



DAFTAR PUSTAKA

- Adnan, M. (1997). Teknik Kromatografi Untuk Analisis Bahan Makanan. 1st, Andy Offset, Yogyakarta.
- Anonim. (2013^a). <http://www.chemguide.co.uk/inorganik/redox/definition.html>
- Anonim. (2013^b). <http://www.chemicool.com/definition>. [15 Januari 2013].
- Anonim. (2014). en.wikipedia.org/wiki/Folin–Ciocalteu_reagent
- Ahsan, N., Paul, N., Islam, N dan Akhan, A.A. (2012). Leaf Extract of *Syzygium cumini* Shows Anti-Vibrio Activity Involving DNA Damage. *Journal Pharmaceutical Science* 11(1): 25-25.
- Ayyanar, M. dan Subash-Babu, P. (2012). *Syzygium cumini* (L.): A review of its phytochemical constituents and traditional uses. *Asian Pacific Journal of Tropical Biomedicine* 2(3): 240-246.
- Azman, N.A.M., Gallego, M.G., Segovia, F., Abdullah, S., Shaarani, S.M. dan Pablos, M.P.A. (2016). Study of the properties of Bearberry leaf extract as a natural antioxidant in model food. *Antioxidants* 5(11):1-11.
- Backer, C.A. dan Bakhuizen van Den Brink Jr., R.C. (1963). *Flora of Java (Spermatophytes Only)* Vol.1. N.V. Wolters-Noordhoff, Groningen, N.L.
- Baliga, M.S., Baht, H.P., Baliga, B.R.V., Wilson, R. dan Palatty, P.L. (2011). Phytochemistry, tradisional uses and pharmacology of *Eugenia jambolana* Lam. (black plum). Review: *Food Research International* 44:1776-1789.
- Barh, D. dan Visvanathan, G. (2008). *Syzygium cumini* Inhibits Growth and Induces Apoptosis in Cervical Cancer Cell Lines: A Primary study. *Journal Ecancermedicalscience* 2:83.
- Baydar, N.G., Ozkan, G. dan Yasar, S. (2007). Evaluation of the antiradical and antioxidant potential of grape extract. *Food Control* 18: 1131-1136.
- Benherial dan Arumughan. (2007). Chemical composition and in vitro antioxidant studies on *Syzygium cumini* fruit. *Journal of the Science of Food and Agriculture* 87:2560-2569.
- Bligh, E.G. dan Dyer, W.J. (1959). A rapid method of total lipid extraction and purification. *Canada Journal of Biochemistry and Physiology*, 37: 911-917.



- Borneo, R., Leon, A.E., Aquirre, A., Ribotta, P. dan Cantero, J.J. (2009). Antioxidant capacity of medicinal plants from the province of Cordoba (Argentina) and their in vitro testing in a model food system. *Food Chemistry* 112:664-670.
- Botterweck, A.A.M., Verhagen, H., Goldbohm, R.A., Kleinjans, J. dan van Den Brant, P.A. (2000). Intake of butylated hydroxyanisole and butylated hydroxytoluene and Stomach Cancer Risk: Results from Analyses in the Netherland Cohort Study. *Food and Chemical Toxicology*, 38:599-605.
- Brewer, M.S. (2011). Natural Antioxidant: Source, Compounds, Mechanisms of Action, and Potential Application. Comprehensive Reviews. *Food Science and Food Safety* 10: 221-247.
- Bulkpowders. (2015). Grape seed extract contains a minimum 95% OPC. Retrieved on May 12, 2015 from bulkpowders Website: <http://www.bulkpowders.co.uk/grape-seed-extract.html>. [12 Mei 2015].
- Buxiang, S., dan Fukuhara, M. (1997). Effect of co-administration of butylated hydroxytoluene, butylated hydroxyanisole and flavonoids on the activation of mutagens and drugs-metabolizing enzymes in mice. *Journal Toxicology* 122 (2-4): 61-72.
- Chaudhary, B. dan Mukhopadhyay, K. (2012). *Syzygium cumini* (L.): A Potential Source of Nutraceuticals. *International Journal of Pharm. And Biological Sciences* 2(1): 46-53. www.ijpbs.com.
- Cortes. (2016). Infrared Spectroscopy: Theory and interpretation of Infrared Spectra. <http://utdallas.edu/~scortes/ochem>. [15 Mei 2016].
- Dai, J. dan Mumper, R.J. (2010). Plant Phenolic: Extraction, Analysis and Their antioxidant and Anticancer Properties (Review). *Molecules* 15:7313-7352. ISSN 1420-3049. www.mdpi.com/journal/molecules.
- David, E., Therasa, S.V., Hemachandran, J., Elumalai, E.K. dan Thirumalai, T. (2010). *Eugenia jambolana* Seed Extract Inhibit uptake of Glucose across Rat Everted Gut Sacs in Vitro. *International Journal of Pharmacy. Research & Development On Line (IJPRD)*. Pub. Ref. No: IJPRD/2010/PUB/ARTI/VOV-2/ISSUE-9/NOV/016.<http://www.ijprd.com>.
- De Bona, K.S., Belle, L.P., Bittencourt, P.E.R., Bonfanti, G., Cargnelli, L.O., Pimentel, V.C., Ruviaro, A.R., Schetinger, M.R.Ch., Emanuelli, T., dan Moretto, M.B. (2012). Erythrocytic enzymes and antioxidant status in people with type 2 diabetes: Beneficial effect of *Syzygium cumini* leaf extract in vitro. *Diabetes Research and Clinical Practice* 94: 84-90.



Devasagayam, T.P.A., Boloor, K.K. dan Ramasarma, T. (2003). Methods for estimating lipid peroxidation: An analysis of merits and demerits. *Indian Journal of Biochemistry and Biophysics*, 40: 300-308.

de Oliveira, G.F., Furtado, N.A.J.C., da Silva-Filho A.A., Martin, C.H.G., Bastos, J.K., dan Cunha, W.R. (2007). Antimicrobial activity of *Syzygium cumini* (Myrtaceae) leaves extract. *Brazilian Journal of Microbiology* 38: 381-384.

Durackova, Z. (2008). *Oxidants, Antioxidants and Oxidative Stress*. Dalam: Anna Gvozdjakova (Ed.) *Mitochondrial Medicine: Mitochondrial Metabolism, Diseases, Diagnosis and Therapy*. Springer-Verlag New York, LLC.

Ebrahimzadeh, M A., Pourmorad, F. dan Hafezi, S. (2008). Antioxidant activities of Iranian Corn Silk. *Turk Journal Biology* 32: 43-49.

Erickson, M.C. (2008). *Lipid Oxidation of Muscle Foods*. Dalam: Akoh, C.C dan Min, D.B. (Eds.). *Foods Lipid: Chemistry, Nutrition and Biotechnology*. CRC Press, NY.

Faria, A.F., Marques, M.C. dan Mercadante, A.Z. (2011). Identification of bioactive compounds from jambolao (*Syzygium cumini*) and antioxidant capacity evaluation in different pH conditions. *Journal Food Chemistry* 126:1571-1579.

Frankel, E.N. (1996). Antioxidants in lipid foods and their impact on food quality. *Food Chemistry*, 57(1):51-55.

Geesin, C.J., Gordon, J.S. dan Berg, R.A. (1990). Retinoid Affect Collagen synthesis through inhibition of ascorbic-induced lipid peroxidation in cultured human dermal fibroblast. *Arch Biochem Biophys*, 278:350-352.

Gowri, S.S. dan Vasantha, K. (2010). Phytochemical Screening and Antibacterial activity of *Syzygium cumini* Linn. (Myrtaceae) leaf extract. *International Journal of Pharm Tech Research*, 2:1569-157.

Harborne, J.B. (2006). *Metode Fitokimia: Penuntun Cara Modern Menganalisis Tumbuhan*. Cetakan ke-4. Institut Teknologi Bandung, Bandung.

Hardinger, S. (2016). Get In the Zone: *The basics of reading Infrared Spectrometry*. http://www.chem.ucla.edu/~harding/ec_tutorials/tutorial33.pdf. [22 Juni 2016].

Helmenstine, A. M. (2013).

<http://www.chemistry.about.com/od/chemistryglossary/> [23/7/2014].



- Heim, K.E., Tagliaferro, A.R., dan Bobilya, D.J. (2002). Flavonoid antioxidants: chemistry, metabolism and structure-activity relationships. Review. *Journal of Nutritional Biochemistry*, 13: 572–584.
- Ho, B. T. dan Paul, D. R. (2009). Fatty acid profile of Tra Catfish (*Pangasius hypophthalmus*) compared to Atlantic Salmon (*Salmo solar*) and Asian Seabass (*Lates calcarifer*). *International Food Research Journal*, 16: 501-506.
- Hocman, G. (1988). Chemopreventive of cancer: phenolic antioxidants (BHT, BHA). *International Journal of Biochemistry and Cell Biology*, 20: 639-651.
- Hwang, K.E., Choi, Y.S., Choi, S.M., Kim, H.W., Choi, J.H., Lee, M.A., dan Kim, C.J. (2013). Antioxidant action of ganghwawayakssuk (*Artemisia princeps* Pamp.) in combination with ascorbic acid to increase the shelf life in raw and deep fried chicken nuggets. *Journal of Meat Science* 95:593–602.
- Islam, S., Nasrin, S., Khan, M.A., Hossain, A.S.M.S., Islam, F., Khandokhar, P., M.Nurul Haque M., Rashid, M., Sadik, G., Rahman, M.A.A dan Alam, AHM.K. (2013). Evaluation of antioxidant and anticancer properties of the seed extract of *Syzygium fruticosum* Roxb. Growing in Rajshahi, Bangladesh. *Journal Islam et.al. BioMed Central. Complementary & Alternative Medicine* 13:142.
- Ito, N., Fukushima, S., Hagiwara, A., Shibata, M. dan Ogiso, T. (1983). Carcinogenicity of butylated hydroxyanisole in F344 rats. *Journal of the National Cancer Institute*, 70: 343-352.
- Jayaprakasha, G.K., Singh, R.P. dan Sakariah, K.K. (2001). Antioxidant activity of grape seed (*Vitis vinifera*) extracts on peroxidation models in vitro. *Food Chemistry*, 73: 285-290.
- Jagetia, G. dan Baliga, M. (2002). *Syzygium cumini* (Jamun) Reduces the Radiation-Induces DNA Damage in the Cultured Human Peripheral Blood Lymphocytes; a Preliminary Study. *Journal Toxicology Letters*, 32 (1):19-25.
- Jagetia, G., Baliga, M., dan Venkatesh, P. (2003). Influences of seed Extract of *Syzygium cumini* (Jamun) on Mice Exposed to Different Doses of Gamma-Irradiation. *Journal of Radiation Research*, 46(1):59-65.
- Khanbabae, K. dan van Ree, T. (2001). Tannin: Classification and Definition. *The Royal Society of Chemistry. Nat. Prod. Rep. (NPR)*, 18: 641-649.



- Kris-Etherton, P.M., Hecker, K.D., Bonanome, A., Coval, S.M., Binkoski, A.E., Griel, A.E. dan Etherton, T.D. (2002). Bioactive compound in Food: Their role in prevention of cardiovascular disease and cancer. *The American Journal Medicine*, 113: 715-885.
- Koley, T.K., Barman, K. dan Asrey, R. (2011). Nutraceutical Propertis of Jamun (*Syzygium cumini* L.) and its Processed Products. *Journal Indian Food Industry*, 30(3):43-46.
- Kumar, A., Lakshman, K., Jayaveera, K.N., Tripathi, S.N.M. dan Satish, K.V. (2010). Estimation of Gallic Acid, Rutin and Quercetin in *Terminalia chebula* by HPTLC. *Jordan Journal of Pharmaceutical Sciences*, 3(1): 63-67.
- Laguerre, M., Lecomte, J. dan Villeneuve, P. (2007). Evaluation of the ability of antioxidant to counteract lipid oxidation: Existing methods, new trends and challenges (Review). *Progress in Lipid Research*, 46: 244-282.
- Latimer, G.W, Jr. (2005). AOAC Official Methods of Analysis. 18th ed. Maryland: AOAC International.
- Lestario, L. N. (2006). Potensi Buah Duwet (*Syzygium cumini* Linn.) Sebagai Sumber Antioksidan Alami. Disertasi Fak.Teknologi Pertanian, UGM, Yogyakarta.
- Li, C., Du, H., Wang, L., Shu, Q., Zheng, Y., Xu, Y., Zhang, J., Yang, R., dan Ge, Y., (2009). Flavonoid composition and antioxidant activity of tree peony (Paeonia section moutan) yellow flowers. *Journal Agricultural and Food Chemistry*, 57: 8496-8503.
- Li, X., Wu, X., dan Huang, L. (2009). Correlation between Antioxidant Activities and Phenolic Content of Radix *Angelicae sinensis* (Danggui). *Molecules*, 14:5349-5361. ISSN 1420-3049.
- Lock, K., Stuckler, D., Charlesworth, K., dan McKee, M. (2009). Potential Uses and Health Effect of Indian Raspberry. *British Homeopathic Journal* 339: 452-459
- Madavi, D.L. dan Salunkhe, D.K., (1995). *Toxicological aspect of food antioxidant*. Dalam: Madavi, D.L., S.S. Despandhe dan D.K. Salunkhe (Eds). *Food Antioxidant*. Mercel Decker Inc., NY.
- Maqsood, S. (2010^a). Maximized uses of Phenolic compound in retardation of Lipid Oxidation and Shelf-life Extension of Fish and Fish Product. A thesis submitted in Fulfillment of the Requirements of Degree of Doctor of Philosophy in Food Science and Technology Prince of Songkla University.



- Maqsood, S. and Benjakul, S. (2010^b). Comparatives studies of four different phenolic compound on in vitro antioxidative activity and the preventive effect on lipid oxidation of fish oil emulsion and fish mince. *Food Chemistry* 119:123-132.
- Martinaud, A., Mercier, Y., Marinova, P., Tassy, C., Gatellier, P., dan Renerre, M. (1997). Comparison of oxidative processes on myofibrillar proteins from beef during maturation and by different model oxidation systems. *Journal of Agricultural and Food Chemistry*, 45: 2481–2487.
- Martin, S., Solange I. Mussatto, G., Martinez-Avila, J., Montanes-Saenz, C.N. Aguilar dan Jose A. Teixeira, (2011). Bioactive phenolic compounds: Production and extraction by solid-state fermentation. A review. *Journal Biotechnology Advances*, 29:365-373.
- Masui, T., Hirose, M., Imaida, K., Fukusima, S., Tamano, S. dan Ito, N. (1986). Sequential changes of the forestomach of F344 rats, Syrian golden hamsters and B6C3F1 mice treated with butylated hydroxyanisole. *Japan Journal Cancers Research*, 77(11): 1083-1090.
- McClements, D.J. dan Decker, E.A. (2000). Lipid oxidation in oil-in-water emulsions: Impact of molecular environment on chemical reactions in heterogeneous food systems. *Journal of Food Science*, 65(8):1270-1282
- Meena, R.K. dan Meena, A. (2013). Isolation and Identification of Flavonoid Quercetin from *Ocimum tenuiflorum* Linn. *World Journal of Pharmaceutical Research* 2(5): 1544-1550.
- Meena, M.C. dan Patni, V. (2008). Isolation and Identification of Flavonoid “Quercetine” from *Citrullus colocynthis* (Linn.) Schrad. *Asian of Journal Experimental Sciences*, 22(1): 137-142.
- Mercier, Y., Gattelier, P. dan Renerre, M. (2004). Lipid and protein oxidation in vitro, and Antioxidant potential in meat from Charolaise cows finished on pasture or mixed diet. *Meat Science*, 66: 467–473.
- Meshram, G.A., Yadaf, S.S., Shinde, D., Patil, B. dan Singh, D. (2011). Antibacterial Study and Effect of Ethanolic Extract of *Syzygium cumini* Seed Powder on Glucoamylase invitro. *Journal of Pharmaceutical Science and Research*, 3(2):1060-1063.
- Mielnik, M.B., Olsen, E., Vogt, G., Adeline, D. dan Skrede, G. (2005). Grape seed extract as antioxidant in cooked, cold storage turkey meat. *Elsevier*, LWT 39:191-198.



Morton, J.F. (1987). Jambolan. In: Fruits of warm climates p.375–378. Miami, FL: <http://www.hort.purdue.edu/newcrop/morton/jambolan.html>.

Mura, K., Shiramatsu, H. dan Tanimura, W. (2000). A Substance Inhibiting the Growth of Lactic Acid Bacteria in Duhat (*Syzygium cumini* Skeel) Bark. *Journal Biocontrol Science* 5(1): 33-38.

Murthy, K.N.Ch., Singh, R.P dan Jayaprakasha, G.K. (2002). Antioxidant Activities of Grape (*Vitis vinifera*) Pomace Extract. *Journal of Agricultural and Food Chemistry*, 50: 5909-5914.

Nandani, D., Verma, R.N. dan Batra, A. (2013). Isolation and identification of quercetin and emodin from *Cassia tora* L. *An International Journal Annals of Phytomedicine*, 2(2): 96-104, ISSN 2278-9839.

Nawar, W.F. (1996). Lipids. Dalam: Fennema, O (Ed.). *Food chemistry*. 3rd ed., p. 225-320. Marcel Dekker, Inc., NY.

Noferi, M., Masson, E., Merlin, A., Pizzi, A., dan Deglise, X. (1997). Antioxidant characteristics of Hydrolysable and polyflavonoid tannin: An ESR kinetics study. *Journal Application Polymer Science*, 63: 475-482.

Nollet, L.M.L. dan Toldra, F. (2011). *Handbook of Analysis of Edible Animal By-Products*, p.471. Gent, Belgium: CRC Press.

Noomrio, M.H. dan Dahoot, M.U. (1996). Nutritive value of *Eugenia jambosa* fruits. *Journal of Islamic Academy of Sciences*, 9:9-12.

Oszmianski, J. Wojdylo, A., Lamer-Zarawska, E. dan Swiader, K. (2007). Antioxidant tannins from Rosaceae plant roots. *Food Chemistry*, 100: 579-583.

Palici, I., Tita, B., Ursica, L. dan Tita, D. (2005). Method for Quantitative Determination of Polyphenolic Compounds and Tannins from Vegetal Products. *Acta Universitatis Cibiniensis Seria F. Chemia*, 8:21-32.

Pandey, M., Verma, R.K. dan Saraf, S.A. (2010). Nutraceutical: New era of Medicine and Health. *Asian Journal of Pharmaceutical and Clinical Research* 1(1) ISSN 0974-2441.

Park, E.H., Chang, H.H. dan Cha, Y.N. (1990). Induction of hepatic tumors with butylated hydroxyanisole in the self-fertilizing hermaphroditic fish *Rivulus ocellatus marmoratus*. *Japan Journal Cancers Research*, 81(8): 738-741.



- Peixoto, M.P.G dan Freitas, L.A.P. (2012). Spray-dried extracts from *Syzygium cumini* seed: physicochemical and biological evaluation. *Brazilian Journal of Pharmacognosy* 23(1): 145-152.
- Phani, Ch.R.S., Vinaykumar, Ch., Rao, K.U. dan Sindhuja, G. (2010). Quantitative Analysis of Quercetin in Natural Sources by RP-HPLC. *International Journal of Research in Pharmaceutical and Biomedical Science*, 1(1): 19-22.
- Pinelo, M., Laurie, V.F., Waterhouse, A.L. (2006). A Simple Method to separate red wine nonpolymeric and polymeric phenols by solid-phase extraction. *Journal of Agricultural and Food Chemistry* 54:2839-2844.
- Pokorny, J. (2003). *Natural Antioxidant*. Dalam: Peter Zeuthen dan Leif Bogh-Sorensen (Eds.) *Food Preservation Techniques*, Woodhead Pub. Ltd., England.
- Prince, P.S., Kamalakkannan, M.N., Menon, V.P. (1998). Hypoglycaemic activity of *Syzygium cumini* seeds: effect on lipid peroxidation in alloxan diabetic rats. *Journal of Ethnopharmacology*, 61(1):1-7.
- Prince, P.S., Kamalakkannan, M.N., Menon, V.P. (2003). *Syzygium cumini* seed extracts reduce tissue damage in diabetic rat brain. *Journal of Ethnopharmacology*, 84 (2-3):205-209.
- Prince, P.S., Kamalakkannan, M.N., Menon, V.P. (2004). Antidiabetic and antihyperlipidaemic effect of alcoholic *Syzygium cumini* seeds in alloxan induced diabetic albino rats. *Journal of Ethnopharmacology*, 91(2-3):209-213.
- Prior, R.L., Wu, X. dan Schaich, K. (2005). Standardized methods for the determination of antioxidant capacity and phenolics in foods and dietary supplements (Review). *Journal of Agricultural and Food Chemistry*, 53(10): 4290–4302.
- Purnomo, 2014. Wawancara pribadi “Tanaman Duwet di Indonesia”. Lokasi Laboratorium Taksonomi Tumbuhan Fakultas Biologi UGM. 21 Januari 2014.
- Quisumbing, E. (1951). Medical Plant of the Philippines. Tech. Bui. Department of Agricultural and Natural Resources, Manila. Dalam: Swami, S.B., Thakor, N.S.J., Patil, M.M. dan Haldankar, P.M. (2012). Jamun (*Syzygium cumini* L.): A Review of Its Food and Medicinal Uses. *Food and Nutrition Science* 3:1100-1117.
- Raharjo, S. 2006. Kerusakan Oksidatif Pada Makanan. Gadjah Mada University Press, Yogyakarta.



Rahmatullah, M., Hossan, M.S., Hanif, A., Roy, P., Jahan, R., Khan, M., Chowdhury, M.H. dan Rahman, T. (2009). Ethnomedicinal Application of Plant by Traditional Healer of the Marma Tribe of Naikhongchhari, Bandarban District, Bangladesh. *Advances in Natural and Applied Sciences* 3 (3):392-401.

Ranjan, A., Jaiswal, A. dan Raja, B. (2011). Enhancement of *Syzygium cumini* (India Jamun) Active Constituents by Ultra-Violet (UV) Irradiation Methods. *Scientific Research and Essays*, 6(12):2457-2464.

Ravi, K., Sivagnanam, K. dan Subramanian, S. (2004). Anti-diabetic activity of *Eugenia jambolana* seed kernels on streptozotocin-induced diabetic rats. *Journal Medicinal Food*, 7(2):187-91.

Roedig-Penman, A. and Gordon, M.H. (1997). Antioxidant properties of catechins and green tea extract in model food emulsions. *Journal of Agricultural and Food Chemistry*, 45(11): 4267-4270.

Rohadi, Raharjo, S., Falah, I.I. and Santoso, U. (2016). Antioxidant activity of duwet (*Syzygium cumini* Linn.) seed extract *Genthong* varieties on lipid peroxidation models in vitro. *Jurnal Agritech*, 36(1): 30-37.

Rydlewski, A.A., de Morais, D.R., Rotta, E.M., dan Visentainer, J.V. (2013^a). Evaluation of Antioxidant Activity of Methanolic Extract of Seed, Peel, and Pulp of Jambolan (*Syzygium cumini*). Agricultural Science Center of State University of Marings, Colombo.

Rydlewski, A. A. de Morais, D.R., Rotta, E.M., Clause, T. and Visentainer, J.V. (2013^b). Determination of bioactive compounds, antioxidant activity and physical and chemical composition of different parts of four Brazilian fruits. Colombo, Brazil: State University of Maringa, Postgraduate Program.

Saha, R.K., Zaman, N.M., dan Roy, P. (2013). Comparative evaluation of the medicinal activities of methanolic extract of seed, fruit pulp and fresh juice of *Syzygium cumini* in vitro. *Journal of coastal Medicine*, 1(4): 288-296.

Sampath, M. (2013). Isolation and identification of gallic acid From *Polyalthia longifolia* (Sonn.) Thawaite. *International Journal of Pharm and Bio Sciences*, 4(2): 966 – 972. ISSN 0975-6299.

Santagati, N.A., Salerno, L., Attaguile, G., Savoca Fr., and Ronsisvalle, G. (2008). Simultaneous Determination of Catechins, Rutin, and Gallic Acid in Cistus Species Extracts by HPLC with Diode Array Detection. *Journal of Chromatographic Science*, 46:150-156.



- Santoso, U. (2016). *Antioksidan Pangan*. Gadjah Mada University Press, Yogyakarta.
- Selcuk, A.R., Demiray, E. dan Yilmaz, Y. (2011). Antioxidant Activity of Grape Seed Obtained from Molasses (Pekmez) and Winery Production. *J. Akademika Gida*, 9(5): 39-43.
- Shahidi, F., dan Zhong, Y. (2005^a). Lipid Oxidation: Measurement Methods. Bailey's Industrial Oil and Fats Products. 6th ed. 6:257-285. John Wiley and Sons Inc, Canada.
- Shahidi, F. dan Zhong, Y. (2005^b). Antioxidants: Regulatory Status. Bailey's Industrial Oil and Fats Products. 6th ed. 6:257-285. John Wiley and Sons Inc, Canada.
- Shahidi, F., dan Wanasundara, P.K. (1992). Phenolic antioxidants. Critical Review. *Food Science Nutrition*, 32(1): 67-103.
- Sharma, A., Bhot, M. Varghese, J. dan Chandra, N. (2013). Separation and Quantification of Tannic acid in *Bryophyllum pinnatum* (Lam.) Kurz. by High Performance Thin Layer Chromatography. *Asian Journal of Chemistry*, 25 (16): 9097-9100.
- Sibuea, P., Raharjo, S., Santoso, U dan Noor, Z. (2005). Mekanisme dan Kinetika Kuensing Kuersetin Terhadap Fotosensitasi Pewarna Makanan Sistetik Eritrosin Dalam Oksidasi Minyak Sawit. *Jurnal Teknologi dan Industri Pangan*, XVI (2):103-112.
- Skowyra, M., Falguera, V., Gallego, G., Peiro, S. and Almajano, M.P. (2014). Antioxidant properties of aqueous and ethanolic extracts of Tara (*Caesalpinia spinosa*) pods in vitro and in model food emulsions. *Journal of the Science of Food and Agriculture* 94: 911–918.
- Sultana, B., Anwar, F. dan Roman, P. (2007). Antioxidant activity of phenolic components present in bark of Azadirachta indica, Terminalia arjuna, Acacia nilotica dan *Eugenia jambolana* Lam. Trees. *Food Chemistry* 104: 1106-1114.
- Swami, S.B., Thakor, N.S.J., Patil, M.M. dan Haldankar, P.M. (2012). Jamun (*Syzygium cumini* L.): A Review of Its Food and Medicinal Uses. *Food and Nutrition Science* 3:1100-1117.
- Tavares, I.M.C., Lago-Vanzela, E.S., Rebello, L.P.G., Ramos, A.M., Gomez-Alonso, S., Garcia-Romero, E., Da-Silva, R., and Hermosin-Gutierrez, I. (2016). Comprehensive study of the phenolic composition of the edible part of



jambolan fruits (*Syzygium cumini* (L.) Skeel). *Food Research International*, 82:1-13.

US Department of Health and Human Services, (2016). *The Fourteenth Report on Carcinogens (RoC)*: <http://ntp.niehs.nih.gov/go/roc>. [29/12/2016].

Vasi, S., dan Austin, A. (2009). Antioxidants Potential of *Eugenia jambolana* Lam. Seeds. *Journal of Biological Sciences* 9(8): 894-898.

Vayupharap, B. dan Laksanalamal, V. (2012). Recovery of Antioxidant from Grape Seeds and its Application in Fried Food. *Journal Food Process Technology* 3(4):1-6.

Velasco J., Holgado, F., Dobarganes, C. dan Gloria Marquez R. (2009). Antioxidant Activity of Added Phenolic Compounds in Freeze-Dried Microencapsulated Sunflower Oil. *Journal of American Oil Chemists Society*, 86:445–452.

Wang, S.Y., Kuo, Y.H., Chang, H.N., Kang, P.L., Tsay, H.S., dan Lin, K.F., Yang, N.S., dan Shyur, L.F. (2002). Profiling and characterization antioxidant activities in *Anoectochilus formosanus* Hayata. *Journal of Agriculture Food Chemistry*, 50 (7):1859-1865.

Williams, G.M. dan Iatropoulos, M.J. (1996). Inhibition of the hepatocarcinogenicity of aflatoxin B1 in rats by low levels of the phenolic antioxidants butylated hydroxyanisole and butylated hydroxytoluene. *Cancer Letters*, 104:49-53.

William, G.M. (1986). Epigenetic promoting effects of butylated hydroxyanisole. *Food and Chemical Toxicology*, 24: 1163-1166.

Zhang, L.L., dan Lin, Y.M. (2009). Antioxidant tannins from *Syzygium cumini* fruit. *African Journal of Biotechnology*, 8(10):2301-2309.

Zu, Y., Li, Ch., Fu, Y., dan Zhao, Chunjian. (2006). Simultaneous determination of catechin, rutin, quercetin, kaempferol and isorhamnetin in the extract of sea buckthorn (*Hippopae rhamnoides* L.) leaves by RP-HPLC with DAD. *Journal of Pharmaceutical and Biomedical Analysis*, 41: 714-719.