DAFTAR PUSTAKA

Alauhdin, M., dan Widiarti, N., 2014, Sintesis dan Modifikasi Lapis Tipis Kitosan-Tripolifosfat, *J.MIPA*, 37(1), 46-52.

Baldwin, E.A., Nesperos-Carriedo, M.O., Chen, X., and Hagenmaier, R.D., 1996, Improving Storage Life of Cut Apple and Potato with Edible Coating, *Postharvest Bio. Technol*., 9, 151-163.

Bano, R., 2014, Use of Chitosan in Mosquito Repellent Finishing for Cotton Textiles, *J. Text. Sci. Eng*., 4(5), 162.

Baxter, A., Dillon, M., Taylor, K.D.A., and Robert, G.A.F., 1992, Improved Method for Infrared Determination of the Degree of N-acetylation of Chitosan, *Int. J. Biol. Macromol.,* 14, 166-169.

Butler, B.L., Vergano, P.J., Testin, R.F., Bunn, J.M., and Wiles, J.L., 1996, Mechanical and Barrier Properties of Edible Chitosan Films as affected by Composition and Storage, *J. Food Sci.*, 61(5), 953-956.

de Moura, M.R., Aouada, F.A., Avena-Bustillos, R.J., McHugh, T.H., Krochta, J.M., and Mattoso, L.H.C., 2009, Improved Barrier and Mechanical Properties of Novel Hydroxypropyl Methylcellulose Edible Films With Chitosan/tripolyphosphate Nanoparticles, *J. Food Eng*., 92, 448–453.

Domszy, J.G., dan Roberts, G.A.F., 1985, Evaluation of Infrared Spectroscopic Techniques for Analysing Chitosan, *J. Macromol. Chem.*, 186, 1671-1677.

Donhowe, I.G., and Fennema, O.R., 1994, *Edible Film and Coatings: Characteristic, Formation, Definition and Testing Methods*, Tecnomic Publishing, Pennsyvania.

Dutta, P.K., Dutta, J., and Tripathi, V.S., 2004, Chitin and Chitosan: Chemistry, Properties and Applications, *J. Sci. Ind. Res.*, 63, 20-31.

Elango, G., Bagavan, A., Kamaraj, C., Zahir, A.A., and Rahuman, A.A., 2009, Oviposition-deterrent, Ovicidal, and Repellent Activities of Indigenous Plant Extracts Against *Anopheles subpictus* Grassi (Diptera: Culicidae), *Parasitol. Res*., 105, 1567-1576.

Escamilla-García, M., Calderón-Domínguez, G., Chanona-Pérez, J.J., Farrera-Rebollo, R.R., Andraca-Adame, J.A., Arzate-Vázquez, I., Mendez-Mendez, J.V., and Moreno-Ruiz, L.A., 2013, Physical and Structural Characterisation of Zein and Chitosan Edible Films Using Nanotechnology Tools, *Int. J. Biol. Macromol*., 61, 196–203.

Eshghi, S., Hashemi, M., Mohammadi, A., Badii, F., Mohammadhoseini, Z., and Ahmadi, K., 2014, Effect of Nanochitosan-Based Coating With and Without Copper Loaded on Physicochemical and Bioactive Components of Fresh Strawberry Fruit (*Fragaria x ananassa* Duchesne) During Storage, *Food Bioprocess Technol*., 7, 2397–2409.

Fletcher, B.S., 1987, The Biology of Dacine Fruit Flies, *Ann. Rev. Entomol*., 32, 115-144.

Gardesh, A.S.K., Badlii, F., Hashemi, M., Ardakani, A.Y., Maftoonazad, N., and Gorji, A.M., 2016, Effect of Nanochitosan Based Coating on Climacteric Behavior and Postharvest Shelf-life Extension of Aple cv. *Golab Kohhanz*, *LWT-Food Sci. Technol.*, 70, 33-40.

Gennadios, A., and Weller, C.L., 1990, Edible Film Coatings from Wheat and Corn Protein, *J. Food Tech.,*44(10), 63-68.

Hadi, M.S., Himawan, T., and Aini, Q.A., 2013, The Effectiveness of Entomopathogenic Fungi *Beauveria bassiana* with the Addition of Insect Growth Regulator Lufenuron for Controlling *Bactrocera carambolae*, *J. Trop. Life. Sci*., 3(3), 187-192.

Hajirasouliha, M., Jannesari, M., Najafabadi, S.N., and Hashemi, M., 2012, Effect of Novel Chitosan Nano-particle Coating on Postharvest Qualities of Strawberry, *Proceedings of 4thICNS4*, 12-14 March 2012, Iran, 840-842.

Howard, L.R. and Dewi, T., 1995, Sensory, Microbiological and Chemical Quality of Mini-Peeled Carrots as Affected by Edible Coating Treatment, *J. Food Sci*., 60(1), 142-144.

Kardinan, A., 2000, *Pestisida Nabati: Ramuan dan Aplikasi*, Penebar Swadaya, Jakarta.

Kardinan, A., Iskandar, M. dan Wikardi, E.A., 1998, Pengaruh Cara Aplikasi Minyak Suling *Melaleuca bracteata* dan Metil Eugenol Terhadap Daya Pikat Lalat Buah *Bactrocera dorsalis*, *J. Perlindungan Tanaman Indonesia*, 4(1), 38-45.

Khan, T.A., Peh, K.K., and Ch'ng, H.S., 2002, Reporting Degree of Deacetylation Value of Chitosan: The Influence of Analitical Methods, *J. Pharm. Pharmaceut. Sci.,* 5(3), 205-212.

Kramer, W.L. and Mulla, M.S., 1979, Oviposition Attractants and Repellents of Mosquitoes: Oviposition Responses of Culex1 Mosquitoes to Organic Infusions 2, *Environ. Entomol*., 8(6), 1111-1117.

Krochta, J.M., and Mulder-Johnston, C., 1997, Edible and Biodegradable Polymer Film: Challenges and Opportunities, *J. Food Tech*.,51(2), 61-74.

Krochta, J.M., Baldwin, E.A., and Nisperos, C.M., 1994, *Edible Coatings and Films to Improve Food Quality*, Tecnomis Publishing, Pennsylvania.

Kumari, A., and Kaushik, N., 2016, Oviposition Deterrents in Herbivorous Insects and Their Potential Use in Integrates Pest Management, *Indian J. Exp. Biol*., 54, 163-174.

Kurita, K., Kaji, Y., Mori, T. and Nishiyama, Y., 2000, Enzymatic Degradation of b-chitin: Susceptibility and the Influence of Deacetylation, *Carbohydr. Polym*., 42, 19-21.

Lai, H.M., Padua, G.W., and Wei, L.S., 1997, Properties and Microstructure of Zein Sheets Plastisized with Palmitis and Stearic Acids, *Cereal Chem*., 74(1), 83-90.

Manoukas, A.G., 1988, Requirment for Vitamins of the Olive Fruit Larvae Grown Under Different Dietary Condition, *Proceeding First International Symposium on Fruit Flies in the Tropics*, Kuala Lumpur.

Mardliyati, E., Muttaqien, S.E., dan Setyawati, D.R., 2012, Sintesis Nanopartikel Kitosan-*Trypolyphosphate* dengan Metode Gelasi Ionik: Pengaruh Konsentrasi dan Rasio Volume Terhadap Karakteristi Partikel, *Prosiding Pertemuan Ilmiah Ilmu Pengetahuan dan Teknologi Bahan,* 3 Oktober 2012, Serpong, 90-93.

Martelli, M.R., Barros, T.T., de Moura, M.R., Mattoso, L.H.C., and Assis, O.B.G., 2013, Effect of Chitosan Nanoparticles and Pectin Content on Mechanical Properties and Water Vapor Permeability of Banana Puree Films, *J. Food Sci*., 78(1), 98-104.

Mi, F.L., Shyu, S.S., Lee, S.T., and Wong, T.B., 1999, Kinetic Study of Chitosan-Tripolyphosphate Complex Reaction and Acid-Resistive Properties of the Chitosan-Tripolyphosphate Gel Beads Prepared by in-Liquid Curing Method, *J. Polym. Sci., Part B: Polym. Phys.*, 37, 1551-1564.

Muniarty., 2012, Sifat Mekanik dan Serapan Air Plastik Komposit Kitosan-Lempung, *Tesis*, Departemen Kimia FMIPA UGM, Yogyakarta.

Muryati., Hasyim, A. dan Riska., 2008, Preferensi Spesies Lalat Buah Terhadap Atraktan Metil Eugenol dan Cue-Lure dan Populasinya di Sumatra Barat dan Riau, *J.Hort*, 18(2), 227-233.

Muryati., Triyono, Y.A., Witjaksono., and Wahyono., 2012, Effect of Citronella Grass Extract on the Oviposition Behavior of Carambola Fruit Fly (Bactrocera carambolae) in Mango,*ARPN J. Agr. Bio. Sci*., 7(9), 672-679.

Ngo, D.H., Vo, T.S., Ngo, D.N., Kang, K.H., Je, J.Y., Pham, H.N.D., Byun, H.G., and Kim, S.K., 2015, Biological Effects of Chitosan and its Derivatives, *Food Hydrocoll*., 51, 200–216.

No, H. K., Meyers, S.P., Prinyawiwatkul, W., and Xu, Z., 2007, Applications of Chitosan for Improvement of Quality and Shelf Life of Foods: A Review, *J. Food Sci*.,72(5), 87-98.

Park, J.W., Testin, R.F., Park, H.J., Vergano, V.J., and Weller, C.L., 1994, Fatty Acid Concentration Effect on Tensile Strength, Elongation, and Water Vapor Permeability of Laminated Edible Films, *J. Food Sci*., 59(4), 916-919.

Park, S.Y., Marsh, K.S., and Rhim, J.W., 2002, Characteristics of Different Molecular Weight Chitosan Films Affected by the Type of Organic Solvents, *J. Food Sci*., 67(1), 194-197.

Putri, D.A., 2016, Pengaruh Pemberian Ekstrak Daun Kersen (*Mentingia calabura*) terhadap Lalat Buah *Bactrocera carambolae*, *Al-Kauniyah; J. Bio*., 9(2), 139-143.

Qiu, Y., Chen, Y., Zhang, G., Liu, L., Porter, W., 2009, *Developing Solid Oral Dosage Forms Pharmaceutical Theory and Practice*, Elsevier Inc., New York.

Rehman, J., Jilani, G., Khan, M.A., Masih, R, and Kanvil, S., 2009, Repellent and Oviposition Deterrent Effects of Indigenous Plant Extracts to Peach Fruit Fly, *Bactrocera zonata*Saunders (Diptera: Tephritidae), *Pakistan J. Zool*., 41(2), 101-108.

Rhim, W.J., Wu, Y., Weller, C.L., and Schnept, M., 1999, Phisical Characteristics of a Composite Film of Soy Protein Isolate and Propyleneglycol Alginate, *J. Food Sci.,* 64, 149-152.

Rinaudo, M., Pavlov, G., and Desbrie`res, J., 1999, Influence of acetic acid concentration on the solubilization of chitosan, *Polym. J.,* 40, 7029-7032.

Rochima, E., 2014, Kajian Pemanfaatan Limbah Rajungan dan Aplikasinya untuk Bahan Minuman Kesehatan Berbasis Kitosan, *J. Akuatika*., 5(1), 71-82.

Salvador-Figueroa, M., Hernandes-Ortiz, E., Ventura-Gonzales, C., Ovando-Medina, I., and Adriano-Anaya, L., 2013, Effect of Chitosan Coating on the Development of *Anastrepha ludens* (LOEW) in Mango Fruits (*Mangifera indica* L.) CV. Ataufo, *Rev. Iber Tecnologia Postcosecha.,* 14(1), 14-20.

Shahabuddin, 2012, Teknik Pengendalian Lalat Buah *Bactrocera* sp. pada Pertanaman Cabai Menggunakan Perangkap dengan Isyarat Kimia dan Visual, *J. Agroland*., 19(1), 56-62.

Shu, X.Z. and Zhu, K.J., 2002, Controlled Drug Release Properties of Ionic Cross-linked Chitosan Beads: The Influence of Anion Structure, *Int. J. Pharm*., 233, 217-225.

Sinaga, L.L., Rejekina, M.S., dan Sinaga, M.S., 2013, Karakteristik Edible Film dari Ekstrak Kacang Kedelai dengan Penambahan Tepung Tapioka dan Gliserol sebagai Bahan Pengemas Makanan, *J. Teknik Kimia USU*, 2(4),12-16.

Stoica, R., Somoghi, R., and Ion, R.M., 2013, Preparation of Chitosan-Tripolyphosphate Nanoparticles for the Encapsulation of Polyphenols Extracted from Rose Hips, *Dig. J. Nanomater. Bios.*, 8(3), 955-963.

Sugita, P., Wukirsari, T., Sjahriza, A. dan Wahyono, D., 2009, *Kitosan: Sumber Biomaterial Masa Depan*, IPB Press, Bogor.

Sunarno, dan Popoko, S., 2013, Keragaman Jenis Lalat Buah (*Bactrocera* Sp) Di Tobelo Kabupaten Halmahera Utara, *J. Agroforestri*., 8(4), 269-276.

Suputa., Cahyaniati., Kustaryati, A., Issusulaningtyas, U.H., Railan, M., dan Mardiasih, W.P., 2006, *Pedoman Pengelolaan Hama Lalat Buah*, Direktorat Perlindungan Tanaman Hortikultura, Direktorat Jenderal Hortikultura, Jakarta.

Syahfari, H., dan Mujiyanto., 2013, Identifikasi Hama Lalat Buah (Diptera: Tephritidae) Pada Berbagai Macam Buah-buahan, *Zira'ah. J. Ilmu-ilmu Pertan*., 36(1), 32–39.

Tsigos, I., Martinou, A., Kafetzopoulos, D., and Bouriotos , V., 2000, Chitin Deacetylases: New, Versatile Tools in Biotechnology, *J. Tibtech. Rev*., 18, 305-312.

Wang, X., Sun, X., Liu, H., Li, M., and Ma, Z., 2011, Barrier and Mechanical Properties of Carrot Puree Films, *Food Biopro. Proc*., 89, 149-156.

Yanti, S.D., Nugroho, P.T., Aprisa, R., and Mulyana, E., 2009, The Potential of Chitosan as Alternative Biopesticide for Postharvest Plants, *As. J. Food Ag-Ind*., S241–S248.

Yongmei, X. And Yumin, D., 2003, Effect of Molecular Structure of Chitosan on Protein Delivery Properties of Citosan Nanoparticles, *Int. J. Pharm*., 250(4), 215-226.

Zahid, N., Ali, A., Manickam, S., Siddiqui, Y., and Maqbool, M., 2012, Potential of Chitosan-loaded Nanoemulsions to Control Different *Colletotrichum* spp. and Maintain Quality of Tropical Fruits During Cold Storage, *J. Appl. Microbiol*., 113, 925–939.

Zeng, R., Tu, M., Liu, H., Zhao. J., Zha, Z. and Zhou, C., 2009. Preparation, Structure, Drug Release and Bioinspired Mineralization of Chitosan-Based Nanocomplexes for Bone Tissue Engineering, *Carbohyd Polym.,*78, 107–111.