7. DAFTAR PUSTAKA

(BPOM) Badan Pengawasan Obat dan Makanan. (2019). Laporan Tahunan 2019. BPOM. Jakarta. https://www.pom.go.id/new/admin/dat/20200817/Laporan_Tahunan_2019_Badan_Pengawas_Obat_dan_Makanan.pdf

(USDA) United tate Departement of Agriculture. (2018). USDA National Nutrient database for Standart. https://fdc.nal.usda.gov/fdc-app.html#/food-details/1102750/nutrients. (10 Desember 2021).

(USDA) United tate Departement of Agriculture. (2018). USDA National Nutrient database for Standart. https://fdc.nal.usda.gov/fdc-app.html#/food-details/1102749/nutrients. (10 Desember 2021).

(USDA) United tate Departement of Agriculture. (2018). USDA National Nutrient database for Standart. https://fdc.nal.usda.gov/fdc-app.html#/food-details/1102744/nutrients. (10 Desember 2021).

Adilla, F. (2021). Metode Analisis Senyawa Asam Benzoat dalam Produk Makanan dan Minuman. *Jurnal Dunia Farmasi*, *5*(2), 63-73. https://doi.org/10.33085/jdf.v5i2.4834

Ağçam, E., Akyıldız, A., & Dündar, B. (2018). Thermal pasteurization and microbial inactivation of fruit juices. In *Fruit juices* (pp. 309-339). Academic Press. https://doi.org/10.1016/B978-0-12-802230-6.00017-5

Akash, M. S. H., & Rehman, K. (2019). Essentials of pharmaceutical analysis. In *Essentials of Pharmaceutical Analysis*. https://doi.org/10.1007/978-981-15-1547-7

Alwi, I. (2015). Kriteria empirik dalam menentukan ukuran sampel pada pengujian hipotesis statistika dan analisis butir. *Formatif: Jurnal Ilmiah Pendidikan MIPA*, *2*(2). https://journal.lppmunindra.ac.id/index.php/Formatif/article/view/95

Aparicio-Ruiz, R., García-González, D. L., Morales, M. T., Lobo-Prieto, A., & Romero, I. (2018). Comparison of two analytical methods validated for the determination of volatil compounds in virgin olive oil: GC-FID vs GC-MS. *Talanta*, *187*, 133–141. https://doi.org/10.1016/j.talanta.2018.05.008

Asadpoor, M., Ansarin, M., & Nemati, M. (2014). Amino acid profile as a feasible tool for determination of the authenticity of fruit juices. *Advanced pharmaceutical bulletin*, *4*(4), 359. https://dx.doi.org/10.5681%2Fapb.2014.052

Ayza, A., & Belete, E. (2015). Food adulteration: its challenges and impacts. *Food Sci Qual Manag*, *41*, 50-6. https://citeseerx.ist.psu.edu/viewdoc/download?doi=10.1.1.942.4763&rep=rep1&type=pdf

Bansal, S., Singh, A., Mangal, M., Mangal, A. K., & Kumar, S. (2017). Food adulteration: Sources, health risks, and detection methods. *Critical reviews in food science and nutrition*, *57*(6), 1174-1189. https://doi.org/10.1080/10408398.2014.967834

Cardellina II JH, Gafner S. (2021). Adulteration of pomegranate ingredients and products. Botanical Adulterants Prevention Bulletin. Austin, TX: ABC-AHP-NCNPR Botanical Adulterants Prevention Program. https://www.stauberusa.com/wp-content/uploads/2021/09/ABC-2021-Pomegranate-adulteration-Bulletin.pdf

Costa, H. B., Souza, L. M., Soprani, L. C., Oliveira, B. G., Ogawa, E. M., Korres, A. M. N., Ventura, J. A., & Romão, W. (2015). Monitoring the physicochemical degradation of coconut water using ESI-FT-ICR MS. *Food Chemistry*, *174*, 139–146. https://doi.org/10.1016/j.foodchem.2014.10.154

Cozzolino, D. (2012). Recent trends on the use of infrared *spectroscopy* to trace and authenticate natural and agricultural food products. *Applied Spectroscopy Reviews*, *47*(7), 518-530. https://doi.org/10.1080/05704928.2012.667858

Dağdeviren, S., Altunay, N., Sayman, Y., & Gürkan, R. (2018). A new method of UA_CPE coupled with spectrophotometry for the faster and cost-effective detection of proline in fruit juice, honey, and wine. *Food Chemistry*, *255*, 31–40. https://doi.org/10.1016/j.foodchem.2018.02.046

Dalmia, A. (2017). Rapid Measurement of Food Adulteration with Minimal Sample Preparation and No Chromatography Using Ambeient Ionization Mass Spectrometry. *Journal of AOAC International*, *100*(2), 573-575. https://doi.org/10.5740/jaoacint.16-0343

Dasenaki, M. E., & Thomaidis, N. S. (2019). Quality and authenticity control of fruit juices-A review. *Molecules*, *24*(6), 1014. https://doi.org/10.3390/molecules24061014

Derakhshan, Z., Ferrante, M., Tadi, M., Ansari, F., Heydari, A., Hosseini, M. S., Conti, G. O., & Sadrabad, E. K. (2018). Antioxidant activity and total phenolic content of ethanolic extract of pomegranate peels, juice and seeds. *Food and Chemical Toxicology*, *114*(January), 108–111. https://doi.org/10.1016/j.fct.2018.02.023

Dinas Kesehatan Kalimantan Barat. (2022, 25 Februari). 10 Buah untuk Booster Imun yang Bagus Buat Penderita Covid-19.

https://dinkes.kalbarprov.go.id/10-buah-untuk-booster-imun-yang-bagus-buat-penderita-covid-19/

Dołowy, M., & Pyka, A. (2014). Application of TLC, HPLC and GC methods to the study of amino acid and peptide enantiomers: a review. *Biomedical Chromatography*, *28*(1), 84-101.https://doi.org/10.1002/bmc.3016

Dong, Y. lei, Yan, N., Li, X., Zhou, X. min, Zhou, L., Zhang, H. juan, & Chen, X. guo. (2012). Rapid and sensitive determination of hydroxyproline in dairy products using micellar electrokinetic chromatography with laser-induced fluorescence detection. *Journal of Chromatography A*, *1233*, 156–160. https://doi.org/10.1016/j.chroma.2012.02.030

Dugheri, S., Marrubini, G., Mucci, N., Cappelli, G., Bonari, A., Pompilio, I., ... & Arcangeli, G. (2021). A review of micro-solid-phase extraction techniques and devices applied in sample pretreatment coupled with chromatographic analysis. *Acta Chromatographica*, *33*(2), 99-111. http://dx.doi.org/10.1556/1326.2020.00790

Durazzo, A., Lucarini, M., Novellino, E., Daliu, P., & Santini, A. (2019). Fruit-based juices: Focus on antioxidant properties—Study approach and update. *Phytotherapy Research*, *33*(7), 1754–1769. https://doi.org/10.1002/ptr.6380

Fahmy, H., Hegazi, N., El-Shamy, S., & Farag, M. A. (2020). Pomegranate juice as a functional food: A comprehensive review of its polyphenols, therapeutic merits, and recent patents. *Food and Function*, *11*(7), 5768–5781. https://doi.org/10.1039/d0fo01251c

Fanali, C., Dugo, L., & Mondello, L. (2016). Advances in chromatographic techniques for food authenticity testing. In *Advances in Food Authenticity Testing*. Elsevier Ltd. https://doi.org/10.1016/B978-0-08-100220-9.00010-2

Farias, T. R., Alves Filho, E. G., Silva, L. M., De Brito, E. S., Rodrigues, S., & Fernandes, F. A. (2021). NMR evaluation of apple cubes and apple juice composition subjected to two cold plasma technologies. *LWT*, *150*, 112062. https://doi.org/10.1016/j.lwt.2021.112062

Gardana, C., Ciappellano, S., Marinoni, L., Fachechi, C., & Simonetti, P. (2014). Bilberry adulteration: identification and chemical profiling of anthocyanins by different analytical methods. *Journal of agricultural and food chemistry*, *62*(45), 10998-11004. https://doi.org/10.1021/jf504078v

Ghasemi, F., Alizadeh, M., Pirsa, S., & Mohtarami, F. (2019). Study of the physicochemical properties/gas chromatography profile of adulterated pomegranate juice by nano-composite-fiber. Journal of Agricultural Science and Technology, 21(6), 1447–1458. https://jast.modares.ac.ir/browse.php?a_id=14014&sid=23&slc_lang=fa

Giuffrida, A., Maccarrone, G., Cucinotta, V., Orlandini, S., & Contino, A. (2014). Recent advances in chiral separation of amino acids using capillary electromigration techniques. *Journal of Chromatography A*, *1363*, 41–50. https://doi.org/10.1016/j.chroma.2014.08.041

Gosset-Erard, C., Zhao, M., Lordel-Madeleine, S., & Ennahar, S. (2021). Identification of punicalagin as the bioactive compound behind the antimicrobial activity of pomegranate (Punica granatum L.) peels. *Food Chemistry*, *352*, 129396. https://doi.org/10.1016/j.foodchem.2021.129396

Granato, D., Margraf, T., Brotzakis, I., Capuano, E., & van Ruth, S. M. (2015). Characterization of Conventional, Biodynamic, and Organik Purple Grape Juices by Chemical *Markers*, Antioxidant Capacity, and Instrumental Taste Profile. *Journal of Food Science*, *80*(1), C55–C65. https://doi.org/10.1111/1750-3841.12722

Handayani, I. R., Nurlina, & Zaharah, T. A. (2018). Penurunan Ion Ca (Ii) Dan Mg (Ii) Penyebab Kesadahan Oleh Komposit Kitosan-Zeolit Pelet Dan Beads. *Jurnal Kimia Khatulistiwa*, *7*(3), 66–74. https://jurnal.untan.ac.id/index.php/jkkmipa/article/view/26644

He, Y., Bai, X., Xiao, Q., Liu, F., Zhou, L., & Zhang, C. (2021). Detection of adulteration in food based on nondestructive analysis techniques: A review. *Critical reviews in food science and nutrition*, *61*(14), 2351-2371. https://doi.org/10.1080/10408398.2020.1777526

Holler, F. J., Crouch, S. R., Skoog, D. A. (2017). Principles of Instrumental Analysis. Austria: Cengage Learning. https://www.google.co.id/books/edition/Principles_of_Instrumental_Analysis/D13EDQAAQBAJ?hl=en&gbpv=0

Jandrić, Z., Roberts, D., Rathor, M. N., Abrahim, J. A., Islam, M., & Cannavan, A. (2014). Assessment of fruit juice authenticity using UPLC-QToF MS: A metabolomics approach. *Food Chemistry*, *148*, 7–17. https://doi.org/10.1016/j.foodchem.2013.10.014

Kesmen, Z., Yetiman, A. E., Şahin, F., & Yetim, H. (2012). Detection of Chicken and Turkey Meat in Meat Mixtures by Using Real-Time PCR Assays. *Journal of Food Science*, *77*(2), 167–173. https://doi.org/10.1111/j.1750-3841.2011.02536.x

Krueger, Dana A. (2012). Composition of Pomegranate Juice. Journal of AOAC International, 95(1), 163-168. https://doi.org/10.5740/jaoacint.11-178

Kumari, L., Jaiswal, P., & Tripathy, S. S. (2021). Various techniques useful for determination of adulterants in valuable saffron: A review. *Trends in Food*

Science and Technology, *111*(April 2020), 301–321. https://doi.org/10.1016/j.tifs.2021.02.061

Legua, P., Melgarejo, P., Martínez, J. J., Martínez, R., & Hernández, F. (2012). Evaluation of Spanish pomegranate juices: organik acids, sugars, and anthocyanins. *International Journal of Food Properties*, *15*(3), 481-494. https://doi.org/10.1080/10942912.2010.491931

Lestario, L. N. (2017). Antosianin: sifat kimia, perannya dalam kesehatan, dan prospeknya sebagai pewarna makanan. Indonesia: UGM Press. https://books.google.com/books?hl=en&lr=&id=RfxUDwAAQBAJ&oi=fnd&pg=PR5&dq=Antosianin:+sifat+kimia,+perannya+dalam+kesehatan,+dan+prospeknya+sebagai+pewarna+makanan.+Indonesia&ots=cMVHzE10CN&sig=d1sU3kqvbKd14UZNLFkWYqDLegY

Li, J., Zhang, C., Liu, H., Liu, J., & Jiao, Z. (2020). Profiles of Sugar and Organik Acid of Fruit Juices: A Comparative Study and Implication for Authentication. *Journal of Food Quality*, *2020*. https://doi.org/10.1155/2020/7236534

Ma, X., & Ouyang, Z. (2016). Ambeient ionization and miniature mass spectrometry system for chemical and biological analysis. *TrAC Trends in Analytical Chemistry*, *85*, 10-19. https://doi.org/10.1016/j.trac.2016.04.009

Macheix, J. (2018). Fruit Phenolics. United Kingdom: CRC Press.Majchrzak, T., Wojnowski, W., Lubinska-Szczygeł, M., Różańska, A., Namieśnik, J., & Dymerski, T. (2018). PTR-MS and GC-MS as complementary techniques for analysis of volatils: A tutorial review. *Analytica Chimica Acta*, *1035*, 1–13. https://doi.org/10.1016/j.aca.2018.06.056

Marieschi, M., Torelli, A., Beghé, D., & Bruni, R. (2016). *Authentication of Punica granatum L.: Development of SCAR markers for the detection of 10 fruits potentially used in economically motivated adulteration. Food Chemistry*, *202*, *438–444*. https://doi.org/10.1016/j.foodchem.2016.02.011

Meng, X., Zhai, Y., Yuan, W., Lv, Y., Lv, Q., Bai, H., ... & Ma, Q. (2020). Ambeient ionization coupled with a miniature mass spectrometer for rapid identification of unauthorized adulterants in food. *Journal of Food Composition and Analysis*, *85*, 103333. https://doi.org/10.1016/j.jfca.2019.103333

Moore, J. C., Spink, J., & Lipp, M. (2012). Development and application of a database of food ingredient fraud and economically motivated adulteration from 1980 to 2010. *Journal of food science*, *77*(4), R118-R126. https://doi.org/10.1111/j.1750-3841.2012.02657.x

Mukthazar. (2020). Prosedur Penelitian Pendidikan. Absolute Media. Yogyakarta. https://www.google.co.id/books/edition/Prosedur_Penelitian_Pendidikan/iHHwDwAAQBAJ?hl=en&gbpv=0

Ngailo, E. K. (2020). Contributions to linear discriminant analysis with applications to growth curves. Sweden: Linköping University Electronic Press. https://www.google.co.id/books/edition/Contributions_to_linear_discriminant_ana/TKviDwAAQBAJ?hl=en&gbpv=1

Nguyen, L., & Moini, M. (2016). Direct sample analysis-mass spectrometry vs separation mass spectrometry techniques for the analysis of writing inks. *Forensic Chemistry*, *1*, 78-85. https://doi.org/10.1016/j.forc.2016.07.007

Nour, V., Trandafir, I., & Cosmulescu, S. (2013). HPLC determination of phenolic acids, flavonoids and juglone in walnut leaves. *Journal of Chromatographic Science*, *51*(9), 883–890. https://doi.org/10.1093/chromsci/bms180

Nuncio-Jáuregui, N., Calín-Sánchez, Á., Hernández, F., & Carbonell-Barrachina, Á. A. (2014). Pomegranate juice adulteration by addition of grape or peach juices. *Journal of the Science of Food and Agriculture*, *94*(4), 646-655. https://doi.org/10.1002/jsfa.6300

Oliveira, B. G., Costa, H. B., Ventura, J. A., Kondratyuk, T. P., Barroso, M. E. S., Correia, R. M., Pimentel, E. F., Pinto, F. E., Endringer, D. C., & Romão, W. (2016). Chemical profile of mango (Mangifera indica L.) using electrospray ionisation mass spectrometry (ESI-MS). *Food Chemistry*, *204*, 37–45. https://doi.org/10.1016/j.foodchem.2016.02.117

Oliveira, B. G., Tosato, F., Folli, G. S., de Leite, J. A., Ventura, J. A., Endringer, D. C., ... & Romao, W. (2019). Controlling the quality of grape juice adulterated by apple juice using ESI (-) FT-ICR mass spectrometry. Microchemical Journal, 149, 104033. https://doi.org/10.1016/j.microc.2019.104033

Packer, R. (2013). Pomegranate Juice Adulteration. Diakses pada 2 Januari 2022 dari https://www.food-safety.com/articles/2514-pomegranate-juice-adulteration

Pala, Ç. U., & Toklucu, A. K. (2013). Effects of UV-C Light Processing on Some Quality Characteristics of Grape Juices. *Food and Bioprocess Technology*, *6*(3), 719–725. https://doi.org/10.1007/s11947-012-0808-7

Petzold, G., Moreno, J., Lastra, P., Rojas, K., & Orellana, P. (2015). Block freeze concentration assisted by centrifugation applied to blueberry and pineapple

juices. *Innovative Food Science & Emerging Technologies*, *30*, 192-197. https://doi.org/10.1016/j.ifset.2015.03.007

Reque, P. M., Steffens, R. S., SILvA, A. M. D., Jablonski, A., FLôRES, S. H., Rios, A. D. O., & Jong, E. V. D. (2014). Characterization of blueberry fruits (Vaccinium spp.) and derived products. *Food Science and Technology*, *34*, 773-779. https://doi.org/10.1590/1678-457X.6470

Ribeiro, C., Ribeiro, A. R., Maia, A. S., Gonçalves, V. M. F., & Tiritan, M. E. (2014). *New Trends in Sample Preparation Techniques for Environmental Analysis. Critical Reviews in Analytical Chemistry, 44(2), 142–185.* https://doi.org/10.1080/10408347.2013.833850

Rocco, A., Aturki, Z., & Fanali, S. (2013). Chiral separations in food analysis. *TrAC - Trends in Analytical Chemistry*, *52*, 206–225. https://doi.org/10.1016/j.trac.2013.05.022

Ruiz-Matute, A. I., Rodríguez-Sánchez, S., Sanz, M. L., & Soria, A. C. (2018). Chromatographic Technique: Gas Chromatography (GC). In *Modern Techniques for Food Authentication*. https://doi.org/10.1016/b978-0-12-814264-6.00012-8

Russo, M., Fanali, C., Tripodo, G., Dugo, P., Muleo, R., Dugo, L., ... & Mondello, L. (2018). Analysis of phenolic compounds in different parts of pomegranate (Punica granatum) fruit by HPLC-PDA-ESI/MS and evaluation of their antioxidant activity: application to different Italian varieties. *Analytical and bioanalytical chemistry*, *410*(15), 3507-3520. https://doi.org/10.1007/s00216-018-0854-8

Salem, M. A., Michel, H. E., Ezzat, M. I., Okba, M. M., EL-Desoky, A. M., Mohamed, S. O., & Ezzat, S. M. (2020). Optimization of an extraction solvent for angiotensin-converting enzyme inhibitors from hibiscus sabdariffa L. based on its UPLC-MS/MS metabolic profiling. *Molecules*, *25*(10), 1–15. https://doi.org/10.3390/molecules25102307

Salido-Fortuna, S., Castro-Puyana, M., & Marina, M. L. (2020). Chiral Micellar Electrokinetic Chromatography. *Journal of Chromatography A*, *1626*. https://doi.org/10.1016/j.chroma.2020.461383

Salo, H. M., Nguyen, N., Alakärppä, E., Klavins, L., Hykkerud, A. L., Karppinen, K., ... & Häggman, H. (2021). Authentication of berries and berry-based food products. *Comprehensive Reviews in Food Science and Food Safety*, *20*(5), 5197-5225. https://doi.org/10.1111/1541-4337.12811

Scherer, R., Rybka, A. C. P., Ballus, C. A., Meinhart, A. D., Teixeira Filho, J., & Godoy, H. T. (2012). Validation of a HPLC method for simultaneous

determination of main organik acids in fruits and juices. *Food Chemistry*, *135*(1), 150-154. https://doi.org/10.1016/j.foodchem.2012.03.111

Sharma, N., Rathore, M., & Sharma, M. (2013). Microbial pectinase: sources, characterization and applications. *Reviews in Environmental Science and Bio/Technology*, *12*(1), 45-60. https://doi.org/10.1007/s11157-012-9276-9

Soares da Silva Burato, J., Vargas Medina, D. A., de Toffoli, A. L., Vasconcelos Soares Maciel, E., & Mauro Lanças, F. (2020). Recent advances and trends in miniaturized sample preparation techniques. *Journal of separation science*, *43*(1), 202-225. https://doi.org/10.1002/jssc.201900776

SOLAKYILDIRIM, K. (2019). Fast Punicalagin Content Analysis of Various Brands of Pomegranate (Punica granatum L.) Juices by UPLC-MS. *Hacettepe Journal of Biology and Chemistry*, *47*(3), 267-275. https://doi.org/10.15671/hjbc.626949

Sprenger, S., Hirn, S., Dietrich, H., & Will, F. (2015). Metatartaric acid: physicochemical characterization and analytical detection in wines and grape juices. *European Food Research and Technology*, *241*(6), 785–791. https://doi.org/10.1007/s00217-015-2503-1

Suhandy, D. (2014). Studies on the Use of Nondestructive Method Using VIR-NIR *Spectroscopy* for Color Determination of Blood Oranges Flesh. *Jurnal Ilmiah Teknik Pertanian-TekTan*, *6*(2), 83-89. https://doi.org/10.25181/tektan.v6i2.888

Tarazona-Díaz, M. P., & Aguayo, E. (2013). Influence of acidification, pasteurization, centrifugation and storage time and temperature on watermelon juice quality. *Journal of the Science of Food and Agriculture*, *93*(15), 3863-3869. https://doi.org/10.1002/jsfa.6332

Taştan, Ö., & Baysal, T. (2018). Adulteration analysis of pomegranate juice. *Adulteration Analysis of Some Foods and Drugs*, *50*, 1. https://books.google.co.id/books?hl=en&lr=&id=JoJoDwAAQBAJ&oi=fnd&pg=PA91&dq=HPLC+for+detection+amino+acid+fruit+juice+adulteration&ots=ceBN1yHzlu&sig=WGkFvagc1mEUiqHLY0LZHjPU5Jc&redir_esc=y#v=onepage&q=HPLC%20for%20detection%20amino%20acid%20fruit%20juice%20adulteration&f=false

Trimadya, N. M., Hardjomidjojo, H., & Anggraeni, E. (2018). SISTEM MANAJEMEN RISIKO KONTAMINASI PADA RANTAI PASOK PANGAN (STUDI KASUS: SUSU PASTEURISASI). *Journal of Agroindustrial Technology*, *28*(2). https://doi.org/10.24961/j.tek.ind.pert.2018.28.2.162

Wang, P., Liu, X., Su, X., & Zhu, R. (2015). Sensitive detection of β-agonists in pork tissue with novel molecularly imprinted polymer extraction followed liquid chromatography coupled tandem mass spectrometry detection. *Food Chemistry*, *184*, 72–79. https://doi.org/10.1016/j.foodchem.2015.03.073

Wang, X., Wang, S., & Cai, Z. (2013). The latest developments and applications of mass spectrometry in food-safety and quality analysis. *TrAC - Trends in Analytical Chemistry*, *52*, 170–185. https://doi.org/10.1016/j.trac.2013.08.005

Wistaff, E. A., Beller, S., Schmid, A., Neville, J. J., & Nietner, T. (2021). Chemometric analysis of amino acid profiles for detection of fruit juice adulterations–Application to verify authenticity of blood orange juice. *Food Chemistry*, *343*, 128452. https://doi.org/10.1016/j.foodchem.2020.128452

Wu, Y., Li, M., Yang, Y., Jiang, L., Liu, M., Wang, B., & Wang, Y. (2018). Authentication of small berry fruit in fruit products by DNA barcoding method. *Journal of food science*, *83*(6), 1494-1504. https://doi.org/10.1111/1750-3841.14177

Xu, L., Xu, Z., & Liao, X. (2021). A review of fruit juice authenticity assessments: Targeted and untargeted analyses. *Critical Reviews in Food Science and Nutrition*, 1-22. https://doi.org/10.1080/10408398.2021.1895713

Yang, Y., Liu, M., Niu, N., Wang, H., Wang, B., Li, M., ... & Wu, Y. (2019). Identification of small berry species in food and juice using TaqMan-based real-time PCR. *Journal of AOAC International*, *102*(5), 1552-1566. https://doi.org/10.1093/jaoac/102.5.1552