

DAFTAR PUSTAKA

- Adu, O. B., Fajana, O. O., Ogunrinola, O. O., Okonkwo, U. V., Evuarherhe, P., & Elemo, B. O. (2019). *Effect of continuous usage on the natural antioxidants of vegetable oils during deep-fat frying*. *Scientific African*, 5, e00144. DOI <https://doi.org/10.1016/j.sciaf.2019.e00144>
- Ahmed, M., Bose, I., Nousheen, & Roy, S. (2024). *Development of Intelligent Indicators Based on Cellulose and Prunus domestica Extracted Anthocyanins for Monitoring the Freshness of Packaged Chicken*. *International Journal of Biomaterials*, 2024(1), 7949258. DOI <https://doi.org/10.1155/2024/7949258>
- Akash, M. S. H., Rehman, K., Akash, M. S. H., & Rehman, K. (2020). *Ultraviolet-visible (UV-VIS) spectroscopy*. *Essentials of pharmaceutical analysis*, 29-56. DOI <https://doi.org/10.1007/978-981-15-1547-7>
- Alemayhu, A., Admassu, S., & Tesfaye, B. (2019). *Shelf-life prediction of edible cotton, peanut and soybean seed oils using an empirical model based on standard quality tests*. *Cogent Food & Agriculture*, 5(1), 1622482. DOI <https://doi.org/10.1080/23311932.2019.1622482>
- Ali, H., Assiri, M. A., Shearn, C. T., & Fritz, K. S. (2019). *Lipid peroxidation derived reactive aldehydes in alcoholic liver disease*. *Current opinion in toxicology*, 13, 110-117. DOI <https://doi.org/10.1016/j.cotox.2018.10.003>
- Amalia, E., Amalia, L., & Aminah, S. (2024). *Pengaruh Penggorengan Berulang Terhadap Bilangan Peroksida pada Minyak Goreng*. *Karimah Tauhid*, 3(5). DOI <https://doi.org/10.30997/karimahtauhid.v3i5.13255>

American Oil Chemists' Society. (1990). *Official methods and recommended practices of the American Oil Chemists' Society (4th ed.)*. AOCS Press. Diakses dari <https://www.scribd.com/document/460869728/AOCS-Cc-13e-92-Color>

Ansorena, D., Ramírez, R., Lopez de Cerain, A., Azqueta, A., & Astiasaran, I. (2023). *Oxidative stability and genotoxic activity of vegetable oils subjected to accelerated oxidation and cooking conditions*. *Foods*, 12(11), 2186. DOI <https://doi.org/10.3390/foods12112186>

Asmara, A. P. (2019). Penentuan bilangan peroksida minyak RBD (refined bleached deodorized) olein PT. PHPO dengan metode titrasi iodometri. *Amina*, 1(2), 79-83. DOI <https://doi.org/10.22373/amina.v1i2.39>

Asokapandian, S., Swamy, G. J., & Hajjul, H. (2020). *Deep fat frying of foods: A critical review on process and product parameters*. *Critical Reviews in Food Science and Nutrition*, 60(20), 3400-3413. DOI <https://doi.org/10.1080/10408398.2019.1688761>

Atta, N. M., & Al-Okaby, M. F. (2022). *Study to solve the problem of color reversion in refined soybean oil*. *Food and Nutrition Sciences*, 13(3), 224-237. DOI <https://doi.org/10.4236/fns.2022.133019>

Badan Standardisasi Nasional. (2013). SNI 3741-2013. Minyak Goreng. Badan Standardisasi Nasional: Jakarta. Diakses dari <https://www.scribd.com/document/179519065/21744-SNI-3741-2013-Minyak-Goreng-Web>

Benmeziiane, F., Araba, K., & Belahcene, A. (2024). *Impact of deep-fat frying cycles on the physicochemical characteristics of two edible vegetable oils*

marketed in Algeria. *The North African Journal of Food and Nutrition Research*, 8(17), 21-31. DOI <https://doi.org/10.51745/najfnr.8.17.21-31>

Baschieri, A., & Amorati, R. (2021). *Methods to determine chain-breaking antioxidant activity of nanomaterials beyond DPPH•. A review. Antioxidants*, 10(10), 1551. DOI <https://doi.org/10.3390/antiox10101551>

Chen, X., & Sun, S. (2023). *Color reversion of refined vegetable oils: a review. Molecules*, 28(13), 5177. DOI <https://doi.org/10.3390/molecules28135177>

Coelho, R. F. A., do Nascimento, I. S. B., de Souza Coelho, M., & Akil, E. (2023). *EXTRA VIRGIN OLIVE OIL QUALITY INVESTIGATION OF DIFFERENT BRANDS ACQUIRED IN COMMERCE FROM RIO DE JANEIRO CITY, BRAZIL. REVISTA FOCO*, 16(7), e2071-e2071. DOI <https://doi.org/10.54751/revistafoco.v16n7-034>

Departemen Kesehatan RI. (2020). *Farmakope Indonesia edisi VI*. Departemen Kesehatan Republik Indonesia. Jakarta: Kementerian Kesehatan Republik Indonesia. Diakses dari <https://standarobat.pom.go.id/sisobat/storage/standard/Farmakope%20Indonesia%20Ed%20VI%202020.pdf>

Dewi, D. R. (2024). Analisis Kafein Minuman Berenergi Bermerk Menggunakan Metode *Spot-Test* dan Iodometri. *JURNAL KREASI RAKYAT*, 2(1), 24-35. Diakses dari <https://jurnal.kreyatcenter.com/index.php/jkr/article/view/37/27>

Djamaludin, H., & Chamidah, A. (2021). Kualitas ekstrak minyak mikroalga *Spirulina sp.* dengan metode ekstraksi yang berbeda. *Prosiding Simposium Nasional Kelautan dan Perikanan*, 8. Diakses dari <http://journal-old.unhas.ac.id/index.php/proceedingsimnaskp/article/view/14924/7194>

Doan, T. T. M., Tran, G. H., Nguyen, T. K., Lim, J. H., & Lee, S. (2024). *Antioxidant activity of different cultivars of Chrysanthemum morifolium and quantitative analysis of phenolic compounds by HPLC/UV*. *Applied Biological Chemistry*, 67(1), 17. DOI <https://doi.org/10.1186/s13765-024-00875-w>

Dodoo, D., Adjei, F., Tulashie, S. K., Adukpoh, K. E., Agbolebe, R. K., Gawou, K., & Manu, G. P. (2022). *Quality evaluation of different repeatedly heated vegetable oils for deep-frying of yam fries*. *Measurement: Food*, 7, 100035. DOI <https://doi.org/10.1016/j.meafuo.2022.100035>

Eliza, E., Terati, T., & Meilina, A. (2022). Pengaruh frekuensi penggorengan bahan makanan terhadap angka peroksida. *Jurnal Sehat Mandiri*, 17(2), 46-56. DOI <https://doi.org/10.33761/jsm.v17i2.628>

Esazadeh, K., Ezzati Nazhad Dolatabadi, J., Andishmand, H., Mohammadzadeh-Aghdash, H., Mahmoudpour, M., Naemi Kermanshahi, M., & Roosta, Y. (2024). *Cytotoxic and genotoxic effects of tert-butylhydroquinone, butylated hydroxyanisole and propyl gallate as synthetic food antioxidants*. *Food Science & Nutrition*, 12(10), 7004-7016. DOI <https://doi.org/10.1002/fsn3.4373>

Faust Lab. (2024). *Visual Colorimeter; Lovibond® Tintometer Model F*. Diakses dari <https://faustlabscience.de/en/Visual-Colorimeter-Lovibond-Tintometer-Model-F/9947340>

Giordano, M. E., Caricato, R., & Lionetto, M. G. (2020). *Concentration dependence of the antioxidant and prooxidant activity of trolox in hela cells: Involvement in the induction of apoptotic volume decrease*. *Antioxidants*, 9(11), 1058. DOI <https://doi.org/10.3390/antiox9111058>

Gulcin, İ., & Alwasel, S. H. (2023). *DPPH radical scavenging assay. Processes*, 11(8), 2248. DOI <https://doi.org/10.3390/pr11082248>

Guld, Z., Nyitrai Sárdy, D., Gere, A., & Rácz, A. (2020). *Comparison of sensory evaluation techniques for Hungarian wines. Journal of Chemometrics*, 34(4), e3219. DOI <https://doi.org/10.1002/cem.3219>

Hasibuan, H. A. (2021). Pengolahan dan Peluang Pengembangan Produk Pangan Berbasis Minyak Sawit di Indonesia. *Jurnal Penelitian dan Pengembangan Pertanian*, 40(2), 111-124. Diakses dari <https://pdfs.semanticscholar.org/516b/7c09c436553efa040e5439338ef507cd8ab6.pdf>

Hasnul Hadi, M. H., Ker, P. J., Thiviyathan, V. A., Tang, S. G. H., Leong, Y. S., Lee, H. J., ... & Mahdi, M. A. (2021). *The amber-colored liquid: A review on the color standards, methods of detection, issues and recommendations. Sensors*, 21(20), 6866. DOI <https://doi.org/10.3390/s21206866>

Husniati, H., Sari, M. Y., & Sari, A. (2021). Kajian: karakterisasi senyawa aktif asam klorogenat dalam kopi robusta sebagai antioksidan. *Majalah Tegi*, 12(2), 34-39. Diakses dari https://www.researchgate.net/profile/Mentari-Sari/publication/348362890_KAJIAN_KARAKTERISASI_SENYAWA_AKTIF_ASAM_KLOROGENAT_DALAM_KOPI_ROBUSTA_SEBAGAI_ANTIOKSIDAN/links/5ffa6b16299bf14088858725/KAJIAN-KARAKTERISASI-SENYAWA-AKTIF-ASAM-KLOROGENAT-DALAM-KOPI-ROBUSTA-SEBAGAI-ANTIOKSIDAN.pdf?_sg%5B0%5D=started_experiment_milestone&origin=journalDetail&_rtd=e30%3D

Indiarto, R., & Qonit, M. A. H. (2020). *A review of soybean oil lipid oxidation and its prevention techniques*. *Int. J. Adv. Sci. Technol*, 29(6), 5030-5037.

Diakses dari https://www.researchgate.net/profile/Rossi-Indiarto/publication/348758746_A_Review_of_Soybean_Oil_Lipid_Oxidation_and_Its_Prevention_Techniques/links/600fb07a45851553a06fb278/A-Review-of-Soybean-Oil-Lipid-Oxidation-and-Its-Prevention-Techniques.pdf

Intersains, Wira Duta. (2025). *Shimadzu UV-Vis Spectrophotometer UV-1900i*.

Diakses dari <https://wiradutaintersains.co.id/product/shimadzu-uv-vis-spectrophotometer-uv-1900i/>

Jimenez-Lopez, C., Carpena, M., Lourenço-Lopes, C., Gallardo-Gomez, M., Lorenzo, J. M., Barba, F. J., ... & Simal-Gandara, J. (2020). *Bioactive compounds and quality of extra virgin olive oil*. *Foods*, 9(8), 1014. DOI <https://doi.org/10.3390/foods9081014>

Jimenez-Sanchez, A., Martínez-Ortega, A. J., Remón-Ruiz, P. J., Piñar-Gutiérrez, A., Pereira-Cunill, J. L., & García-Luna, P. P. (2022). *Therapeutic properties and use of extra virgin olive oil in clinical nutrition: A narrative review and literature update*. *Nutrients*, 14(7), 1440. DOI <https://doi.org/10.3390/nu14071440>

Kaseke, T., Opara, U. L., & Fawole, O. A. (2021). *Blending of sunflower oil with pomegranate seed oil from blanched seeds: Impact on functionality, oxidative stability, and antioxidant properties*. *Processes*, 9(4), 635. DOI <https://doi.org/10.3390/pr9040635>

Khan, Z., Ahmed, S., Ullah, H., & Khan, H. (2022). *Vitamin E (tocopherols and tocotrienols)(natural-occurring antioxidant; bright and dark side)*. *In*

Antioxidants Effects in Health (pp. 547-560). Elsevier. DOI <https://doi.org/10.1016/B978-0-12-819096-8.00066-5>

Krusemann, E. J., Lasschuijt, M. P., De Graaf, C., de Wijk, R. A., Punter, P. H., van Tiel, L., ... & Talhout, R. (2019). *Sensory analysis of characterising flavours: evaluating tobacco product odours using an expert panel*. *Tobacco Control*, 28(2), 152-160. DOI <https://doi.org/10.1136/tobaccocontrol-2017-054152>

Kurniawati, A. D., Latifasari, N., Budiarly, D. F., Arlian, F., & Lu'lu, A. (2024). Peningkatan stabilitas oksidatif pada minyak kedelai dalam mempertahankan kualitas minyak goreng pada penggorengan berulang. *Teknologi Pangan: Media Informasi dan Komunikasi Ilmiah Teknologi Pertanian*, 15(1), 83-94. DOI <https://doi.org/10.35891/tp.v15i1.4728>

Lanza, B., & Ninfali, P. (2020). *Antioxidants in extra virgin olive oil and table olives: Connections between agriculture and processing for health choices*. *Antioxidants*, 9(1), 41. DOI <https://doi.org/10.3390/antiox9010041>

Lianti, D., Riyani, A., Nurhayati, D., & Kurnaeni, N. (2023). Perbandingan Kadar Ureum Pada Serum Lipemik Metode *Berthelot* Dengan Ultraviolet Kinetik. *Jurnal Kesehatan Siliwangi*, 4(1), 284-289. DOI <https://doi.org/10.34011/jks.v4i1.1472>

Liu, R., Xu, Y., Chang, M., Tang, L., Lu, M., Liu, R., ... & Wang, X. (2021). *Antioxidant interaction of α -tocopherol, γ -oryzanol and phytosterol in rice bran oil*. *Food Chemistry*, 343, 128431. DOI <https://doi.org/10.1016/j.foodchem.2020.128431>

Ly, B. C. K., Dyer, E. B., Feig, J. L., Chien, A. L., & Del Bino, S. (2020). *Research techniques made simple: cutaneous colorimetry: a reliable technique for*

objective skin color measurement. *Journal of Investigative Dermatology*, 140(1), 3-12. DOI <https://doi.org/10.1016/j.jid.2019.11.003>

Majima, D., Mitsuhashi, R., Fukuta, T., Tanaka, T., & Kogure, K. (2019). *Biological functions of α -tocopheryl succinate*. *Journal of nutritional science and vitaminology*, 65(Supplement), S104-S108. DOI <https://doi.org/10.3177/jnsv.65.S104>

Manganiello, R., Pagano, M., Nucciarelli, D., Ciccoritti, R., Tomasone, R., Di Serio, M. G., ... & Veneziani, G. (2021). *Effects of ultrasound technology on the qualitative properties of Italian extra virgin olive oil*. *Foods*, 10(11), 2884. DOI <https://doi.org/10.3390/foods10112884>

Mansour, H. M., El-Sohaimy, S. A., Zeitoun, A. M., & Abdo, E. M. (2022). *Effect of natural antioxidants from fruit leaves on the oxidative stability of soybean oil during accelerated storage*. *Antioxidants*, 11(9), 1691. DOI <https://doi.org/10.3390/antiox11091691>

Mappa, M. R., Kuna, M. R., & Akbar, H. (2021). Pemanfaatan buah nanas (*Ananas comosus L.*) sebagai antioksidan untuk meningkatkan imunitas tubuh di era pandemi Covid 19. *Community Engagement and Emergence Journal (CEEJ)*, 2(3), 63-67. Diakses dari <https://journal.yrpioku.com/index.php/ceej/article/view/294/228>

Mauliddia, A. Y. I., & Rismaya, R. (2023). Uji Bilangan Peroksida Pada Minyak Curah Bekas Rumah Tangga Di RT 05 Jalan Kedung Mangu Kecamatan Kenjeran Kota Surabaya. *Jurnal Sains dan Teknologi*, 2(1), 140-150. DOI <https://doi.org/10.58169/saintek.v2i1.142>

Miranti, M., Wardatun, S., & Fauzi, A. (2016). Aktivitas antioksidan minuman jeli sari buah pepaya california (*Carica papaya L.*). *FITOFARMAKA: Jurnal*

Ilmiah Farmasi, 6(1), 39-51. Diakses dari
<https://journal.unpak.ac.id/index.php/fitofarmaka/article/view/753/644>

Nazliniwaty, T., & Laila, L. (2020). *Antioxidant activity test of green tea (Camellia sinensis L. kuntze) ethanolic extract using DPPH Method*. *Science and Technology publication*. Indonesia. DOI
<https://doi.org/10.5220/0010087307520754>

Nico, N. A. P., & Azara, R. (2021). *Comparative of the Quality of Cooking Oil With Four Times Frying on Packaged and Bulk Cooking Oil*. *Journal of Tropical Food and Agroindustrial Technology*, 2(01), 9-14. DOI
<https://doi.org/10.21070/jtfat.v2i01.1576>

Nugroho, S. P. (2024). *Optimization of Steamed Cake Quality Through the Use of Beet Flour: A Sensory Analysis*. *Gastronary*, 3(2), 107-116. DOI
<https://doi.org/10.36276/gastronomyandculinaryart.v3i2.743>

Nurlela, N. (2020). *Analisa bilangan peroksida terhadap kualitas minyak goreng sebelum dan sesudah dipakai berulang*. *Jurnal Redoks*, 5(1), 65-71. Diakses dari
<https://jurnal.univpgri-palembang.ac.id/index.php/redoks/article/view/4129/3809>

Nurlianih, A., & Amir, S. (2025). *Uji Kualitas Minyak Goreng Kemasan dan Minyak Goreng Curah Yang Beredar Di Kota Bone*. *Jurnal Suara Kesehatan*, 11(1), 24-33. Diakses dari
<https://journal.unsima.ac.id/index.php/JSK/article/view/28/64>

Nurmasytha, A., Hajrawati, H., & Malaka, R. (2023). *Pengaruh Substitusi Tepung Tapioka dengan Tepung Uwi Ungu terhadap Aktivitas Antioksidan dan Sifat Fisikokimia Bakso Daging Ayam selama Penyimpanan Suhu Dingin*.

Buletin Peternakan Tropis, 4(2), 188-198. DOI <https://doi.org/10.31186/bpt.4.2.188-198>

Olagunju, A. I., Adelakun, O. S., & Olawoyin, M. S. (2022). *The effect of rice bran extract on the quality indices, physicochemical properties and oxidative stability of soybean oil blended with various oils*. *Measurement: Food*, 6, 100032. DOI <https://doi.org/10.1016/j.meafuo.2022.100032>

Peamaroon, N., Jakmunee, J., & Moonrungsee, N. (2021). *A simple colorimetric procedure for the determination of iodine value of vegetable oils using a smartphone camera*. *Journal of Analysis and Testing*, 1-8. DOI <https://doi.org/10.1007/s41664-021-00168-x>

Permadi, A., Siregar, R. R., Astuti, W., Dharmayanti, N., Sumandiarsa, I. K., Sayuti, M., ... & Handoko, Y. P. (2022). *Karakteristik Mutu Minyak Ikan Bandeng Dengan Penambahan Antioksidan BHT Dan Asam Askorbat Dalam Makro Kapsul*. *Jurnal Kelautan dan Perikanan Terapan (JKPT)*, 5(1), 47-53. DOI <http://dx.doi.org/10.15578/jkpt.v5i1.11173>

Phuong, N. N. M., Le, T. T., Nguyen, M. V. T., Van Camp, J., & Raes, K. (2020). *Antioxidant activity of rambutan (*Nephelium lappaceum* L.) peel extract in soybean oil during storage and deep frying*. *European Journal of Lipid Science and Technology*, 122(2), 1900214. DOI <https://doi.org/10.1002/ejlt.201900214>

Putri, F. R., Sukartiko, A. C., Wagiman, W., & Supartono, W. (2023). *Analysis of the Effect of Conveyor Speed in Cryo-Grinding System on Matcha Product Quality*. In *BIO Web of Conferences (Vol. 80, p. 04001)*. EDP Sciences. DOI <https://doi.org/10.1051/bioconf/20238004001>

- Rahmawati, Y. D. (2021). Pengaruh penambahan antioksidan simplisia kunyit terhadap angka peroksida minyak kacang tanah. *J. Eksergi*, 18(2), 56-59. Diakses dari <https://core.ac.uk/download/pdf/426839037.pdf>
- Romulo, A. (2020). *The principle of some in vitro antioxidant activity methods*. In *IOP Conference Series: Earth and Environmental Science* (Vol. 426, No. 1, p. 012177). IOP Publishing. DOI <https://doi.org/10.1088/1755-1315/426/1/012177>
- Saxena, R., & Batra, J. (2020). *Arthritis as a disease of aging and changes in antioxidant status*. In *Aging* (pp. 83-94). Academic Press. DOI <https://doi.org/10.1016/B978-0-12-818698-5.00008-0>
- Shahidi, F. (Ed.). (2005). *Bailey's industrial oil and fat products, edible oil and fat products: processing technologies* (Vol. 5). John Wiley & Sons. Diakses dari <https://www.scribd.com/doc/91802406/Bailey-s-Industrial-Oil-and-Fat-Products>
- Shakerardekani, A., Kordi, F., & Morshedi, A. (2024). *Use of Mono-diglyceride Emulsifier and Carotin Vegetable Oil to Prevent Oil Separation from the Texture of New Pistachio Halva Product: A Short Article*. *J Food Chem Nanotechnol*, 10(3), 115-119. DOI <https://doi.org/10.17756/jfcn.2024-182>
- Singh, J., Paroha, S., & Mishra, R. P. (2017). *Factors affecting oilseed quality during storage with special reference to soybean (Glycine max) and Niger (Guizotia abyssinica) seeds*. *International Journal of Current Microbiology and Applied Sciences*, 6(10), 2215-2226. DOI <https://doi.org/10.20546/ijcmas.2017.610.262>

- Stone, H., Bleibaum, R. N., & Thomas, H. A. (2021). *Chapter 9 – Epilogue. In Sensory evaluation practices (5th ed., pp. 417–430). Academic Press.* DOI <https://doi.org/10.1016/B978-0-12-815334-5.00008-2>
- Tarmizi, A. H. A., Razak, R. A. A., Hammid, A. N. A., & Kuntom, A. (2019). *Effect of anti-clouding agent on the fate of 3-monochloropropane-1, 2-diol esters and glycidyl esters in palm olein during repeated frying.* *Molecules*, 24(12), 2332. DOI <https://doi.org/10.3390/molecules24122332>
- Technology, Shenzhen Threenh. (2025). *NR60CP Portable Colorimeter.* Diakses dari <http://www.3nh.com/en/product/162-140.html>
- Torri, L., Bondioli, P., Folegatti, L., Rovellini, P., Piochi, M., & Morini, G. (2019). *Development of Perilla seed oil and extra virgin olive oil blends for nutritional, oxidative stability and consumer acceptance improvements.* *Food Chemistry*, 286, 584-591. DOI <https://doi.org/10.1016/j.foodchem.2019.02.063>
- Tura, M., Ansorena, D., Astiasarán, I., Mandrioli, M., & Toschi, T. G. (2022). *Evaluation of hemp seed oils stability under accelerated storage test.* *Antioxidants*, 11(3), 490. DOI <https://doi.org/10.3390/antiox11030490>
- Tura, M., Mandrioli, M., Valli, E., Dinnella, C., & Gallina Toschi, T. (2023). *Sensory wheel and lexicon for the description of cold-pressed hemp seed oil.* *Foods*, 12(3), 661. DOI <https://doi.org/10.3390/foods12030661>
- Widayani, A., Cahyono, E., & Harjono, H. (2018). *Isolasi dan Uji Antioksidan Minyak Atsiri Daun Sirih Merah (Piper crocatum Ruiz & Pav.) pada Minyak Goreng Curah.* *Indonesian Journal of Chemical Science*, 7(3), 214-220. Diakses dari <https://journal.unnes.ac.id/sju/ijcs/article/view/22610/11475>

- Widodo, H., Adhani, L., Solihatun, S., Prastya, M., & Annisa, A. (2020). Pemanfaatan Minyak Cengkeh Sebagai Antioksidan Alami Untuk Menurunkan Bilangan Peroksida Pada Produk Minyak Goreng. *Jurnal Penelitian Dan Karya Ilmiah Lembaga Penelitian Universitas Trisakti*, 5(1), 77-90. Diakses dari <https://e-journal.trisakti.ac.id/index.php/lemlit/article/view/6432/4909>
- Wu, G., Chang, C., Hong, C., Zhang, H., Huang, J., Jin, Q., & Wang, X. (2019). *Phenolic compounds as stabilizers of oils and antioxidative mechanisms under frying conditions: A comprehensive review. Trends in Food Science & Technology*, 92, 33-45. DOI <https://doi.org/10.1016/j.tifs.2019.07.043>
- Yeasmin, M. S., Chowdhury, T. A., Rahman, M. M., Rana, G. M., Uddin, M. J., Ferdousi, L., ... & Khan, M. S. (2024). *A comparison of indigenous vegetable oils and their blends with optimal fatty acid ratio. Applied Food Research*, 4(1), 100421. DOI <https://doi.org/10.1016/j.afres.2024.100421>
- Zhou, Y., Yang, Y. L., Fan, Y. T., Yang, W., Zhang, W. B., Hu, J. F., ... & Zhao, J. T. (2019). *Intense red photoluminescence and mechanoluminescence from Mn²⁺-activated SrZnSO with a layered structure. Journal of Materials Chemistry C*, 7(26), 8070-8078. DOI <https://doi.org/10.1039/C9TC02504A>
- Zhu, Y., Li, F., Huang, Y., Lin, F., & Chen, X. (2019). *Wavelength-shift-based colorimetric sensing for peroxide number of edible oil using CsPbBr₃ perovskite nanocrystals. Analytical chemistry*, 91(22), 14183-14187. DOI <https://doi.org/10.1021/acs.analchem.9b03267>