

## BAB VII

### DAFTAR PUSTAKA

- Abdelaali, S. B., Rodrigo, M. J., Saddoud, O., Zacarías, L., Hajlaoui, M. R., & Mars, M. (2018). Carotenoids and colour diversity of traditional and emerging Tunisian orange cultivars (*Citrus sinensis* (L.) Osbeck). *Scientia Horticulturae*, 227, 296-304. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.scienta.2017.09.023>
- Acar, Ü., Kesbiç, O. S., Yılmaz, S., Gültepe, N., & Türker, A. (2015). Evaluation of the effects of essential oil extracted from sweet orange peel (*Citrus sinensis*) on growth rate of tilapia (*Oreochromis mossambicus*) and possible disease resistance against *Streptococcus iniae*. *Aquaculture*, 437, 282-286. Diakses dari [https://www.academia.edu/download/50316063/Evaluation\\_of\\_the\\_effects\\_of\\_essential\\_o20161114-19607-usqn3r.pdf](https://www.academia.edu/download/50316063/Evaluation_of_the_effects_of_essential_o20161114-19607-usqn3r.pdf)
- Ademosun, A. O., Oboh, G., Passamonti, S., Tramer, F., Ziberna, L., Boligon, A. A., & Athayde, M. L. (2016). Phenolic composition of orange peels and modulation of redox status and matrix metalloproteinase activities in primary (Caco-2) and metastatic (LoVo and LoVo/ADR) colon cancer cells. *European Food Research and Technology*, 242(11), 1949-1959. Diakses dari <https://sci-hub.se/https://doi.org/10.1007/s00217-016-2694-0>
- Agdar GhareAghaji, M., Zomordi, S., Gharekhani, M., & Hanifian, S. (2021). Effect of edible coating based on salep containing orange (*Citrus sinensis*) peel essential oil on shelf life of rainbow trout (*Oncorhynchus mykiss*) fillets. *Journal of Food Processing and Preservation*, 45(9), e15737. Diakses dari <https://ifst.onlinelibrary.wiley.com/doi/epdf/10.1111/jfpp.15737>
- Ahmed, O. M., Fahim, H. I., Ahmed, H. Y., Al-Muzafar, H. M., Ahmed, R. R., Amin, K. A., ... & Abdelazeem, W. H. (2019). The preventive effects and the mechanisms of action of navel orange peel hydroethanolic extract, naringin, and naringenin in N-acetyl-p-aminophenol-induced liver injury in Wistar rats. *Oxidative medicine and cellular longevity*, 2019. Diakses dari <https://downloads.hindawi.com/journals/omcl/2019/2745352.pdf>
- Arioui, F., Ait Saada, D., & Cheriguene, A. (2017). Physicochemical and sensory quality of yogurt incorporated with pectin from peel of *Citrus sinensis*. *Food science & nutrition*, 5(2), 358-364. Diakses dari <https://onlinelibrary.wiley.com/doi/pdf/10.1002/fsn3.400>
- Asioli, D., Aschemann-Witzel, J., Caputo, V., Vecchio, R., Annunziata, A., Næs, T., & Varela, P. (2017). Making sense of the “clean label” trends: A review of consumer food choice behavior and discussion of industry

- implications. *Food Research International*, 99, 58-71. Diakses dari <https://centaur.reading.ac.uk/75793/1/Clean%20label.pdf>
- Ayala, J.R., Montero, G., Campbell, H.E. et al. (2017). Extraction and characterization of orange peel essential oil from Mexico and United States of America. *Journal of Essential Oil Bearing Plants*, 20, 897–914. Diakses dari <https://sci-hub.se/https://doi.org/10.1080/0972060X.2017.1364173>
- Azmir, J., Zaidul, I. S. M., Rahman, M. M., Sharif, K. M., Mohamed, A., Sahena, F., ... & Omar, A. K. M. (2013). Techniques for extraction of bioactive compounds from plant materials: A review. *Journal of food engineering*, 117(4), 426-436. Diakses dari <https://core.ac.uk/download/pdf/300418739.pdf>
- Bigoniya, P., & Singh, K. (2014). Ulcer protective potential of standardized hesperidin, a citrus flavonoid isolated from *Citrus sinensis*. *Revista Brasileira de Farmacognosia*, 24, 330-340. Diakses dari <https://www.scielo.br/j/rbfar/a/qjk43NPWhgK4JNB7xFzt5JC/?format=pdf&lang=en>
- Bobo-García, G., Davidov-Pardo, G., Arroqui, C., Vírveda, P., Marín-Arroyo, M. R., & Navarro, M. (2015). Intra-laboratory validation of microplate methods for total phenolic content and antioxidant activity on polyphenolic extracts, and comparison with conventional spectrophotometric methods. *Journal of the Science of Food and Agriculture*, 95(1), 204-209. Diakses dari <https://sci-hub.se/https://doi.org/10.1002/jsfa.6706>
- Boukroufa, M., Boutekedjiret, C., Petigny, L., Rakotomanomana, N., & Chemat, F. (2015). Bio-refinery of orange peels waste: A new concept based on integrated green and solvent free extraction processes using ultrasound and microwave techniques to obtain essential oil, polyphenols and pectin. *Ultrasonics Sonochemistry*, 24, 72-79. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.ultsonch.2014.11.015>
- Casquete, R., Castro, S. M., Martín, A., Ruiz-Moyano, S., Saraiva, J. A., Córdoba, M. G., & Teixeira, P. (2015). Evaluation of the effect of high pressure on total phenolic content, antioxidant and antimicrobial activity of citrus peels. *Innovative Food Science & Emerging Technologies*, 31, 37-44. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.ifset.2015.07.005>
- Chaaban, H., Ioannou, I., Chebil, L., Slimane, M., Gerardin, C., Paris, C., ... & Ghoul, M. (2017). Effect of heat processing on thermal stability and antioxidant activity of six flavonoids. *Journal of food processing and preservation*, 41(5), e13203. Diakses dari <https://sci-hub.se/https://doi.org/10.1111/jfpp.13203>

- Chan, S. Y., & Choo, W. S. (2013). Effect of extraction conditions on the yield and chemical properties of pectin from cocoa husks. *Food chemistry*, 141(4), 3752-3758. Diakses dari <http://cocoa.kit-ipp.org/cocoa/sites/default/files/publication/effect%20of%20extraction%20conditions%20on%20the%20yield%20and%20chemical%20properties%20of%20cocoa.pdf>
- Cheenkachorn, K., Paulraj, M. G., Tantayotai, P., Phakeenuya, V., & Sriariyanun, M. (2022). Characterization of biologically active compounds from different herbs: Influence of drying and extraction methods. *Journal of the Indian Chemical Society*, 99(1), 100297. Diakses dari <https://www.sciencedirect.com/sdfe/reader/pii/S0019452221002971/pdf>
- Chen, M. L., Yang, D. J., & Liu, S. C. (2011). Effects of drying temperature on the flavonoid, phenolic acid and antioxidative capacities of the methanol extract of citrus fruit (*Citrus sinensis* (L.) Osbeck) peels. *International Journal of Food Science & Technology*, 46(6), 1179-1185. Diakses dari <https://sci-hub.se/https://doi.org/10.1111/j.1365-2621.2011.02605.x>
- Chen, Z. T., Chu, H. L., Chyau, C. C., Chu, C. C., & Duh, P. D. (2012). Protective effects of sweet orange (*Citrus sinensis*) peel and their bioactive compounds on oxidative stress. *Food chemistry*, 135(4), 2119-2127. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.foodchem.2012.07.041>
- Dewi, A. D. R. (2019). Aktivitas antioksidan dan antibakteri ekstrak kulit jeruk manis (*Citrus sinensis*) dan aplikasinya sebagai pengawet pangan. *Jurnal Teknologi Dan Industri Pangan*, 30(1), 83-90. Diakses dari <http://repository.ubaya.ac.id/32691/14/Ardhia%20Deasy%20Rosita%20Dewi%20Aktivitas%20Antioksidan%20Dan%20Antibakteri%20Ekstrak%20Kulit%20Jeruk%20Manis.pdf>
- EPA, U. (2011). Exposure factors handbook 2011 edition (final). *Washington, DC*. Diakses dari [https://ordspub.epa.gov/ords/eims/eimscomm.getfile?p\\_download\\_id=522996](https://ordspub.epa.gov/ords/eims/eimscomm.getfile?p_download_id=522996)
- Fakayode, O. A., & Abobi, K. E. (2018). Optimization of oil and pectin extraction from orange (*Citrus sinensis*) peels: a response surface approach. *Journal of Analytical Science and Technology*, 9(1), 1-16. Diakses dari <https://link.springer.com/content/pdf/10.1186/s40543-018-0151-3.pdf>
- FAO, G. (2011). Global food losses and food waste—Extent, causes and prevention. *SAVE FOOD: An initiative on food loss and waste reduction*. Diakses dari [https://www.researchgate.net/profile/Alexandre-Meybeck-2/publication/285683189\\_Global\\_Food\\_Losses\\_and\\_Food\\_Waste-Extent\\_Causes\\_and\\_Prevention/links/5bd4ebb1a6fdcc3a8daa4228/Global-Food-Losses-and-Food-Waste-Extent-Causes-and-Prevention.pdf](https://www.researchgate.net/profile/Alexandre-Meybeck-2/publication/285683189_Global_Food_Losses_and_Food_Waste-Extent_Causes_and_Prevention/links/5bd4ebb1a6fdcc3a8daa4228/Global-Food-Losses-and-Food-Waste-Extent-Causes-and-Prevention.pdf)

- Farid, D., Remini, H., Omar, A., & Madani, K. (2014). Optimization of ultrasound-assisted extraction of phenolic compounds from *Citrus sinensis* L. peels using response surface methodology. *Chemical Engineering Transactions*, 37, 889-894. Diakses dari [https://www.academia.edu/download/38747791/cet\\_aidic\\_5.pdf](https://www.academia.edu/download/38747791/cet_aidic_5.pdf)
- Gavahian, M., Chu, Y. H., & Mousavi Khaneghah, A. (2019). Recent advances in orange oil extraction: An opportunity for the valorisation of orange peel waste a review. *International Journal of Food Science & Technology*, 54(4), 925-932. Diakses dari <https://sci-hub.se/https://doi.org/10.1111/ijfs.13987>
- Giwa, S. O., Muhammad, M., & Giwa, A. (2018). Utilizing orange peels for essential oil production. *J. Eng. App. Sci*, 13, 17-27. Diakses dari [http://www.arpnjournals.org/jeas/research\\_papers/rp\\_2018/jeas\\_0118\\_663\\_2.pdf](http://www.arpnjournals.org/jeas/research_papers/rp_2018/jeas_0118_663_2.pdf)
- González-Mas, M. C., Rambla, J. L., López-Gresa, M. P., Blázquez, M. A., & Granell, A. (2019). Volatile compounds in citrus essential oils: A comprehensive review. *Frontiers in Plant Science*, 10, 12. Diakses dari <https://sci-hub.se/https://doi.org/10.3389/fpls.2019.00012>
- Guo, C., Shan, Y., Yang, Z., Zhang, L., Ling, W., Liang, Y., ... & Zhang, J. (2020). Chemical composition, antioxidant, antibacterial, and tyrosinase inhibition activity of extracts from Newhall navel orange (*Citrus sinensis* Osbeck cv. Newhall) peel. *Journal of the Science of Food and Agriculture*, 100(6), 2664-2674. Diakses dari <https://sci-hub.se/https://doi.org/10.1002/jsfa.10297>
- Guo, X., Han, D., Xi, H., Rao, L., Liao, X., Hu, X., & Wu, J. (2012). Extraction of pectin from navel orange peel assisted by ultra-high pressure, microwave or traditional heating: A comparison. *Carbohydrate polymers*, 88(2), 441-448. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.carbpol.2011.12.026>
- Gustavsson, J., Cederberg, C., Sonesson, U., Otterdijk, R.V., Meybeck, A., (2011). *Global Food Losses And Food Waste. Extent, Causes And Prevention.* Food And Agriculture Organization Of The United Nations, Rome. Diakses dari [https://www.madr.ro/docs/ind-alimentara/risipa\\_alimentara/presentation\\_food\\_waste.pdf](https://www.madr.ro/docs/ind-alimentara/risipa_alimentara/presentation_food_waste.pdf)
- H Moreno, P. R., da Costa-Issa, F., Rajca-Ferreira, A. K., Pereira, M. A., & Kaneko, T. M. (2013). Native Brazilian plants against nosocomial infections: A critical review on their potential and the antimicrobial methodology. *Current Topics in Medicinal Chemistry*, 13(24), 3040-3078. Diakses dari [https://www.academia.edu/download/53200835/-Dr.\\_Moreno-MS.doc\\_1-220170519-15111-egp3jj.pdf](https://www.academia.edu/download/53200835/-Dr._Moreno-MS.doc_1-220170519-15111-egp3jj.pdf)



- Haji A (2019) Natural dyeing of wool with henna and yarrow enhanced by plasma treatment and optimized with response surface methodology. *The Journal of the Textile Institute* 111:467–475. Diakses dari <https://sci-hub.se/https://doi.org/10.1080/00405000.2019.1642710>
- Hajjaji, N., Couet, C., Besson, P., & Bougnoux, P. (2012). DHA effect on chemotherapy-induced body weight loss: an exploratory study in a rodent model of mammary tumors. *Nutrition and cancer*, 64(7), 1000-1007. Diakses dari <https://sci-hub.se/https://doi.org/10.1080/01635581.2012.714832>
- Hindun, S., Rusdiana, T., Abdasah, M., & Hindritiani, R. (2017). Potensi Limbah kulit buah jeruk Nipis (*Citrus auronfolia*) sebagai Inhibitor Tirosinase. *Indonesian Journal of Pharmaceutical Science and Technology*, 4(2), 64-69. Diakses dari <https://jurnal.unpad.ac.id/ijpst/article/download/12642/6935>
- Hosseini, S. S., Khodaiyan, F., Kazemi, M., & Najari, Z. (2019). Optimization and characterization of pectin extracted from sour orange peel by ultrasound assisted method. *International journal of biological macromolecules*, 125, 621-629. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.ijbiomac.2018.12.096>
- <https://data.worldbank.org/indicator/SP.POP.TOTL>
- Iglesias-Carres, L., Mas-Capdevila, A., Bravo, F. I., Aragonès, G., Muguerza, B., & Arola-Arnal, A. (2019). Optimization of a polyphenol extraction method for sweet orange pulp (*Citrus sinensis* L.) to identify phenolic compounds consumed from sweet oranges. *PLoS One*, 14(1), e0211267. Diakses dari <https://sci-hub.se/https://doi.org/10.1371/journal.pone.0211267>
- Ishangulyyev, R., Kim, S., & Lee, S. H. (2019). Understanding food loss and waste—Why are we losing and wasting food?. *Foods*, 8(8), 297. Diakses dari <https://www.mdpi.com/2304-8158/8/8/297/pdf>
- Kamal, M., Kumar, J., Mamun, M., Hamid, A., Ahmed, M., Uddin, N., ... & Mondal, S. C. (2021). Extraction and Characterization of Pectin from *Citrus sinensis* Peel. *Journal of Biosystems Engineering*, 46(1), 16-25. Diakses dari <https://sci-hub.se/https://doi.org/10.1007/s42853-021-00084-z>
- Kehili, M., Sayadi, S., Frikha, F., Zammel, A., & Allouche, N. (2019). Optimization of lycopene extraction from tomato peels industrial by-product using maceration in refined olive oil. *Food and Bioprocess Processing*, 117, 321-328. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.fbp.2019.08.004>
- Khemakhem, I., Yaiche, C., Ayadi, M. A., & Bouaziz, M. (2015). Impact of aromatization by *Citrus limetta* and *Citrus sinensis* peels on olive oil quality, chemical composition and heat stability. *Journal of the American*

- Oil Chemists' Society*, 92(5), 701-708. Diakses dari <https://sci-hub.se/https://doi.org/10.1007/s11746-015-2636-1>
- Kiefl, J., Kohlenberg, B., Hartmann, A., Obst, K., Paetz, S., Krammer, G., & Trautzsch, S. (2017). Investigation on key molecules of Huanglongbing (HLB)-induced orange juice off-flavor. *Journal of agricultural and food chemistry*, 66(10), 2370-2377. Diakses dari <https://sci-hub.se/https://doi.org/10.1021/acs.jafc.7b00892>
- Kute, A. B., Mohapatra, D., Kotwaliwale, N., Giri, S. K., & Sawant, B. P. (2020). Characterization of pectin extracted from orange peel powder using microwave-assisted and acid extraction methods. *Agricultural Research*, 9(2), 241-248. Diakses dari <https://sci-hub.se/https://doi.org/10.1007/s40003-019-00419-5>
- Lagha-Benamrouche, S., & Madani, K. (2013). Phenolic contents and antioxidant activity of orange varieties (*Citrus sinensis* L. and *Citrus aurantium* L.) cultivated in Algeria: Peels and leaves. *Industrial Crops and Products*, 50, 723-730. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.indcrop.2013.07.048>
- Liew, S. S., Ho, W. Y., Yeap, S. K., & Sharifudin, S. A. B. (2018). Phytochemical composition and in vitro antioxidant activities of *Citrus sinensis* peel extracts. *PeerJ*, 6, e5331. Diakses dari <https://peerj.com/articles/5331.pdf>
- Lou, S. N., Lai, Y. C., Huang, J. D., Ho, C. T., Ferng, L. H. A., & Chang, Y. C. (2015). Drying effect on flavonoid composition and antioxidant activity of immature kumquat. *Food chemistry*, 171, 356-363. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.foodchem.2014.08.119>
- Lundberg, B., Pan, X., White, A., Chau, H., & Hotchkiss, A. (2014). Rheology and composition of citrus fiber. *Journal of Food Engineering*, 125, 97-104. Diakses dari <https://pubag.nal.usda.gov/download/59482/pdf>
- M'hiri, N., Ioannou, I., Boudhrioua, N. M., & Ghouli, M. (2015). Effect of different operating conditions on the extraction of phenolic compounds in orange peel. *Food and bioproducts processing*, 96, 161-170. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.fbp.2015.07.010>
- M'hiri, N., Ioannou, I., Ghouli, M., & Boudhrioua, N. M. (2014). Extraction methods of citrus peel phenolic compounds. *Food Reviews International*, 30(4), 265-290. Diakses dari <https://sci-hub.se/https://doi.org/10.1080/87559129.2014.924139>
- Magalhães, I. M. C., Paglarini, C. D. S., Vidal, V. A. S., & Pollonio, M. A. R. (2020). Bamboo fiber improves the functional properties of reduced salt and phosphate-free Bologna sausage. *Journal of Food Processing and Preservation*, 44(12), e14929. Diakses dari <https://sci-hub.se/https://doi.org/10.1111/jfpp.14929>

- Mahato, N., Sharma, K., Koteswararao, R., Sinha, M., Baral, E., & Cho, M. H. (2019). Citrus essential oils: Extraction, authentication and application in food preservation. *Critical reviews in food science and nutrition*, 59(4), 611-625. Diakses dari <https://talcottlab.tamu.edu/wp-content/uploads/sites/108/2019/01/Citrus-Oils-and-Preservation.pdf>
- Mahyuni, S. (2016). DETERMINASI KADAR TOTAL POLIFENOL TERLARUT, HESPERETIN DAN QUERCETIN PADA DAUN, KULIT DAN ISI BUAH Citrus aurantifolia (Christm & Panzer) Swingle. *FITOFARMAKA: Jurnal Ilmiah Farmasi*, 6(1), 1-8. Diakses dari <https://journal.unpak.ac.id/index.php/fitofarmaka/article/download/749/640>
- Malaguarnera, G., Cataudella, E., Giordano, M., Nunnari, G., Chisari, G., & Malaguarnera, M. (2012). Toxic hepatitis in occupational exposure to solvents. *World journal of gastroenterology: WJG*, 18(22), 2756. Diakses dari <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC3374978/pdf/WJG-18-2756.pdf>
- Mehmood, B., Dar, K. K., Ali, S., Awan, U. A., Nayyer, A. Q., Ghous, T., & Andleeb, S. (2015). in vitro assessment of antioxidant, antibacterial and phytochemical analysis of peel of Citrus sinensis. *Pakistan journal of pharmaceutical sciences*, 28(1). Diakses dari [https://www.researchgate.net/profile/Dr-Saiqa-Andleeb/publication/257932280\\_In\\_vitro\\_assessment\\_of\\_antioxidant\\_antibacterial\\_and\\_phytochemical\\_analysis\\_of\\_peel\\_of\\_Citrus\\_sinensis/links/5459ccd10cf2bccc4912c996/In-vitro-assessment-of-antioxidant-antibacterial-and-phytochemical-analysis-of-peel-of-Citrus-sinensis.pdf](https://www.researchgate.net/profile/Dr-Saiqa-Andleeb/publication/257932280_In_vitro_assessment_of_antioxidant_antibacterial_and_phytochemical_analysis_of_peel_of_Citrus_sinensis/links/5459ccd10cf2bccc4912c996/In-vitro-assessment-of-antioxidant-antibacterial-and-phytochemical-analysis-of-peel-of-Citrus-sinensis.pdf)
- Montero-Calderon, A., Cortes, C., Zulueta, A., Frigola, A., & Esteve, M. J. (2019). Green solvents and Ultrasound-Assisted Extraction of bioactive orange (Citrus sinensis) peel compounds. *Scientific reports*, 9(1), 1-8. Diakses dari <https://www.nature.com/articles/s41598-019-52717-1.pdf>
- Nayak, B., Dahmoune, F., Moussi, K., Remini, H., Dairi, S., Aoun, O., & Khodir, M. (2015). Comparison of microwave, ultrasound and accelerated-assisted solvent extraction for recovery of polyphenols from Citrus sinensis peels. *Food chemistry*, 187, 507-516. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.foodchem.2015.04.081>
- Negro, V., Mancini, G., Ruggeri, B., & Fino, D. (2016). Citrus waste as feedstock for bio-based products recovery: Review on limonene case study and energy valorization. *Bioresource Technology*, 214, 806-815. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.biortech.2016.05.006>
- Nishad, J., Saha, S., & Kaur, C. (2019). Enzyme-and ultrasound-assisted extractions of polyphenols from Citrus sinensis (cv. Malta) peel: a comparative study. *Journal of Food Processing and Preservation*, 43(8), e14046. Diakses dari <https://sci-hub.se/https://doi.org/10.1111/jfpp.14046>

- Oboh, G., & Ademosun, A. O. (2012). Characterization of the antioxidant properties of phenolic extracts from some citrus peels. *Journal of food science and technology*, 49(6), 729-736. Diakses dari <https://sci-hub.se/10.1007/s13197-010-0222-y>
- Osarumwense, P. O., Okunrobo, L. O., & Uwumarongie-Ilori, E. G. (2013). Phytochemical screening, proximate and elemental analysis of Citrus sinensis peels (L.) Osbeck. *Journal of Applied Sciences and Environmental Management*, 17(1), 47-50. Diakses dari <https://www.ajol.info/index.php/jasem/article/view/90470/79888>
- Oyedeji, A. O., Okunowo, W. O., Osuntoki, A. A., Olabode, T. B., & Ayo-Folorunso, F. (2020). Insecticidal and biochemical activity of essential oil from Citrus sinensis peel and constituents on Callosobrunchus maculatus and Sitophilus zeamais. *Pesticide Biochemistry and Physiology*, 168, 104643. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.pestbp.2020.104643>
- Park, J. H., Lee, M., & Park, E. (2014). Antioxidant activity of orange flesh and peel extracted with various solvents. *Preventive nutrition and food science*, 19(4), 291. Diakses dari <https://sci-hub.se/10.3746/pnf.2014.19.4.291>
- Pillaiyar, T., Manickam, M., & Namasivayam, V. (2017). Skin whitening agents: Medicinal chemistry perspective of tyrosinase inhibitors. *Journal of enzyme inhibition and medicinal chemistry*, 32(1), 403-425. Diakses dari <https://www.tandfonline.com/doi/pdf/10.1080/14756366.2016.1256882>
- Powell, M. J., Sebranek, J. G., Prusa, K. J., & Tarté, R. (2019). Evaluation of citrus fiber as a natural replacer of sodium phosphate in alternatively-cured all-pork Bologna sausage. *Meat science*, 157, 107883. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.meatsci.2019.107883>
- Rafsanjani, M. K., & Putri, W. D. R. (2014). Karakterisasi Ekstrak Kulit Jeruk Bali Menggunakan Metode Ultrasonic Bath (Kajian Perbedaan Pelarut Dan Lama Ekstraksi)[In Press September 2015]. *Jurnal Pangan dan Agroindustri*, 3(4). Diakses dari <https://www.jpau.ac.id/index.php/jpa/article/download/271/280>
- Romdhane, M. H., Beltifa, A., Mzoughi, Z., Rihouey, C., Mansour, H. B., Majdoub, H., & Le Cerf, D. (2020). Optimization of extraction with salicylic acid, rheological behavior and antiproliferative activity of pectin from Citrus sinensis peels. *International Journal of Biological Macromolecules*, 159, 547-556. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.ijbiomac.2020.05.125>
- Safdar, M. N., Kausar, T., Jabbar, S., Mumtaz, A., Ahad, K., & Saddozai, A. A. (2017). Extraction and quantification of polyphenols from kinnow (Citrus reticulata L.) peel using ultrasound and maceration techniques. *Journal of food and drug analysis*, 25(3), 488-500. Diakses dari



<https://www.sciencedirect.com/science/article/pii/S1021949816301272/pdf?md5=53e2a5d3a8435d10c2d06c48aba04373&pid=1-s2.0-S1021949816301272-main.pdf>

- Saini, A., Panesar, P. S., & Bera, M. B. (2019). Comparative study on the extraction and quantification of polyphenols from citrus peels using maceration and ultrasonic technique. *Current Research in Nutrition and Food Science*, 7(3), 678. Diakses dari [https://www.foodandnutritionjournal.org/pdf/vol7no3/Nutrition\\_Vol\\_7\\_No3\\_p\\_678-685.pdf](https://www.foodandnutritionjournal.org/pdf/vol7no3/Nutrition_Vol_7_No3_p_678-685.pdf)
- Saleem, M., & Saeed, M. T. (2020). Potential application of waste fruit peels (orange, yellow lemon and banana) as wide range natural antimicrobial agent. *Journal of King Saud University-Science*, 32(1), 805-810. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.jksus.2019.02.013>
- Sathiyabama, R. G., Gandhi, G. R., Denadai, M., Sridharan, G., Jothi, G., Sasikumar, P., ... & Gurgel, R. Q. (2018). Evidence of insulin-dependent signalling mechanisms produced by *Citrus sinensis* (L.) Osbeck fruit peel in an insulin resistant diabetic animal model. *Food and chemical toxicology*, 116, 86-99. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.fct.2018.03.050>
- Sawamura, M. (2011). *Citrus essential oils: flavor and fragrance*, John Wiley and Sons. Diakses dari [https://books.google.co.id/books?hl=id&lr=&id=PIWYX0auO6UC&oi=fnd&pg=PR9&dq=Sawamura,+M.+\(2011\).+Citrus+essential+oils:+flavor+and+fragrance,+John+Wiley+and+Sons.+&ots=Wipt0gt1Pw&sig=B4yb\\_nfii0cDJeRadYTyxV3\\_wPM&redir\\_esc=y#v=onepage&q=Sawamura%2C%20M.%20\(2011\).%20Citrus%20essential%20oils%3A%20flavor%20and%20fragrance%2C%20John%20Wiley%20and%20Sons.&f=false](https://books.google.co.id/books?hl=id&lr=&id=PIWYX0auO6UC&oi=fnd&pg=PR9&dq=Sawamura,+M.+(2011).+Citrus+essential+oils:+flavor+and+fragrance,+John+Wiley+and+Sons.+&ots=Wipt0gt1Pw&sig=B4yb_nfii0cDJeRadYTyxV3_wPM&redir_esc=y#v=onepage&q=Sawamura%2C%20M.%20(2011).%20Citrus%20essential%20oils%3A%20flavor%20and%20fragrance%2C%20John%20Wiley%20and%20Sons.&f=false)
- Selmi, S., Rtibi, K., Grami, D., Sebai, H., & Marzouki, L. (2017). Protective effects of orange (*Citrus sinensis* L.) peel aqueous extract and hesperidin on oxidative stress and peptic ulcer induced by alcohol in rat. *Lipids in health and disease*, 16(1), 1-12. Diakses dari <https://link.springer.com/content/pdf/10.1186/s12944-017-0546-y.pdf>
- Selvamuthukumar M, & Shi J. (2017). Recent advances in extraction of antioxidants from plant by-products processing industries. *Food Quality and Safety* 1(1):61–81. Diakses dari <https://academic.oup.com/fqs/article-pdf/1/1/61/23272511/fyx004.pdf>
- Setford, P. C., Jeffery, D. W., Grbin, P. R., & Muhlack, R. A. (2017). Factors affecting extraction and evolution of phenolic compounds during red wine maceration and the role of process modelling. *Trends in Food Science & Technology*, 69, 106-117. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.tifs.2017.09.005>

- Shaghaleh, H., Xu, X., Al-Azem, M., & Alhaj Hamoud, Y. (2018). Investigation on the utilization possibility of orange (*Citrus sinensis* var. Valencia) oil extracted by microwave pretreatment-improved steam distillation as natural flavoring agent based on its characteristics analysis. *Journal of Essential Oil Bearing Plants*, 21(2), 298-316. Diakses dari <https://sci-hub.se/https://doi.org/10.1080/0972060X.2018.1467283>
- Sheikh, M., Mehnaz, S., & Sadiq, M. B. (2021). Prevalence of fungi in fresh tomatoes and their control by chitosan and sweet orange (*Citrus sinensis*) peel essential oil coating. *Journal of the Science of Food and Agriculture*, 101(15), 6248-6257. Diakses dari <https://sci-hub.se/10.1002/jsfa.11291>
- Tajaldini, M., Samadi, F., Khosravi, A., Ghasemnejad, A., & Asadi, J. (2020). Protective and anticancer effects of orange peel extract and naringin in doxorubicin treated esophageal cancer stem cell xenograft tumor mouse model. *Biomedicine & Pharmacotherapy*, 121, 109594. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.biopha.2019.109594>
- Taktak, O., Ben Youssef, S., Abert Vian, M., Chemat, F., & Allouche, N. (2021). Physical and chemical influences of different extraction techniques for essential oil recovery from *Citrus sinensis* peels. *Journal of Essential Oil Bearing Plants*, 24(2), 290-303. Diakses dari <https://sci-hub.se/https://doi.org/10.1080/0972060X.2021.1925596>
- Teixeira, F., Santos, B. A. D., Nunes, G., Soares, J. M., Amaral, L. A. D., Souza, G. H. O. D., ... & Novello, D. (2020). Addition of orange peel in orange jam: evaluation of sensory, physicochemical, and nutritional characteristics. *Molecules*, 25(7), 1670. Diakses dari <https://www.mdpi.com/1420-3049/25/7/1670/pdf>
- U.S. Department of Agriculture, Food Safety and Inspection Service. (2022). Diakses dari <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/additives-meat-and-poultry>
- Veerapur, V. P., Prabhakar, K. R., Thippeswamy, B. S., Bansal, P., Srinivasan, K. K., & Unnikrishnan, M. K. (2012). Antidiabetic effect of *Ficus racemosa* Linn. stem bark in high-fat diet and low-dose streptozotocin-induced type 2 diabetic rats: a mechanistic study. *Food Chemistry*, 132(1), 186-193. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.foodchem.2011.10.052>
- Velázquez-Nuñez, M. J., Avila-Sosa, R., Palou, E., & López-Malo, A. (2013). Antifungal activity of orange (*Citrus sinensis* var. Valencia) peel essential oil applied by direct addition or vapor contact. *Food Control*, 31(1), 1-4. Diakses dari <https://sci-hub.se/https://www.sciencedirect.com/science/article/abs/pii/S0956713512005294>

- Victor, M. M., David, J. M., Cortez, M. V., Leite, J. L., & da Silva, G. S. (2021). A high-yield process for extraction of hesperidin from orange (*Citrus sinensis* L. osbeck) peels waste, and its transformation to diosmetin, A valuable and bioactive flavonoid. *Waste and Biomass Valorization*, 12(1), 313-320. Diakses dari <https://sci-hub.se/https://doi.org/10.1007/s12649-020-00982-x>
- Werede, E., Jabasingh, S. A., Demsash, H. D., Jaya, N., & Gebrehiwot, G. (2021). Eco-friendly cotton fabric dyeing using a green, sustainable natural dye from Gunda Gundo (*Citrus sinensis*) orange peels. *Biomass Conversion and Biorefinery*, 1-16. Diakses dari <https://sci-hub.se/https://doi.org/10.1007/s13399-021-01550-6>
- Xhaxhiu, K., Korpa, A., Mele, A., & Kota, T. (2013). Ultrasonic and soxhlet extraction characteristics of the orange peel from “Moro” Cultivars grown in Albania. *Journal of Essential Oil Bearing Plants*, 16(4), 421-428. Diakses dari <https://sci-hub.se/https://doi.org/10.1080/0972060X.2013.813277>
- Yaradoddi, J. S., Banapurmath, N. R., Ganachari, S. V., Soudagar, M. E. M., Sajjan, A. M., Kamat, S., ... & Ali, M. A. (2022). Bio-based material from fruit waste of orange peel for industrial applications. *Journal of Materials Research and Technology*, 17, 3186-3197. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.jmrt.2021.09.016>
- Zanella, K., & Taranto, O. P. (2015). Influence of the drying operating conditions on the chemical characteristics of the citric acid extracted pectins from ‘pera’ sweet orange (*Citrus sinensis* L. Osbeck) albedo and flavedo. *Journal of Food Engineering*, 166, 111-118. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.jfoodeng.2015.05.033>
- Zayed, M., Ghazal, H., Othman, H. A., & Hassabo, A. G. (2022). Synthesis of different nanometals using *Citrus Sinensis* peel (orange peel) waste extraction for valuable functionalization of cotton fabric. *Chemical Papers*, 76(2), 639-660. Diakses dari [https://fapa.stafpu.bu.edu.eg/Textile%20Printing%20and%20Dyeing%20and%20Finishing/6358/publications/menna%20alah%20tarek\\_Zayed2021\\_Article\\_SynthesisOfDifferentNanometals.pdf](https://fapa.stafpu.bu.edu.eg/Textile%20Printing%20and%20Dyeing%20and%20Finishing/6358/publications/menna%20alah%20tarek_Zayed2021_Article_SynthesisOfDifferentNanometals.pdf)
- Zhu, J. J., Yang, J. J., Wu, G. J., & Jiang, J. G. (2020). Comparative antioxidant, anticancer and antimicrobial activities of essential oils from *Semen Platycladi* by different extraction methods. *Industrial Crops and Products*, 146, 112206. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.indcrop.2020.112206>
- Zouambia, Y., Ettoumi, K. Y., Krea, M., & Moulai-Mostefa, N. (2017). A new approach for pectin extraction: Electromagnetic induction heating. *Arabian Journal of Chemistry*, 10(4), 480-487. Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.arabjc.2014.11.011>