



## DAFTAR PUSTAKA

- Aguar, G.P.S., Limberger, G.M., dan Silveira, E.L. (2014). *Alternatives Technológicas Para o Proveitamento de Resíduos Provenientes da Industrialização de Pescados. Revista Electronica UNIVAR* 1 : 225-229.
- Ahmed, I. Lin, H., Zou, L., Brody, A.L., Li, Z., Qazi, I.M., Pavase, T.R., dan Lv, L. (2017). *A Comprehensive Review on The Application of Active Packaging Technologies to Muscle Foods. Food Control* 82 : 163-178.
- Allcock, H.R., dan Lampe, F.W. (1981). *Contemporary Polymer Chemistry*. Prentice Hall, Inc., Englewood Cliffs. New Jersey.
- Alves-S., J.M., Dias d-S., S.M., Pintado, M.E., Perez-A., J.A., Fernandez-L., J., dan Viuda-M., M. (2013). *Chemical Composition and in Vitro Antimicrobial, Antifungal, and Antioksidan Properties of Essential Oils Obtained from Some Herbs Widely Used in Portugal. Food Control* 32(2) : 371-378.
- Anonim<sup>1</sup>. (2017). *Plastics- the Facts 2017*. PlasticsEurope. Brussels.
- Anonim2. (2018). *Produksi Tanaman Kulit Kayu Manis Menurut Kabupaten/Kota (Ton) 2007-2017*. Badan Pusat Statistik Provinsi Jambi. Jambi.
- Anonim<sup>3</sup>. (2009). *EU Guidance to The Commission Regulation (EC) No 450/2009 of 29 May 2009 on Active and Intelligent Materials and Articles Intended Come Into Contact with Food. Office Journal Europen Union L* 135 : 3-11.
- Anonim<sup>4</sup>. (2004). *Tensile Testing*. ASM International, Material Park. Ohio.
- Anonim<sup>5</sup>. (2017). *Laporan Tahunan Sari Roti 2017*. PT Nippon Indosari Corpindo, Tbk. Jakarta.
- Anuar, H., Nur-F-I., A.B., Sharifah-N-I., S.M., Siti-Nur-E'zzati, M.A., Siti-Munirah-S., A.B., Ali, F.B., dan Manshor, M.R. (2017). *Impregnation of Cinnamon Essential Oil into Plactisied Polylactic Acid Biocomposite Film for Active Packaging. Journal of Packaging and Research* 1: 149-156.
- Arini, D., Ulum,M.S., dan Kasman. 2017. *Pembuatan dan Pengujian Sifat Mekanik Plastik Biodegradable Berbasis Tepung Biji Durian. Natural Science: Journal of Science and Technology* 6(3): 276-283 ISSN. 2338-0950.



Aripin, S., Saing, B., dan Kustiyah, E. (2017). *Studi Pembuatan Bahan Alternatif Plastik Biodegradable dari Pati Ubi Jalar dengan Plasticizer Gliserol dengan Metode Melt Intercalation*. Jurnal Teknik Mesin 06: 18-23 ISSN 2549-2888.

Atmaka, W., Manuhara G.J., Destiana,N., Kawiji, Khasanah, L.U., dan Utami, R. (2016). *Karakterisasi Pengemas Kertas Aktif dengan Penambahan Oleoresin dari Ampas Pengepresan Rimpang Temulawak (Curcuma xanthorrhiza Roxb)*. Reaktor 16 (1): 32-40.

Bambang, N., Heri, R.M., Tita, R., dan Purawisastra, S. (2008). *Pengujian Beras Aking Sebagai Bahan Makanan*. Panel Gizi Makan 31(1): 15-20.

Bhatnagar, S., dan Kumari, R. (2013). *Bioremediation: A Sustainable Tool for Environmental Management-A Review*. Annual Rev Resources Biology 3(4): 974-993.

Biji, K.B. Ravishankar, C.N., dan Mohan, C.O. (2015). *Smart Packaging Systems for Food Applications: A Review*. Journal of Food Science and Technology 52 (10) : 6125-6135.

Bisset, N.G., dan Wichtl, M. (2001). *Herbal Drugs and Phytopharmaceuticals, 2<sup>nd</sup> edition*. Medpharm Scientific Publishers. Germany.

Blocher, Chen, dan Lin. (2000). *Manajemen Biaya I*. Karya Salemba Empat. Jakarta.

Bourtoom, T., dan Chinnan, M.S. (2008). *Preparation and Properties of Rice Starch-Chitosan Blend Biodegradable Film*. LWT-Food Science and Technology 41: 1633-1641.

Carissimi, M., Flores, S.H., dan Rech, R. (2018). *Effect of Microalgae Addition on Active Biodegradable Starch Film*. Alga Research 32: 201-209.

Carocho, M., Morales, P., dan Ferreira, I.C.F.R. (2015). *Natural Food Additives: Quovadis?*. Trends in Food Science & Technology 45: 284-295.

Caetano, K. dos-Santos, Lopes, N.A., Costa, T.M.H., Brandelli, A., Rodrigues, E., Flores, S.H., dan Cladera-Olivera, F. (2018). *Characterization of Active Biodegradable Films Based on Cassava Starch Natural Compounds*. Food Packaging and Shelf Life 16: 138-147.



Coles, R., McDowell, D., dan Kirwan, M.J. (2003). *Food Packaging Technology*. CRC Press. Canada.

Dadaser-Celik, F., T.A. Sukru, dan S.Y. Yalcin. (2016). *Optimization of Solid Content, Carbon/Nitrogen Ration and Food/Inoculum Ratio for Biogas Production from Food Waste*. *Waste Management and Research* 34: 1241-1248.

Dey, U., Mondal,N.K., Das, K., dan Dutta, S. (2012). *An Approach to Polymer Degradation through Microbes*. *Journal Pharmacy* 2(3): 385-388.

Dong, Z., Xu, F., Ahmed, I., Li, Z., dan Lin, H. (2018). *Characterization and Preservation Performanceof Active Polyethylene Films Containing Rosemary and Cinnamon Essential Oils for Pasific White Shrimp Packaging*. *Food Control* 92: 37-46.

Dutta, P.K., Sh Mehrotra, G.K.T., dan Dutta, J. (2009). *Perspective for Chitosan Based Antimicrobial Films in Food Applications*. *Food Chemistry*, 114(4): 1173-1182.

Echegoyen, Y., dan Nerín, C. (2015). *Performance of An Active Paper Based On Cinnamon Essential Oil in Mushrooms Quality*. *Food Chemistry* 170: 30-36.

Fasihi, H., Noshirvani, N., Hashemi, M., Fazilati, M., Salavati, H., dan Coma, V. (2019). *Antioxidant and Antimicrobial Properties of Carbohydrate-Based Films Enriched with Cinnamon Essential Oil by Pickering Emulsion Method*. *Food Packaging and Shelf Life* 19: 147-154.

Featherstone, S. (2015). *A Complete Course in Canning and Related Processes. Fourteenth Edition*. Elsevier Ltd. Oxford.

Gary, D., dan Young, M. (2018). *Product Price List Young Living Essential Oils Professional*. [http://yl.youngliving.com/rs/748-HIV-608/images/ProAcctsPriceList\\_PDF\\_US\\_jm\\_0318.pdf](http://yl.youngliving.com/rs/748-HIV-608/images/ProAcctsPriceList_PDF_US_jm_0318.pdf). Diakses pada tanggal 5 Februari 2019.

Gironi, F. dan Piemonte,V. (2011). *Bioplastic and Petroleum-based Plastics: Strengths and Weakness*. *Energy Sources, Part A: Recovery, Utilization, and Environmental Effects* 33 (21): 1949-1959.



Hansen, D.R., dan Mowen, M.M. (2001). *Akuntansi Manajemen. Edisi Kedua.* Karya Salemba Empat. Jakarta.

Harmsen, P., Huijgen, W.J.J., Lopez, L.B., dan Bakker, R.R.C. (2010). *Literature Review of Physical Pretreatment Processes for Lignocellulosic Biomass.* Enegy Research Centre of Netherlands. Netherland.

Haute, S.V., Raes, K., Devlieghere, F., dan Sampers, I. (2017). *Combined Use of Cinnamon Essential Oil and MAP/Vaacuum Packaging to Increase The Antimicrobial and Sensorial Shelf Life of Lean Pork and Salmon.* Food Packaging and Shelf Life 12: 51-58.

Hill, L.E., C. Gomes, T.M. dan Taylor. (2013). *Characterization of Beta-Cyclodextrin Inclusion Complexes Containing Essential Oils (Trans-Cinnamaldehyde, Eugenol, Cinnamon Bark, and Clove Bud Extracts) for Antimicrobial Delivery Applications.* Dalam Jurnal LWT-Food Science Technology 51: 86-93.

Hoornwerg, D., dan Bhada-Tata, P. (2012). *What A Waste : A Global Review of Solid Waste Management.* World Bank. Washington DC.

Hosseini, S.F., Rezaei, M., Zandi, M., dan Farahmandghavi, F. (2015). *Fabrication of Bionanocomposite Films Based on Fish Gelatin Reinforced with Chitosan Nanoparticles.* Food Hydrocolloids 44: 172-182.

Hosseinejad, M., dan Jafari, S.M. (2016). *Evaluation of Different Factors Affecting Antimicrobial Properties of Chitosan.* International Journal of Biological Macromolecules 85: 467-475.

Huri, D., dan Nisa, F.C. (2014). *Pengaruh Konsentrasi Gliserol dan Ekstrak Ampas Kulit Apel Terhadap Karakteristik Fisik dan Edible Film.* Jurnal Pangan dan Agroindustri 2 (4): 29-40.

Jannah, R., Novesar, J., dan Yulia, E. (2017). *Pengaruh Variasi Konsentrasi Gliserol dan Berat Pati terhadap Sifat Mekanik Bioplastik dari Pati Biji Durian (Durio zibenthinus Murr.).* Kimia Unand 4(4): 41-46 ISSN : 2303-3401

Jeyaratnam, N., Nour, A.H., Kanthasamy, R., Nour, A.H., Yuvaraj, A.R., dan Akindoyo, J.O. (2016). *Essential Oil from Cinnamomum cassia Bark through Hydrodistillation and Advanced Microwave Assisted Hydrodistillation.* Industrial Crops and Products 92: 57-66.



Kamsiati, E., Herawati, H., dan Purwani, E.Y. (2017). *Potensi Pengembangan Plastik Biodegradable Berbasis Pati Sagu dan Ubi Kayu di Indonesia*. Jurnal Litbang Pertanian 36(2): 67-76.

Kardas, I., Struszczyk, M.H., Kucharska, M., van den Broek, L.A.M., van Dam, J.E.C., dan Cierchanska, D. (2012). *Chitin and Chitosan as Functional Biopolymers for Industrial Applications*. In P. Narvard (Ed.) *The European Polysaccharide Network of Excellence (EPNOE). Research Initiatives and Results*, pp. 329-374. Wien: Springer-Verlag.

Kasaai, M.R. (2009). *Various Methods for Determination of Degree of N-Acetylation of Chitin and Chitosan: A Review*. *Journal of Agricultural and Food Chemistry*, 57 (5): 1667-1676.

Khasanah, L.U., Atmaka, W., Kurniasari, D., Kawiji, K., Praseptiangga, D., dan Utami, R. (2017). *Karakterisasi Kemasan Kertas Aktif dengan Penambahan Destilasi Sereh Dapur (Cymbopogon citratus)*. *AGRITECH* 37(1): 59-68.

Kurmoro, A.C., dan Purbasari, A. (2014). *Sifat Mekanik dan Morfologi Plastik Biodegrable dari Limbah Tepung Nasi Aking dan Tepung Tapioka Menggunakan Gliserol Sebagai Plasticizer*. *Jurnal Teknik* 35(1): 8-16.

Liang, J., dan Ludescher, R.D. (2015). *Effects of Glycerol on The Molecular Mobility and Hydrogen Bond Network in Starch Matrix*. *Carbohydrate Polymer* 115: 401-407.

Li, J., Wang, C.Z., dan Zhao, D. (2002). *Study on Kinetics of Polymer Melt Intercalation by A Rheological Approach*. *Applied Polymer Science* 89: 318-323.

Li, Y.-q., Kong, D.-x., Huang, R.-s., Liang, H.-l., Xu, C.-g., dan Wu, H. (2013a). *Variation in Essential Oil Yield and Compositions of Cinnamomum cassia Leaves at Different Development Stages*. *Industrial Crops and Products* 47: 92-101.

Li, Y.-q., Kong, D.-x., dan Wu, H. (2013b). *Analysis and Evaluation of Essential Oil Components of Cinnamon Barks Using GC-MS and FTIR Spectroscopy*. *International Crops and Products* 41: 269-278.

Liu, H., Adhikari, R., Guo, Q., dan Adhikari, B. (2013). *Preparation and Characterization of Glycerol Plasticized (High-Amylose) Starch-Chitosan Films*. *Journal Food Engineering* 116: 588-597.



Lopattanon, N., Thongpin, C., dan Sombabsompop, N. (2012). *Bioplastic from Blend of Cassava and Rice Flours : The Effect of Blend Composition*. International Polymer Processing XXVII 3: 334-340.

Malherbi, N.M., Schmitz, A.C., Grando, R.C., Bilck, A.P., Yamashita, F., Tormen, L., Fakhouri, F.M., Velasco, J.I., dan Bertan, L.C. (2019). *Corn Starch and Gelatin-based Films Added with Guabiroba Pulp for Application in Food Packaging*. Food Packaging and Shelf Life 19: 140-146.

Mandal, S., Durgesh, D., dan Tumane, P. (2017). *Optimization and Characterization of Bioplastic Produce by Bacillus cereus*. International Journal of Recent Scientific Research 8(4): 16565-16571.

Manso, S., Cacho-Nerin, F., Becerril, R., dan Nerín, C. (2013). *Combined Analytical and Microbiological Tools to study The Effect on Apergillus flavus of Cinnamon Essential Oil Contained in Food Packaging*. Food Control 30: 370-378.

Noshirvani, N., Ghanbarzadeh, B., Gardrat, C., Rezaei, M.R., Hashemi, M., Le-Coz, C, dan Coma, V. (2017). *Cinnamon and Ginger Essential Oils to Improve Antifungal, Physical and Mechanical Properties of Chitosan-Carboxymethyl Cellulose Films*. Food Hydrocolloids 70: 36-45.

Nurfauzi, S., Sutan, S.M., Argo, B.D., dan Djoyowasito, G. (2018). *Pengaruh Konsentrasi CMC dan Suhu Pengeringan terhadap Sifat Mekanik dan Sifat Degradasi pada Plastik Biodegradable Berbasis Tepung Jagung*. Jurnal Keteknikan Pertanian Tropis dan Biosistem 6 (1): 90-99.

Ojagh, S.M., Rezaei, M., Razavi, S.H., dan Hosseini, S.M.H. (2010). *Development and Evaluation of A Novel Biodegradable Film Made from Chitosan and Cinnamon Essential Oil with Low Affinity Toward Water*. Food Chemistry 122: 161-166.

Othman, S.H., Edwal, S.A.M., Risyon, N.P., Basha, R.K., dan Talib, R.A. (2017). *Water Sorption and Water Permeability Properties of Edible Film Made from Potato Peel Waste*. Food Science Technology, Campinas 37 (Suppl 1): 63-70.

Otoni, C.G., Avena-Bustillos, R.J., Olsen, C.W., Bilbao-Sàinz, dan McHugh, T.H. (2016). *Mechanical and Water Barrier Properties of Isolated Soy Protein Composite Edible Films as Affected by Carvacrol and Cinnamaldehyde Micro and Nanoemulsions*. Food Hydrocolloids 57: 72-79.



Parker, R., dan Ring, S.G. (2001). *Aspects of The Physical Chemistry of Starch. Journal of Cereal Science* 34: 1-17.

Pathak, V.M., dan Navneet. (2017). *Review on The Current Status of Polymer Degradation: A Microbial Approach. Bioresources and Bioprocessing* 4: 15. Pimpan, V., Ratanarat, K., dan Pongchawanakul, M. (2001). *Preliminary Study on Preparation of Biodegradable Plastic from Modified Cassava Starch. J.Sci. Res. Chulalongkorn University* 26 (2): 117-126.

Putri, A.M., dan Nisa, F.C. (2015). *Modifikasi Pati Ubi Jalar Putih (Ipomoea batatas L.) Menggunakan Enzim Amylomaltase Menjadi Pati Thermoreversible: Kajian Pustaka. Jurnal Pangan dan Agroindustri* 3(2) 749-755.

Ray, S., dan Okamoto, M. (2003). *Polymer/Layered Silicate Nanocomposites: A Review from Preparation to Processing. Prog. Polymer Science* 28: 1539-1641.

Realini, C.E., dan Marcos, B. (2014). *Active and Intelligent Packaging Systems for A Mordern Society. Meat Sciences* 98 (3): 404-419.

Reddy, R.L., Reddy, V.S., dan Gupta, G.A. (2013). *Study of Bio-plastics As Green & Sustainable Alternative to Plastics. International Journal of Emerging Technology and Advanced Engineering* 3 (5) : 82-89. <http://www.ijetae.com>. Diakses pada tanggal 5 Februari 2019.

Ren, L., Yan, X., Zhou, J., Tong, J., dan Su, X. (2017). *Influence of Chitosan Concentration on Mechanical and Barrier Properties Properties of Corn Starch/Chitosan Films. International Journal of Biological Macromolecules* 105: 1636-1643.

Ribeiro-S., R., Sanches-S., A., Motta, J.F.G., Andrade, M., de-Araujo-Naves, I., Teofilo, R.F., de Carvalho, M.G., dan de Melo, N.R. (2017a). *Combined Use of Essential Oils Applied to Protein Base Active Food Packaging: Study in Vitro and in A Food Stimulant. European Polymer Journal* :75-86.

Ribeiro-S., R., M. Andrade, N.R. d-M., dan Sanches-S., A. (2017b). *Application Encapsulated Essential Oils as Antimicrobial Agents in Food Packaging. Current Opinion in Food Science* 14: 78-84.

Roozbehani, B., S.a. Sakaki, M. Shishesaz, N. Abdollahkhani, dan S. Hamedifar. (2015). *Taguchi Method Approach on Catalytic Degradation of Polyethylene*



*and Polypropylene into Gasoline. Clean Technologies and Environmental Policy* 17: 1873-1882.

Roy, H., L. Shanna, C. Erick, dan B. Kalicki. (2009). *Cinnamon and type 2 Diabetes*. Pennington Nutrition Series.Pennington.

Saggiorato, A.G., Gaio, I., Treichel, H., De Oliveira, D., Cichoski, A.J., dan Cansian, R.L. (2012). *Antifungal Activity of Basil Essential Oil (Ocimum basilicum L.): Evaluation in Vitro and on An Italian-type Sausage Surface*. *Food and Bioprocess Technology* 5: 378-384.

Saharan, B.S., Ankita, dan Sharma, D. (2012). *Bioplastics-For Sustainable Development : A Review*. *International Journal of Microbial Resource Technology* 1 (1): 11-23.

Saliu, O.D., Olatunji, G.A., Olosho, A.I., Adeniyi, A.G., Azeh, Y., Samo, F.T., Adebayo, D.O, dan Ajetomobi, O.O. (2019). *Barrier Property Enhancement of Starch Citrate Bioplastic Film by An Ammonium-thiourea Complex Modification*. *Journal of Saudi Chemical Society* 23: 141-149.

Sanches-S., A., Costa, D. , Albuquerque, T.G., Buonocore, G.G., Ramos, F., dan Castilho, M.C. (2012). *Trends in The Use of Natural Antioxidants in Active Food Packaging: A Review*. *Food Addit Contam Part A Chem Anal Control Expo Risk Assess* 31 (3): 374-395.

Santana, A.L., dan Meireles, M.A.A. (2014). *New Starches are The Trend for Industry Applications : A Review*. *Food and Public Health* 4 (5): 229-241.

Santos, T.M., Pinto, A.M.B., de Oliveira, A.V., Riberio, H.L., Caceres,C.A., Ito, E.N., dan Azeredo, H.M.C.. (2014). *Physical Properties of Cassava Starch-Carnauba Wax Emulsion Films as Affected by Component Proportions*. *International Journal Genomics* 49(9): 2045-2051.

Schmidt, R.L., Pearson, L.N. (2019). *Estimating The Cost of Quality of Errors in The Analytical Phase*. *Clinica Chimica Acta* 495: 60-66.

Selpiana, Riansya, J.F., dan Yordan, K. (2015). *Pembuatan Plastik Biodegradable dari Tepung Nasi Aking*. Seminar Nasional Added Value of Energy Resources Avoer VII Proceeding : 130-138. ISSN 795875590.



Soejanto, I. (2009). *Desain Eksperimen dengan Metode Taguchi*. Yogyakarta: Graha Ilmu.

Taguchi, G. (1987). *System of experimental Design Volume 1 and 2*. Unipub Kraus International Publications. New York.

Taguchi, G. (2005). *Taguchi's Quality Engineering Handbook*. Hoboken. New Jersey.

Thakur, S., Chaudhary, J., Sharma, B., Verma, A., Tamulevicius, S., dan Thakur, V.K. (2018). *Sustainability of Bioplastics : Opportunities and Challenges : A Review*. *Current Opinion in Green and Sustainable Chemistry* 13: 68-75.

Thomas, J dan P.P Duethi. (2001). *Cinnamon Handbook of Herb and Spices*. CRC Press. New York, Hal 143-153.

Taufik, M. (2014). *Ini Tips Sari Roti agar Konsumen Tak Kecewa Beli Produk di Gerai*. <https://www.google.com/amp/s/m.merdeka.com/amp/peristiwa/ini-tips-sari-roti-agar-konsumen-tak-kecwea-beli-produk-di-gerai.html>, diakses pada tanggal 27 Juni 2019.

Usman, A., Zia, K.M., Zuber, M., Tabasum, S., Rehman, S., dan Zia, F. (2016). *Chitin and Chitosan Based Polyurethanes : A Review of Recent Advances and Prospective Biomedical Applications*. *International Journal of Biological Macromolecules* 86: 630-645.

Utami, R., Nurhartdi, E., dan Putra, A.Y.T. (2013). *Pengaruh Penambahan Minyak Atsiri Kunyit Putih (Kaempferia rotunda) pada Edible Film Pati Tapioka terhadap Aktivitas Antimikroba dan Sensoris*. *Jurnal Teknosains Pangan* 2(2): 51-56.

Vahedikia, N., Garavand, F., Tajeddin, B., Cacciotti, I., Jafari, S.M., Omidi, T., dan Zahedi, Z. (2019). *Biodegradable Zein Film Composed Reinforced with Chitosan Nanoparticles and Cinnamon Essential Oil: Physical, Mechanical, Structural and Antrimicrobial Attributes*. *Colloids and Surfaces B: Biointerfaces* 177: 25-32.

Vaisanen, T., Das, O., dan Tomppo, L. (2017). *A Review on New Bio-Based Constituents for Natural Fiber-Polymer Composites*. *Journal Clean Production* 149: 582-596.



UNIVERSITAS  
GADJAH MADA

FABRIKASI FILM BIOPLASTIK AKTIF BERBAHAN BAKU NASI AKING DENGAN PENAMBAHAN

EKSTRAK KAYU MANIS

SEBAGAI KEMASAN PRODUK PANGAN

Sekar Arum Purbarani, Dr. Anggoro Cahyo Sukartiko, STP., MP.; Dr. Kuncoro Harto Widodo, STP., M.Eng.

Universitas Gadjah Mada, 2019 | Diunduh dari <http://etd.repository.ugm.ac.id/>

Van den Broek, L.A.M., Knop, R.J.I., Kappen, F.H.J., dan Boeriu, C.G. (2015).

*Chitosan Films and Blends for Packaging Material. Carbohydrate Polymers*  
116: 237-242.

Vieira, M.G.A., da-Silva, M.A., dos-Santos, L.O., dan Beppu, M.M. (2011).

*Natural-based Plasticizers and Biopolymer Films : A Review. European Polymer Journal* 47: 254-263.

Vimala, K., Mohan, Y.M., Varaprasad, K., Redd, N.N., Ravindra, S., Naidu, N.S., dan Raju, K.M. (2011). *Fabrication of Curcumin Encapsulated Chitosan-PVA Silver Nanocomposite Films for Improved Antimicrobial Activity. Journal of Biomaterials and Nanobiotechnology* 2: 55-64.

Widiastuti, D.R. (2016). *Kajian Kemasan Pangan Aktif dan Cerdas (Active and Intelligent Food Packaging)*. Karya Tulis Ilmiah Direktorat Pengawasan Produk dan Bahan Berbahaya Badan Pengawas Obat dan Makanan. Jakarta.

Yeul, V.S., dan Rayalu, S.S. (2013). *Unprecedented Chitin and Chitosan : A Chemical Overview. Journal of Polymer and The Environment*, 21 (2): 606-614.

Wieczynka J., dan Cavoski, I. (2018). *Antimicrobial, Antioxidant and Sensory Features of Eugenol, Carvacrol, and Trans-anethole in Active Packaging for Organic Ready-To-Eat Iceberg Lettuce. Journal Food Chemistry* 259: 251-260.