

6 DAFTAR PUSTAKA

- Al-Dabbas, M. M., Al-Ismail, K., Kitahara, K., Chishaki, N., Hashinaga, F., Suganuma, T., & Tadera, K. (2007). The effects of different inorganic salts, buffer systems, and desalting of Varthemia crude water extract on DPPH radical scavenging activity. *Food Chemistry*, 104(2), 734–739. <https://doi.org/10.1016/j.foodchem.2006.10.080>
- Anand, P., Kumaran, S., Shanthini, C. F., & Management, C. R. (2010). Trapezium Meat, 2(4), 526–535. Diakses dari https://www.researchgate.net/publication/215635792_Biochemical_composition_and_antioxidant_activity_of_Pleuroploca_trapezium_mean
- Arumugasamy, K., & Cyril, R. (2017). Cytotoxicity , Antibacterial and Antioxidant Activities of the Tissue Extracts of Marine Gastropod Hemifusus Pugilinus (Born , 1778). *Journal of Chemical and Pharmaceutical Research*, 9(10), 267–274. ISSN : 0975-7384. Diakses dari <http://www.jocpr.com/articles/cytotoxicity-antibacterial-and-antioxidant-activities-of-the-tissue-extracts-of-marine-gastropod-hemifusus-pugilinus-bor.pdf>
- Badarinath, A.V., K. Mallkarjuna Rao, C. Mandhu Sudhana Chetty, S. Ramkanth, T.V.S Rajan, K. Gnanaprakash. (2010). A Review on *In-vitro* Antioxidant Methods: Comparisions, Correlations and Considerations. *International Journal of PharmTech Research*. 2(2): 1276-1285. ISSN : 0974-4304. Diakses dari <https://pdfs.semanticscholar.org/d1a1/5e977b13dc511c91c4d1036a95348bca2e2f.pdf>
- Benkendorff, K., & Benkendorff, K. (2010). Molluscan biological and chemical diversity : secondary metabolites and medicinal resources produced by marine Mollusks, 85, 757–775. <https://doi.org/10.1111/j.1469-185X.2010.00124.x>
- Bhuiyan, M.A.R, M.Z. Hoque & S.J. Hossain. (2009). Free Radical Scavenging Activities of *Zizyphus mauritiana*. *World Journal of Agricultural Sciences*. 5(3): 318-322. ISSN 1817-3047. Diakses dari <https://pdfs.semanticscholar.org/e68f/217605c5ff6240838fc7ae82413b7cd12c50.pdf>
- Benzie, I. F. F., & Strain, J. J. (1996). The Ferric Reducing Ability of Plasma (FRAP) as a Measure of “ Antioxidant Power ”: The FRAP Assay, 76, 70–76. DOI:10.1006/abio.1996.0292
- Benzie, I. F. F., & Strain, J. J. (1999). Benzie, Iris F.F; Strain, J.J. *Methods in Enzymology*, 1999; pp 15-27. <http://linkinghub.elsevier.com/retrieve/pii/S0076687999990055> (accessed Jun 7, 2018). *Methods in Enzymology*, 299(1995), 15–27. [https://doi.org/10.1016/S0076-6879\(99\)99005-5](https://doi.org/10.1016/S0076-6879(99)99005-5)
- Boligon, Aline Augusti, Michel Mansur Machado, & Margareth Linda Athayde. (2014). Technical Evaluation of Antioxidant Activity. *Med Chem*. 4(7): 517-522. DOI: 10.4172/2161-0444.1000188
- Borquaye, L. S., Darko, G., Ocansey, E., & Ankomah, E. (2015). Antimicrobial and antioxidant properties of the crude peptida extracts of *Galatea paradoxa* and *Patella rustica*. *SpringerPlus*, 2–7. <https://doi.org/10.1186/s40064-015-1266-2>
- Cao, G., Sofic, E., & Prior, R. L. (1997). Antioxidant and prooxidant behavior of flavonoids. *Free Radical Biology & Medicine*, 22(5), 749–760. <https://doi.org/10.1016/S0891->

- 5849(96)00351-6
- Cavas, L., Yurdakoc, K., & Yokes, B. (2005). Antioxidant status of *Lobiger serradifalci* and *Oxynoe olivacea* (Opisthobranchia , Mollusca), 314, 227–235. <https://doi.org/10.1016/j.jembe.2004.09.003>
- Chen, J., Zhang, T., Jiang, B., Mu, W., & Miao, M. (2012). Characterization and antioxidant activity of Ginkgo biloba exocarp polysaccharides. *Carbohydrate Polymers*, 87(1), 40–45. <https://doi.org/10.1016/j.carbpol.2011.06.083>
- Chi, C. F., Hu, F. Y., Wang, B., Li, T., & Ding, G. F. (2015). Antioxidant and anticancer peptidas from the protein hydrolysate of blood clam (*Tegillarca granosa*) muscle. *Journal of Functional Foods*, 15, 301–313. <https://doi.org/10.1016/j.jff.2015.03.045>
- Degiam, Z. D., & Abas, A. T. (2010). Antimicrobial activity of some crude marine Mollusca extracts against some human pathogenic bacteria ABSTRACT : INTRODUCTION : MATERIAL METHOD : RESULTS : *Thi-Qar Medical Journal (TQMJ)*, 4(3), 142–147. ISSN: 19929218. Diakses dari <https://www.iasj.net/iasj?func=fulltext&aId=49196>
- Dorszewska, J., Predecki, M., Lianeri, M., & Kozubski, W. (2014). Molecular Effects of L-dopa Therapy in Parkinson's Disease. *Current Genomics*, 15(1), 11–17. <https://doi.org/10.2174/1389202914666131210213042>
- Embuscado, M. E. (2015). Spices and herbs: Natural sources of antioxidants - A mini review. *Journal of Functional Foods*, 18, 811–819. <https://doi.org/10.1016/j.jff.2015.03.005>
- Fahmy, R. (2014). In vitro antioxidant, analgesic and cytotoxic activities of *Sepia officinalis* ink and *Coelatura aegyptiaca* extracts. *African Journal of Pharmacy and Pharmacology*, 7(22), 1512–1522. <https://doi.org/10.5897/ajpp2013.3564>
- Ferdiansyah, A., Irawan, H., & Pratomo, A. (2015). Pola Sebaran Bivalvia di Zona Litoral Kampung Gisi Kabupaten Bintan Provinsi Kepulauan Riau. *Fikp Umrah*, (D), 1–12. Diakses dari http://jurnal.umrah.ac.id/wp-content/uploads/gravity_forms/1-ec61c9cb232a03a96d0947c6478e525e/2016/03/JURNAL-andre.pdf
- Fitriana, W. D., Fatmawati, S., & Ersam, T. (2015). Uji Aktivitas Antioksidan terhadap DPPH dan ABTS dari Fraksi-fraksi Daun Kelor (*Moringa oleifera*). *SNIP Bandung*, 2015(Snips), 657–660. ISBN: 978-602-19655-8-0. Diakses dari http://portal.fmipa.itb.ac.id/snips2015/files/snips_2015_wiwit_denny_fitriana_563cff97d1863d41e1fe188daae1e9c1.pdf
- Geret, F., Serafim, A., Barreira, L., & Bebianno, M. J. (2002). Effect of cadmium on antioxidant enzyme activities and lipid peroxidation in the gills of the clam *Ruditapes decussatus*. *Biomarkers*, 7(3), 242–256. <https://doi.org/10.1080/13547500210125040>
- González, P. M., Puntarulo, S., & Malanga, G. (2013). Oxidative stress and antioxidant capacity in different species of limpets, 17(January 2013). Diakses dari https://www.researchgate.net/publication/319493560_Oxidative_stress_and_antioxidant_capacity_in_different_species_of_limpets
- Gorinstein, S., Moncheva, S., Katrich, E., Toledo, F., Arancibia, P., Goshev, I., & Trakhtenberg, S. (2003). Antioxidants in the black mussel (*Mytilus galloprovincialis*) as an indicator of black sea coastal pollution, 46, 1317–1325. [https://doi.org/10.1016/S0025-326X\(03\)00239-](https://doi.org/10.1016/S0025-326X(03)00239-)
- Gorka, A., Oklejewicz, B., & Duda, M. (2017). Nutrient Content and Antioxidant Properties of Eggs of the Land Snail *Helix aspersa maxima*. *Journal of Nutrition & Food Sciences*, 07(03), 3–6. <https://doi.org/10.4172/2155-9600.1000594>

- Kanchana, S., Arumugam, M., Giji, S., & Balasubramanian, T. (2013). Author ' s Accepted Manuscript. *Bioactive Carbohydrates and Dietary Fibre*. <https://doi.org/10.1016/j.bcdf.2013.06.001>
- Karadag, A., Ozelik, B., & Saner, S. (2009). Review of methods to determine antioxidant capacities. *Food Analytical Methods*, 2(1), 41–60. <https://doi.org/10.1007/s12161-008-9067-7>
- Khan, B. M., & Liu, Y. (2019). Marine Mollusks: Food with Benefits. *Comprehensive Reviews in Food Science and Food Safety*, 18(2), 548–564. <https://doi.org/10.1111/1541-4337.12429>
- Kedare, Sagar B. & R. P. Singh. (2011). Genesis and Development of DPPH Method of Antioxidant Assay. *Journal Food Science Technology*. 48(4): 412-422. doi: 10.1007/s13197-011-0251-1
- Kulkarni, B. G. (2014). Antibacterial and Antioxidant Activities of the Tissue Extract of Perna, 6. ISSN- 0975-1491
- Ledgard, John. (2014). *The Preparatory Manual of Explosives Fourth Edition*. UVKCHEM. USA. Diakses dari <https://books.google.co.id/books?id=vD-qCgAAQBAJ&dq=The+Preparatory+Manual+of+Explosives+Fourth+Edition&hl=en&sa=X&ved=0ahUKEwjQ29bd6unkAhWmbisKHYYViBh8Q6AEILTAB>
- Li, R., Yang, Z. S., Sun, Y., Li, L., Wang, J. Bin, & Ding, G. (2015). Purification and Antioxidant Property of Antioxidative Oligopeptida from Short-Necked Clam (*Ruditapes philippinarum*) Hydrolysate in Vitro. *Journal of Aquatic Food Product Technology*, 24(6), 556–565. <https://doi.org/10.1080/10498850.2013.792025>
- Liao, N., Zhong, J., Ye, X., Lu, S., Wang, W., Zhang, R., ... Liu, D. (2015). Ultrasonic-assisted enzymatic extraction of polysaccharide from *Corbicula fluminea*: Characterization and antioxidant activity. *LWT - Food Science and Technology*, 60(2), 1113–1121. <https://doi.org/10.1016/j.lwt.2014.10.009>
- Liu, X., Sun, Z., Zhang, M., Meng, X., Xia, X., Yuan, W., ... Liu, C. (2012). Antioxidant and antihyperlipidemic activities of polysaccharides from sea cucumber *Apostichopus japonicus*. *Carbohydrate Polymers*, 90(4), 1664–1670. <https://doi.org/10.1016/j.carbpol.2012.07.047>
- Lopez-Alarcon, Camilo & Ana Denicola. (2012). Evaluating the Antioxidant Capacity of Natural Products: A review on chemical and cellular-based assays. *Analytica Chimica Acta*. <http://dx.doi.org/10.1016/j.aca.2012.11.051>
- Luo, A., He, X., Zhou, S., Fan, Y., Luo, A., & Chun, Z. (2010). Purification, composition analysis and antioxidant activity of the polysaccharides from *Dendrobium nobile* Lindl. *Carbohydrate Polymers*, 79(4), 1014–1019. <https://doi.org/10.1016/j.carbpol.2009.10.033>
- MacDonald-Wicks, Lesley K, Lisa G Wood & Manohar L Garg. (2006). Review Methodology for the determination of biological antioxidant capacity *in vitro*: a review. *Journal of the Science of Food and Agriculture*. 86: 2046-2056. DOI: 10.1002/jsfa
- Manduzio, H., Rocher, B., Durand, F., Galap, C., Leboulenger, F., & Manduzio, H. (n.d.). *Review Invertebrate survival journal The point about oxidative stress in Mollusks*.
- Maryam, S., Katiandagho, E. M., & Paransa, I. J. (2012). Pengaruh perbedaan pancing jigs beradium dan berlampu terhadap hasil tangkapan sotong di perairan pantai Sario Tumpaan Kota Manado. *Jurnal Ilmu Dan Teknologi Perikanan Tangkap*, 1(1), 18–21.

- <https://doi.org/10.35800/jitpt.1.1.2012.702>
- Marks, Dawn B., Allan D. Marks, & Colleen M. Smith. (2000). Biokimia Kedokteran Dasar: Sebuah Pendekatan Klinis. Penerbit EGC. Jakarta. Diakses dari <https://books.google.co.id/books?id=gxhap2ZN9HQC&printsec=frontcover&dq=Biokimia+Kedokteran+Dasar:+Sebuah+Pendekatan+Klinis&hl=en&sa=X&ved=0ahUKEwjHq8SG6-nkAhXYdCsKHe52Cw8Q6AEIKDAA#v=onepage&q=Biokimia%20Kedokteran%20Dasar%3A%20Sebuah%20Pendekatan%20Klinis&f=false>
- Mendis, E., Rajapakse, N., Byun, H. G., & Kim, S. K. (2005). Investigation of jumbo squid (*Dosidicus gigas*) skin gelatin peptidas for their in vitro antioxidant effects. *Life Sciences*, 77(17), 2166–2178. <https://doi.org/10.1016/j.lfs.2005.03.016>
- Mishra, Krishnanad, Himanshu Ojha & Nabo Kumar Chaudhury. (2011). Estimation of Antiradical Properties of Antioxidants using DPPH assay: A Critical Review and Results. *Food Chemistry*. 130: 1036-1043. doi:10.1016/j.foodchem.2011.07.127
- Nurjanah, N., Izzati, L., & Abdullah, A. (2011). Aktivitas Antioksidan dan Komponen Bioaktif Kerang Pisau (*Solen spp.*). *ILMU KELAUTAN: Indonesian Journal of Marine Sciences*, 16(3), 119–124. <https://doi.org/10.14710/IK.IJMS.16.3.119-124>
- Okoli, C., & Schabram, K. (2012). A Guide to Conducting a Systematic Literature Review of Information Systems Research. *SSRN Electronic Journal*. <https://doi.org/10.2139/ssrn.1954824>
- Ozcelik, B., J.H. Lee, & D.B. Min. (2003). Effects of Light, Oxygen, and pH on the Absorbance of 2,2-Diphenyl-1-picrylhydrazyl. *Journal of Food Science*. 68(2): 487-491. <https://doi.org/10.1111/j.1365-2621.2003.tb05699.x>
- Parada, J., & Aguilera, J. M. (2007). Food microstructure affects the bioavailability of several nutrients. *Journal of Food Science*, 72(2), 21–32. <https://doi.org/10.1111/j.1750-3841.2007.00274>
- Patil, Priti S., Pratima A. Tatke, & Satish Y. Gabhe. (2015). In vitro Antioxidant and Free Radical Scavenging Activity of Extracts of *Rosa damascene* Flower Petals. *American Journal of Phytomedicine and Clinical Therapeutics*. 3(9): 589-601. ISSN 2321 – 2748. Diakses dari <http://www.imedpub.com/articles/in-vitro-antioxidant-and-free-radicalscavenging-activity-of-extracts-of-rosadamasceana-flower-petals.pdf>
- Pellicano, C., E. Pontieri, F., Fanciulli, A., & R. Buttarelli, F. (2011). The Dopaminergic System in Peripheral Blood Lymphocytes: From Physiology to Pharmacology and Potential Applications to Neuropsychiatric Disorders. *Current Neuropharmacology*, 9(2), 278–288. <https://doi.org/10.2174/157015911795596612>
- Perangin-angin, H. T., Afiati, N., & Solichin, A. (2015). Aspek Biologi Perikanan Cephalopoda Pelagik yang didaratkan di TPI Tambak lorok Semarang. *Diponegoro Journal of Maquares*, 4(1), 107–115. Diakses dari <https://ejournal3.undip.ac.id/index.php/maquares/article/view/7821/7577>
- Percot, A., Viton, C., & Domard, A. (2003). Characterization of Shrimp Shell Deproteinization, 1380–1385. <https://doi.org/10.1021/bm034115h>
- Pyrzynska, Krystyna & Anna Pekal. (2013). Application of Free Radical Diphenylpicrylhydrazyl (DPPH) to Estimate the Antioxidant Capacity of Food Samples. *Journal Analysis Methods*. 5: 4288-4295. doi: 10.1039/c3ay40367j
- Rahayu, Dwi Sri, Dwi Kusri, & Enny Fachriyah. (2009). Penentuan Aktivitas Antioksidan

- dari Ekstrak Etanol Daun Ketapang (*Terminalia catappa* L.) dengan Metode 1,1-Difenil-2-Pikrilhidrazil (DPPH). Eprints undip. http://eprints.undip.ac.id/2828/1/JURNAL_DWI_SRI_RAHAYU.pdf
- Rasti, H., Parivar, K., Baharara, J., Iranshahi, M., & Namvar, F. (2017). Chitin from the mollusc chiton: Extraction, characterization and chitosan preparation. *Iranian Journal of Pharmaceutical Research*, 16(1), 366–379. <https://europepmc.org/article/med/28496490>.
- Sarastani, Dewi, Soewarno T. Soekarto, Tien R. Muchtadi, Dedi Fardiaz, & Anton Apriyantono. (2002). Aktivitas Antioksidan Ekstrak dan Fraksi Ekstrak Biji Atung (*Parinarium glaberrimum* Hassk.). *Jurnal Teknologi dan Industri Pangan*. 8(2): 150-158. ISSN: 2087-751X. Diakses dari <http://journal.ipb.ac.id/index.php/jtip/article/view/4345>
- Shabeena, R. A. N., & Naqash, Y. (2013). In vitro antioxidant activity of two Mollusks , *Loligo duvauceli* Orbigny and *Donax cuneatus* Linnaeus , by solvent extraction methods, 17–21. <https://doi.org/10.1007/s12349-011-0088-1>
- Shekhar, Tailor Chandru & Goyal Anju. (2014). Antioxidant Activity by DPPH Radical Scavenging Method of *Ageratum conyzoides* Linn. Leaves. *American Journal of Ethnomedicine*. 1(4): 244-249. ISSN: 2348-9502. Diakses dari <http://citeseerx.ist.psu.edu/viewdoc/download?doi=10.1.1.678.4869&rep=rep1&type=pdf>
- Siahpoosh, A., & Alikhani, K. (2016). Evaluation of antioxidant capacity and free radical scavenging activities of pepsin extract of cuttlefish (*Sepia pharaonis*) from persian gulf. *Indian Journal of Traditional Knowledge*, 15(4), 604–610. Diakses dari <http://nopr.niscair.res.in/handle/123456789/35238>
- Silalahi, Jansen. (2006). Makanan Fungsional. *Penerbit Kanisius*. Yogyakarta. Diakses dari <https://books.google.co.id/books?id=47JhdIArA00C&printsec=frontcover&dq=Makanan+Fungsional&hl=en&sa=X&ved=0ahUKEwiUk4ic6-nkAhURf30KHycTC9cQ6AEIKDAA#v=onepage&q=Makanan%20Fungsional&f=false>
- Sladek, R., Tieman, J., Fazekas, B. S., Abernethy, A. P., & Currow, D. C. (2006). Development of a subject search filter to find information relevant to palliative care in the general medical literature. *Journal of the Medical Library Association*, 94(4), 394–401. <http://nopr.niscair.res.in/handle/123456789/35238>
- Soldatov, A. A., Gostyukhina, O. L., Borodina, A. V., & Golovina, I. V. (2013). Qualitative composition of carotenoids, catalase and superoxide dismutase activities in tissues of the bivalve mollusc *Anadara inaequalis* (Bruguiere, 1789). *Journal of Evolutionary Biochemistry and Physiology*, 49(4), 389–398. <https://doi.org/10.1134/s0022093013040026>
- Subani, Waluyo, Sahabi Marzuki, W. Kastoro, Aznan Aziz, & Siti Nuraini. (1989). Potensi dan Penyebaran Sumberdaya Moluska dan Teripang. Direktorat Jendral Perikanan Puslitbang Perikanan Puslitbang Oceanologi. 8(1):1-18. Diakses dari <http://coremap.or.id/downloads/0671.pdf>
- Sudjoko, B. (1988). Cumi-Cumi (Cephalopoda, Moluska) Sebagai Salah Satu Bahan Makanan dari Laut. *Oseana*, 8(3), 97–107.
- Sunarni, T., Pramono, S., and Asmah, R. (2007). Antioxidant-free Radical Scavenging of

- Flavonoid from the Leaves of *Stelechocarpus burahol* (Bl.) Hook f. & Th. *Majalah Farmasi Indonesia*, 18(3):111-116. Diakses dari <https://indonesianjpharm.farmasi.ugm.ac.id/index.php/3/article/view/451>
- Suhaj, M. (2006). Spice antioxidants isolation and their antiradical activity: a review. *Journal of Food Composition and Analysis*, 19(6-7), 531-537. <https://doi.org/10.1016/j.jfca.2004.11.005>
- Tamat, Swasono, Thamrin Wikanta, & Lina S. Maulina. (2007). Aktivitas Antioksidan dan Toksisitas Senyawa Bioaktif dan Ekstrak Rumput Laut Hijau *Ulva reticulata* Forsskal. *Jurnal Ilmu Kefarmasian Indonesia*. 5(1): 31-36. ISSN 2614-6495. Diakses dari <http://jifi.farmasi.univpancasila.ac.id/index.php/jifi/article/view/585>
- Tristantini, D., Ismawati, A., Pradana, B. T., & Jonathan, J. G. (2016). Pengujian Aktivitas Antioksidan Menggunakan Metode DPPH pada Daun Tanjung (*Mimusops elengi* L). In *Seminar Nasional Teknik Kimia Kejuangan* (p. 1). Diakses dari <https://scholar.ui.ac.id/en/publications/pengujian-aktivitas-antioksidan-menggunakan-metode-dpph-pada-daun>
- Torres, P., Santos, J. P., Chow, F., Pena Ferreira, M. J., & dos Santos, D. Y. A. C. (2018). Comparative analysis of in vitro antioxidant capacities of mycosporine-like amino acids (MAAs). *Algal Research*, 34(March), 57-67. <https://doi.org/10.1016/j.algal.2018.07.007>
- Ulmaula, Zia, Syahrul Purnawan & M. Ali Sarong. (2016). Keanekaragaman Gastropoda dan Bivalvia Berdasarkan Karakteristik Sedimen daerah intertidal Kawasan Pantai Ujung Pancu Kecamatan Peukan Bada Kabupaten Aceh Besar, 1(April), 124-134. Diakses dari <http://jim.unsyiah.ac.id/fkp/article/view/14>
- Umayaparvathi, S., Meenakshi, S., Vimalraj, V., Arumugam, M., Sivagami, G., & Balasubramanian, T. (2014). Antioxidant activity and anticancer effect of bioactive peptida from enzymatic hydrolysate of oyster (*Saccostrea cucullata*). *Biomedicine and Preventive Nutrition*, 4(3), 343-353. <https://doi.org/10.1016/j.bionut.2014.04.006>
- Van Goethem, G., Zurita, A., Martin Bermejo, J., Lemaî, P., & Bischoff, H. (2001). Main achievements of FP-4 research in reactor safety. *Nuclear Engineering and Design*, 209(1-3), 29-37. [https://doi.org/10.1016/S0029-5493\(01\)00385-5](https://doi.org/10.1016/S0029-5493(01)00385-5)
- Vate, N., & Benjakul, S. (2013). Antioxidative activity of melanin-free ink from splendid squid (*Loligo formosana*). *International Aquatic Research*, 5(1), 9. <https://doi.org/10.1186/2008-6970-5-9>
- Vershinin, A. (1996). Carotenoids in mollusca: Approaching the functions. *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, 113(1), 63-71. [https://doi.org/10.1016/0305-0491\(96\)00104-6](https://doi.org/10.1016/0305-0491(96)00104-6)
- Wang, J., Hu, S., Nie, S., Yu, Q., & Xie, M. (2016). Reviews on Mechanisms of in Vitro Antioxidant Activity of Polysaccharides. *Oxidative Medicine and Cellular Longevity*, 2016. <https://doi.org/10.1155/2016/5692852>
- Wang, X., Yu, H., Xing, R., & Li, P. (2017). Characterization, Preparation, and Purification of Marine Bioactive Peptidas. *BioMed Research International*, 2017, 1-16. <https://doi.org/10.1155/2017/9746720>
- Widowati, W. (2011). Uji Fitokimia dan Potensi Antioksidan Ekstrak Etanol Kayu Secang (*Caesalpinia sappan* L.) Phytochemical Assay and Antioxidant Potency of Sappan Wood Ethanolic Extract (*Caesalpinia sappan* L.). *JKM. Juli*, 11(1), 23-31. ISSN: 2442-5257.

- Diakses dari https://www.academia.edu/4212386/Uji_Fitokimia_dan_Potensi_Antioksidan_Ekstrak_Etanol_Kayu_Secang_Caesalpinia_sappan_L_
- Widyastuti, N. (2010). Pengukuran Aktivitas Antioksidan dengan Metode Cuprac, DPPH, dan Frap serta Korelasinya dengan Fenol dan Flavonoid pada Enam Tanaman. *Skripsi*, 1–31. <https://doi.org/10.1016/j.envint.2012.03.001>
- Xie, J. & K. M. Schaich. (2014). Re-evaluation of the 2,2-Diphenyl-1-picrylhydrazyl Free Radical (DPPH) Assay for Antioxidant Activity. *Journal Agricultural Food Chemistry*. 62: 4251–4260. <https://doi.org/10.1021/jf500180u>
- Yanuhar, Uun. (2018). Avertebrata. *UB Press*. Malang. Diakses dari <https://books.google.co.id/books?id=qZuFDwAAQBAJ&pg=PT199&dq=moluska&hl=en&sa=X&ved=0ahUKEwjp6sbRxY3kAhXXfn0KHVTgBOKQ6AEIQjAE#v=onepage&q=moluska&f=true>
- Youssef, M. M. (2015). Methods for Determining the Antioxidant Activity: A Review Methods for Determining the Antioxidant Activity: A Review, (January 2014). <http://dx.doi.org/10.13040/IJPSR>
- Yudiati, E., Sedjati, S., Surnarsih, & Agustian, R. (2011). Aktivitas Antioksidan dan Toksisitas Ekstrak Metanol dan Pigmen Kasar Spirulina sp . *Indonesian Journal of Marine Sciences*, 16(4), 187–192. <https://doi.org/10.14710/IK.IJMS.16.4.187-192>
- Yuslianti, Euis Reni. (2018). Pengantar Radikal Bebas dan Antioksidan. *Deepublish Publisher*. Yogyakarta. Diakses dari <https://books.google.co.id/books?id=QRxmDwAAQBAJ&printsec=frontcover&dq=Pengantar+Radikal+Bebas+dan+Antioksidan&hl=en&sa=X&ved=0ahUKEwi2hL7P6-nkAhXJdn0KHa1ZDSIQ6AEIKzAA#v=onepage&q=Pengantar%20Radikal%20Bebas%20dan%20Antioksidan&f=false>
- Youngson, Robert. (1998). Antioxidants: Vitamin C & E for Health. *Penerbit Arcan*. Jakarta. Diakses dari <https://books.google.co.id/books?id=hmLtCWm4lz4C&pg=PA88&dq=Antioxidants:+Vitamin+C+%26+E+for+Health&hl=en&sa=X&ved=0ahUKEwiLkM2z6-nkAhVLf30KHSTzB40Q6AEIKDAA#v=onepage&q=Antioxidants%3A%20Vitamin%20C%20%26%20E%20for%20Health&f=false>
- Zhouyong, D., Gang, T., Zhaogang, X., Mingyue, L., Min, X., & Yajun Zhou and Hui, R. (2017). Antioxidant activities of peptida fractions derived from freshwater mussel protein using ultrasound-assisted enzymatic hydrolysis. *Czech Journal of Food Sciences*, 35(No. 4), 328–338. <https://doi.org/10.17221/421/2016-cjfs>
- Zou, T. Bin, He, T. P., Li, H. Bin, Tang, H. W., & Xia, E. Q. (2016). The structure-activity relationship of the antioxidant peptidas from natural proteins. *Molecules*, 21(1), 1–14. <https://doi.org/10.3390/molecules21010072>

Submission author:
16i10089 ELEONORA PRADNYA N C
Check date:
07.01.2020 04:44:32 GMT+0
Report date:
08.01.2020 05:14:40 GMT+0

Check ID:
15729902
Check type:
Doc vs Internet + Library
User ID: 31407

File name: 16.11.0089_Eleonora Pradnya Nirmala Citta.docx

File ID: 20024564 Page count: 22 Word count: 10181 Character count: 75698
File size: 313.83 KB

1.1% Matches

Highest match: 0.47% with library source. File ID:14503798

0.28% Internet Matches 5 Page 24

0.83% Library matches 6 Page 24

7 28.4% Quotes

Quotes 99 Page 25

No references found

8 0% Exclusions

No exclusions found

Replacement

Character replacement 4

Peningkatan senyawa radikal bebas yang disebabkan oleh polusi udara atau konsumsi makanan tinggi asam lemak bebas berbahaya bagi tubuh manusia. Senyawa radikal bebas dalam jumlah berlebih dapat menyebabkan stress oksidatif pada tubuh manusia dan peningkatan reactive oxygen species (ROS) yang menimbulkan kerusakan sel, jaringan atau organ yang berbahaya bagi kesehatan (Moller, 1996 dalam Youssef, 2015). Antioksidan yang diproduksi dalam tubuh atau berasal dari luar tubuh dibutuhkan untuk menetralkan senyawa radikal bebas. Antioksidan berfungsi dalam mencegah radikal bebas seperti asam lemak bebas atau sebagai inhibitor dalam menghambat autooksidasi dengan tiga langkah yaitu: inisiasi, propagasi, dan terminasi. Antioksidan juga mampu bereaksi cepat dengan