



DAFTAR PUSTAKA

- Afifah, N., Rahayuningtyas, A., & Kuala, S. I. (2017). Pemodelan Kinetika Pengeringan Beberapa Komoditas Pertanian Menggunakan Pengering Inframerah. *Agritech*, 37(2), 220–228. <https://doi.org/10.22146/agritech.10394>
- Akbar, M. A. (2020). Analisis Teknis Perubahan Kualitas Fisik Biji Petai (*Parkia speciosa*) selama Pengeringan dengan Metode *Freeze Drying*. *Skripsi*. Departemen Teknik Pertanian dan Biosistem. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta <http://etd.repository.ugm.ac.id/penelitian/detail/193016>
- Akpinar, E. K. (2006). Mathematical Modelling of Thin Layer Drying Process under Open Sun of some Aromatic Plants. *Journal of Food Engineering*, 77(4), 864–870. <https://doi.org/10.1016/j.jfoodeng.2005.08.014>
- Aksoy, A., Karasu, S., Akcicek, A., & Kayacan, S. (2019). Effects of Different Drying Methods on Drying Kinetics, Microstructure, Color, and the Rehydration Ratio of Minced Meat. *Foods*, 8(6), 1–14. <https://doi.org/10.3390/foods8060216>
- Ali, M. A., Yusof, Y. A., Chin, N. L., Ibrahim, M. N., & Basra, S. M. A. (2014). Drying Kinetics and Colour Analysis of Moringa Oleifera Leaves. *Agriculture and Agricultural Science Procedia*, 2(1), 394–400. <https://doi.org/10.1016/j.aaspro.2014.11.055>
- Andarwulan, N., Batari, R., Sandrasari, D. A., Bolling, B., & Wijaya, H. (2010). Flavonoid Content and Antioxidant Activity of Vegetables from Indonesia. *Food Chemistry*, 121(4), 1231–1235. <https://doi.org/10.1016/j.foodchem.2010.01.033>
- Andarwulan, N., Kurniasih, D., Apriady, R. A., Rahmat, H., Roto, A. V., & Bolling, B. W. (2012). Polyphenols, Carotenoids, and Ascorbic Acid in Underutilized Medicinal Vegetables. *Journal of Functional Foods*, 4(1), 339–347. <https://doi.org/10.1016/j.jff.2012.01.003>
- Aral, S., & Beşe, A. V. (2016). Convective Drying of Hawthorn Fruit (*Crataegus* spp.): Effect of Experimental Parameters on Drying Kinetics, Color, Shrinkage, and Rehydration Capacity. *Food Chemistry*, 210, 577–584. <https://doi.org/10.1016/j.foodchem.2016.04.128>
- Ardiansyah, Nuraida, L., & Andarwulan, N. (2003). Aktivitas Antimikroba Ekstrak Daun Beluntas (*Pluchea indica* L.) dan Stabilitas Aktivitasnya pada Berbagai Konsentrasi Garam dan Tingkat pH. *Jurnal Teknologi dan Industri Pangan*,



14(2), 90–97. <https://journal.ipb.ac.id/index.php/jtip/article/view/710>

Argyropoulos, D., & Muller, J. (2014). Kinetics of Change in Colour and Rosmarinic Acid Equivalents during Convective Drying of Lemon Balm (*Melissa officinalis* L.). *Journal of Applied Research on Medicinal and Aromatic Plants*, 1(1), 15–22. <http://dx.doi.org/10.1016/j.jarmap.2013.12.001>

Arslan, D., & Özcan, M. M. (2008). Evaluation of Drying Methods with Respect to Drying Kinetics, Mineral Content and Colour Characteristics of Rosemary Leaves. *Energy Conversion and Management*, 49(5), 1258–1264. <https://doi.org/10.1016/j.enconman.2007.08.005>

Audi, V. H. (2019). *Kandungan Fitokimia dan Aktivitas Antioksidan Daun Lima Varietas Budidaya Kelengkeng (Dimocarpus longan Lour.)*. Skripsi. Fakultas Biologi. Universitas Gadjah Mada. Yogyakarta.

Babu, A. K., Kumaresan, G., Raj, V. A. A., & Velraj, R. (2018). Review of Leaf Drying: Mechanism and Influencing Parameters, Drying Methods, Nutrient Preservation, and Mathematical Models. *Renewable and Sustainable Energy Reviews*, 90(July 2018), 536–556. <https://doi.org/10.1016/j.rser.2018.04.002>

Badan Standardisasi Nasional. (2016). SNI 3945:2016. Teh hijau. *Badan Standardisasi Nasional*.

Bal, L. M., Kar, A., Satya, S., & Naik, S. N. (2011). Kinetics of Colour Change of Bamboo Shoot Slices during Microwave Drying. *International Journal of Food Science & Technology*, 46(4), 827–833. <https://doi.org/10.1111/j.1365-2621.2011.02553.x>

Beigi, M. (2017). Thin Layer Drying of Wormwood (*Artemisia absinthium* L.) Leaves: Dehydration Characteristics, Rehydration Capacity and Energy Consumption. *Heat and Mass Transfer*, 53(8), 2711–2718. <https://doi.org/10.1007/s00231-017-2018-3>

Bhatta, S., Janezic, T. S., & Ratti, C. (2020). Freeze-Drying of Plant-Based Foods. *Foods*, 9(1), 87. <https://doi.org/10.3390/foods9010087>

Bhattacharya, R., Saha, S., Kostina, O., Muravnik, L., & Mitra, A. (2020). Replacing Critical Point Drying with a Low-Cost Chemical Drying Provides Comparable Surface Image Quality of Glandular Trichomes from Leaves of *Millingtonia hortensis* L. f. in Scanning Electron Micrograph. In *Applied Microscopy* 50(1), 1-6. <https://doi.org/10.1186/s42649-020-00035-6>



- Bhuyan, D. J., & Basu, A. (2017). *Phenolic Compounds: Potential Health Benefits and Toxicity*. Vuong, Q. V. In *Utilisation of Bioactive Compounds from Agricultural and Food Waste*. Second Edition. CRC Press. Boca Raton, United States of America. <https://doi.org/10.1201/9781315151540>
- Biegańska-Marecik, R., Radziejewska-Kubzdela, E., & Marecik, R. (2017). Characterization of Phenolics, Glucosinolates and Antioxidant Activity of Beverages Based on Apple Juice with Addition of Frozen and Freeze-dried Curly Kale Leaves (*Brassica oleracea* L. var. *acephala* L.). *Food Chemistry*, 230(1 September 2017), 271–280. <https://doi.org/10.1016/j.foodchem.2017.03.047>
- Bishnoi, S., Chhikara, N., Singhanian, N., & Ray, A. B. (2020). Effect of Cabinet Drying on Nutritional Quality and Drying Kinetics of Fenugreek Leaves (*Trigonella foenum-graecum* L.). *Journal of Agriculture and Food Research*, 2(Desember 2020), 1 - 7. <https://doi.org/10.1016/j.jafr.2020.100072>
- Botheju, W. S., Amarathunge, K. S. P., & Abeysinghe, I. S. B. (2011). Thin Layer Drying Characteristics of Fresh Tea Leaves. *Journal of the National Science Foundation of Sri Lanka*, 39(1), 61–67. <https://doi.org/10.4038/jnsfsr.v39i1.2927>
- Budiman, P. A. (2015). Metode Alternatif Analisis Variansi untuk Data dengan Variansi Heterogen. *Skripsi*. Program Studi Statistika. Jurusan Matematika. Fakultas Matematika dan ilmu Pengetahuan Alam. Universitas Gadjah Mada. Yogyakarta.
- CABI. (2019). *Pluchea indica* (Indian camphorweed). <https://www.cabi.org/isc/datasheet/116400#tosummaryOfInvasiveness>. Diakses pada tanggal 31 Mei 2021.
- Cánovas-Barbosa, G. V., & Vega-Mercado, H. (1996). *Dehydration of Foods*. Springer Science+Business Media Dordrecht. Boston. https://doi.org/10.1007/978-1-4757-2456-1_4
- Carrín, M. E., & Crapiste, G. H. (2009). *Convective Drying of Foods (Chapter 5)*. Cristina Ratti. In *Advances in Food Dehydration*. CRC Press. Boca Raton, United States of America. <https://doi.org/10.1201/9781420052534>
- Castillo Téllez, M., Pilatowsky Figueroa, I., Castillo Téllez, B., López Vidaña, E. C., & López Ortiz, A. (2018). Solar Drying of Stevia (*Rebaudiana bertonii*) Leaves Using Direct and Indirect Technologies. *Solar Energy*, 159(June 2017), 898–907. <https://doi.org/10.1016/j.solener.2017.11.031>



- Chan, E. W. C., Lim, Y. Y., Wong, S. K., Lim, K. K., Tan, S. P., Lianto, F. S., & Yong, M. Y. (2009). Effects of Different Drying Methods on the Antioxidant Properties of Leaves and Tea of Ginger Species. *Food Chemistry*, 113(1), 166–172. <https://doi.org/10.1016/j.foodchem.2008.07.090>
- Chewchida, S., & Vongsak, B. (2019). Simultaneous HPTLC Quantification of Three Caffeoylquinic Acids in *Pluchea indica* Leaves and Their Commercial Products in Thailand. *Revista Brasileira de Farmacognosia*, 29(2), 177–181. <https://doi.org/10.1016/j.bjpt.2018.12.007>
- Chunthaworn, S., Achariyaviriya, S., Achariyaviriya, A., & Namsanguan, K. (2012). Color Kinetics of Longan Flesh Drying at High Temperature. *Procedia Engineering*, 32, 104–111. <https://doi.org/10.1016/j.proeng.2012.01.1243>
- Crank, J. (1975). *The Mathematics of Diffusion* (Second Edition). Oxford University Press. Bristol, Inggris. http://www-eng.lbl.gov/~shuman/NEXT/MATERIALS&COMPONENTS/Xe_damage/Crank-The-Mathematics-of-Diffusion.pdf
- de Levie, R. (2004). *How to Use Excel in Analytical Chemistry and in General Scientific Data Analysis*. Cambridge University Press. Cambridge, United Kingdom. www.cambridge.org/0521642825
- Dehghannya, J., Bozorgi, S., & Heshmati, M. K. (2018). Low Temperature Hot Air Drying of Potato Cubes Subjected to Osmotic Dehydration and Intermittent Microwave: Drying Kinetics, Energy Consumption and Product Quality Indexes. *Heat and Mass Transfer/Waerme- und Stoffuebertragung*, 54(4), 929–954. <https://doi.org/10.1007/s00231-017-2202-5>
- Dehghannya, J., Gorbani, R., & Ghanbarzadeh, B. (2016). Determination of Bulk Density of Mirabelle Plum during Hot Air Drying as Influenced by Ultrasound-Osmotic Pretreatment. *Journal of Food Measurement and Characterization*, 10(4), 738–745. <https://doi.org/10.1007/s11694-016-9358-4>
- Demir, V., Gunhan, T., Yagcioglu, A. K., & Degirmencioglu, A. (2004). Mathematical Modelling and the Determination of Some Quality Parameters of Air-Dried Bay Leaves. *Biosystems Engineering*, 88(3), 325–335. <https://doi.org/10.1016/j.biosystemseng.2004.04.005>
- Dewi, G. A. P. W. P. (2019). Aktivitas Antibakteri Ekstrak Etanol Daun Beluntas terhadap Pertumbuhan Bakteri *Methicillin Resistant Staphylococcus aureus* (MRSA). *Tugas Akhir*. Jurusan Analis Kesehatan. Politeknik Kesehatan Kemenkes Denpasar. Denpasar. <http://repository.poltekkes->



denpasar.ac.id/2995/1/KTI_WAHYU_PURNAMA_DEWI_%28030%29_JAK_TH_LULUS_2019-converted.pdf

- Dhurhania, C. E., & Novianto, A. (2018). Uji Kandungan Fenolik Total dan Pengaruhnya terhadap Aktivitas Antioksidan dari Berbagai Bentuk Sediaan Sarang Semut (*Myrmecodia pendens*). *Jurnal Farmasi Dan Ilmu Kefarmasian Indonesia*, 5(2), 62–68. <https://doi.org/10.20473/jfiki.v5i22018.62-68>
- Dinno, A. (2015). Nonparametric Pairwise Multiple Comparisons in Independent Groups Using Dunn's Test. *Stata Journal*, 15(1), 292–300. <https://doi.org/10.1177/1536867x1501500117>
- Driscoll, R. H., & Srzednicki, G. (2017). *Vegetable Dryer Modeling (Chapter 15)*. Zhan, B. Bhandari, & Z. Fang. In M. (Ed.), *Vegetable Dryer Modeling*. CRC Press. Boca Raton, United States of America. <https://doi.org/10.4324/9781315152677>
- EL khadraoui, A., Hamdi, I., Kooli, S., & Guizani, A. (2019). Drying of Red Pepper Slices in a Solar Greenhouse Dryer and Under Open Sun: Experimental and Mathematical Investigations. *Innovative Food Science and Emerging Technologies*, 52(April 2018), 262–270. <https://doi.org/10.1016/j.ifset.2019.01.001>
- Fauster, T., Giancaterino, M., Pittia, P., & Jaeger, H. (2020). Effect of Pulsed Electric Field Pretreatment on Shrinkage, Rehydration Capacity and Texture of Freeze-dried Plant Materials. *Food Science and Technology*, 121(Maret 2020), 1 - 7. <https://doi.org/10.1016/j.lwt.2019.108937>
- Fithriani, D., Assadad, L., & Siregar, Z. A. (2016). Karakteristik dan Model Matematika Kurva Pengeringan Rumput Laut *Eucheuma cottonii*. *Jurnal Pascapanen dan Bioteknologi Kelautan dan Perikanan*, 11(2), 159–170. <https://doi.org/10.15578/jpbkp.v11i2.290>
- Gardjito, M., & Swasti, Y. R. (2017). *Fisiologi Pascapanen*. Cetakan kedua. Gadjah Mada University Press. Yogyakarta.
- Gulati, T., & Datta, A. K. (2015). Mechanistic Understanding of Case-Hardening and Texture Development during Drying of Food Materials. *Journal of Food Engineering*, 166(Desember 2015), 119–138. <https://doi.org/10.1016/j.jfoodeng.2015.05.031>
- Gupta, R. K., Kumar, P., Sharma, A., & Patil, R. T. (2011). Color Kinetics of Aonla Shreds with Amalgamated Blanching during Drying. *International Journal of*



Food Properties, 14(6), 1232–1240.
<https://doi.org/10.1080/10942911003637343>

Hariyadi, P. (2013). Freeze Drying Technology: for Better Quality & Flavor of Dried Products. *Foodreview Indonesia*, 8(2), 52–57.

Henríquez, C., Córdova, A., Almonacid, S., & Saavedra, J. (2014). Kinetic Modeling of Phenolic Compound Dduring Drum-Drying of Apple Pby-Products. *Journal of Food Engineering*, 143(Desember 2014), 146–153.
<https://doi.org/10.1016/j.jfoodeng.2014.06.037>

Hidar, N., Ouhammou, M., Mghazli, S., Idlimam, A., Hajjaj, A., Bouchdoug, M., Jaouad, A., & Mahrouz, M. (2020). The Impact of Solar Convective Drying on Kinetics, Bioactive Compounds and Microstructure of Stevia Leaves. *Renewable Energy*, 161(Desember 2020), 1176–1183.
<https://doi.org/10.1016/j.renene.2020.07.124>

Huang, M., & Zhu, O. (2017). *Nondestructive Measurement of Quality Parameters of Vegetables during Drying by Optical Sensing Technology (Chapter 17)*. M. Zhang, B. Bhandari, & Z. Fang. *Handbook of Drying of Vegetables and Vegetable Products*. CRC Press. Boca Raton, United States of America.
<https://doi.org/https://doi.org/10.4324/9781315152677>

Ibarz, A., & Barbosa-Cánovas, G. V. (2003). *Unit Operations in Food Engineering*. CRC Press LLC. Boca Raton, United States of America.
https://moodle.ufsc.br/pluginfile.php/881630/mod_resource/content/0/Unit_Operations_in_Food_Engineering_-_A._Ibarz_G._Barbosa-Canovas_CRC_2003_WW.pdf

Imaniar, D. I. (2020). Perubahan Kualitas Fisik dan Kimia Teh Mawar (*Rosa damascena*) dengan Variasi Metode Pengeringan. *Skripsi*. Departemen Teknik Pertanian dan Biosistem. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta.

Indriani, W. (2016). Kinetika Kualitas Cabai Rawit (*Capsicum Frutescens* L.) selama Proses Pengeringan Menggunakan Cabinet Dryer dengan Variasi Perlakuan Awal dan Suhu Udara Pengering. *Skripsi*. Departemen Teknik Pertanian dan Biosistem. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta. <http://etd.repository.ugm.ac.id/penelitian/detail/101906>

Inyang, U. E., Oboh, I. O., & Etuk, B. R. (2018). Kinetic Models for Drying Techniques—Food Materials. *Advances in Chemical Engineering and Science*, 8(2), 27–48. <https://doi.org/10.4236/aces.2018.82003>



- Istadi, Sumardiono, S., & Soetrisnanto, dan D. (2002). Penentuan Konstanta Pengeringan dalam Sistem Pengeringan Lapis Tipis (*Thin Layer Drying*). *Prosiding Seminar Nasional Teknologi Proses Kimia 2002*. Jakarta. http://eprints.undip.ac.id/216/1/Paper_UI_2002KonstPengeringan.pdf
- James, B. (2014). Food Microstructure Analysis. In M. A. Rao, S. S. H. Rizvi, A. K. Datta, & J. Ahmed (Ed.), *Engineering Properties of Foods, Fourth Edition*. CRC Press. Boca Raton, United States of America. <https://www.taylorfrancis.com/books/9781466556430>
- Jeng, T. L., Lai, C. C., Liao, T. C., Lin, S. Y., & Sung, J. M. (2015). Effects of Drying on Caffeoylquinic Acid Derivative Content and Antioxidant Capacity of Sweet Potato Leaves. *Journal of Food and Drug Analysis*, 23(4), 701–708. <https://doi.org/10.1016/j.jfda.2014.07.002>
- Julianto, T. S. (2019). *Fitokimia: Tinjauan Metabolit Sekunder dan Skrining Fitokimia*. Universitas Islam Indonesia. Yogyakarta. <http://library.uui.ac.id;e-mail: perpustakaan@uui.ac.id>
- Kadam, D. M., Goyal, R. K., & Gupta, M. K. (2011). Mathematical Modeling of Convective Thin Layer Drying of Basil Leaves. *Journal of Medicinal Plant Research*, 5(19), 4721–4730.
- Karunasena, H. C. P., & Senadeera, W. (2017). *Numerical Modelling of Morphological Changes of Food Plants Materials during Drying (Chapter 16)*. In M. Zhang, B. Bhandari, & Z. Fang (Ed.), *Handbook of Drying of Vegetables and Vegetable Products*. CRC Press. Boca Raton, United States of America. <https://doi.org/https://doi.org/10.4324/9781315152677>
- Kaur, P., Kumar, A., Arora, S., & Ghuman, B. S. (2006). Quality of Dried Coriander Leaves as Affected by Pretreatments and Method of Drying. *European Food Research and Technology*, 223(2), 189–194. <https://doi.org/10.1007/s00217-005-0164-1>
- Kaya, A., & Aydin, O. (2009). An Experimental Study on Drying Kinetics of some Herbal Leaves. *Journal Energy Conversion and Management*, 50(1), 118–124. <https://doi.org/10.1016/j.enconman.2008.08.024>
- Kelana, M. R. (2015). Perpindahan Panas dan Massa serta Perubahan Sifat Fisik Biji Kakao (*Theobroma cacao* L.) Terfermentasi selama Proses Pengeringan. *Skripsi*. Departemen Teknik Pertanian dan Biosistem. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta.



- Koç, B., Eren, I., & Kaymak Ertekin, F. (2008). Modelling Bulk Density, Porosity and Shrinkage of Quince during Drying: The Effect of Drying Method. *Journal of Food Engineering*, 85(3), 340–349. <https://doi.org/10.1016/j.jfoodeng.2007.07.030>
- Kongkiatpaiboon, S., Chewchinda, S., & Vongsak, B. (2018). Optimization of Extraction Method and HPLC Analysis of Six Caffeoylquinic Acids in *Pluchea indica* Leaves from Different Provenances in Thailand. *Revista Brasileira de Farmacognosia*, 28(2), 145–150. <https://doi.org/10.1016/j.bjp.2018.03.002>
- Konica Minolta. (2016). *Komunikasi Warna Presisi*. Konica Minolta Sensing, Inc. Indonesia. http://analisawarna.com/wp-content/uploads/2015/12/lckd_komunikasi-warna-presisi.pdf
- Kripanand, S. M., Guruguntla, S., & Korra, S. (2015). Effect of Various Drying Methods on Quality and Flavor Characteristics of Mint Leaves (*Mentha spicata* L.). *Journal of Food and Pharmaceutical Sciences*, 3(2), 38–45. <https://doi.org/10.14499/jfps>
- Krokida, M. K., Karathanos, V. T., & Maroulis, Z. B. (1998). Effect of Freeze-Drying Conditions on Shrinkage and Porosity of Dehydrated Agricultural Products. *Journal of Food Engineering*, 35(4), 369–380. [https://doi.org/10.1016/S0260-8774\(98\)00031-4](https://doi.org/10.1016/S0260-8774(98)00031-4)
- Kudra, T., & Mujumdar, A. S. (2009). *Advances in Food Dehydration*. Second Edition. CRC Press. Boca Raton, United States of America. <https://doi.org/10.1201/9781420052534>
- Kwao, S., Al-Hamimi, S., Damas, M. E. V., Rasmusson, A. G., & Gómez Galindo, F. (2016). Effect of Guard Cells Electroporation on Drying Kinetics and Aroma Compounds of Genovese Basil (*Ocimum basilicum* L.) Leaves. *Innovative Food Science & Emerging Technologies*, 38(December 2016), 15–23. <https://doi.org/10.1016/j.ifset.2016.09.011>
- Lattanzio, V. (2013). *Phenolic Compounds: Introduction (Chapter 50)*. In K. G. Ramawat & J. M. Mérillon (Ed.), *Natural Products: Phytochemistry, Botany and Metabolism of Alkaloids, Phenolics and Terpenes*. Springer Berlin Heidelberg. Berlin. https://doi.org/10.1007/978-3-642-22144-6_57
- Li, X., Liu, Y., Gao, Z., Xie, Y., & Wang, H. (2021). Computer Vision Online Measurement of Shiitake Mushroom (*Lentinus edodes*) Surface Wrinkling and Shrinkage during Hot Air Drying with Humidity Control. *Journal of Food Engineering*, 292, 110253. <https://doi.org/10.1016/j.jfoodeng.2020.110253>



- Lv, W., & Zhang, M. (2017). *Main Current Vegetable Drying Technology: Hot Airflow Drying and Related Combination Drying (Chapter 1)*. In M. Zhang, B. Bhandari, & Z. Fang (Ed.), *Handbook of Drying of Vegetables and Vegetable Products*. CRC Press. Boca Raton, United States of America. <https://doi.org/10.4324/9781315152677>
- Maftuhah, A., Bintari, S. H., & Mustikaningtyas, D. (2015). Pengaruh Infusa Daun Beluntas (*Pluchea indica*) terhadap Pertumbuhan Bakteri *Staphylococcus epidermidis*. *Unnes Journal of Life Science*, 4(1), 60–65. <http://journal.unnes.ac.id/sju/index.php/UnnesJLifeSci>
- Mahayothee, B., Thamsala, T., Khuwijitjaru, P., & Janjai, S. (2020). Effect of Drying Temperature and Drying Method on Drying Rate and Bioactive Compounds in Cassumunar Ginger (*Zingiber montanum*). *Journal of Applied Research on Medicinal and Aromatic Plants*, 18(June), 1–10. <https://doi.org/10.1016/j.jarmap.2020.100262>
- Maseko, I., Mabhaudhi, T., Ncube, B., Tesfay, S., Araya, H. T., Fessehazion, M. K., Chimonyo, V. G. P., Ndhlala, A. R., & Du Plooy, C. P. (2019). Postharvest Drying Maintains Phenolic, Flavonoid and Gallotannin Content of Some Cultivated African Leafy Vegetables. *Scientia Horticulturae*, 255(May), 70–76. <https://doi.org/10.1016/j.scienta.2019.05.019>
- Mayor, L., Moreira, R., & Sereno, A. M. (2011). Shrinkage, Density, Porosity and Shape Changes during Dehydration of Pumpkin (*Cucurbita pepo* L.) Fruits. *Journal of Food Engineering*, 103(1), 29–37. <https://doi.org/10.1016/j.jfoodeng.2010.08.031>
- Mghazli, S., Ouhammou, M., Hidar, N., Lahnine, L., Idlimam, A., & Mahrouz, M. (2017). Drying Characteristics and Kinetics Solar Drying of Moroccan Rosemary Leaves. *Renewable Energy*, 108(August 2017), 303–310. <https://doi.org/10.1016/j.renene.2017.02.022>
- Miao, X., Tao, Y., Shi, Y., Law, C. L., Han, Y., Li, D., Xie, G., & Xu, Y. (2020). Effects of Freezing and Thermal Pretreatments on Drying of *Vaccinium bracteatum* Thunb Leaves: Drying Mechanism, Physicochemical Properties and Ability to Dye Glutinous Rices. *Food and Bioproducts Processing*, 122(July 2020), 1–12. <https://doi.org/10.1016/j.fbp.2020.03.005>
- Mishra, S., Verma, S., Chowdhury, S., & Dwivedi, G. (2021). Analysis of Recent Developments in Greenhouse Dryer on Various Parameters- A Review. *Materials Today: Proceedings*, 38(1), 371–377.



<https://doi.org/10.1016/j.matpr.2020.07.429>

- Mohamad, S., Zin, N. M., Wahab, H. A., Ibrahim, P., Sulaiman, S. F., Zahariluddin, A. S. M., & Noor, S. S. M. (2011). Antituberculosis Potential of Some Ethnobotanically Selected Malaysian Plants. *Journal of Ethnopharmacology*, 133(3), 1021–1026. <https://doi.org/10.1016/j.jep.2010.11.037>
- Montgomery, D. C. (2005). *Design and Analysis of Experiments*. Sixth Edition. John Wiley & Sons, Inc. United States of America. <https://doi.org/10.1080/00224065.2005.11980315>
- Motevali, A., Minaei, S., Banakar, A., Ghobadian, B., & Darvishi, H. (2016). Energy Analyses and Drying Kinetics of Chamomile Leaves in Microwave-Convective Dryer. *Journal of the Saudi Society of Agricultural Sciences*, 15(2), 179–187. <https://doi.org/10.1016/j.jssas.2014.11.003>
- Mudau, F. N., & Ngezimana, W. (2014). Effect of Different Drying Methods on Chemical Composition and Microbial Activities of Bush Tea (*Athrixia phylicoides*). *International Journal of Agriculture & Biology*, 16(5), 1–5. <https://www.proquest.com/openview/fcba0b008e503adf4dc81bd4737f0d22/1?cb1=616539&pq-origsite=gscholar>
- Nguyen, T. B. T., Ketsa, S., & van Doorn, W. G. (2003). Relationship between Browning and the Activities of Polyphenoloxidase and Phenylalanine Ammonia Lyase in Banana Peel during Low Temperature Storage. *Postharvest Biology and Technology*, 30(2), 187–193. [https://doi.org/10.1016/S0925-5214\(03\)00103-0](https://doi.org/10.1016/S0925-5214(03)00103-0)
- Nguyen, T. K., Mondor, M., & Ratti, C. (2018). Shrinkage of Cellular Food during Air Drying. *Journal of Food Engineering*, 230, 8–17. <https://doi.org/10.1016/j.jfoodeng.2018.02.017>
- Nozad, M., Khojastehpour, M., Tabasizadeh, M., Azizi, M., Miraei Ashtiani, S. H., & Salarikia, A. (2016). Characterization of Hot-Air Drying and Infrared Drying of Spearmint (*Mentha spicata* L.) Leaves. *Journal of Food Measurement and Characterization*, 10(3), 466–473. <https://doi.org/10.1007/s11694-016-9325-0>
- Nugraha, B., Karyadi, J. N. W., & Bintoro, N. (2012). Pengaruh Laju Udara dan Suhu selama Pengeringan Kelapa Parut Kering Secara *Pneumatic*. *Prosiding Seminar Nasional PERTETA 2012*. Malang, Jawa Timur.
- Nugraha, D. K. (2016). Analisis Perpindahan Panas dan Massa serta Kualitas Cabai Rawit Merah (*Capsicum Frutescens* L.) dengan Perlakuan Blanching



Menggunakan Pengering Efek Rumah Kaca. *Skripsi*. Departemen Teknik Pertanian dan Biosistem. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta. <http://etd.repository.ugm.ac.id/penelitian/detail/101580>

Nurhalimah, H., Wijayanti, N., & Widyaningsih, T. D. (2015). Efek Antidiare Ekstrak Daun Beluntas (*Pluchea indica* L.) terhadap Mencit Jantan yang Diinduksi Bakteri *Salmonella thypimurium*. *Jurnal Pangan dan Agroindustri*, 3(3), 1083–1094. <https://jpa.ub.ac.id/index.php/jpa/article/view/231/238>

Obied, H. K., Bedgood, D. R., Prenzler, P. D., & Robards, K. (2008). Effect of Processing Conditions, Prestorage Treatment, and Storage Conditions on the Phenol Content and Antioxidant Activity of Olive Mill Waste. *Journal of Agricultural and Food Chemistry*, 56(11), 3925–3932. <https://doi.org/10.1021/jf703756d>

Onwude, D. I., Hashim, N., Janius, R. B., Nawi, N. M., & Abdan, K. (2016). Modeling the Thin-Layer Drying of Fruits and Vegetables: A Review. *Comprehensive Reviews in Food Science and Food Safety*, 15(3), 599–618. <https://doi.org/10.1111/1541-4337.12196>

Özbek, B., & Dadali, G. (2007). Thin-Layer Drying Characteristics and Modelling of Mint Leaves Undergoing Microwave Treatment. *Journal of Food Engineering*, 83(4), 541–549. <https://doi.org/10.1016/j.jfoodeng.2007.04.004>

Panchariya, P. C., Popovic, D., & Sharma, A. L. (2002). Thin-Layer Modelling of Black Tea Drying Process. *Journal of Food Engineering*, 52(4), 349–357. [https://doi.org/10.1016/S0260-8774\(01\)00126-1](https://doi.org/10.1016/S0260-8774(01)00126-1)

Pereira, D. M., Valentão, P., Pereira, J. A., & Andrade, P. B. (2009). Phenolics: from Chemistry to Biology. *Molecules*, 14(6), 2202–2211. <https://doi.org/10.3390/molecules14062202>

Perwira, R. Y. (2016). Uji One Stage, Brown Forsythe dan Welch sebagai Metode Alternatif untuk Analisis Variansi dengan Pelanggaran Asumsi Kesamaan Variansi. *Skripsi*. Program Studi Statistika. Jurusan Matematika. Fakultas Matematika dan Ilmu Pengetahuan Alam. Universitas Gadjah Mada. Yogyakarta. <http://etd.repository.ugm.ac.id/penelitian/detail/96570>

Phahom, T., & Phoungchandang, S. (2016). Influences of Drying Temperature on Drying Characteristics and Physical Properties of *Aloe barbadensis* Mill. Leaves Using Hot Air Drying. *The 3rd International Postgraduate Symposium on Food, Agriculture and Biotechnology in ASEAN (IPSFAB 7 - 8 September 2016)*. <https://techno2.msu.ac.th/ipsfab2016/datafile/17-15-IPSFAB2016.pdf>



- Phapom, T., & Phoungchandang, S. (2018). Drying Characteristics and Quality Attributes of *Thunbergia laurifolia* Leaves Using Microwave Drying. *Asia-Pacific Journal of Science and Technology*, 23(1), 1–12. <https://so01.tcithaijo.org/index.php/APST/article/view/112306/90255>
- Polyium, U., & Sakulyunyongsuk, N. (2020). Biological Activities and Optimal Conditions for Making Khlu Tea. *Applied Mechanics and Materials*, 901(1), 11–15. <https://doi.org/10.4028/www.scientific.net/amm.901.11>
- Premi, M., Sharma, H. K., Sarkar, B. C., & Singh, C. (2010). Kinetics of Drumstick Leaves (*Moringa oleifera*) during Convective Drying. *African Journal of Plant Science*, 4(10), 391–400. [http://www.academicjournals.org/article/article1380124950_Premi et al.pdf](http://www.academicjournals.org/article/article1380124950_Premi%20et%20al.pdf)
- Putri, D. G. P. (2017). Analisis Kinetika Perubahan Kualitas Fisik Nangka (*Artocarpus heterophyllus* Lamk) Hasil Pengeringan dengan *Freeze Dryer*. *Skripsi*. Departemen Teknik Pertanian dan Biosistem. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta. <http://etd.repository.ugm.ac.id/penelitian/detail/130365>
- Quequeto, W. D., Siqueira, V. C., Mabasso, G. A., Isquierdo, E. P., Leite, R. A., Ferraz, L. R., Hoscher, R. H., Schoeninger, V., Jordan, R. A., Goneli, A. L. D., & Martins, E. A. S. (2019). Mathematical Modeling of Thin-Layer Drying Kinetics of *Piper aduncum* L. Leaves. *Journal of Agricultural Science*, 11(8), 225. <https://doi.org/10.5539/jas.v11n8p225>
- Rahman, M. S. (2014). *Mass–Volume–Area-Related Properties of Foods (Chapter 1)*. In M. A. Rao, S. S. H. Rizvi, A. K. Datta, & J. Ahmed (Ed.), *Engineering Properties of Foods, Fourth Edition*. Fourth Edition. CRC Press. Boca Raton, United States of America. <https://doi.org/10.1201/b16897>
- Raja, K. S., Taip, F. S., Azmi, M. M. Z., & Shishir, M. R. I. (2019). Effect of Pre-treatment and Different Drying Methods on the Physicochemical Properties of *Carica papaya* L. Leaf Powder. *Journal of the Saudi Society of Agricultural Sciences*, 18(2), 150–156. <https://doi.org/10.1016/j.jssas.2017.04.001>
- Rajkumar, G., Shanmugam, S., Galvão, M. de S., Dutra Sandes, R. D., Leite Neta, M. T. S., Narain, N., & Mujumdar, A. S. (2017). Comparative Evaluation of Physical Properties and Volatiles Profile of Cabbages Subjected to Hot Air and Freeze Drying. *Food Science and Technology*, 80(July 2017), 501–509. <https://doi.org/10.1016/j.lwt.2017.03.020>
- Ratti, C. (2001). Hot Air and Freeze-Drying of High-Value Foods: A Review.



- Journal of Food Engineering*, 49(4), 311–319. [https://doi.org/10.1016/S0260-8774\(00\)00228-4](https://doi.org/10.1016/S0260-8774(00)00228-4)
- Rayaguru, K., & Routray, W. (2011). Microwave Drying Kinetics and Quality Characteristics of Aromatic *Pandanus amaryllifolius* Leaves. *International Food Research Journal*, 18(3), 1035–1042. [http://www.ifrj.upm.edu.my/18 \(03\) 2011/\(26\)IFRJ-2010-282.pdf](http://www.ifrj.upm.edu.my/18%20(3)2011/(26)IFRJ-2010-282.pdf)
- Salehi, F., & Kashaninejad, M. (2018). Modeling of Moisture Loss Kinetics and Color Changes in the Surface of Lemon Slice During Drying. *Information Processing in Agriculture*, 5(4), 516–523. [https://doi.org/https://doi.org/10.1016/j.inpa.2018.05.006](https://doi.org/10.1016/j.inpa.2018.05.006)
- Salim, Z., & Munadi, E. (2017). *Info Komoditi Tanaman Obat*. Badan Pengkajian dan Pengembangan Perdagangan. <https://doi.org/10.7748/ldp.5.4.28.s16>
- Santoso, D., Muhidong, D., & Mursalim, M. (2018). Model Matematis Pengeringan Lapisan Tipis Biji Kopi Arabika (*Coffeae arabica*) dan Biji Kopi Robusta (*Coffeae canephora*). *Jurnal Teknologi Pertanian Andalas*, 22(1), 86. <https://doi.org/10.25077/jtpa.22.1.86-95.2018>
- Sappati, P. K., Nayak, B., & van Walsum, G. P. (2017). Effect of Glass Transition on the Shrinkage of Sugar Kelp (*Saccharina latissima*) during Hot Air Convective Drying. *Journal of Food Engineering*, 210, 50–61. <https://doi.org/10.1016/j.jfoodeng.2017.04.018>
- Scutella, B. (2017). Freeze-Drying of Vaccines: Contribution of Mathematical Modelling for Assessing Product Heterogeneity and Scale-up Risks. *Disertasi*. Universitas Paris-Saclay.
- Sedjati, S., Suryono, S., Santosa, A., Supriyantini, E., & Ridlo, A. (2017). Aktivitas Antioksidan dan Kandungan Senyawa Fenolik Makroalga Coklat *Sargassum* sp. *Jurnal Kelautan Tropis*, 20(2), 122. <https://doi.org/10.14710/jkt.v20i2.1737>
- Seerangurayar, T., Al-Ismaili, A. M., Janitha, L. H. J., & Al-Habsi, N. A. (2019). Effect of Solar Drying Methods on Color Kinetics and Texture of Dates. *Food and Bioproducts Processing*, 116(July 2019), 227–239. <https://doi.org/10.1016/j.fbp.2019.03.012>
- Shonte, T. T., Duodu, K. G., & de Kock, H. L. (2020). Effect of Drying Methods on Chemical Composition and Antioxidant Activity of Underutilized Stinging Nettle Leaves. *Heliyon*, 6(5), 1–10. <https://doi.org/10.1016/j.heliyon.2020.e03938>



- Singh, R. P., & Heldman, D. R. (2009). *Introduction to Food Engineering*. Fourth Edition. Academic Press. China. <http://www.ucarecdn.com/fb7332e8-c35a-47b0-9805-051fa171f8fa/>
- Sitindaon, R. (2018). Rancangbangun dan Uji Kinerja Mesin *Freeze Dryer* untuk Pengeringan Buah-buahan. *Skripsi*. Departemen Teknik Pertanian dan Biosistem. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta. <http://etd.repository.ugm.ac.id/penelitian/detail/154422>
- Srimoon, R. (2018). The effect of Indian Marsh Fleabane (*Pluchea indica* (L.) Less) Dried Leaves Extract Against Oxidative Stress Induced by Hydrogen Peroxide in *Saccharomyces cerevisiae*. *Asia-Pacific Journal of Science and Technology*, 23 (3), 1 - 8. <https://doi.org/10.14456/apst.2018.9>
- Sturm, B., & Hensel, O. (2017). *Pigments and Nutrients during Vegetable Drying Processes, Dried Products Storage, and Their Associated Color Change* (Chapter 12). In M. Zhang, B. Bhandari, & Z. Fang (Ed.), *Handbook of Drying of Vegetables and Vegetable Products*. CRC Press. Boca Raton, United States of America. <https://doi.org/https://doi.org/10.4324/9781315152677>
- Sudjaroen, Y. (2012). Evaluation of Ethnobotanical Vegetables and Herbs in Samut Songkram Province. *Procedia Engineering*, 32, 160–165. <https://doi.org/10.1016/j.proeng.2012.01.1251>
- Sujatno, A., Salam, R., Bandriyana, B., & Dimiyati, A. (2015). Studi *Scanning Electron Microscopy* (SEM) untuk Karakterisasi Proses Oksidasi Paduan Zirkonium. *Jurnal Forum Nuklir*, 9(2), 44–50. <https://doi.org/10.17146/jfn.2015.9.1.3563>
- Sulistiyaningsih. (2009). Potensi Daun Beluntas (*Pluchea indica* Less.) sebagai Inhibitor terhadap *Pseudomonas aeruginosa* Multi Resistant dan Methicillin Resistant *Stapylococcus aureus*. *Laporan Penelitian Mandiri*. Universitas Padjadjaran. Bandung. http://pustaka.unpad.ac.id/wp-content/uploads/2010/11/potensi_daun_beluntas.pdf
- Suriyah, W. H., Ichwan, S. J. A., Kasmuri, A. R., & Taher, M. (2019). In Vitro Evaluation of the Effect of *Pluchea indica* Extracts in Promoting Glucose Consumption Activity on a Liver Cell Line. *Makara Journal of Health Research*, 23(1), 48–52. <https://doi.org/10.7454/msk.v23i1.10153>
- Suriyaphan, O. (2014). Nutrition, Health Benefits and Applications of *Pluchea indica* (L.) Less Leaves. *Mahidol University Journal of Pharmaceutical Sciences*, 41(4), 1–10. <https://www.semanticscholar.org/paper/Nutrition%2C-Health->



Benefits-and-Applications-of-(L.)-
Suriyaphan/5c9a159688a4286845e95805151652b4ff5d8c27

Susetyarini, E., Latifa, R., Wahyono, P., & Nurrohman, E. (2019). *Atlas Morfologi Anatomi Beluntas (Pluchea indica)*. Patent No. EC00201970377. Universitas Muhammadiyah Malang. <http://eprints.umm.ac.id/id/eprint/71251>

Susetyarini, E., Wahyono, P., Latifa, R., & Nurrohman, E. (2020). The Identification of Morphological and Anatomical Structures of *Pluchea indica*. *Journal of Physics: Conference Series*, 1539(1), 1 - 13. <https://doi.org/10.1088/1742-6596/1539/1/012001>

Taheri-Garavand, A., & Meda, V. (2018). Drying Kinetics and Modeling of Savory Leaves Under Different Drying Conditions. *International Food Research Journal*, 25(4), 1357–1364. [http://www.ifrj.upm.edu.my/25\(04\)2018/\(5\).pdf](http://www.ifrj.upm.edu.my/25(04)2018/(5).pdf)

Tao, Y., Wang, P., Wang, Y., Kadam, S. U., Han, Y., Wang, J., & Zhou, J. (2016). Power Ultrasound as a Pretreatment to Convective Drying of Mulberry (*Morus alba* L.) Leaves: Impact on Drying Kinetics and Selected Quality Properties. *Ultrasonics Sonochemistry*, 31, 310–318. <https://doi.org/10.1016/j.ultsonch.2016.01.012>

Telfser, A., & Gómez Galindo, F. (2019). Effect of Reversible Permeabilization in Combination with Different Drying Methods on the Structure and Sensorial Quality of Dried Basil (*Ocimum basilicum* L.) Leaves. *Food Science and Technology*, 99, 148–155. <https://doi.org/10.1016/j.lwt.2018.09.062>

Therdthai, N., & Zhou, W. (2009). Characterization of Microwave Vacuum Drying and Hot Air Drying of Mint Leaves (*Mentha cordifolia* Opiz ex Fresen). *Journal of Food Engineering*, 91(3), 482–489. <https://doi.org/10.1016/j.jfoodeng.2008.09.031>

Tran, T. N. T., Khoo, K. S., Chew, K. W., Phan, T. Q., Nguyen, H. S., Nguyen-Sy, T., Nguyen, T. D. P., Chen, W.-H., & Show, P. L. (2020). Modelling Drying Kinetic of Oyster Mushroom Dehydration – The Optimization of Drying Conditions for Dehydration of Pleurotus Species. *Materials Science for Energy Technologies*, 3, 840–845. <https://doi.org/10.1016/j.mset.2020.10.005>

Triyastuti, M. S., Finarianingrum, T., & Octaviani, T. (2018). Validasi Model pada Pengeringan Batch pada Wortel. *Jurnal Teknik: Media Pengembangan Ilmu dan Aplikasi Teknik*, 17(1), 48. <https://doi.org/10.26874/jt.vol17no1.55>

Udomkun, P., Argyropoulos, D., Nagle, M., Mahayothee, B., Oladeji, A. E., &



- Müller, J. (2018). Changes in Microstructure and Functional Properties of Papaya as Affected by Osmotic Pre-treatment Combined with Freeze-Drying. *Journal of Food Measurement and Characterization*, 12(2), 1028–1037. <https://doi.org/10.1007/s11694-018-9718-3>
- Vargas, P. O., Pereira, N. R., Guimarães, A. O., Waldman, W. R., & Pereira, V. R. (2018). Shrinkage and Deformation during Convective Drying of Calcium Alginate. *Food Science and Technology*, 97(June), 213–222. <https://doi.org/10.1016/j.lwt.2018.06.056>
- Vega-Galvez, A., Miranda, M., Diaz, L. P., Lopez, L., Rodriquez, K., & Scala, K. Di. (2010). Effective Moisture Diffusivity Determination and Mathematical Modelling of the Drying Curves of the Olive-waste Cake. *Bioresource Technology*, 101(19), 7265–7270. <https://doi.org/https://doi.org/10.1016/j.biortech.2010.04.040>
- Vega-Gálvez, A., Zura-Bravo, L., Lemus-Mondaca, R., Martinez-Monzó, J., Quispe-Fuentes, I., Puente, L., & Di Scala, K. (2015). Influence of Drying Temperature on Dietary Fibre, Rehydration Properties, Texture and Microstructure of Cape Gooseberry (*Physalis peruviana* L.). *Journal of Food Science and Technology*, 52(4), 2304–2311. <https://doi.org/10.1007/s13197-013-1235-0>
- Vega, A., Uribe, E., Lemus, R., & Miranda, M. (2007). Hot-Air Drying Characteristics of Aloe Vera (*Aloe barbadensis* Miller) and Influence of Temperature on Kinetic Parameters. *Food Science and Technology*, 40(10), 1698–1707. <https://doi.org/10.1016/j.lwt.2007.01.001>
- Vidiandono, Z. A. (2018). Pengaruh Metode Pengeringan terhadap Kandungan Tanin, Fenolik, dan Aktivitas Antioksidan pada Bubuk Biji Salak Pondoh Kultivar Super dan Salak Madu. *Skripsi*. Departemen Teknologi Pangan dan Hasil Pertanian. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta. <http://etd.repository.ugm.ac.id/penelitian/detail/162327>
- Vongsak, B., Kongkiatpaiboon, S., Jaisamut, S., & Konsap, K. (2018). Comparison of Active Constituents, Antioxidant Capacity, and α -glucosidase Inhibition in *Pluchea indica* Leaf Extracts at Different Maturity Stages. *Food Bioscience*, 25(Augustus), 68–73. <https://doi.org/10.1016/j.fbio.2018.08.006>
- Wang, J., Law, C. L., Nema, P. K., Zhao, J. H., Liu, Z. L., Deng, L. Z., Gao, Z. J., & Xiao, H. W. (2018). Pulsed Vacuum Drying Enhances Drying Kinetics and Quality of Lemon Slices. *Journal of Food Engineering*, 224(May 2018), 129–138. <https://doi.org/10.1016/j.jfoodeng.2018.01.002>



- Wanita, D., Rusmini, Ashfia, F., & Adriane, F. Y. (2018). Uji Aktivitas Antioksidan Ekstrak Etanol Daun Beluntas (*Pluchea indica* L.) dengan Metode DPPH (2, 2-Difenil-1-Pikrilhidrazil). *Indonesian Chemistry and Application Journal*, 2(2), 25–28. <https://doi.org/10.26740/icaaj.v2n2.p25-28>
- Werdani, Y. D. W., & Widyawati, P. S. (2018). Antidiabetic Effect of *Pluchea indica* Less Tea as a Functional Beverage in Diabetic Patients. *Proceedings of the 1st International Conference Postgraduate School Universitas Airlangga: "Implementation of Climate Change Agreement to Meet Sustainable Development Goals" (ICPSUAS 2017)*. Surabaya. <https://doi.org/10.2991/icpsuas-17.2018.36>
- White, S. A. (2003). Nutrition and Plant Growth Regulator Rates for High Quality Growth of Containerized Spiderwort (*Tradescantia virginiana* L.). Thesis. Virginia Polytechnic Institute and State University. Blacksburg, Virginia.
- Widyawati, P. S., Wijaya, C. H., Hardjosworo, P. S., & Sajuthi, D. (2013). Volatile Compounds of *Pluchea indica* Less and *Ocimum basilicum* Linn Essential Oil and Potency as Antioxidant. *HAYATI Journal of Biosciences*, 20(3), 117–126. <https://doi.org/10.4308/hjb.20.3.117>
- Widyawati, P. S., Wijaya, C. H., Harjosworo, P. S., & Sajuthi, D. (2010). Pengaruh Ekstraksi dan Fraksinasi terhadap Aktivitas Antioksidatif Daun Beluntas (*Pluchea indica* Less). *Seminar Nasional Rekayasa dan Proses Kimia 2010*. Semarang. <http://repository.ipb.ac.id/handle/123456789/56117>
- Widyawati, P. S., Wijaya, H., Harjosworo, P. S., & Sajuthi, D. (2012). Aktivitas Antioksidan Berbagai Fraksi dan Ekstrak Metanolik Daun Beluntas (*Pluchea indica* Less). *Agritech*, 32(3), 249–257. <https://doi.org/10.22146/agritech.9618>
- Xiao, H.-W., Bai, J.-W., Xie, L., Sun, D.-W., & Gao, Z.-J. (2015). Thin-Layer Air Impingement Drying Enhances Drying Rate of American Ginseng (*Panax quinquefolium* L.) Slices with Quality Attributes Considered. *Food and Bioprocess Processing*, 94(April 2015), 581–591. <https://doi.org/10.1016/j.fbp.2014.08.008>
- Xiao, H. W., Yao, X. D., Lin, H., Yang, W. X., Meng, J. S., & Gao, Z. J. (2012). Effect of SSB (Superheated Steam Blanching) Time and Drying Temperature on Hot Air Impingement Drying Kinetics and Quality Attributes of Yam Slices. *Journal of Food Process Engineering*, 35(3), 370–390. <https://doi.org/10.1111/j.1745-4530.2010.00594.x>
- Yang, X. H., Deng, L. Z., Mujumdar, A. S., Xiao, H. W., Zhang, Q., & Kan, Z.



(2018). Evolution and Modeling of Colour Changes of Red Pepper (*Capsicum annum* L.) during Hot Air Drying. *Journal of Food Engineering*, 231, 101–108. <https://doi.org/10.1016/j.jfoodeng.2018.03.013>

Yuliani, Soemarno, Yanuwadi, B., & Leksono, A. S. (2015). Total Phenolic and Flavonoid Contents of *Pluchea indica* Less Leaves Extracts from Some Altitude Habitats. *International Journal of ChemTech Research*, 8(4), 1618–1625. [https://sphinxesai.com/2015/ch_vol8_no4/1/\(1618-1625\)V8N4.pdf](https://sphinxesai.com/2015/ch_vol8_no4/1/(1618-1625)V8N4.pdf)

Zeng, Y., Liu, Y., Zhang, J., Xi, H., & Duan, X. (2019). Effects of Far-Infrared Radiation Temperature on Drying Characteristics, Water Status, Microstructure and Quality of Kiwifruit Slices. *Journal of Food Measurement and Characterization*, 13(4), 3086–3096. <https://doi.org/10.1007/s11694-019-00231-3>

Zhou, C., Feng, Y., Zhang, L., Yagoub, A. E. G. A., Wahia, H., Ma, H., Sun, Y., & Yu, X. (2021). Rehydration Characteristics of Vacuum Freeze- and Hot Air-Dried Garlic Slices. *Food Science and Technology*, 143(January), 111158. <https://doi.org/10.1016/j.lwt.2021.111158>