DAFTAR PUSTAKA

Al Juhaimi, F., Babiker, E. E., Ghafoor, K., dan Ozcan, M. M., 2016. Fatty Acid Composition of Three Different Moringa Leave Oils, *Riv. Ital. delle Sostanze Grasse*, XCIII, 111-113.

Anwar, C., dan Salima, R., 2016, Perubahan Rendemen dan Mutu Virgin Coconut Oil (VCO) Pada Berbagai Kecepatan Putar dan Lama Waktu Sentrifugasi, *Jurnal Teknotan.*, 10(2), 51–60.

Ariviani, S., Raharjo, S., Anggraini, S., dan Naruki, S., 2015, Formulasi Dan Stabilitas Mikroemulsi O/W dengan Metode Emulsifikasi Spontan Menggunakan VCO dan Minyak Sawit Sebagai Fase Minyak: Pengaruh Rasio Surfaktan-Minyak, *Agritech*, 35(1), 27 - 34.

Assunção, M. L., Ferreira, H. S., Dos Santos, A. F., Cabral, C. R., dan Florêncio, T. M. M. T., 2009, Effects of Dietary Coconut Oil on The Biochemical and Anthropometric Profiles of Women Presenting Abdominal Obesity, *Lipids*, 44(7), 593–601.

Badan Standarisasi Nasional, 2008, *Standar Mutu Minyak Kelapa Murni, SNI 7381:2008*, BSN, Jakarta

Bawalan, D. D., dan Chapman, K. R., 2006, *Virgin Coconut Oil: Production Manual for Micro- and Village-Scale Processing*, Thammada Press Co. Ltd, Bangkok.

Bertolini, A. C., Siani, A. G., dan Grosso, C. R. F., 2001, Stability of Monoterpenes Encapsulated in Gum Arabic by Spray-Drying, *J. Agric. Food Chem.*, 49(2), 780–785.

Chakrabarti, S., 2010. *Probing Ingredient Functionalities in Food Systems Using Rheological Methods di dalam Ingredient Interactions: Effects on Food Quality, Second Edition*, CRC Press, Boca Raton.

Cheng, M., Zeng, G., Huang, D., Yang, C., Lai, C., Zhang, C., dan Liu, Y., 2017. Advantages and Challenges of Tween 80 Surfactant-Enhanced Technologies for the Remediation of Soils Contaminated with Hydrophobic Organic Compounds. Chemical Engineering Journal, 314, 98–113.

Chronakis, I. S., 1998, On The Molecular Characteristics, Compositional Properties, and Structural-Functional Mechanisms of Maltodextrins: A review, *Crit. Rev. Food Sci. Nutr.*, 38(7), 599–637.

Darna, A. R. P., Timbuleng, E. M. L. M. T., Azzahroh, N., Khasanah, P. U., Arofah, G. E., dan Kartikasari, M. N. D., 2019, Peri Dalor (Permen Jeli Daun Kelor) : Inovasi Permen Kaya Antioksidan Sebagai Solusi Kesehatan, *Jurnal Semar.*, 8(1), 35–39.

Debmandal, M., dan Mandal, S., 2011, Coconut (*Cocos nucifera L.: Arecaceae*): In Health Promotion and Disease Prevention, *Asian Pac. J. Trop.*, 4(3), 241–247.

Dewi, A. K., dan Satibi, L., 2009, Kajian Pengaruh Temperatur Pengeringan Semprot (*Spray Dryer*) Terhadap Waktu Pengeringan dan Rendemen Bubuk Santan Kelapa (*Coconut Milk Powder*), *Konversi*, 4, 25–31.

Diantoro, A., Rohman, M., Budiarti, R., Palupi, H. T., Pertanian, F., dan Yudharta, U, 2015, Pengaruh Penambahan Ekstrak Daun Kelor (*Moringa Oleifera L.*) Terhadap Kualitas Yoghurt, *Jurnal Teknologi Pangan*, *6*(2), 59 - 66.

Djafar, F., dan Supardan, M. D., 2019, Pengaruh Penyalut Maltodekstrin Terhadap Produk Mikrokapsul Minyak Jahe Dengan Teknik Spray Drying, *J. Litbang Ind.*, 9, 1–7.

Elfiyani, R., Amalia, A., dan Pratama, S. Y., 2017, Effect of Using the Combination of Tween 80 and Ethanol on the Forming and Physical Stability of Microemulsion of Eucalyptus Oil as Antibacterial, *J. Young Pharm.*, 9(1), S1–S4.

Fatima, S., Masriani, dan Salsabila, S., 2019, Penambahan Konsentrasi Ekstrak Jahe Merah (*Zingiber Officenale Rocs*) Terhadap Uji Organoleptik Kelapa Dalam, *J-PEN Borneo*, 2(1), 1 - 7.

Ferrari, C. C., Marconi Germer, S. P., Alvim, I. D., dan de Aguirre, J. M., 2013, Storage Stability of Spray-Dried Blackberry Powder Produced with Maltodextrin or Gum Arabic, *Dry. Technol*., 31 (4), 470–478.

Franjione, J., dan Niraj, V., 2003, *The Art and Science of Microencapsulation*, Botanical Garden Press, New York.

Fuglie, L. J., 2001, Combating Malnutrition with Moringa, Church World Service, Senegal.

Ghani, N. A. A., Channip, A. A., Chok Hwee Hwa, P., Ja'afar, F., Yasin, H. M., dan Usman, A., 2018, Physicochemical Properties, Antioxidant Capacities, and Metal Contents of Virgin Coconut Oil Produced by Wet and Dry Processes, *Food Sci. Nutr.*, 6(5), 1298–1306.

Gharsallaoui, A., Roudaut, G., Chambin, O., Voilley, A., dan Saurel, R., 2007, Applications of Spray-Drying in Microencapsulation of Food Ingredients: An Overview, *Int. Food Res. J.*, 40(9), 1107–1121.

Gibbs, B. F., Kermasha, S., Alli, I., dan Mulligan, C. N., 1999, Encapsulation in The Food Industry: A Review, *Int. J. Food Sci. Nutr.*, 50(3), 213–224.

Gopalakrishnan, L., Doriya, K., dan Kumar, D. S., 2016, Moringa Oleifera: A Review on Nutritive Importance and Its Medicinal Application, *Food Sci. Hum. Wellness*., 5(2), 49–56.

Gugule, S., dan Fatimah, F., 2019, Karakterisasi *Virgin Coconut Oil* (VCO) Rempah, *Chem. Prog.*, 3(2), 104–110.

Hakeem, S. A. El, Ali, N. A., Saeed, S. A. M., Ibrahim, S. E., Alamri, S. M.,

Moneim, A., dan Sulieman, E., 2020, Effect of Moringa Oleifera Leaf and Flax Seed on Physicochemical and Sensory Characteristics of Chicken Burger, *Biosci.*, 13(3), 1055–1062.

Harlinanda, S. N., 2017, Optimasi Formulasi Krim Antioksidan Vitamin E (Dl-Alfa Tokoferol Asetat) Dengan VCO (*Virgin Coconut Oil*), *Skripsi*, Fakultas Ilmu Kesehatan, Universitas Muhammadiyah Malang, Malang.

Harris, M., Hutchins, A., dan Fryda, L., 2017, The Impact of Virgin Coconut Oil and High-Oleic Safflower Oil on Body Composition, Lipids, and Inflammatory Markers in Postmenopausal Women, *J. Med. Food*, *20*(4), 345–351.

Hartayanie, L., Adriani, M., dan Lindayani, 2014, Karakteristik Emulsi Santan dan Minyak Kedelai yang Ditambah Gum Arab dan Sukrosa Ester, *J. Teknol. dan Industri Pangan*, 25(2), 152 - 157.

Hasenhuettle. L., dan Hartel, R. W., 1997, *Food Emulsifiers and Their Applications*, Chapman and Hall, New York.

Hidayah, N., 2016, Perbandingan Berbagai Teknik Mikroenkapsulasi Pakan dalam Menghasilkan Daging Sapi Sehat, *Proceeding UMM SeNas Pro 201*6, 143–151.

Hofman, D. L., van Buul, V. J., dan Brouns, F. J., 2016, Nutrition, Health, and Regulatory Aspects of Digestible Maltodextrins, *Crit. Rev. Food Sci. Nutr.*, 56(12), 2091–2100.

Huang, X., Liang, K. hong, Liu, Q., Qiu, J., Wang, J., dan Zhu, H., 2020, Superfine Grinding Affects Physicochemical, Thermal and Structural Properties of Moringa Oleifera Leaf Powders, *Ind. Crops. Prod*., 151, 112472.

Indayanti D., 2014, Uji Stabilitas Fisik dan Komponen Kimia Pada Minyak Biji Jinten Hitam (*Nigella sativa L.*) Dalam Bentuk Emulsi Tipe Minyak Dalam Air Menggunakan GC-MS, *Skripsi*, Fakultas Kedokteran dan Ilmu Kesehatan, Universitas Islam Negeri Syarif Hidayatullah, Tangerang.

Indirasvari, K. S. N., Permana, I. D. G. M., dan Suter, I. K., 2018, Stabilitas Mikroemulsi VCO Dalam Air Pada Variasi HLB, *Itepa*, 7(4), 184–191.

Kandansamy, K., dan Somasundaram, P.D., 2012, Microencapsulation of Colors by Spray Drying: A Review, *Int. J. Food Eng*., 8 (2), 1–15.

Kappally, S., Shirwaikar, A., dan Shirwaikar, A., 2016, Coconut Oil – A Review of Potential Applications, *Hygeia J. D. Med.*, *7*, 34–41.

Kar, S., Mukherjee, A., Ghosh, M., dan Bhattacharyya, D. K., 2013, Utilization of Moringa Leaves as Valuable Food Ingredient in Biscuit Preparation, *Int. J. Appl. Sci.*, 1(1), 29–37.

Karuniawan, A., 2007, *Formulasi Emulsi Virgin Coconut Oil*/VCO Dengan

Modifikasi Emulgator Pada HLB 6, *Skripsi*, Fakultas Matematika Dan Ilmu Pengetahuan Alam, Universitas Islam Indonesia, Yogyakarta.

Kasolo, J. N., Bimenya, G. S., Ojok, L., Ochieng, J., dan Ogwal-Okeng, J. W., 2010, Phytochemicals and Uses of Moringa Oleifera Leaves in Ugandan Rural Communities, *J. Med. Plant Res.*, 4(9), 753–757.

Khalafalla, M. M., Abdellatef, E., Dafalla, H. M., Nassrallah, A. A., Aboul-Enein, K. M., Lightfoot, D. A., El-Deeb, F. E., dan El-Shemy, H. A., 2010, Active Principle From Moringa Oleifera Lam Leaves Effective Against Two Leukemias and A Hepatocarcinoma, *Afr. J. Biotechnol.*, 9(49), 8467–8471.

Khan, B. A., Akhtar, N., Khan, H. M. S., Waseem, K., Mahmood, T., Rasul, A., Iqbal, M., dan Khan, H., 2011, Basics of pharmaceutical emulsions: A review, *Afr. J. Pharmacy Pharmacol*., 5(25), 2715–2725.

Krisnadi, D. A., 2015, *Kelor Super Nutrisi*, Kelorina.com, Blora.

Kusumowardani, R. R., 2010, Optimasi Komposisi Surfaktan Tween 80 dan Span 80 Dalam Virgin Coconut Oil: Aplikasi Desain Faktorial, *Skripsi*, Fakultas Farmasi Universitas Sanata Darma, Yogyakarta.

Lahmudin, A., 2006, Proses Pembuatan Tepung Putih Telur dengan Pengering Semprot, *Skripsi*, Fakultas Peternakan, Institut Pertanian Bogor, Bogor.

Laohasongkram, K., Mahamaktudsanee, T., dan Chaiwanichsiri, S., 2011, Microencapsulation of Macadamia Oil by Spray Drying, *Procedia Food Sci*., 1, 1660–1665.

Leone, A., Spada, A., Battezzati, A., Schiraldi, A., Aristil, J., dan Bertoli, S., 2015, Cultivation, Genetic, Ethnopharmacology, Phytochemistry and Pharmacology of Moringa Oleifera Leaves: An Overview, *Int. J. Mol. Sci*., 16(6), 12791–12835.

Marcus, J. B., 2019, *Aging, Nutrition and Taste*, Academic Press, Highland Park.

Marhaeniyanto, E., Rusmiwari, S., dan Susanti, S., 2015, Pemanfaatan Daun Kelor Untuk Meningkatkan Produksi Ternak Kelinci New Zealand White, *Buana Sains*, *15*(2), 119–126.

[a]Marina, A. M., Che Man, Y. B., dan Amin, I., 2009, Virgin Coconut Oil: Emerging Functional Food Oil, *Trends Food Sci. Technol.*, 20(10), 481–487.

[b]Marina, A. M., Che Man, Y. B., Nazimah, S. A. H., dan Amin, I., 2009, Chemical Properties of Virgin Coconut Oil, *J. Am. Oil Chem. Soc.*, 86(4), 301–307.

Masruriati, E., 2014, Optimasi Setil Alkohol dan Tween 80 Dalam Krim Minyak Atsiri Daun Cengkeh (Eugenia Caryophyllata) Terhadap Aktivitas Antibakteri, *Jurnal Farmasetis*, 3(2), 55 - 62.

McClements, D. J., 2005., *Food Emulsions: Principles, Practice, and Techniques.* CRC Press, Boca Raton.

McClements, D. J., dan Decker, E. A., 2000, Lipid Oxidation in Oil-in-Water Emulsions: Impact of Molecular Environment on Chemical, *J. Food Sci.*, 65(8), 1270–1282.

Mohamed, A. I. A., Sultan, A. S., Hussein, I. A., dan Al-Muntasheri, G. A., 2017, Influence of Surfactant Structure on the Stability of Water-in-Oil Emulsions under High-Temperature High-Salinity Conditions, *J. Chem.*, 2017, 1 - 11.

Murlan, Ruwiah, Suardi, S., Lestari, W., dan Pratiwi, N. L., 2015, Pengetahuan , Sikap Dan Perilaku Ibu Balita Dalam Pada Makanan Lokal Untuk Peningkatan Gizi Balita di Kabupaten Buton, *Buletin Penelitian Sistem Kesehatan*, 18(3), 257–265.

Nakama, Y., 2017, *Cosmetic Sciences and Technology*, Elsevier Ltd., Cambridge.

Nevin, K. G., dan Rajamohan, T., 2010, Effect of topical application of virgin coconut oil on skin components and antioxidant status during dermal wound healing in young rats, *Skin Pharmacol. Physiol.*, 23(6), 290–297.

Nganji, M. U., Lewu, L. D., Jawang, U. P., Killa, Y. M., dan Tarigan, S. I., 2021, Pemanfaatan Daun Kelor Sebagai Minuman Herbal Dalam Rangka Mencegah Penyebaran Covid-19, *Jurdimas.*, *4*(2), 189–196.

Paliwal, R., Sharma, V., dan Pracheta, 2011, A Review on Horse Radish Tree (Moringa oleifera): A Multipurpose Tree with High Economic and Commercial Importance, *Asian J. Biotechnol.*, 3(4), 317–328.

Parrotta, J. A., 1993, *Moringa oleifera Lam. Reseda, Horseradish Tree. Moringaceae, Horseradish Tree Family*, USDA Forest Service, International Institute of Tropical Forestry.

Perdani, C. G., Pulungan, M. H., dan Karimah, S., 2019, Pembuatan Virgin Coconut Oil (VCO), Kajian Suhu Inkubasi dan Konsentrasi Enzim Papain Kasar, *Industria*, 8(3), 238–246.

Petrović, G.M., Stojanović, G.S., dan Radulović, N.S., 2010, Encapsulation of cinnamon oil in β-cyclodextrin, *J. Med. Plants Res.*, 4, 1382–1390

Pinalia, A., Prianto, B., dan Puspitasari, R. R., 2016, Optimasi Proses Pengeringan Semprot untuk Memperkecil Ukuran Partikel AP Hingga ≤ 38 μM, *Proceeding Seminar Nasional IPTEK Penerbangan dan Antariksa XX-2016*, 161 - 170.

Popoola, J. O., dan Obembe, O. O., 2013, Local knowledge, Use Pattern and Geographical Distribution of *Moringa Oleifera Lam.* (Moringaceae) in Nigeria, *J. Ethnopharmacol.*, 150(2), 682–691.

Rahmawati,E., dan Khaerunnisya, N., 2018, Pembuatan VCO (Virgin Coconut Oil) dengan Proses Fermentasi dan Enzimatis, *J. Food Culinary*, 1(1), 1- 6.

Raghavendra, S. N., dan Raghavarao, K. S. M. S., 2010, Effect of Different Treatments for The Destabilization of Coconut Milk Emulsion, *J. Food Eng.*,

97(3), 341–347.

Riehm, D. A., Rokke, D. J., Paul, P. G., Lee, H. S., Vizanko, B. S., dan McCormick, A. V., 2017, Dispersion of Oil Into Water Using Lecithin-Tween 80 Blends: The Role of Spontaneous Emulsification, *J. Colloid Interface Sci.*, *487*, 52–59.

Rowe, R. C., Sheskey, P. J., dan Quinn, M. E., 2009, *Handbook of Pharmaceutical Excipients, Edisi 6*, Pharmaceutical Press, Washington D.C.

Sahin, S., dan Sumnu, S. G., 2006, *Physical Properties of Foods*, Springer Science and Bussiness Media, New York.

Sakaia, T., Kamogawa, K., Harusawa, F., Momozawa, N., Sakai, H., dan Abe, M., 2001, Influence of Oil Droplet Size on Flocculation/Coalescence in Surfactant-Free Emulsion, *Stud. Surf. Sci. Catal*., 132, 157–160.

Seneviratne, K. N., dan Sudarshana, D. M., 2008, Variation of Phenolic Content in Coconut Oil Extracted by Two Conventional Methods, *Int. J. Food Sci.*, 43(4), 597–602.

Sipahelut, S. G., 2011, Sifat Kimia dan Organoleptik Virgin Coconut Oil Hasil Fermentasi Menggunakan Teknik Pemecah Rantai, *Jurnal Agroforestri*, 6(1), 57–64.

Srikanth, V. S., Mangala, S., dan Subrahmanyam, G., 2014, Improvement of Protein Energy Malnutrition by Nutritional Intervention with Moringa Oleifera among Anganwadi Children in Rural Area in Bangalore, India, *Int. J. Sci. Study*, 2(1), 32–35.

Suaniti, N., Manurung, M., dan Hartasiwi, N., 2014, Uji Sifat Virgin Coconut Oil (VCO) Hasil Ekstraksi Enzimatis Terhadap Berbagai Produk Minyak Kelapa Hasil Publikasi, *Jurnal Kimia*, 8(2), 171–177.

Supriningsih, D., 2010, Pembuatan Metil Ester Sulfonat (MES) Sebagai Surfaktan Untuk Enhanced Oil Recovery (EOR), *Tesis*, Fakultas Matematika dan Ilmu Pengetahuan Alam, Universitas Indonesia, Depok.

Supriyadi, dan Rujita, A. S., 2013, Karakteristik Mikrokapsul Minyak Atsiri Lengkuas dengan Maltodekstrin sebagai Enkapsulasi, *J. Teknol. dan Industri Pangan*, 24(2), 201 - 208.

Sutrisno L., 201, Efek Pemberian Ekstrak Methanol Daun Kelor (*Moringa oleifera*) Meningkatkan Apoptosis pada Sel Epitel Kolon Tikus (*Rattus norvegicus*) Wistar yang di Induksi 7,12 Dimetibenz (a) Atrasen (DMBA), *Skripsi*, Universitas Brawijaya, Malang.

Susanto, T., 2012, Kajian Metode Pengasaman dalam Proses Produksi Minyak Kelapa Ditinjau Dari Mutu Produk dan Komposisi Asam Amino Blondo, *J. Dinamika Penelit. Ind.*, 23(2), 124–130.

Swasono, A. W. P., Sianturi, P. D. E. S., dan Masyithah, Z., 2012, Sintesis Surfaktan Alkil Poliglikosida Dari Glukosa dan Dodekanol dengan Katalis Asam, *Jurnal Teknik Kimia USU*, 1(1), 5–9.

Syamsuni, 2005, *Farmasetika Dasar dan Hitungan Farmasi*, Penerbit Buku Ketokteran EGC, Jakarta.

Tipvakarnkoon, T., 2009, Material Sciences Properties of Coconut Milk, Cheese, and Emulsions, *Dissertation*, Institute of Food Rheology, Technology University of Berlin, Berlin.

Utomo, H., dan Ana, I. D., 2021, *Pengalaman Melembagakan Inovasi*, Gadjah Mada University Press, Yogyakarta.

Vázquez-Ovando, A., Betancur-Ancona, D., dan Chel-Guerrero, L., 2013, Physicochemical and Functional Properties of A Protein-Rich Fraction Produced by Dry Fractionation of Chia Seeds (*Salvia hispanica L.*), *CyTA J. Food*, 11(1), 75–80.

Velasco, J., Dobarganes, C., dan Marques-Ruiz, G., 2003, Variables Affecting Lipid Oxidation in Dried Microencapsulated Oils, *Grasas Aceitis*, 54, 304 - 314.

Vergara-Jimenez, M., Almatrafi, M. M., dan Fernandez, M. L., 2017, Bioactive Components in Moringa Oleifera Leaves Protect Against Chronic Disease. *Antioxidants*, *6*(4), 1–13.

Venkatesan, P., Manavalan, R., dan Valliappan, K., 2009, Microencapsulation: A Vital Technique in Novel Drug Delivery System, *J. Pharm. Sci. & Res.*, 1, 26-35.

Wahyudi, M. A., dan Septaryanto, J., 2020, Pelatihan Pemanfaatan Daun Kelor Menjadi Kelor Celup sebagai Minuman Kesehatan Tubuh di Gili Timur, Bangkalan, *J. Pengabdi. Kpd. Masy.*, *1*(01), 37–46.

Widowati, I., Efiyati, S., dan Wahyuningtyas, S., 2014, Uji Aktivitas Antibakteri Ekstrak Daun Kelor (*Moringa oleifera*) terhadap Bakteri Pembusukan Ikan Segar, *Jurnal Penelitian Mahasiswa UNY*, IX, 146–157.

Wijaya, P. C. H., dan Suharta, S., 2019, Ragam Enkapsulasi Perisa Pangan, *Food Review Indonesia*, 14(3), 50–54.

Wong, Y. C., dan Hartina, H., 2014, Virgin Coconut Oil Production by Centrifugation Method, *Orient. J. Chem.*, 30(1), 237–245.

Yuliani, S., Desmawarni, Harimurti, N., dan Yuliani, S. S., 2007, Pengaruh Laju Alir Umpan dan Suhu Inlet *Spray Drying* Pada Karakteristik Mikrokapsul Oleoresin Jahe, *J. Pascapanen*, 4(1), 18–26.

Yuliani, S. H., Putri, D. C. A., dan Virginia, D. M., 2020, *Kajian Risiko Peracikan Obat*, Sanata Dharma University Press, Yogyakarta.

Yulianti, R., 2008, Pembuatan Minuman Jeli Daun Kelor (*Moringa oleifera L.*) Sebagai Sumber Vitamin C dan β-Karoten, *Skripsi*, Fakultas Pertanian, Institut Pertanian Bogor, Bogor.

Yuni Hendrawati, T., Meta Sari, A., Iqbal Syauqi Rahman, M., Ariatmi Nugrahani, R., dan Siswahyu, A., 2019, *Microencapsulation Techniques of Herbal Compounds for Raw Materials in Food Industry, Cosmetics and Pharmaceuticals* di dalam *Microencapsulation - Processes, Technologies and Industrial Applications*, InTechOpen, London.

Zhang, R., Wang,Y., Tan,L., dan Zhang, H. Y. M., 2020, Analysis of Polysorbate 80 and Its Related Compounds by RP-HPLC with ELSD and MS Detection, *J. Chromatogr. Sci.*, 50(7), 598–607.

Zhou, W., dan Zhu, L., 2005, Distribution of Polycyclic Aromatic Hydrocarbons in Soil–Water System Containing A Nonionic Surfactant, *Chemosphere*, 60, 1237-1245.

Zuidam, N. J., dan Shimoni, E., 2010, *Overview of Microencapsulates for Use in Food Products and Processes* di dalam *Encapsulation Technologies for Active Food Ingredients and Food Processing*, Springer, New York.