

6. DAFTAR PUSTAKA

- Aguirre, Daniela Bermudez. (2017). *Ultrasound: Advances in Food Processing and Preservation*. Academic Press. UK. <https://books.google.co.id/books?id=f2A8DgAAQBAJ&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Anggraini, Rini, Afghani Jayuska, dan Andi Hairil Alimuddin. (2018). *Isolasi Dan Karakterisasi Minyak Atsiri Lada Hitam (Piper nigrum L.) Asal Sajingan Kalimantan Barat*. Jurnal Kimia Khatulistiwa. Volume 7 nomor 4:124-133. <http://jurnal.untan.ac.id/index.php/jkkmipa/article/view/28828>
- Assagaf, Muhammad, Pudji Hastuti, Chusnul Hidayat, dan Supriyadi. (2012). *Perbandingan Ekstraksi Oleoresin Biji Pala (Myristica fragrans Houtt) Asal Maluku Utara Menggunakan Metode Maserasi dan Gabungan Distilasi – Maserasi*. Jurnal Agritech. Volume 32 nomor 3:240-248. <https://journal.ugm.ac.id/agritech/article/view/9608>
- Aziz, Tamzil, Ratih Cindo K N, dan Asima Fresca. (2009). *Pengaruh Pelarut Heksana dan Etanol, Volume Pelarut, dan Waktu Ekstraksi Terhadap Hasil Ekstraksi Minyak Kopi*. Jurnal Teknik Kimia. Volume 16 nomor 1:1-8. <http://jtk.unsri.ac.id/index.php/jtk/article/view/61>
- Bezerra, Marcos Almeida, Ricardo Erthal Santelli, Eliane Padua Oliveiraa, Leonardo Silveira Villar, dan Luciane Amelia Escaleira. (2008). *Response Surface Methodology (RSM) As a Tool for Optimization in Analytical Chemistry*. Journal Talanta. Volume 76 nomor 5:965-977. <https://www.sciencedirect.com/science/article/pii/S0039914008004050>
- Bustan, M. Djoni, Ria Febriyani, dan Halomoan Pakpahan. (2008). *Pengaruh Waktu Ekstraksi dan Ukuran Partikel terhadap Berat Oleoresin Jahe yang Diperoleh dalam Berbagai Jumlah Pelarut Organik (Methanol)*. Jurnal Teknik Kimia. Volume 15 nomor 4. <http://jtk.unsri.ac.id/index.php/jtk/article/view/55>
- Capelo-Martine, JL .(2009). *Ultrasound In Chemistry Analitical Application*. WILEY-VCH Verlag GmbH & Co. KgaA. Portugal. <https://books.google.co.id/books?id=G-N5goiAFMcC&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Charpe, T. W. dan V. K. Rathod. (2016). *Kinetics of Ultrasound Assisted Extraction of Wedelolactone from Eclipta alba*. Brazilian Journal of Chemical Engineering. Volume 33 nomor 4:1003-1010. http://www.scielo.br/scielo.php?pid=S0104-66322016000401003&script=sci_arttext
- Chasani , M., V.H. Nursalim , S. Widyaningsih , I.N. Budiasih , dan W.A. Kurniawan. (2014). *Sintesis, Pemurnian dan Karakterisasi Metil Ester Sulfonat (MES) sebagai Bahan Inti Deterjen dari Minyak Biji Nyamplung (Calophyllum inophyllum L.)*. Jurnal Molekul. Volume 9 nomor 1:63-72. <http://ojs.jmolekul.com/ojs/index.php/jm/article/view/151>

- Chen, Dong, Sanjay K. Sharma, dan Ackmez Mudhoo. (2012). *Handbook on Applications of Ultrasound: Sonochemistry for Sustainability*. CRC Press. Boca Raton.
<https://books.google.co.id/books?id=nU2eVc9SozgC&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Chotikapanich, Duangkamon. (2008). *Modeling Income Distributions and Lorenz Curves*. Springer. Australia.
<https://books.google.co.id/books?id=fUJZZLj1kbwC&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Dang, Thanh T., Quan Van Vuong, Maria J. Schreider, Michael C. Bowyer, Ian A. Van Altena, dan Christopher J. Scarlett. (2017). *Optimisation of Ultrasound-Assisted Extraction Conditions for Phenolic Content and Antioxidant Activities of The Alga Hormosira Banksii Using Response Surface Methodology*. Journal of Applied Phycology. Volume 29 nomor 6:3161–3173.
<https://link.springer.com/article/10.1007/s10811-017-1162-y>
- Djapiala, Fera Yusniarti, Lita. A.D.Y. Montolalu, dan Feny Mentang. (2013). *Kandungan Total Fenol dalam Rumput Laut Caulerpa Racemosa yang Berpotensi Sebagai Antioksidan*. Jurnal Media Teknologi Hasil Perikanan. Volume 1 nomor 2.
<https://ejournal.unsrat.ac.id/index.php/jmthp/article/view/1859>
- Fang, Zhen, Richard L. Smith, Jr., dan Xinhua Qi. (2015). *Production of Biofuels and Chemicals with Ultrasound*. Springer. London.
https://books.google.co.id/books?id=b_ebBQAAQBAJ&printsec=frontcover&hl=id#v=onepage&q&f=false
- Gulcin, Ilhami. (2005). *The antioxidant and radical scavenging activities of black pepper (Piper nigrum) seeds*. International Journal of Food Sciences and Nutrition. Volume 56 nomor 7:491-499.
<https://www.tandfonline.com/doi/abs/10.1080/09637480500450248>
- Hasanah, Mauizatul, Bella Maharani, dan Ensiwi Munarsih. (2017). *Daya Antioksidan Ekstrak dan Fraksi Daun Kopi Robusta (Coffea Robusta) Terhadap Pereaksi DPPH (2,2-difenil-1-pikrilhidrazil)*. Indonesian Journal of Pharmaceutical Science and Technology. Volume 4 nomor 2:42-49.
<http://journal.unpad.ac.id/ijpst/article/view/10456>
- Hübschmann, Hans-Joachim. (2015). *Handbook of GC-MS: Fundamentals and Applications*. Wiley-VCH. USA.
<https://books.google.co.id/books?id=DJlxBgAAQBAJ&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Ibrahim, Agus Martua, Yunianta, dan Feronika Heppy Sriherfyna. (2015). *Pengaruh Suhu dan Lama Waktu Ekstraksi Terhadap Sifat Kimia Dan Fisik pada Pembuatan Minuman Sari Jahe Merah (Zingiber officinale var. Rubrum) dengan Kombinasi*

- Penambahan Madu sebagai Pemanis*. Jurnal Pangan dan Agroindustri. Volume 3 nomor 2:530-541. <http://www.jpa.ub.ac.id/index.php/jpa/article/view/171>
- Jain, S.Mohan dan H. Häggman. (2007). *Protocols for Micropropagation of Woody Trees and Fruits*. Springer. Netherlands. <https://books.google.co.id/books?id=ZwhWViy0sCUC&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Khasanah, L.U., Kawiji, P. Prasetyawan, R. Utami, W. Atmaka, G.J. Manuhara, dan A.P. Sanjaya. (2016). *Optimization and Characterization of Cinnamon Leaves (Cinnamomum burmannii) Oleoresin*. International Conference On Food Science and Engineering. <https://iopscience.iop.org/article/10.1088/1757-899X/193/1/012021/pdf>
- Lee, W.C., S. Yusof, N.S.A. Hamid, dan B.S. Baharin. (2006). *Optimizing Conditions for Enzymatic Clarification of Banana Juice Using Response Surface Methodology (RSM)*. Journal of Food Engineering. Volume 73 nomor 1:55–63. <https://www.sciencedirect.com/science/article/pii/S0260877405000397>
- Lestario, Lydia Ninan. (2017). *Antosianin: Sifat Kimia, Perannya dalam Kesehatan, dan Prospeknya sebagai Pewarna Makanan*. Gadjah Mada University Press. Yogyakarta. <https://books.google.co.id/books?id=RfxUDwAAQBAJ&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Martínez, José Luis Capelo. (2009). *Ultrasound in Chemistry: Analytical Applications*. Wiley-VHC. Weinheim. <https://books.google.co.id/books?id=G-N5goiAFMcC&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Maya, K. M., T. John Zachariah, dan B. Krishnamoorthy. (2004). *Chemical Composition of Essential Oil of Nutmeg (Myristica fragrans Houtt.) accessions*. Journal of Spices and Aromatic Crops. Volume 13 nomor 2:135-139. <http://naturalingredient.org/wp/wp-content/uploads/Vol.-XIII-No.2-135-139.pdf>
- Monk, Paul M. S. (2004). *Physical Chemistry: Understanding our Chemical World*. John Wiley & Sons, Ltd. England. <https://books.google.co.id/books?id=9qVpoDH00pEC&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Myers, Raymond H., Douglas C. Montgomery, Dan Christine M. Anderson-Cook. (2009). *Response Surface Methods: Process and Product Optimization Using Designed Experiments*. Wiley Publisher. USA. <https://books.google.co.id/books?id=F6MJJeRe2POUC&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Najib, Ahmad. (2018). *Ekstraksi Senyawa Bahan Alam*. Penerbit Deepublish. Yogyakarta.

<https://books.google.co.id/books?id=ad2CDwAAQBAJ&printsec=frontcover&hl=id#v=onepage&q&f=false>

- Nurdjannah, Nanan. (2007). *Teknologi Pengolahan Pala*. Badan Penelitian dan Pengembangan Pertanian. Indonesia.
http://www.pascapanen.litbang.pertanian.go.id/assets/media/publikasi/juknis_pala.pdf
- Oei, Jessica Oeinitan. (2013). *Daya Antioksidan Ekstrak Etanol Kulit Buah Manggis (Garcinia mangostana Linn.) Hasil Pengadukan dan Reflux*. Jurnal Ilmiah Mahasiswa Universitas Surabaya. Volume 2 nomor 1:1-10.
<http://www.journal.ubaya.ac.id/index.php/jimus/article/view/157>
- Pambi, R. L. L. dan P. Musonge. (2016). *Application of Response Surface Methodology (RSM) in The Treatment of Final Effluent from The Sugar Industry Using Chitosan*. WIT Transactions on Ecology and The Environment. Vol 209:209-219.
[https://www.google.com/books?hl=id&lr=&id=CevQDAAAQBAJ&oi=fnd&pg=PA209&dq=Application+of+Response+Surface+Methodology+\(RSM\)+in+The+Treatment+of+Final+Effluent+from+The+Sugar+Industry+Using+Chitosan&ots=ROcQ9G29NK&sig=i4_1xVkTPxXaACTjRihXm4fTDrE](https://www.google.com/books?hl=id&lr=&id=CevQDAAAQBAJ&oi=fnd&pg=PA209&dq=Application+of+Response+Surface+Methodology+(RSM)+in+The+Treatment+of+Final+Effluent+from+The+Sugar+Industry+Using+Chitosan&ots=ROcQ9G29NK&sig=i4_1xVkTPxXaACTjRihXm4fTDrE)
- Peter, K. V. (2012). *Handbook of Herbs and Spices*. Woodhead Publishing. UK.
https://books.google.co.id/books?hl=id&lr=&id=2I9wAgAAQBAJ&oi=fnd&pg=PP1&dq=handbook+of+herbs+and+spices&ots=INNAU8ZipV&sig=2o3btI3zEEqjn_ij_oEaFaYSmBiU&redir_esc=y#v=onepage&q=handbook%20of%20herbs%20and%20Spices&f=false
- Preedy, Victor R., Ronald Ross Watson, dan Vinood B. Patel. (2011). *Nuts and Seeds in Health and Disease Prevention*. Academic Press. London.
<https://books.google.co.id/books?id=C6lYoH8rwywC&printsec=frontcover&hl=id#v=onepage&q&f=false>
- PubChem. _____. *Myristicin*. <https://pubchem.ncbi.nlm.nih.gov/compound/Myristicin> (diakses tanggal 12 November 2019).
- Purwanto, Agus, Astri Nur Fajriyati, dan Dewi Wahyuningtyas. (2014). *Pengaruh Jenis Pelarut Terhadap Rendemen dan Aktivitas Antioksidan dalam Ekstrak Minyak Bekatul Padi (Rice Bran Oil)*. Jurnal Ekuilibrium. Volume 13. nomor 1:29 – 34.
<https://jurnal.uns.ac.id/ekuilibrum/article/view/24862>
- Rathod, Sachin S. dan Virendra K. Rathod. (2014). *Extraction of piperine from Piper longum using ultrasound*. Industrial Crops and Products. Volume 58 nomor 1:259–264. <https://www.sciencedirect.com/science/article/pii/S0926669014001885>
- Rauf, Rusdin, Eni Purwani, dan Endang Nur Widiyaningsih. (2011). *Kadar Fenolik dan Aktivitas Penangkapan Radikal DPPH Berbagai jenis Ekstrak Jahe (Zingiber officinale)*. Jurnal Teknologi Hasil Pertanian. Volume IV nomor 2:121-125.
<https://jurnal.uns.ac.id/ilmupangan/article/download/13580/11322>

- Rodianawati, I., Hastuti, P., & Cahyanto, M. N. (2015). *Nutmeg 's (Myristica fragrans Houtt) Oleoresin : Effect of Heating to Chemical Compositions and Antifungal Properties*. *Procedia Food Science*. Volume 3:244–254. <https://www.sciencedirect.com/science/article/pii/S2211601X15000280>
- Sani, Robby Nasrul, Fithri Choirun Nisa, Ria Dewi Andriani, dan Jaya Mahar Maligan. (2014). *Analisis Rendemen dan Skrining Fitokimia Ekstrak Etanol Mikroalga Laut Tetraselmis chunii*. *Jurnal Pangan dan Agroindustri*. Volume 2 nomor 2:121-126. <http://jpa.ub.ac.id/index.php/jpa/article/view/44>
- Santos, Philipe, Ana C. Aguiar, Gerardo F. Barbero, Camila A. Rezende, dan Julian Martínez. (2015). *Supercritical Carbon Dioxide Extraction Of Capsaicinoids From Malagueta Pepper (Capsicum frutescens L.) Assisted by Ultrasound*. *Ultrasonics Sonochemistry*. Volume 22 nomor 1:78–88. <https://www.sciencedirect.com/science/article/pii/S1350417714001473>
- Sie, Jessica Oeinitan. (2013). *Daya Antioksidan Ekstrak Etanol Kulit Manggis (Garcinia mangostana Linn.) Hasil Pengadukan dan Reflux*. *Jurnal Ilmiah Mahasiswa Universitas Surabaya*. Volume 2 nomor 1:1-10. <http://www.journal.ubaya.ac.id/index.php/jimus/article/view/157>
- Singleton, Vernon L., Rudolf Orthofer, dan Rosa M. Lamuela-Raventos. (1999). *Analysis of Total Phenols and Other Oxidation Substrates and Antioxidants by Means of Folin-Ciocalteu Reagent*. *Methods in Enzymology*. Volume 299 nomor 1:152-178. <https://www.sciencedirect.com/science/article/pii/S0076687999990171>
- Sofyana, M. Dani Supardan, Zuhra, Cut Ayu Maulida, dan Ulfa Haura. (2013). *Ultrasound Assisted Extraction of Oleoresin from Nutmeg (Myristia Fragrans Houtt)*. *International Journal on Advanced Science, Engineering and Information Technology*. Volume 3 nomor 4:18-21. <http://insightsociety.org/ojaseit/index.php/ijaseit/article/view/298>
- Sumbono, Aung. (2019). *Biomolekul*. Penerbit Deepublish. Yogyakarta. <https://books.google.co.id/books?id=sX6MDwAAQBAJ&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Sumiwi, Sri Adi, Oktavia Sarma Sihombing, Anas Subarnas, Marline Abdassah, dan Jutti Levita. (2015). *A Study to Predict Anti-Inflammatory Activity of Eugenol, Myristicin, and Limonene of Cinnamomum Sintoc*. *International Journal of Pharmacy and Pharmaceutical Sciences*. Volume 7 nomor 12:51-54. <https://pdfs.semanticscholar.org/68e6/9a049fe997f992497d0f9bf6861007ba68a4.pdf>
- Tainter, Donna R. dan Anthony T. Grenis. (2001). *Spices and Seasonings: A Food Technology Handbook*. Wiley – WCH. Canada. <https://books.google.co.id/books?id=dfp4b3F0598C&printsec=frontcover&hl=id#v=onepage&q&f=false>

USDA. _____. *Plants Profile for Myristica fragrans Houtt (nutmeg)*. <https://plants.usda.gov/core/profile?symbol=MYFR3> (diakses tanggal 14 Maret 2019).

Wagner, Hildebert dan Sabine Bladt. (2011). *Plant Drug Analysis : A Thin Layer Chromatography Atlas Second Edition*. Springer. German. <https://books.google.co.id/books?id=CdVKAAAAQBAJ&printsec=frontcover&hl=id#v=onepage&q&f=false>

Waluyo, Totok, E. S. Sumadiwangsa, Pudji Hastuti, dan Evi Kusmiyati. *Sifat-Sifat Kopal Manila dari Probolinggo, Jawa Timur*. Jurnal Penelitian Hasil Hutan. Volume 22 nomor 2:87-94. http://www.pustekolah.org/data_content/attachment/4_Totok_K_.pdf

Yeni, Gustri, E. Gumbira-Sa'id, Khaswar Syamsu, dan Etik Mardiyati. (2014). *Penentuan Kondisi Terbaik Ekstraksi Antioksidan dari Gambir Menggunakan Metode Permukaan Respon*. Jurnal Litbang Industri. Volume 4 nomor 1:39-48. <http://litbang.kemenperin.go.id/jli/article/view/637>

