

6. DAFTAR PUSTAKA

- Abdullah, R., Lee, P. M., & Lee, K. H. (2010). Multiple color and pH stability of floral anthocyanin extract: *Clitoria ternatea*. *CSSR 2010 - 2010 International Conference on Science and Social Research* ISSN: 2056-8339 vol. 5(6): 2-5. <https://doi.org/10.1109/CSSR.2010.5773778>
- Almeida, P., Gonçalves, C., Teixeira, S., Libkind, D., Bontrager, M., Masneuf-Pomarède, I., Albertin, W., Durrens, P., Sherman, D. J., Marullo, P., Todd Hittinger, C., Gonçalves, P., & Sampaio, J. P. (2014). A Gondwanan imprint on global diversity and domestication of wine and cider yeast *Saccharomyces uvarum*. *Nature Communications*, vol. 5: 1-12. <https://doi.org/10.1038/ncomms5044>
- Arapitsas, P., Guella, G., & Mattivi, F. (2018). The Impact of SO₂ on Wine Flavonols and Indoles in Relation to Wine Style and Age. *Scientific Reports* vol. 8(858): 1-13. <https://doi.org/10.1038/s41598-018-19185-5>.
- Arroyo-López, F. N., Orlić, S., Querol, A., & Barrio, E. (2009). Effects of temperature, pH and sugar concentration on the growth parameters of *Saccharomyces cerevisiae*, *S. kudriavzevii* and their interspecific hybrid. *International Journal of Food Microbiology*, vol. 131(2-3): 120–127. <https://doi.org/10.1016/j.ijfoodmicro.2009.01.035>
- Badan Standardisasi Nasional. (1996). Anggur Buah. SNI 1-4019-1996.
- Badan Standardisasi Nasional. (2013). Anggur Buah. SNI 4019:2013.
- Badan Standardisasi Nasional. (2005). Cara Uji Kadar Padatan Terlarut Total Secara Gravimetri. SNI 06-6989.27-2005.
- Basalekou, M., Pappas, C., Kotseridis, Y., Tarantilis, P. A., Kontaxakis, E., & Kallithraka, S. (2017). Red wine age estimation by the alteration of its color parameters: Fourier transform infrared spectroscopy as a tool to monitor wine maturation time. *Journal of Analytical Methods in Chemistry* vol. 2017: 1-9. <https://doi.org/10.1155/2017/5767613>
- Bautista-Ortíñ, A. B., Fernández-Fernández, J. I., López-Roca, J. M., & Gómez-Plaza, E. (2007). The effects of enological practices in anthocyanins, phenolic compounds and wine colour and their dependence on grape characteristics. *Journal of Food Composition and Analysis* vol. 20: 546–552. <https://doi.org/10.1016/j.jfca.2007.04.008>
- Boido, E., Medina, K., Fariña, L., Carrau, F., Versini, G., & Dellacassa, E. (2009). The effect of bacterial strain and aging on the secondary volatile metabolites produced during malolactic fermentation of Tannat red wine. *Journal of Agricultural and Food Chemistry* vol 57: 6271-6278. <https://doi.org/10.1021/jf900941y>

- Boulton, R. B., Singleton, V. L., Bisson, L. F., & Kunkee, R. E. (1996). Principles and Practices of Winemaking. In *Principles and Practices of Winemaking* page 521-523. <https://doi.org/10.1007/978-1-4615-1781-8>
- BPOM RI. (2016). Standar Keamanan dan Mutu Minuman Beralkohol. *Peraturan Kepala Badan Pengawas Obat Dan Makanan Republik Indonesia Nomor 14 Tahun 2016.*
- Brand-Williams, W., Cuvelier, M. E., & Berset, C. (1995). Use of a free radical method to evaluate antioxidant activity. In *LWT - Food Science and Technology* vol. 28: 25-30. [https://doi.org/10.1016/S0023-6438\(95\)80008-5](https://doi.org/10.1016/S0023-6438(95)80008-5)
- Chu, S. C., & Chen, C. (2006). Effects of origins and fermentation time on the antioxidant activities of kombucha. *Food Chemistry*, vol. 98(3): 502–507. <https://doi.org/10.1016/j.foodchem.2005.05.080>
- Conde, C., Silva, P., Fontes, N., Dias, A. C. P., Tavares, R. M., Sousa, M. J., Agasse, A., Delrot, S., & Gerós, H. (2007). Biochemical changes throughout grape berry development and fruit and wine quality. *Food Global Science Books* vol. 1(1), 1-22
- Dewi, N. S., Parnanto, N. H. R., & Ariyantoro, A. R. (2014). KARAKTERISTIK SIFAT FISIKOKIMIA TEPUNG BENGKUANG (*Pachyrhizus erosus*) DIMODIFIKASI SECARA ASETILASI DENGAN VARIASI KONSENTRASI ASAM ASETAT SELAMA PERENDAMAN. *Jurnal Teknologi Hasil Pertanian* vol. V(2) : 4-8. <https://doi.org/10.20961/jthp.v0i0.13014>
- Diakabana, P., Mvoula-Tsiéri, M., Dhellot, J., Kobawila, S. C., & Louembé, D. (2013). Physico-chemical characterization of brew during the brewing corn malt in the production of maize beer in Congo. *Advance Journal of Food Science and Technology* vol. 5(6): 671–677. <https://doi.org/10.19026/ajfst.5.3147>
- Dinh, T. N., Nagahisa, K., Hirasawa, T., Furusawa, C., & Shimizu, H. (2008). Adaptation of *Saccharomyces cerevisiae* cells to high ethanol concentration and changes in fatty acid composition of membrane and cell size. *PLoS ONE* vol. 3(7): 1-7. <https://doi.org/10.1371/journal.pone.0002623>
- Duan, W. P., Zhu, B. Q., Song, R. R., Zhang, B., Lan, Y. Bin, Zhu, X., Duan, C. Q., & Han, S. Y. (2018). Volatile composition and aromatic attributes of wine made with vitisvinifera l.Cv cabernet sauvignon grapes in the xinjiang region of china: Effect of different commercial yeasts. *International Journal of Food Properties* vol. 21(1): 1423-1441. <https://doi.org/10.1080/10942912.2018.1479860>
- García-Estevez, I., Alcalde-Eon, C., Puente, V., & Escribano-Bailón, M. T. (2017). Enological tannin effect on red wine color and pigment composition and relevance of the yeast fermentation products. *Molecules* vol 2017(22): 1-15. <https://doi.org/10.3390/molecules22122046>

- Gibson, B., Geertman, J. M. A., Hittinger, C. T., Krogerus, K., Libkind, D., Louis, E. J., Magalhães, F., & Sampaio, J. P. (2017). New yeasts-new brews: Modern approaches to brewing yeast design and development. In *FEMS Yeast Research* vol. 17(4): 1-13. <https://doi.org/10.1093/femsyr/fox038>
- Ginting, E., Utomo, J. S., & Yulifianti, R. (2015). Potensi Ubijalar Ungu sebagai Pangan Fungsional. *Jurnal Iptek Tanaman Pangan*, vol. 6(1): 116-138.
- González Flores, M., Rodríguez, M. E., Oteiza, J. M., Barbagelata, R. J., & Lopes, C. A. (2017). Physiological characterization of *Saccharomyces uvarum* and *Saccharomyces eubayanus* from Patagonia and their potential for cidermaking. *International Journal of Food Microbiology* vol. 249(2017): 9-17. <https://doi.org/10.1016/j.ijfoodmicro.2017.02.018>
- Granato, D., & Masson, M. L. (2010). Instrumental color and sensory acceptance of soy-based emulsions: a response surface approach. *Ciência e Tecnologia de Alimentos* vol. 30(4): 1090-1096. <https://doi.org/10.1590/s0101-20612010000400039>
- Grbin, P. (2007). The Chemistry and Biology of Winemaking. By Ian Hornsey. *ChemBioChem ch 3: 114-160*. <https://doi.org/10.1002/cbic.200700676>
- Hariadi, H., Sunyoto, M., Nurhadi, B., Karuniawan, A., & Agung Karuniawan, C. (2018). Comparison of phytochemical characteristics pigmen extract (Antosianin) sweet purple potatoes powder (*Ipomoea batatas* L) and clitoria flower (*Clitoria ternatea*) as natural dye powder. *Journal of Pharmacognosy and Phytochemistry* vol 7 (4): 3420-3429.
- Hermianti, W., Diza, Y. H., Firdausni, F., & Wahyuningsih, T. (2016). Pengaruh Pengurangan Kadar Air dan Penggunaan Bahan Pengikat Kadar Air dalam Pembuatan Cake Bengkuang. *Jurnal Litbang Industri* vol. 6(2). <https://doi.org/10.24960/jli.v6i2.1913.117-125>
- Heymann, H., & Ebeler, S. E. (2016). Sensory and Instrumental Evaluation of Alcoholic Beverages. In *Sensory and Instrumental Evaluation of Alcoholic Beverages, 1st Edition*. page 1-280. <https://doi.org/10.1016/c2014-0-03468-5>.
- Horwitz, W. and Latimer, G. W. (2006). Official Methods of Analysis of AOAC International. *18th Edition*,. *Association of Official Analytical Chemistry International, Maryland*.
- Hur, S. J., Lee, S. Y., Kim, Y. C., Choi, I., & Kim, G. B. (2014). Effect of fermentation on the antioxidant activity in plant-based foods. In *Food Chemistry* vol 160: 346-356. <https://doi.org/10.1016/j.foodchem.2014.03.112>
- Ivanova, V., Vojnoski, B., & Stefova, M. (2012). Effect of winemaking treatment and wine aging on phenolic content in Vranec wines. *Journal of Food Science and Technology* vol 49 (2): 161-172. <https://doi.org/10.1007/s13197-011-0279-2>

- Jackman, R. L., & Smith, J. L. (1996). Anthocyanins and betalains. In *Natural Food Colorants page vol. 8: 244-309.* https://doi.org/10.1007/978-1-4615-2155-6_8
- Jackson, R. (2008). Wine Science. 3rd Edition. In *Wine Science pages 332-417.* <https://doi.org/10.1016/B978-0-12-373646-8.X5001-X>
- Jackson, R. S. (2000). Wine science: principles, practice, perception. 2nd Edition. In *Food science and technology international series pages 333-401 .*
- Joy Ajit, E., Dominic, D., Farook, F., Promod, A., MS Kumar, B., VJ, B., KR, S., BR, R., & Chandran R, P. (2018). Preparation of wine from fruits of Musa accuminata and Ananas comosus; its physico-chemical analyses and sensory evaluation. *Integrative Food, Nutrition and Metabolism* vol 5(6): 1-5. <https://doi.org/10.15761/ifnm.1000232>
- Kazuma, K., Noda, N., & Suzuki, M. (2003). Flavonoid composition related to petal color in different lines of Clitoria ternatea. *Phytochemistry* vol. 64(6):1133-1139. [https://doi.org/10.1016/S0031-9422\(03\)00504-1](https://doi.org/10.1016/S0031-9422(03)00504-1)
- Ke, W. (2008). Probability, Statistics, and Reliability for Engineers and Scientists. 3rd Edition. *Technometrics.* <https://doi.org/10.1198/tech.2008.s531>
- Kosseva, M. R., Joshi, V. K., & Panesar, P. S. (2016). Science and Technology of Fruit Wine Production. In *Science and Technology of Fruit Wine Production pages 73-103.* <https://doi.org/10.1016/c2013-0-13641-0>
- Lakshan, S. A. T., Jayanath, N. Y., Abeysekera, W. P. K. M., & Abeysekera, W. K. S. M. (2019). A commercial potential blue pea (*Clitoria ternatea* L.) flower extract incorporated beverage having functional properties. *Evidence-Based Complementary and Alternative Medicine* vol. 2019: 1-13. <https://doi.org/10.1155/2019/2916914>
- Lasik, M. (2013). The application of malolactic fermentation process to create good-quality grape wine produced in cool-climate countries: A review. In *European Food Research and Technology* vol 237: 843–850. <https://doi.org/10.1007/s00217-013-2083-x>
- Makasana, J., Dholakiya, B. Z., Gajbhiye, N. A., & Raju, S. (2017). Extractive determination of bioactive flavonoids from butterfly pea (*Clitoria ternatea* Linn.). *Research on Chemical Intermediates* vol. 43(2): 783–799. <https://doi.org/10.1007/s11164-016-2664-y>
- McRae, J. M., Kassara, S., Kennedy, J. A., Waters, E. J., & Smith, P. A. (2013). Effect of wine pH and bottle closure on tannins. *Journal of Agricultural and Food Chemistry* vol. 61(47): 11618-11627.. <https://doi.org/10.1021/jf403704f>
- Mcrae, J. M., & Kennedy, J. A. (2011). Wine and Grape Tannin Interactions with Salivary Proteins. *Molecules* vol. 16: 2348–2364.

<https://doi.org/10.3390/molecules16042348>

Mukhriani, Nonci, F. Y., & Mumang. (2014). PENETAPAN KADAR TANIN TOTAL EKSTRAK BIJI JINTAN HITAM (*Nigella sativa*) SECARA SPEKTROFOTOMETRI UV-VIS. *Jf Fik Uinam* vol. 2(4): 1-11.

Nusifera, S., & Karuniawan, A. (2009). *RESPONS TANAMAN BENGKUANG BUDIDAYA (Pachyrrhizus erosus L. Urban) TERHADAP PEMANGKASAN REPRODUKTIF UNTUK KARAKTER HASIL DAN KUALITAS UBI*. August, vol 11(1): 1-11.

Origone, A. C., Rodríguez, M. E., Oteiza, J. M., Querol, A., & Lopes, C. A. (2018). Saccharomyces cerevisiae × Saccharomyces uvarum hybrids generated under different conditions share similar winemaking features. *Yeast* vol. 35(1). <https://doi.org/10.1002/yea.3295>

Pathare, P. B., Opara, U. L., & Al-Said, F. A. J. (2013). Colour Measurement and Analysis in Fresh and Processed Foods: A Review. In *Food and Bioprocess Technology* vol. 6: 36-60. <https://doi.org/10.1007/s11947-012-0867-9>

Peltier, E., Bernard, M., Trujillo, M., Prodhomme, D., Barbe, J. C., Gibon, Y., & Marullo, P. (2018). Wine yeast phenomics: A standardized fermentation method for assessing quantitative traits of *Saccharomyces cerevisiae* strains in enological conditions. *PLoS ONE* vol. 13(1): 1-23. <https://doi.org/10.1371/journal.pone.0190094>

Preserova, J., Ranc, V., Milde, D., Kubistova, V., & Stavek, J. (2015). Study of phenolic profile and antioxidant activity in selected Moravian wines during winemaking process by FT-IR spectroscopy. *Journal of Food Science and Technology* vol 52(10): 6405-6414. <https://doi.org/10.1007/s13197-014-1644-8>

Resurreccion, A. V. A. (2007). Consumer sensory testing for food product development. In *Developing New Food Products for a Changing Marketplace, Second Edition*.

Rustiati, B. (2018). OPTIMALISASI SEL *Saccharomyces cerevisiae* UNTUK MENINGKATKAN PRODUKTIVITAS DAN EFISIENSI INDUSTRI ETANOL [Optimization of *Saccharomyces cerevisiae* Cell to Increase Productivity and Efficiency of Ethanol Industry]. *Jurnal Teknologi & Industri Hasil Pertanian* vol. 23(2). <https://doi.org/10.23960/jtihp.v23i2.97-102>

Sanchez, R. G., Solodovnikova, N., & Wendland, J. (2012). Breeding of lager yeast with *Saccharomyces cerevisiae* improves stress resistance and fermentation performance. *Yeast* vol. 29(8): 343-355. <https://doi.org/10.1002/yea.2914>

Saranraj, P., Sivasakthivelan, P., & Naveen, M. (2017). Fermentation of fruit wine and its quality analysis: A review. *Australian Journal of Science and Technology* vol 1(2): 85-95.

- Satav, P. D., & Pethe, A. S. (2016). Effect of pH on Physicochemical Parameters of Wine Produced from Banana. *International Journal of Current Microbiology and Applied Sciences* vol. 5(2): 608-613. <https://doi.org/10.20546/ijcmas.2016.502.068>
- Serra, A., Strehaino, P., & Taillandier, P. (2005). Influence of temperature and pH on *Saccharomyces bayanus* var. *uvarum* growth; impact of a wine yeast interspecific hybridization on these parameters. *International Journal of Food Microbiology* vol. 104(3), 257–265. <https://doi.org/10.1016/j.ijfoodmicro.2005.03.006>
- Snopk, L., Mlcek, J., Sochorova, L., Baron, M., Hlavacova, I., Jurikova, T., Kizek, R., Sedlackova, E., & Sochor, J. (2018). Contribution of red wine consumption to human health protection. *Molecules* vol. 23 (7): 1684-1690. <https://doi.org/10.3390/molecules23071684>
- Stanbury, P. F., Whitaker, A., & Hall, S. J. (2016). Principles of Fermentation Technology: Third Edition. In *Principles of Fermentation Technology: Third Edition*.
- Sun, Y., Lou, X., Zhu, X., Jiang, H., & Gu, Q. (2014). Isolation and Characterization of Lactic Acid Bacteria Producing Bacteriocin from Newborn Infants Feces. *J Bacteriol Mycol* vol. 1(2): 1-7.
- Swami, S. B., Thakor, N. J., & Divate, A. D. (2014). Fruit Wine Production: A Review. *Journal of Food Research and Technology* vol 2(3): 93-100.
- Swiegers, J. H., Bartowsky, E. J., Henschke, P. A., & Pretorius, I. S. (2005). Yeast and bacterial modulation of wine aroma and flavour. *Australian Journal of Grape and Wine Research* vol. 11(2): 139-173. <https://doi.org/10.1111/j.1755-0238.2005.tb00285.x>
- Tosi, E., Azzolini, M., Guzzo, F., & Zapparoli, G. (2009). Evidence of different fermentation behaviours of two indigenous strains of *Saccharomyces cerevisiae* and *Saccharomyces uvarum* isolated from Amarone wine. *Journal of Applied Microbiology* vol. 107(1): 210-8. <https://doi.org/10.1111/j.1365-2672.2009.04196.x>
- Wayan Gunam, I., Wrasati, L., & Setioko, W. (2009). PENGARUH JENIS DAN JUMLAH PENAMBAHAN GULA PADA KARAKTERISTIK WINE SALAK. *Agrotekno* vol. 15(1): 12-19.
- Wells, A., & Osborne, J. P. (2011). Production of SO₂ binding compounds and SO₂ by *Saccharomyces* during alcoholic fermentation and the impact on malolactic fermentation. *South African Journal of Enology and Viticulture* vol. 32(2): 267-279. <https://doi.org/10.21548/32-2-1387>
- Werner, M., Rauhut, D. & Cottreau, P. (2009). Yeasts and Natural Production of Sulphites. *Journal of Enology and Viticulture* vol 12(3): 1-5.

- Yu, W., Quek, W. P., Li, C., Gilbert, R. G., & Fox, G. P. (2018). Effects of the starch molecular structures in barley malts and rice adjuncts on brewing performance. *Fermentation*. <https://doi.org/10.3390/fermentation4040103>
- Zhaog, H., Zhou, F., Dziugan, P., Yao, Y., Zhang, J., Lv, Z., & Zhang, B. (2014). Development of organic acids and volatile compounds in cider during malolactic fermentation. *Czech Journal of Food Sciences* vol. 32(1): 69-76. <https://doi.org/10.17221/127/2013-cjfs>
- Zoecklein, B. W., Fugelsang, K. C., Gump, B. H., & Nury, F. S. (1995). Production Wine Analysis. In *Production Wine Analysis* pages 98-286. <https://doi.org/10.1007/978-1-4615-8146-8>

