DAFTAR PUSTAKA

Akbar, H.R., 2010, Isolasi dan Identifikasi Golongan Flavonoid Daun Dandang Gendis (*Clinachantus nutans*) Berpotensi sebagai Antioksidan, *Skripsi*, Departemen Kimia FMIPA IPB, Bogor.

Anderson, A.M., Mitchell, M.S., and Mohan, R.S., 2000, Isolation of Curcumin from Turmeric, *J. Chem. Edu*., 77, 3, 359-360.

Ansari, M.J., Ahmad, S., Kohli, K., Ali, J., and Khar, R.k., 2005, Stability-Indicating HPTLC Determination of Curcumin in Bulk Drug and Pharmaceutical Formulations, *J. Pharm. Biomed. Anal.*, 39, 132-138.

Ardrey, R.E., 2003, *Liquid Chromatography Spectroscopy : An Introduction*, John Wiley and Sons, New York.

Arindah, D., 2010, Fraksinasi dan Identifikasi Golongan Senyawa Pada Daging Buah Pepino (*Solanum muricatum aiton*) yang Berpotensi sebagai Antioksidan, *Skripsi*, Jurusan Kimia Fakultas Sains dan Teknologi UIN Maulana Maulana Malik Ibrahim, Malang.

Artemisia, A.E., 2012, Identifikasi Senyawa Flavonoid Daun Binahong (*Anredera cordiofolia (tenore) Steen*) Hasil Pemisahan Kromatografi Lapis Tipis Preparatif, *Skripsi*, Departemen Kimia FMIPA UGM, Yogyakarta.

Asghari, G., Mostajeren, A., and Shebli, M., 2009, Curcuminoid and Essential Oil Components of Turmeric at Different Stages of Growth Cultivated in Iran, *Res. Pharm. Sci.*, 4, 1, 55-61.

Astuti, E., Sunarminingsih, R., Jenie, U. A., Mubarika, S., dan Sismindari, 2014, Pengaruh Lokasi Tumbuh, Umur Tanaman dan Variasi Jenis Destilasi Terhadap Komposisi Senyawa Minyak Atsiri Rimpang *Curcuma mangga* Produksi Beberapa Sentra di Yogyakarta, *J. Manusia dan Lingkungan.*, 21, 3, 323-330.

Basalmah, R.S., 2006, Optimalisasi Kondisi Ekstraksi Kurkuminoid Temulawak: Waktu, Suhu, dan Nisbah, *Skripsi*, Jurusan Kimia FMIPA IPB, Bogor.

Cahyono, B., Huda, M. D. K., dan Limantara, L., 2011, Pengaruh Proses Pengeringan Rimpang Temulawak (*Curcuma xanthorriza Roxb*) Terhadap Kandungan dan Komposisi Kurkuminoid, *Reaktor*, 13, 3, 165-171.

Chavalittumrong, P., and Jirawattanapong, W., 1992, Variation of Active Constituents Os *Curcuma domestica* Rhizomes at Different Ages, *Thai. J. Pharm. Sci.*, 16, 165-174.

Eunikhe, Y.P., 2015, Distribusi Kurkumin dan Kurkuminoid pada Empu dan Anakan Rimpang *Curcuma mangga* Val. Serta Uji Aktivitasnya sebagai

Antioksidan Alami, *Skripsi*, Departemen Kimia FMIPA UGM, Yogyakarta.

Euterpio, M.A., Cavallere, C., Capriotti, A.L., and Crescenzi, C., 2011, Extending The Applicability of Pressurized Hot Water Extraction to Compounds Exhibiting Limited Water Solubility by *p*H Control: Curcumin From The Turmeric Rhizome, *Anal. Bioanal. Chem*., 401, 2977-2985.

Gritter, R.J., Bobbit, J.M., dan Schwarting, A.E., 1991, *Pengantar Kromatografi*, ITB, Bandung.

Handa, Swami, S., Khanuja, S.P.S., Longo, G., and Rakesh, D.D., 2008, Extraction Technologies for Medicinal and Aromatic Plants, *JICSHT*, 22, 70-72.

Harbone, J.B., 1987, *Metode Fitokimia*, diterjemahkan oleh Padmawinata, K., ITB, Bandung.

Hatmi, R. U., dan Febrianty, 2014, Kandungan Kurkumin Rimpang Temulawak pada Tiga Tingkat Umur Panen dan Sistem Pemupukan Berbeda, *Prosiding Seminar Nasional Pertanian Organik*, 439-443.

Jayaprakasha, G.K., Rao, L.J.M., and Sakariah, K.K., 2002, Improved HPLC Method for the Determination of Curcumin, Demethoxycurcumin, and Bisdemethoxycurcumin, *J. Agric. Food Chem.,* 50,13, 3668-3672.

Jayaprakasha, G.K., Rao, L.J.M., and Sakariah, K.K., 2005, Chemistry and Biological Activities of *Curcuma longa*, *Trends Food Sci. Technol.*, 16, 533-548.

Khuankaew, T., Ruamrungsri, S., Ito, S., Sato, T., Ohtake, N., Sueyoshi, K., and Ohyama, T., 2010, Assimilation and Translocation of Nitrogen and Carbon in *Curcuma alismatifolia* Gagnep, *Plant. Biol.*, 12, 3, 166-171.

Kocher, A., Hagl, S., Schiborr, C., Eckert, G.P., and Frank, J., 2015, Concentrations of Total Curcuminoids in Plasma, But Not Liver and Kidney, are Higher in 18- Than in 3-Months Old Mice, *NFS Journal*, 1, 3-8.

Lachman, E., 2008, Curcumin: A Look into the Occurrence, Bioactivity, Biosynthesis, and Synthesis of the Turmeric Extract, *Chemistry 150*, 266-269.

Li, S., Yuan, W., Deng, G., Wang, P., Yang, P., and Aggarwal, B.B., 2011, Chemical Composition and Product Quality Control of Turmeric (*Curcuma longa L*), *Pharm. Crops*., 2, 28-54.

Lin, C.C., Lin, H.Y., Chen, H.C., Yu, M.W., and Lee, M.H., 2009, Stability and Characterisation of Phospholipid-based Curcumin-encapsulated Microemulsions, *Food Chem.*, 116, 923-928.

Mann, R.S., and Kaufman, P.E., 2012, Natural Product Pesticides: Their Development, Delivery, and Use Against Insect Vectors, *Mini-Rev. Org. Chem.*, 9, 185-202.

Manoi, F., 2006, Pengaruh Cara Pengeringan terhadap Mutu Simplisia Sambiloto, *Bul. Littro.*, 17, 1, 1-5.

Masuda, T., Hidaka, K., Shinohara, A., Maekawa, T., Takeda, Y., and Yamaguchi, H., 1999, Chemical Studies on Antioxidant Mechanism of Curcuminoid: Analysis of Radical Reaction Products from Curcumin, *J. Agric. Food Chem.*, 47, 71-77.

Moektiwardoyo, M., Tjitraresmi, A., Susilawati, Y., Iskandar, Y., Halimah, E., and Zahryanti, D., 2014, The Potensial of Dewa Leaves (*Gynura pseudochina* (L) D,C) and Temu Ireng Rhizomes (*Curcuma aeruginosa Roxb*) as Medicinal Herbs for Dengue Fever Treatment, *Proc. Chem.*, 13, 134-141.

Nurcholis, w., Khumaida, N., Syukur,M., and Bintang, M., 2016, Variability of Curcuminoid Content and Lack of Correlation with Cytotoxicity in Ethanolic Extracts from 20 Accessions of *Curcuma aeruginosa Roxb*, *Asian Pac. J. Trop. Dis.*, 6,11, 887-891.

Peret-Almeida, L., Cheribino, A.P.F., Alves, R.J., Dufosse, L., and Gloria, M.B.A., 2005, Separation and Determination of the Physico-Chemical Characteristics of Curcumin, Demethoxycurcumin, and Bisdemethoxycurcumin, *Food Res. Int.*, 38, 8-9, 1039-1044.

Policegaudra, R.S., Muthappa, H., Kumar, S., and Aradhya, M.S., 2007, Acumulation of Bioactive Compounds During Growth and Development Mango Ginger (*Curcuma amada Roxb*) Rhizome, *J. Agric. Food. Chem.*, 20, 55, 8105-8111.

Pothitirat, S., and Gritsanapan, W., 2005, Quantitative Analysis of Curcumin, Demethoxycurcumin, and Bisdemethoxycurcumin in The Crude Curcuminoid Extract from *Curcuma longa* in Thailand by TLC-Densitometry, *J. Pharm. Sci.*, 32, 1-2, 23-30.

Purba, E.R., dan Martosupono, M., 2009, Kurkumin sebagai Antioksidan, *Prosiding Seminar Nasional Sains dan Pendidikan Sains*, 4, 3, 607-621.

Putra, A.D., 2014, Isolasi Kurkumin dari Rimpang Kunyit (*Curcuma longa*) dan Uji Potensinya sebagai Kemosensor, *Skripsi*, Departemen Kimia FMIPA UGM, Yogyakarta.

Rakhman, S.A., 2015, Distribusi Kurkumin dan Kurkuminoid pada Empu dan Anakan Rimpang Tanaman Temu Hitam (*Curcuma aeruginosa Roxb*) Serta Uji Aktivitasnya sebagai Antioksidan, *Skripsi*, Departemen Kimia FMIPA UGM, Yogyakarta.

Rukayadi, Y., and Hwang, D. Y. J. K., 2006, In Vitro Anticandidal Activity of Xanthorizol Isolated from *Curcuma xanthorrhiza Roxb*, *J. Antimicrob. Chemother.*, 57, 1231-1234.

Rukmana, R., 2004, *Temu-temuan: Apotek Hidup di Pekarangan*, Kanisius, Yogyakarta.

Safitri, R., 2015, Isolasi dan Identifikasi Fraksi Toksik Spons *Cinachyrella sp* dari Perairan Barrang Lompo Sulawesi Selatan, *Skripsi*, Departemen Kimia FMIPA UGM, Yogyakarta.

Sari, D.L.N., Cahyono, B., dan Kumoro, A.C., 2013, Pengaruh Jenis Pelarut Pada Ekstraksi Kurkuminoid dari Rimpang Temulawak (*Curcuma xanthorrhiza Roxb*), *Chem. Info.*, 1, 1, 101-107.

Sastrohamidjojo, H., 1991, *Spektroskopi*, Liberty, Yogyakarta.

Sastrohamidjojo, H., 2001, *Kromatografi*, Liberty, Yogyakarta.

Sharma, P.K., Sharma, S., Agrawal, S., Dangi, S., and Alia, S., 2011, Isolation and Characterization of Curcumin from Alcoholic Extract of *Curcuma longa*, *IJPRD*, 3, 7, 80-83.

Sinkar, P.V., Haldankar, P.W., Khandekar, R.G., Ranpise, S.A., Joshi, G.D., and Mahale, B.B., 2005, Preliminary Evaluation of Turmeric (*Curcuma longa* L.) Varieties at Konkan Region of Maharashtra, *JOSAC*, 14, 1, 28-33.

Stankovic, I., 2004, *Curcumin Chemical and Technical Assessment (CTA)*, 61st JECFA.

Suresh, D., Manjunatha, H., and Srinivasan, K., 2007, Effect of Heat Processing of Spices on The Concentrations of Their Bioactive Principles: Turmeric (*Curcuma longa*), Red Pepper (*Capsicum annuum*) and Black Pepper (*Piper nigrum*), *J. Food Comp. Anal*., 20, 346-351.

Suthisut, D., Fields, P.G., and Chandrapatya, A., 2011, Fumigant Toxicity of Essential Oils from Three Thai Plants (*Zingiberaceae*) and Their Major Compounds Agains *Sitophilus zeamais*, *Tribolium castaneum* and Two Parasitoids, *J. Stored Prod. Res.*, 47, 222-230.

Syamsuhidayat dan Hutapea, J. R., 1991, *Inventaris Tanaman Obat Indonesia*, Departemen Kesehatan Republik Indonesia, Badan Penelitian dan Pengembangan Kesehatan, Jakarta.

Tonnesen, H.H., and Karlsen, J., 1985, Studies on Curcumin and Curcuminoids. VI. Kinetics of Curcumin degradation in Aqueous Solution, *Z. Lebensm, Unters. Forsch*., 180, 402-404.

Vogeser, M., and Seger, C., 2008, A Decade of HPLCMS/MS in the Routine Clinical Laboratory-Goal for Further Developments, *J. Clin. Biochem*., 41, 9, 649-662.

Wati, P. E., 2013, Pengaruh Metode Isolasi Terhadap Rendemen dan Komposisi Kimia Minyak Atsiri *Curcuma aeruginosa Roxb* serta Uji Aktivitasnya sebagai Antioksidan dan Antibakteri, *Skripsi*, Departemen Kimia FMIPA UGM, Yogyakarta.

William, D.H., and Flemming, I., 1997, *Spectroscopic Methods in Organic Chemistry*, 5th Edition, McGraw-Hill Companies, London.

Young-Jun, K., Joo, L.H., and Youngjae, S., 2013, Optimization and Validation of High-Performance Liquid Chromatography Method for Individual Curcuminoids in Tumeric by Heat-Refluxed Extraction, *J. Agric. Food. Chem.*, 61, 10911-10918.