

DAFTAR PUSTAKA

- Alharis, D. (1999). *Pengkajian Laju Respirasi Buah Mangga Arumanis Terolah Minimal Berlapis Edibel Dalam Kemasan Atmosfer Termodifikasi*. Bogor: Tesis. IPB.
- Aman, M. (1989). *Fisiologi Pasca Panen*. Jakarta: PT. Gramedia Pustaka Utama.
- Apandi. (1984). *Teknologi Buah dan Sayur*. Bandung: Alumni.
- Apriyanti, M. (2013). *Analisis Matematis Laju Respirasi dan Perubahan Sifat Fisik Buah Tomat (*Lycopersicon esculentum* Mill) Di Bawah Pengaruh Vibrasi dan Suhu Penyimpanan*. Tesis. Yogyakarta: Fakultas Teknologi Pertanian UGM.
- Caleb, O. J., Mahajan, V. P., Opara, L. U., & Witthuhn, R. C. (2011). *Modelling The Respiration Rates of Pomegranate Fruit and Arils*. *Postharvest Biology and Technology* 64 (2012), 49-54.
- Chakraverty, A. (2003). *Handbook of Postharvest Technology*. USA: Marcel dekker.
- Chauhan, O. P., Raju, P. S., Dasgupta, D. K., & Bawa, A. S. (2006). *Instrumental Textural Changes in Banana (Var. *Pachabale*) During Ripening Under Active and Passive Modified Atmosphere*. *Internasional Journal of Food Properties* Vol. 9(2), 237-253.
- Chitravati, K., Chauhan, O. P., & Raju, P. S. (2015). *Influence of Modified Atmosphere Packaging On Shelf-Life of Green Chillies (*Capsicum annum* L.)*. *Food Packaging And Shelf Life* 4, 1-9.
- Dwiari, S. (2008). *Teknologi Pangan Jilid 1*. Jakarta: Direktorat Pembinaan Sekolah Menengah Kejuruan Departemen Pendidikan Nasional.
- Ebnesajjad, S. (2013). *Plastic Films In food Packaging*. Waltham: Plastic Design Library.
- Elmasry, G., Wang, N., & Vigneault, C. (2009). *Detecting Chilling Injury In Red Delicious Apple Using Hyperspectral Imaging And Neural Network*. *Journal Postharvest Biology And Technology* 52(1), 1-8.
- Eskin, N. (1989). *Biochemistry of Food*. New York: Academic.
- Fagundes, C., Moraes, K., Perez-Gabo, M. B., Palou, L., Maraschin, M., & Monteiro, A. R. (2015). *Effect of Active Modified Atmosphere and Cold*

Storage On The Postharvest Quality of Cherry Tomatoes. Postharvest Biology And Technology 109, 73-81.

Farber, J. M., & Dodds, K. L. (1996). *Principles Of Modified-Atmosphere And Sous Vide Product Packaging.* Pennsylvania: Technomic Publishing Company.

Fugate, K. K., Suttle, J. C., & Campbell, L. G. (2010). *Ethylene Production And Ethylene Effects On Respiration Rate Of Postharvest Sugarbeet Roots.* Postharvest Biology and Technology Vol. 56, 71-76.

Ghidelli, C., Mateos, M., Rojas-Argudo, C., & Perez-Gago, M. B. (2014). *Extending The Shelf Life Of Fresh-Cut Eggplant With A Soy Protein–Cysteine Based Edible Coating And Modified Atmosphere Packaging.* Postharvest Biology and Technology 95, 81–87.

Hulme, A. (1970). *The Biochemistry of Fruits and Their Products.* New York: Academic.

Hulme, A. C., Rhodes, M. J., & Woollorton, L. S. (1971). *The Effect of Ethylene On The Respiration, Ethylene Production, RNA And Protein Synthesis For Apples Stored In Low Oxygen And In Air.* Phytochemistry Vol. 10, 1315-1323.

Hussein, Z., Caleb, O. J., & Opara, U. L. (2015). *Perforation-Medifated Modified Atmosphere Packaging of Fresh And Minimally Processed Produce - A Review.* Food Packaging And Shelf Life 6, 7-20.

Iqbal, T., Rodrigues, F. A., Mahajan, P. V., & Kerry, J. P. (2008). *Mathematical Modeling Of The Influence of Temperature And Gas Composition On The Respiration Rate of Shredded Carrots.* Journal of Food Engineering Vol. 91, 325-332.

Jenkins, W. A. (1991). *Packaging Foods With Plastics.* Pennyslavia: Technomic Publishing Company, Inc.

Kader, A. (1992). *Modified Atmosphere and Low-pressure Symtems during Transport and Storage.* USA: University of California.

Kader, A. A. (1987). *Respiration and Gas Exchange of Vegetables.* J. Weichmann (Ed.), Postharvest Physiology of Vegetables, Marcel Dekker, New York, 25-43.

- Kays, S. J. (1991). *Metabolic Processes in Harvested Products-Respiration. Post Harvest Physiology of Perishable Plant Products*. New York: Van Nostrand Reinhold Publication.
- Kristina, I. (2016). *Analisis Matematis Pengaruh Kandungan Bahan Dominan Buah dan Suhu Ruang Terhadap Perubahan Sifat Fisik Buah Selama Dalam Proses Penyimpanan*. Tesis. Yogyakarta: Fakultas Teknologin Pertanian, UGM.
- Lamikanra, O. (2000). *Fresh-Cut Fruits and Vegetables : WScience, Technology, and Market*. Washington D.C: CRC Press.
- Martínez-Romero, D., Guillen, F., Castillo, S., Zapata, P. J., Valero, D., & Serrano, M. (2009). *Effect of Ethylene Concentration On Quality Parameters of Fresh Tomatoes Stored Using A Carbon-Heat Hybrid Ethylene Scrubber*. *Postharvest Biology and Technology* Vol 51, 206-211.
- Maryanti, T. (2007). *Teknik Pengemasan Atmosfer Termodifikasi untuk Mempertahankan Mutu Sayuran Campuran Terolah Minimal*. Tesis. Bogor: IPB.
- McKeen, L. W. (2011). *Permeability Properties Of Plastics And Elastomers*. Third Ed. Elsevier.
- Mitha, F. (2013). *Lemahnya Daya Saing Produk Dalam Negeri Terhadap Produk Luar Negeri*. Bekasi: Universitas Gunadharma.
- Molla, M. M. (2008). *Preparation And Packaging Of Jackfruit Chips*. *Int J Sustain Crop Prod* 3(6), 41-47.
- Oliveira, M., Abadias, M., Usall, J., Torres, R., Teixido, N., & Vinas, I. (2015). *Application of Modified Atmosphere Packaging As A Safety Approach To Fresh-Cut Fruits And Vegetables - A Review*. *Trends in Food Science & Technology* 46, 13-26.
- Pantastico, F. G. (1989). *Dasar-Dasar Memilih Buah*. Jakarta: Penebar Swadaya.
- Parkin, K. L., Marangoni, A., Jackman, R. L., Yada, Y. R., & Stanley, D. W. (1989). *Chilling Injury : A Review Of Possible Mechanism*. *Journal Of Food Biochemistry* 13(2), 127-153.
- Partha, I. B., Suparmo, Wasono, M. J., & Ulfah, M. (2009). *Pengaruh $CaCl_2$ dan Edible Film Terhadap Penghambatan Chilling Injury Buah Nangka Kupas*. *J. Teknol. dan Industri Pangan*, Vol. XX No.1Th.2009.

- Phan, C., Pantastico, E., Ogata, K., & Chachin, K. (1989). *Respirasi dan Puncak Respirasi*. Di dalam: Pantastico EB, editor. *Fisiologi Pasca Panen, Penanganan dan Pemanfaatan Buah-buahan dan Sayur-sayuran Tropika dan Subtropika*. Yogyakarta: Gadjah Mada University.
- Pikni, Suparmo, & Santoso, U. (2004). *Coating Terhadap Buah Nangka (*Artocarpus heterophylla* L.) Terolah Minimal Yang Disimpan Pada Suhu Rendah dan Suhu Beku*. Agrosains, 17(2), April 2004.
- Rahman, E. A., Talib, R. A., Aziz, M. G., & Yusof, Y. A. (2013). *Modelling the Effect of Temperature on Respiration Rates of Fresh Cut Papaya (*Carica papaya* L.) Fruits*. Food Science Biotechnology 22, 1581-1588.
- Rolle, R. S., & Chism, G. W. (1987). *Physiological Consequences of Minimally Processed Fruits And Vegetables*. J. Food Qual 13, 157.
- Saltveit, M. E. (1999). *Effect of Ethylene On Quality of Fresh Fruits And Vegetables*. Postharvest Biology and Technology Vol. 15, 279–292.
- Santoso, B., & Purwoko, B. (1995). *Fisiologi dan Teknologi Pasca Panen Tanaman Hortikultura*. Mataram: Universitas Mataram, Fakultas Pertanian.
- Sari, M. (2015). *Analisis Matematis Pengaruh Precooling dan Suhu Penyimpanan Terhadap Perubahan Laju Respirasi dan Kualitas Fisik Terong*. Tesis. Yogyakarta: Fakultas Teknologi Pertanian, UGM.
- Saxena, A., Bawa, A. S., & Raju, P. S. (2008). *Use of Modified Atmosphere Packaging To Extend Shelf-Life Of Minimally Processed Jackfruit (*Artocarpus heterophyllus* L.) Bulbs*. Journal of Food Engineering 87, 455-466.
- Seymour, G., Taylor, J., & Tucker, G. (1993). *Biochemistry of Fruit Ripening*. London: Chapman & Hall.
- Shewfelt, R. L. (1987). *Quality of Minimally Processed Fruits And Vegetables*. J. Food Qual 10, 143.
- Soekarto, S. (1985). *Penilaian Organoleptik Untuk Industri Pangan dan Hasil Pertanian*. Jakarta: Bharata Karya Aksara.
- Sugema, L. L. (2002). *Kajian Penyimpanan Buah Nangka (*Artocarpus heterophyllus* Lamk.) Terolah Minimal Berlapis Edible Coating Dalam Kemasan Atmosfer Termodifikasi*. Tesis. Bogor: Institut Pertanian Bogor.

- Susilo, B., Agustiningrum, D., & Indriani, D. (2016). *Pengaruh Penyimpanan Atmosfer Termodifikasi (Modified Atmosphere Storage/MAS) Terhadap Karakteristik Jamur Tiram Putih (*Pleurotus ostreatus*)*. AGRITECH, Vol. 36, No. 4, November 2016.
- Techavuthiporn, C., Nakano, K., & Maezawa, S. (2008). *Prediction of Ascorbic Acid Content In Broccoli Using A Model Equation of Respiration*. Postharvest Biology and Technology, 47, 373-381.
- Tohan, M. A. (2008, Desember 05). *Peningkatan Nilai Tambah dan Daya Saing Produk Pertanian*. Dipetik April 02, 2016, dari <http://www.mustafa-tohan.blogspot.co.id/2008/12/peningkatan-nilai-tambah-dan-daya-saing.html>.
- Utama. (2005). *Mempelajari Pengaruh Ketebalan Plastik Film Polietilen Densitas Rendah Sebagai Bahan Kemasan Buah Manggis Terhadap Modifikasi Gas Oksigen Dan Karbondioksida*. Agritrop 25(1), 1-11.
- Waghmare, R. B., & Annapure, U. S. (2013). *Combined Effect Of Chemical Treatment And/Or Modified Atmosphere Packaging (MAP) On Quality Of Fresh-Cut Papaya*. Postharvest Biology and Technology 85, 147–153.
- Wills, R., Lee, T., Graham, D., McGlasson, W., & Hall, E. (1981). *Postharvest an Introduction to The Physiology and Handling of Fruits and Vegetables*. Westport, Connecticut: The AVI Publishing Company Inc.
- Winarno, F., & Aman, M. (1981). *Fisiologi Lepas Panen*. Jakarta: Sastra Hudaya.
- Yassin, T., Hartanto, R., Haryanto, A., & Tamrin. (2013). *Pengaruh Komposisi Gas Terhadap Laju Respirasi Pisang Janten Dalam Kemasan Atmosfer Termodifikasi*. Jurnal Teknik Pertanian Lampung Vol 2 No. 3, 147-160.
- Zaky, S. (2015). *Cara Budidaya Nangka*. Dipetik April 03, 2016, dari Tanamanbawangmerah.blogspot.co.id/2015/09/cara-menanam-budidaya-nangka.html?m=1.
- Zhang , B.-Y., Samapundo, S., Pothakos, V., Surengil, G., & Devlieghere, F. (2013). *Effect Of High Oxygen And High Carbon Dioxide Atmosphere Packaging On The Microbial Spoilage And Shelf-Life Of Fresh-Cut Honeydew Melon*. International Journal of Food Microbiology 166, 378–390.