

## 6 DAFTAR PUSTAKA

- Abed, K. M., B. M. Kurji, B. A. Abdul-Majeed. (2015). Extraction and Modelling of Oil from *Eucalyptus camadulensis* by Organic Solvent. *Journal of Material Science and Chemical Engineering*, 3 : 35-42. <http://dx.doi.org/10.4236/msce.2015.38006>
- Aboshora, W., Z. Lianfu, M. Dahir, M. Qingran, S. Qingrui, L. Jing, N. Q. M. Al-Haj dan A. Ammar. (2014). Effect of Extraction Method and Solvent Power on Polyphenol and Flavonoid Levels in *Hyphaene Thebaica* L Mart (*Arecaceae*) (Doum) Fruit, and its Antioxidant and Antibacterial Activities. *Tropical Journal of Pharmaceutical Research*, 13(12) : 2057-2063. <http://dx.doi.org/10.4314/tjpr.v13i12.16>
- Andrade, R. A. M. S., M. I. S. Maciel, A. M. P. Santos, E. A. Melo. (2015). Optimization of the extraction process of polyphenols from cashew apple agro-industrial residues. *Food Sci. Technol. Campinas*, 35(2) : 354-360. <http://dx.doi.org/10.1590/1678-457X.6585>
- Anonim. (\_\_\_). Gummy “Bears”. <https://www.chefsteps.com/activities/gummy-bears> (diakses pada 1 Juli 2018).
- Arabani, A. A., F. Hosseini, N. Anarjan. (2015). Pretreatment and Extraction of Oil from Seeds of Tomato Pomace Using Ultrasound. *Int. J. Biosci.*; 6(1) : 261-268. <http://dx.doi.org/10.12692/ijb/6.1.261-268>
- Azmir, J., I. S. M. Zaidul, M. M. Rahman, K. M. Sharif, A. Mohamed, F. Sahena, M. H. A. Jahurul, K. Ghafoor, N. A. N. Norulani, A. K. M. Omar. (2013). Techniques for extraction of bioactive compounds from plant materials : A review. *Journal of Food Engineering*, 117 : 426-436. <http://dx.doi.org/10.1016/j.jfoodeng.2013.01.014>
- Azwanida, N. N. (2015). A Review on the Extraction Methods Use in Medicinal Plants, Principle, Strength and Limitation. *Medicinal & Aromatic Plants*, 4(3) : 1-6. <http://dx.doi.org/10.4172/2167-0412.1000196>
- Balasundram, N., K. Sundram, S. Samman. (2006). Phenolic compounds in plants and agri-industrial by-products : Antioxidant activity, occurrence, and potential uses. *Food Chemistry*, 99 : 191-203. <https://doi.org/10.1016/j.foodchem.2005.07.042>
- Brahmi, F., S. Achat, N. Guendouze-Bouchefa, L. Benazzouz-Smail, M. F. Elsebai, K. Madani. (2016). Recent advances in the identification and the study of composition and activities of medicinal plants. *Journal of Coastal Life Medicine*, 4(12) : 983-999. <https://pdfs.semanticscholar.org/70b2/98b47cd03c455a7854a9f898d941b888d2a2.pdf>

- Charoen, R., W. Savedboworn, S. Phuditcharnchnakun dan T. Khuntaweeatap. (2015). Development of Antioxidant Gummy Jelly Candy Supplemented with *Psidium guajava* Leaf Extract. *KMUTNB Int. J. Appl. Sci. Technol.*, 8(2) : 145-151. <http://dx.doi.org/10.14416/j.ijast.2015.02.002>
- Chemat, F., M. A. Viand an G. Cravotto. (2012). Green Extraction Natural Products : Concepts and Principles. *Int. J. Mol. Sci.*, 13 : 8615-8627. <https://www.researchgate.net/publication/230784575/download>
- Cheng, S., P. Lin, H. Liu, Y. Peng, S. Huang, dan Y. Huang. (2016). Vitamin B-6 Supplementation Could Mediate Antioxidant Capacity by Reducing Plasma Homocysteine Concentration in Patients with Hepatocellular Carcinoma after Tumor Resection. *BioMed Research International*, 2016 : 1-7. <http://dx.doi.org/10.1155/2016/7658981>
- Dent, M., V. Drgovic-Uzelac, M. Penic, M. Brncic, T. Bosiljkov, dan B. Levaj. (2013). The Effect of Extraction Solvents, Temperature and Time on the Composition and Mass Fraction of Polyphenols in Dalmatian Wild Sage (*Salvia officinalis* L.) Extracts. *Food Technol. Biotechnol.*, 51(1) : 84-91. <https://hrcak.srce.hr/99751>
- Einbond, L. S., K. A. Reynertson, X. Luo, M. J. Basile, E. J. Kennelly. (2004). Anthocyanin antioxidants from edible fruits. *Food Chemistry*, 84 : 23-28. <http://citeseerx.ist.psu.edu/viewdoc/download?doi=10.1.1.489.3434&rep=rep1&type=pdf>
- Farbstein, D., A. Kozak-Blickstein dan A. P. Levy. (2010). Antioxidant Vitamins and Their Use in Preventing Cardiovascular Disease. *Molecules*, 15(11) : 8098-8110. <https://doi.org/10.3390/molecules15118098>
- Galvez, M. C. (2017). Folkloric Medicinal Fruits of Ifugao Contain Phytochemicals with Antioxidant Properties. *The Upland Farm Journal*, 25(1) : 1-8. <https://ufj.ifsu.edu.ph/wp-content/uploads/2017/12/Folkloric-Medicinal-Fruits-of-Ifugao-Contain-Phytochemicals-with-Antioxidant-Properties.pdf>
- Gaman, P. M. and K. B. Sherrington. (1994). *Pengantar Ilmu Pangan, Nutrisi, dan Mikrobiologi*. Yogyakarta: Gadjah Mada University Press.
- Ghasemzadeh, A., H. Z. E. Jaafar dan A. Rahmat. (2010). Antioxidant Activities, Total Phenolics and Flavonoids Content in Two Varieties of Malaysia Young Ginger (*Zingiber officinale* Roscoe). *Molecules*, 15 : 4324-4333. <https://doi.org/10.3390/molecules15064324>
- GMIA. (2012). *Gelatin Handbook*. Gelatin Manufacturers Institute of America, Inc., New York, NY. [http://www.gelatin-gmia.com/images/GMIA\\_Gelatin\\_Manual\\_2012.pdf](http://www.gelatin-gmia.com/images/GMIA_Gelatin_Manual_2012.pdf)

- Grumezescu, A. M. & A. M. Holban. (2017). *Ingredients Extraction by Physicochemical Methods in Food : Handbook of Food Bioengineering Volume 4*. UK : Academic Press.  
[https://www.researchgate.net/profile/Hanaa\\_Essa4/publication/318753338\\_Ingredients\\_Extraction\\_by\\_Physicochemical\\_Methods\\_in\\_Food/links/597b4f85aca272d568a6ea19/Ingredients-Extraction-by-Physicochemical-Methods-in-Food.pdf](https://www.researchgate.net/profile/Hanaa_Essa4/publication/318753338_Ingredients_Extraction_by_Physicochemical_Methods_in_Food/links/597b4f85aca272d568a6ea19/Ingredients-Extraction-by-Physicochemical-Methods-in-Food.pdf)
- Handayani, H., F. H. Sriherfyna, Yunianta. (2016). Ekstraksi Antioksidan Daun Sirsak Metode *Ultrasonic Bath* (Kajian Rasio Bahan : Pelarut dan Lama Ekstraksi). *Jurnal Pangan dan Agroindustri*, 4(1) : 262-272.  
<http://jpa.ub.ac.id/index.php/jpa/article/viewFile/327/338>
- Harborne, J. B. & C. A. Williams. (2000). Advances in flavonoid research since 1992. *Phytochemistry*, 55 : 481-504. [https://doi.org/10.1016/S0031-9422\(00\)00235-1](https://doi.org/10.1016/S0031-9422(00)00235-1)
- Hartel, R. W., J. H. von Elbe, R. Hofberger. (2018). *Confectionery Science and Technology*. USA : Springer. <https://doi.org/10.1007/978-3-319-61742-8>
- Irina, I. & G. Mohamed. (2012). Biological Activities and Effects of Food Processing on Flavonoids as Phenolic Antioxidants, *Advances in Applied Biotechnology*, Prof. Marian Petre (Ed.). Croatia : InTech. [http://cdn.intechopen.com/pdfs/26397/InTech-Biological\\_activities\\_and\\_effects\\_of\\_food\\_processing\\_on\\_flavonoids\\_as\\_phenolic\\_antioxidants.pdf](http://cdn.intechopen.com/pdfs/26397/InTech-Biological_activities_and_effects_of_food_processing_on_flavonoids_as_phenolic_antioxidants.pdf)
- Iswari, K. (2007). *Kajian Pengolahan Bubuk Instan Wortel dengan Metode Foam Mat Drying*. Balai Pengkajian Teknologi Pertanian. [http://pascapanen.litbang.pertanian.go.id/assets/media/publikasi/bulletin/2007\\_5.pdf](http://pascapanen.litbang.pertanian.go.id/assets/media/publikasi/bulletin/2007_5.pdf)
- Khatun, M., S. Eguchi, T. Yamaguchi, H. Takamura, dan T. Matoba. (2006). Effect of Thermal Treatment on Radical Scavenging Activity of Some Spices. *Food Sci. Technol. Res.*, 12(3) : 178-185. [http://dspace.lib.niigata-u.ac.jp/dspace/bitstream/10191/17998/1/12\\_178.pdf](http://dspace.lib.niigata-u.ac.jp/dspace/bitstream/10191/17998/1/12_178.pdf)
- Keo, S., S. Leang, C. Ny, S. Lim, K. Chean, H. Ung, J. Maneenet, Y. Chulikhit dan S. Chea. (2018). Phytochemical Analysis and Antioxidant Property of Selected Medicinal Plants Native to Cambodia. *Drug Des. Int. J.*, 1(2) : 1-7. <http://www.lupinepublishers.com/ddipij/pdf/DDIPIJ.MS.ID.000109.pdf>
- Kuo, W., H. Liao dan J. Chen. (2014). Biflavans, Flavonoids, and a Dihydrochalcone from the Stem Wood of *Muntingia calabura* and Their Inhibitory Activities on Neutrophil Pro-Inflammatory Responses. *Molecules*, 19(12) : 20521-20535. <https://doi.org/10.3390/molecules191220521>

- Laib, I. & Barkat, M. (2018). Optimization of Conditions for Extraction of Polyphenols and the Determination of the Impact of Cooking on Total Polyphenolic, Antioxidant, and Anticholinesterase Activities of Potato. *Foods*, 7(3), 36 : 1-24. <https://doi.org/10.3390/foods7030036>
- Lele, V., E. Monstavičiute, I. Varinauskaite, G. Peckaityte, L. Paskeviciute, M. Plytnikaite, V. Tamosiunaite, M. Pikunaite, M. Ruzauskas, R. Stankevicius, dan E. Bartkiene. (2018a). Sea Buckthorn (*Hippophae rhamnoides* L.) and Quince (*Cydonia oblonga* L.) Juices and Their By-Products as Ingredients Showing Antimicrobial and Antioxidant Properties for Chewing Candy: Nutraceutical Formulations. *Journal of Food Quality*, 2018 : 1-8. <https://doi.org/10.1155/2018/3474202>
- Lele, V., M. Ruzauskas, P. Zavistanaviciute, R. Laurusiene, G. Rimene, D. Kiudulaite, J. Tomkeviciute, J. Nemeikstyte, R. Stankevicius & E. Bartkiene. (2018b). Development and characterization of the gummy-supplements, enriched with probiotics and prebiotics. *CyTA – Journal of Food*, 16(1) : 580-587. <https://doi.org/10.1080/19476337.2018.1433721>
- Lim, T. K. (2012). *Edible Medicinal and Non-Medical Plants : Volume 3, Fruits*. Netherlands : Springer. DOI 10.1007/978-94-007-2534-8\_62
- Lin, D., M. Xiao, J. Zhao, Z. Li, B. Xing, X. Li, M. Kong, L. Li, Q. Zhang, Y. Liu, H. Chen, W. Qin, H. Wu dan S. Chen. (2016). An Overview of Plant Phenolic Compounds and Their Importance in Human Nutrition and Management of Type 2 Diabetes. *Molecules*, 21(10) :1-19. <https://doi.org/10.3390/molecules21101374>
- LIPI. (2014). *Kekinian Keanekaragaman Hayati Indonesia*. Jakarta : LIPI Press. <https://www.researchgate.net/publication/288834293/download>
- Lou, Z., H. Wang, M. Zhang, Z. Wang. (2010). Improved Extraction of Oil from Chickpea under Ultrasound in a Dynamic System. *Journal of Food Engineering*; 98(1) : 13-18. <https://doi.org/10.1016/j.jfoodeng.2009.11.015>
- Mahmood, N. D., N. L. M. Nasir, M. S. Rofiee, S. F. M. Tohid, S. M. Ching, L. K. The, M. Z. Salleh, & Z. A. Zakaria. (2014). *Muntingia calabura* : A review of its traditional uses, chemical properties, and pharmacological observations. *Pharmaceutical Biology*, 52(12) : 1598-1623. <https://doi.org/10.3109/13880209.2014.908397>
- Manik, D. F., T. Hertiani, H. Anshiry. (2014). Analisis Korelasi Antara Kadar Flavonoid dengan Aktivitas Antibakteri Ekstrak Etanol dan Fraksi-Fraksi Daun Kersen (*Muntingia calabura* L.) terhadap *Staphylococcus aureus*. *Khazanah*, 6(2) : 1-11. <https://media.neliti.com/media/publications/144029-ID-none.pdf>

- Mardiana, F.M. (2015). Pengaruh Penambahan Maltodekstrin terhadap Karakteristik Serbuk Daun Jati Muda yang Diolah dengan Metode Pengeringan Beku. Skripsi. Universitas Katolik Soegijapranata. <http://repository.unika.ac.id/6186/3/11.70.0081%20Frisca%20Melia%20Mardiana%20BAB%20II.pdf>
- Medina-Torres, N., T. Ayora-Talavera, H. Espinosa-Andrews, A. Sanchez-Contreras dan N. Pacheco. Ultrasound Assisted Extraction for the Recovery of Phenolic Compounds from Vegetable Sources. *Agronomy*, 7(47) : 1-19. <https://doi.org/10.3390/agronomy7030047>
- More, S., M. Upadhye, A. Lohakare dan S. Jagtap. (2018). Comparative quantification of flavonoid content and antioxidant potential of indigenous medicinal plants. *Journal of Pharmacognosy and Phytochemistry*, 7(1) : 343-345. <http://www.phytojournal.com/archives/2018/vol7issue1/PartE/6-6-296-434.pdf>
- Murakami, M., T. Yamaguchi, H. Takamura, dan T. Matoba. (2004). Effects of Thermal Treatment on Radical-scavenging Activity of Single and Mixed Polyphenolic Compounds. *Journal of Food Science*, 69(1) : FCT7-FCT10. <https://doi.org/10.1111/j.1365-2621.2004.tb17848.x>
- Ozcan, T., A. Akpınar-Bayizit, L. Yilmaz-Ersan, dan B. Delikanli. (2014). Phenolics in Human Health. *International Journal of Chemical Engineering and Applications*, 5(5) : 393-396. <http://ijcea.org/papers/416-N0002.pdf>
- Phoungchandang, S., A. Sertwasana, P. Sanchai dan P. Pasuwan. (2009). Development of a Small Scale Processing System for Concentrated Ginger Powders. *World Applied Sciences Journal*, 6(4):488-493. <https://pdfs.semanticscholar.org/5138/e27e200796ffb4c0a2fc9dc1b0dafa22f451.pdf>
- Piccone, P., S. L. Rastelli, P. Pittia. (2011). Aroma release and sensory perception of fruit candies model systems. *Procedia Food Science*, 1 : 1509-1515. <https://doi.org/10.1016/j.profoo.2011.09.223>
- Picó, Y. (2013). Ultrasound-assisted extraction for food and environmental samples. *Trends in Analytical Chemistry*; 43 : 84-99. <http://dx.doi.org/10.1016/j.trac.2012.12.005>
- Prasad, S. N. & M. Muralidhara. (2017). Analysis of the antioxidant activity of geraniol employing various *in-vitro* models : relevance to neurodegeneration in diabetic neuropathy. *Asian J Pharm Slin Res*, 10(7) : 101-105. <http://dx.doi.org/10.22159/ajpcr.2017.v10i7.18564>

- Quoc, L. P. T. & N. V. Muoi. (2018). Ultrasound-Assisted Extraction of Phenolic Compounds from *Polygonum multiflorum* Thunb. Roots. Bulgarian Journal of Agricultural Science, 24(2) : 229-235. <https://www.agrojournal.org/24/02-08.pdf>
- Quoc, L. P. T. (2017). Ultrasound-Assisted Extraction of Phenolic Compounds from Banana (*Musa balbisiana*) Seeds. Bulletin of the Transilvania University of Brasov, 10(59) No. 2:141-150. [http://webbut.unitbv.ro/Bulletin/Series%20II/2017/BULETIN%20I/17\\_Quoc.pdf](http://webbut.unitbv.ro/Bulletin/Series%20II/2017/BULETIN%20I/17_Quoc.pdf)
- Rassem, H. H. A., A. H. Nour, R. M. Yunus. (2016). Techniques for Extraction of Essential Oils from Plants : A Review. Australian Journal of Basic and Applied Sciences; 10(16):117-127. <http://www.ajbasweb.com/old/ajbas/2016/November/117-127.pdf>
- Rizky, S. A., W. S. Bhagawan, R. Annisa. (2017). Formulation and Antibacterial Activity Test *Staphylococcus epidermidis* as Microemulsion Preparation of Cherry Leaf Extract (*Muntingia calabura* L.) using the oil phase Isopropyl Myristate (IPM). Proceeding of International Conference on Green Technology, 8(1) : 27-32. <http://repository.uin-malang.ac.id/2304/12/2304.pdf>
- Sani, M. H. Mohd., Z. A. Zakaria, T. Balan, L. K. The, dan M. Z. Salleh. (2012). Antinociceptive Activity of Methenol Extract of *Muntingia calabura* Leaves and the Mechanism of Action Involved. Evidence-Based Complementary and Alternative Medicine, 2012 : 1-10. <http://dx.doi.org/10.1155/2012/890361>
- Sayyar, S., Z. Z. Abidin, R. Yunus dan A. Muhammad. (2009). Extraction of Oil from Jatropha Seeds-Optimization and Kinetics. American Journal of Applied Sciences, 6(7):1390-1395. <https://pdfs.semanticscholar.org/4ea7/fcffe280e707fccddd6776b3e38dadb271b8.pdf>
- Sibi, G., R. Naveen, K. Dhanajaya, K. R. Ravikumar dan H. Mallesha. (2012). Potential use of *Muntingia calabura* L. extracts against human and plant pathogens. Phcog J., 4(34):44-47. [http://www.phcogfirst.com/sites/default/files/10.5530\\_pj.2012.34.8.pdf](http://www.phcogfirst.com/sites/default/files/10.5530_pj.2012.34.8.pdf)
- Singh, R., Iye S., Prasad S., Deshmukh N., Gupta U., Zanje A., Patil S., Joshi S. (2017). Phytochemical Analysis of *Muntingia calabura* Extracts Possessing Anti-Microbial and Anti-Fouling Activities. International Journal of Pharmacognosy and Phytochemical Research, 9(6):826-832. <http://impactfactor.org/PDF/IJPPR/9/IJPPR,Vol9,Issue6,Article16.pdf>
- Sufferling, K. (2007). Gelatin Gummies and Pectin Jellies : Back to Basics – Technology & Manufacture of Jelly Confections. USA : The Manufacturing Confectioner. <http://www.gomc.com/firstpage/200708043.pdf>

- Sun, X., Z. Jin, L. Yang, J. Hao, Y. Zu, W. Wang, dan W. Liu. (2013). Ultrasonic-Assisted Extraction of Procyanidins Using Ionic Liquid from *Larix gmelinii* Bark. *Journal of Chemistry*; 2013 : 1-9. <http://dx.doi.org/10.1155/2013/541037>
- Triswaningsih, D., S. Kumalaningsih, Wignyanto, Pratikto. (2017a). Identification of chemical compounds cherry leaves (*Muntingia calabura*) powder as a natural antioxidant. *Int. J. Agron. Agri. R.*, 10(5) : 84-91. <http://www.innspub.net/wp-content/uploads/2017/06/IJAAR-V10No5-p84-91.pdf>
- Triswaningsih, D., S. Kumalaningsih, Wignyanto, Pratikto. (2017b). Estimation of Chemical Compounds and Antioxidant Activity of *Muntingia Calabura* Extract. *International Journal of ChemTech Research*, 10(3) : 17-23. [http://www.sphinxesai.com/2017/ch\\_vol10\\_no3/1/\(17-23\)V10N3CT.pdf](http://www.sphinxesai.com/2017/ch_vol10_no3/1/(17-23)V10N3CT.pdf)
- Vijayanand, S. & A. S. Thomas. (2016). Screening of *Michelia champacca* and *Muntingia calabura* extracts for potential bioactives. *International Journal of Pharma Sciences and Research*, 7(6) : 266-273. <http://www.ijpsr.info/docs/IJPSR16-07-06-007.pdf>
- Vinatoru, M. (2001). An Overview of the Ultrasonically Assited Extraction of Bioactive Principles from Herbs. *Ultrasonic Sonochemistry*; 8(3) : 303-313. [https://doi.org/10.1016/S1350-4177\(01\)00071-2](https://doi.org/10.1016/S1350-4177(01)00071-2)
- Vladimir-Knežević, B. Blažeković, M. B. Štefan dan M. Babac. (2012). Plant Polyphenols as Antioxidants Influencing the Human Health, Phytochemicals as Nutraceuticals - Global Approaches to Their Role in Nutrition and Health, Dr Venketeshwer Rao (Ed.). Croatia:InTech. [http://cdn.intechopen.com/pdfs/32901/InTech-Plant\\_polyphenols\\_as\\_antioxidants\\_influencing\\_the\\_human\\_health.pdf](http://cdn.intechopen.com/pdfs/32901/InTech-Plant_polyphenols_as_antioxidants_influencing_the_human_health.pdf)
- Yenrina, R., K. Sayuti dan A. Putri. (2015). Antioxidant Activity and Bioactivity (LC<sub>50</sub>) of Soursop Leaves Jelly Candy with Addition of Soursop Fruit Extract (*Annona muricata* L.). *Pakistan Journal of Nutrition*, 14(5) : 259-262. DOI: 10.3923/pjn.2015.259.262
- Zakaria, Z. A., A. M. Mohamed, N. S. Mohd. Jamil, M. S. Rofiee, M. K. Hussain, M. R. Sulaiman, L. K. The dan Z. Salleh. (2011). In Vitro Antiproliferative and Antioxidant Activities of the Extract of *Muntingia calabura* Leaves. *The American Journal of Chinese Medicine*, 39(1) : 183-200. <https://doi.org/10.1142/S0192415X11008749>
- Zakaria, Z. A., A. S. Sulfian, K. Ramasamy, N. Ahmat, M. R. Sulaiman, A. K. Arifah, A. Zuraini dan M. N. Somchit. (2010). In vitro antimicrobial activity of *Muntingia calabura* extracts and fractions. *African Journal of Microbiology Research*, 4(4) : 304-308. [http://www.academicjournals.org/article/article1380118815\\_Zakaria%20et%20al.pdf](http://www.academicjournals.org/article/article1380118815_Zakaria%20et%20al.pdf)