
- Krølner, R. et al., (2011) Determinants of Fruit and Vegetable Consumption among Children and Adolescents: A Review of The Literature. Part II: Qualitative Studies *International Journal of Behavioral Nutrition and Physical Activity* 2011, 8:112
- Leveille, G.A. et al (1963) *Plasma and Liver Lipids, Fecal Bile Acid and Sterol Excretion of Rats Fed Pectin and Saponin*. Denver, CO: U.S. Army Medical Research and Nutrition Laboratory
- Leong LP & Shui G, (2002) An Investigation of Antioxidant Capacity of. Fruits in Singapore Markets. *Food Chemistry* 76, 69–75
- Lombardo-Earl, G., et al (2014) Extracts and Fractions from Edible Roots of *Sechium Edule* (Jacq.) Sw. with Antihypertensive Activity. *Evidence-Based Complementary and Alternative Medicine*. doi: 10.1155/2014/594326



- Manzocco, L., Calligaris, S., Mastrolola, D., Nicoli, MC., & Lerici, CR. (2001) Review of Non-Enzymatic Browning and Antioxidant Capacity in Processed Foods. *Trends in Food Science & Technology* 2001;11:340e6.
- Miller, H., F. Rigelhof, L. Marquart, A. Prakash & M. Kanter (2001) Antioxidant Content of Whole Grain Breakfast Cereals, Fruits and Vegetables. *Journal of the American College of Nutrition*, 19 (3): 312S-319
- Modgil, M., Modgil, R., & Kumar, R. (2004) Carbohydrate and Mineral Content of Chyote (Sechium edule) and Bottle Gourd (Lagenaria Siceraria). *Journal of Human Ecology*, 15(2), 157–159.
- Mustika, D.C. (2012). *Bahan Pangan Gizi dan Kesehatan*. Bandung: Alfabeta
- Nurani, S. dan S. Yuwono (2014) Pemanfaatan Tepung Kimpul (Xanthosoma sagittifolium) sebagai Bahan Baku Cookies (Kajian Proporsi Tepung dan Penambahan Margarin). *Jurnal Pangandan Argoindustri*. Vol. 2 No. 2, 50-58.
- Nurhidajah, Anwar S, & Nurrahman (2009) Daya Terima dan Kualitas Protein In Vitro Tempe Kedelai Hitam (Glycine Soja) yang Diolah pada Suhu Tinggi. *Tesis*. Semarang: Universitas Diponegoro.
- Ordonez, A.A., Gomez, J.D., Vattuane, M.A., & Isla, M.I. (2006) Antioxidant Activities of Sechium Edule (Jacq.) Swartz Extracts. *Food Chemistry* 2006;97(3):452-8.
- Pratt, D. E. (1992) *Natural Antioxidant from Plant Material* (Ed.), B.J.F Hudson. Food Antioxidant. London : Elsevier Applied Science
- Piliang, W.G. & S. Djojosoebagio, Al Haj (2002) *Fisiologi Nutrisi*. Vol. I. Edisi Ke-4. Bogor: IPB Press
- Prawitwong, P et.al. (2012) Efficient Ethanol Production from Separated Parenchyma Jurnal Teknik Kimia No. 3, Vol. 21, Agustus 2015 Page 26 and Vascular Bundle of Oil Palm Trunk. *Bioresource Technology* 125(2012):37- 42.
- Rahmawan, Obin (2001) *Pengeringan, Pendinginan dan Pengemasan Komoditas Pertanian*. Direktorat Pendidikan Kejuaraan. Jakarta
- Rasmussen, M. et al. (2006) Determinants of Fruit and Vegetable Consumption Among Children and Adolescents: A Review of The Literature. Part I: Quantitative Studies. *International Journal of Behavioral Nutrition and Physical Activity* 2006, 3:22.
- Saade, R. L. (1996) Chayote. Sechium edule (Jacq.) Sw. *International Plant Genetic Resources Institute* , 8-46



- Satjuti D, Soebrata B.M, & Syachiri M. (1995) Efek Hipokolesterolemik Pektin Labu Siam. *Buletin Kimia Juni 1995*. No.9:18-27. Bogor: Jurusan Kimia FMIPA IPB.
- Sharma, B.R., Naresh L., Dhuldoya N.C., Merchant S.U., & Merchant U.C. (2006) An Overview of Pectins. *Times Food Processing Journal*, 44-51
- Sudarmadji, S., B. Haryono, & Suhardi (2007) *Prosedur Analisis untuk Bahan Makanan dan Pertanian*. Yogyakarta: Liberty.
- Sudarmadji, S., B. Haryono, & Suhardi (2010) *Analisa Bahan Makanan dan Pertanian*. Yogyakarta: Liberty Yogyakarta.
- Sugiyono (2011) *Metode Penelitian Kuantitatif Kualitatif dan R&D*. Bandung: Alfabeta.
- Suhardjo, K (1999) *Prinsip-prinsip Ilmu Gizi*. Yogyakarta: Penerbit Kanisius.
- Sundari, D., Almasyhuri., & Astuti (2015) Pengaruh Proses Pemasakan terhadap Komposisi Zat Gizi Bahan Pangan Sumber Protein. *Ejournal litbang depkes Vol 25 (4):2015*
- Sun, Y., J. Cheng (2002) Hydrolysis of Lignocellulosic Materials for Ethanol Production : A review. *Bioresource Technology*. 83 : 1-11.
- Suomela, J.P., Ahotupa, M., Yang, B., Vasankari, T., & Kallio, K. (2006) Absorption of Flavonoid Derived from Sea Buckthorn (*Hippophae Rhamnoides*) and Their Effect on Emerging Risk Factors for Cardiovascular Disease in Humans. *Journal of Agricultural and Food Chemistry*, 2006; 54:7364 - 9.
- Staudt, E. & Ziegler (1973) *Flour Chemistry 1st ED*. Switerzerland: Bhuler Brothers Ltd., Engineering Works 9240 Uzwil.
- Tarigan, E.P., Suryanto, E., & Momuat, L.I. (2015) Karakterisasi dan Aktivitas Antioksidan Tepung Sagu Baruk (*Arenga microcarpha*). *Chemistry Progress*.4(2), 125-130
- Widowati, S. (2009) *Tepung Aneka Umbi Sebuah Solusi Ketahanan Pangan*. Jakarta: Tabloid Sinar Tani 6 Mei 2009.
- Winarno, FG. (2004) *Kimia Pangan dan Gizi*. Jakarta: PT. Gramedia.
- Winarsi, H. (2007) *Antioksidan Alami & Radikal Bebas: Potensi dan Aplikasinya dalam Kesehatan*. Yogyakarta: Kanisius
- Welmeinar, Delima T., Sirajuddin, S., & Najamuddin, U. (2016) Analisis Kandungan Zat Gizi Produk Serbuk Minuman Instan Labu Siam. *Skripsi*. Makassar: Universitas Hasanuddin.



Wu, C.H., Ou, T.T., Chang, C.H., Yang, M.Y., & Wang, C.J. (2014) The Polyphenol Extract from Sechium Edule Shoots Inhibits Lipogenesis and Stimulates Lipolysis Via Activation of AMPK Signals in Hepg2 Cells. *Journal Agricultural and Food Chemistry*. 2014;62:750-759.

Yang, M.Y., Chan, K.C., Lee, Y.J., Chang, X.Z., Wu, C.H., & Wang, C.J. (2015) Sechium Edule Shoot Extracts and Active Components Improve Obesity and A Fatty Liver that Involved Reducing Hepatic Lipogenesis and Adipogenesis in High-Fat-Diet-Fed Rats. *Journal of Agricultural and Food Chemistry*, 63(18):4587–4596.

Yen, G.C., Chen, H.Y., & Peng, H.H. (2001) Evaluation of The Cytotoxicity, Mutagenicity and Antimutagenicity of Emerging Edible Plants. *Food and Chemical Toxicology* 2001; 11: 1045/53.

Yin, M.C. & Cheng, W.S. (1998) Antioxidant Activity of Several Allium Members. *Journal of Agricultural and Food Chemistry* 1998;46:4097e101.

Yusuf (2015) Pemanfaatan Pangan Lokal di Provinsi Nusa Tenggara Timur: pengolahan Pangan Lokal Menjadi Tepung, Analisis Usaha dan Implikasi Kebijakannya. *AGRITECH : Vol. XVII No. 1 Juni 2015 : 39 – 54*