

7. DAFTAR PUSTAKA

- Actylis. (2014, Februari 20). SAFETY DATA SHEET: ETHYLENE GLYCOL DIFORMATE. https://actylis.com/-/msds/GRPP103055_3240600_American_English.pdf?file=GRPP103055.pdf
- Agustin, V., & Gunawan, S. (2019). Uji fitokimia dan aktivitas antioksidan ekstrak mentimun (*Cucumis sativus*). *Tarumanagara medical journal*, 1(3), 662-667. <https://journal.untar.ac.id/index.php/tmj/article/view/5844/3890>
- Al Zuhri, M., & Dona, F. (2021). Penggunaan Alkohol untuk Kepentingan Medis Tinjauan Istihsan. *Journal of Law, Society, and Islamic Civilization*, 9(1), 40-49. <https://pdfs.semanticscholar.org/ffe5/e5d1b0cbba486357918cc8254b5bdd7ff41f.pdf>
- Amin, A. R. (2015). Mengenal budidaya mentimun melalui pemanfaatan media informasi. *Jupiter*, 14(1). <https://journal.unhas.ac.id/index.php/jupiter/article/view/31/29>
- Anwar, M. S., Al-Baarri, A. N. M., & Legowo, A. M. (2012). Volume gas, pH dan kadar alkohol pada proses produksi bioetanol dari acid whey yang difermentasi oleh *Saccharomyces cerevisiae*. *Jurnal Aplikasi Teknologi Pangan*, 1(4). <http://www.jatp.ift.or.id/index.php/jatp/article/view/86>
- An, U. (2020). *Using instrumental and sensory analysis to investigate the flavor of different cucumber varieties and the impact on lemon flavored water*. Texas Woman's University. <https://search.proquest.com/openview/be79a5cfe782437dc08dc34f3599778a/1?pq-origsite=gscholar&cbl=18750&diss=y>
- ANNUR, S. (2011). *STUDY OF GC/MS PEAK PATTERNS OF 11 COMPOUNDS TYPICAL BURNT SMELL AND THE COMBUSTION PRODUCTS FROM SINGLE MATERIALS* (Doctoral dissertation, Universitas Gadjah Mada). https://etd.repository.ugm.ac.id/home/detail_pencarian/52511
- ARDHENIATI, M., Andriani, M. A. M., & AMANTO, B. S. (2009). Fermentation kinetics in kombucha tea with tea kind variation based on its processing. *Asian Journal Of Natural Product Biochemistry*, 7(1), 48-55. <https://smujo.id/jnpb/article/view/1877/1772>
- Aris, M., Sukenda, H. E., Fatuhcri, M. S., & Munti, Y. (2013). Identifikasi molekular bakteri patogen dan desain primer PCR. *Jurnal Budidaya Perairan*, 1(4). <https://ejournal.unsrat.ac.id/v3/index.php/bdp/article/download/2733/2286/0>
- Atmodjo, K. (2017). Optimalisasi Gula Cair dan pH Medium untuk Fermentasi Alkohol dari Jus Curucuma xanthorihiza. *Biota: Jurnal Ilmiah Ilmu-Ilmu Hayati*, 97-104. <https://ojs.uajy.ac.id/index.php/biota/article/view/1885/1253>

- Azizah, N., Al-Barrii, A. N., & Mulyani, S. (2012). Pengaruh lama fermentasi terhadap kadar alkohol, pH, dan produksi gas pada proses fermentasi bioetanol dari whey dengan substitusi kulit nanas. *Jurnal Aplikasi Teknologi Pangan*, 1(3).
- Bismantara, N. S., Widiati, I. A. P., & Arthanaya, I. W. (2022). Kajian Yuridis terhadap Produksi Minuman Fermentasi Khas Bali yang Tidak Memiliki Izin Edar. *Jurnal Preferensi Hukum*, 3(2), 347-351. <https://www.ejournal.warmadewa.ac.id/index.php/juprehum/article/view/4942/3545>
- BPOM RI. (2016). Peraturan Kepala Badan Pengawas Obat Dan Makanan Republik Indonesia Nomor 14 Tahun 2016 Tentang Standar Keamanan Dan Mutu Minuman Beralkohol. Sekretariat Negara, 1–17. <https://peraturan.go.id/files/bn1027-2016.pdf>
- Breemer, R., Moniharapon, E., & Nimreskosu, J. (2016). Pengaruh Konsentrasi Gula terhadap Organoleptik dan Sifat Kimia Anggur Buah Tomi-Tomi (*Flacourtia inermis* Roxb). *AGRITEKNO: Jurnal Teknologi Pertanian*, 5(2), 32-36. <https://ojs3.unpatti.ac.id/index.php/agritekno/article/view/552/513>
- Bunga, S., Sir, R. W., & Hidayah, Z. (2022). FISILOGIMIA WINE BUAH NAGA HASIL FERMENTASI MIKROBIA NIRA LONTAR. In *Prosiding Seminar Nasional Hasil-Hasil Penelitian* (Vol. 5, No. 1). <https://ejurnal.politanikoe.ac.id/index.php/psnp/article/view/169/100>
- Cahyaningtyas, I. D. A. I. (2021). Uji kadar total Fenol dan aktivitas Antioksidan kombinasi ekstrak anggur (*Vitis Vinifera* L.) dan delima (*Punica granatum*) dengan metode FRAP (Ferric Reducing Antioxidant Power) (Doctoral dissertation, Universitas Islam Negeri Maulana Malik Ibrahim). <http://etheses.uin-malang.ac.id/33111/7/15620100.pdf>
- Candraningrat, I. D. A. A., Santika, A. A. G. J., Dharmayanti, I. A. M. S., & Prayascita, P. W. (2021). Review kemampuan metode GC-MS dalam identifikasi Flunitrazepam terkait dengan aspek forensik dan klinik. *Jurnal Kimia*, 15(1), 12. <https://ojs.unud.ac.id/index.php/jchem/article/download/58818/38645>
- Cardinali, F., Botta, C., Harasym, J., Reale, A., Ferrocino, I., Boscaino, F., ... & Osimani, A. (2024). Tasting of traditional Polish fermented cucumbers: Microbiology, morpho-textural features, and volatiles. *Food Research International*, 177, 113851. <https://www.sciencedirect.com/science/article/pii/S0963996923013996>
- Charapitsa, S., Sytova, S., Kavalenka, A., Sabalenka, L., Zayats, M., Egorov, V., ... & Kolesnov, A. (2023). The intelligent use of ethanol for direct determination of methanol in wines. In *BIO Web of Conferences* (Vol. 68, p. 04001). EDP Sciences. https://www.bioconferences.org/articles/bioconf/pdf/2023/13/bioconf_oiv2023_04001.pdf

- Chemical Book. (2023). ACYCLIC ALCOHOLS: 3-METHYL-1-BUTANOL. chemicalbook.com.
[https://www.chemicalbook.com/ProductChemicalPropertiesCB8852971_EN.htm#:~:text=The%20air%20odor%20threshold%20for,for%20exposure%20to%20this%20chemical.&text=Clear%2C%20colorless%20liquid%20with%20a,Nagata%20and%20Takeuchi%20\(1990\)](https://www.chemicalbook.com/ProductChemicalPropertiesCB8852971_EN.htm#:~:text=The%20air%20odor%20threshold%20for,for%20exposure%20to%20this%20chemical.&text=Clear%2C%20colorless%20liquid%20with%20a,Nagata%20and%20Takeuchi%20(1990))
- Citta, E. P. N. (2019). *Eksplorasi Senyawa Antioksidan Pada Moluska* (Doctoral dissertation, Unika Soegijapranata Semarang). <http://repository.unika.ac.id/21548/>
- Conterno, L., Joseph, C. L., Arvik, T. J., Henick-Kling, T., & Bisson, L. F. (2006). Genetic and physiological characterization of *Brettanomyces bruxellensis* strains isolated from wines. *American Journal of Enology and Viticulture*, 57(2), 139-147. <https://www.ajevonline.org/content/57/2/139.full.pdf>
- CPA Chem. (2022, Agustus 8). Safety data sheet according to 1907/2006/EC, Article 31: 1-Ethoxy-2-Propanol [CAS:1569-02-4] (SB19911). cpachem.com. https://www.cpachem.com/msds?num=SB19911&dnl=sd_-_1-Ethoxy-2-Propanol_%5BCAS_1569-02-4%5D_%28SB19911%29_%28EU%29.pdf
- Darmapatni, K. A. G., Basori, A., & Suaniti, N. M. (2016). Pengembangan metode GC-MS untuk penetapan kadar acetaminophen pada spesimen rambut manusia. *Jurnal Biosains Pascasarjana*, 18(3), 255-269. <https://ejournal.unair.ac.id/BIOPASCA/article/download/3037/2176>
- Desrina, R. (2010). Metode kromatografi gas untuk fingerprinting tumpahan minyak bumi di perairan. Perlunya korelasi antar-laboratorium. *Lembaran publikasi minyak dan gas bumi*, 44(2), 117-128. <https://journal.lemigas.esdm.go.id/index.php/LPMGB/article/download/158/362>
- Devita, M., Rizqiaty, H., & Pramono, Y. (2019). pengaruh lama fermentasi terhadap kadar alkohol, lemak, nilai pH, dan total BAL kefir prima susu kambing. *Jurnal Teknologi Pangan*, 3(2), 204-208.
- Dewi, K. N., Wrasiaty, L. P., & Arnata, I. W. (2017). KARAKTERISTIK GULA CAIR DARI AMPAS PADAT PRODUK BREM DI PERUSAHAAN Fa. UDIYANA PADA PERLAKUAN KONSENTRASI H₂SO₄ DAN WAKTU HIDROLISIS. *Jurnal REKAYASA DAN MANAJEMEN AGROINDUSTRI ISSN*, 5(3), 24-34. <https://ojs.unud.ac.id/index.php/jtip/article/view/33918/20476>
- Ebana, R. U. B., Edet, U. O., Anosike, K. I., Etok, C. A., & Kanu, T. O. (2019). Nutritional analysis and wine production potentials of *Telfairia occidentalis* (fluted pumpkin) leaves and *Cucumis sativus* L.(cucumber) using Baker's and palm wine yeast strains. *World News of Natural Sciences*, 22. <https://agro.icm.edu.pl/agro/element/bwmeta1.element.agro-1a55e233-7840-446b-a678-ee979e9a4144/c/WNOFNS-22-2019-12-30-1.pdf>

- Fadillah, U. F., Hambali, E., & Muslich, M. (2020). Identifikasi Senyawa Aktif Ekstrak Daun Pulutan (*Urena lobata* L) dengan GC-MS: Identification of Active Compound in Pulutan (*Urena lobata* L) Leaf extract using GC-MS. *Jurnal Sains Dan Kesehatan*, 2(3), 217-221. <https://jsk.jurnalfamul.com/index.php/jsk/article/view/155/135>
- Finanda, A., Mukarlina, M., & Rahmawati, R. (2021). Isolasi Dan Karakterisasi Genus Bakteri Asam Laktat Dari Fermentasi Daging Buah Pisang Kepok (*Musa paradisiaca* L.). *Jurnal Protobiont*, 10(2). <https://jurnal.untan.ac.id/index.php/jprb/article/download/53897/75676592748>
- Gatya, M. (2021). Makanan fermentasi, mikroorganisme yang berperan dan metabolit yang dihasilkan. <https://probiotics.wg.ugm.ac.id/2021/01/24/makanan-fermentasi-mikroorganisme-yang-berperan-dan-metabolit-yang-dihasilkan/>
- Gibson, S., Gunn, P., Wittekind, A., & Cottrell, R. (2013). The effects of sucrose on metabolic health: a systematic review of human intervention studies in healthy adults. *Critical reviews in food science and nutrition*, 53(6), 591-614. <https://www.tandfonline.com/doi/full/10.1080/10408398.2012.691574?scroll=top&needAccess=true>
- Gunam, I. B. W., Wrasati, L. P., & Setioko, W. (2009). Pengaruh jenis dan jumlah penambahan gula pada karakteristik wine salak. *Agrotekno*, 15(1), 12-19. https://www.researchgate.net/profile/Ida-Gunam/publication/304541708_PENGARUH_JENIS_DAN_JUMLAH_PENAMBAHAN_GULA_PADA_KARAKTERISTIK_WINE_SALAK/links/5776169508aeb9427e2752ef/PENGARUH-JENIS-DAN-JUMLAH-PENAMBAHAN-GULA-PADA-KARAKTERISTIK-WINE-SALAK.pdf
- Hamidah, E. (2015). ANALISIS EFISIENSI DAN SENSITIVITAS USAHATANI MENTIMUN (*Cucumis sativus* L)(Study Kasus di Dusun Kedung Desa Kedungkumpul Kecamatan Sarirejo Kabupaten Lamongan). *SAINTIS*, 7(2), 153-170. <https://e-jurnal.unisda.ac.id/index.php/saintis/article/view/669/378>
- Handoyo, Y. (2007). *Rahasia wine*. Gramedia Pustaka Utama. https://books.google.co.id/books?hl=en&lr=&id=0mxYfTUkx10C&oi=fnd&pg=PR9&dq=penyebab+wine+menjadi+jernih+kembali&ots=YSSXAqdlc1&sig=c1pP8H5okiTvPOgulGI_M3QMRvA&redir_esc=y#v=onepage&q&f=false
- Harjito, A. F. (2021). *PENGARUH BOTRYTIS CINEREA DAN BUDIDAYA TERHADAP TINGKAT KEMANISAN SWEET WINE* (Doctoral dissertation, Universitas Katholik Soegijapranata Semarang).
- Hendrawan, Y., Sumarlan, S. H., & Rani, C. P. (2017). Pengaruh pH dan suhu fermentasi terhadap produksi etanol hasil hidrolisis jerami padi. *Journal of Tropical Agricultural Engineering and Biosystems-Jurnal Keteknik Pertanian Tropis dan Biosistem*, 5(1), 1-8. <https://jkptb.ub.ac.id/index.php/jkptb/article/view/391>

- Hodson, G., Wilkes, E., Azevedo, S., & Battaglene, T. (2017). Methanol in wine. In *BIO Web of Conferences* (Vol. 9, p. 02028). EDP Sciences. https://www.bioconferences.org/articles/bioconf/pdf/2017/02/bioconf-oiv2017_02028.pdf
- Hotmian, E., Suoth, E., Fatimawali, F., & Tallei, T. (2021). Analisis GC-MS (gas chromatography-mass spectrometry) ekstrak metanol Dari Umbi Rumpun Teki (*Cyperus rotundus* L.). *Pharmacon*, 10(2), 849-856. <https://ejournal.unsrat.ac.id/index.php/pharmacon/article/view/34034>
- Huang. (2024, Januari 5). 2-(Vinyloxy)ethanol. Chemsr.com. https://www.chemsrc.com/en/cas/764-48-7_330830.html
- Huda, M. K., Dewi, R. R., Prakas, M. Y., & Cahyanti, A. N. (2017). Kajian Lama Fermentasi Terhadap Konsentrasi Glukosa Dan Alkohol Pada Pembuatan Tape Ongkok. *Jurnal Teknologi Pangan dan Hasil Pertanian*, 12(2), 59-63. <https://journals.usm.ac.id/index.php/jtphp/article/view/1812/1196>
- Ibroham, M. H., Jamilatun, S., & Kumalasari, I. D. (2022, October). A Review: Potensi tumbuhan-tumbuhan di Indonesia sebagai antioksidan alami. In *Prosiding Seminar Nasional Penelitian LPPM UMJ* (Vol. 1, No. 1). <https://jurnal.umj.ac.id/index.php/semnaslit/article/view/14252/7405>
- ICSC 0274. (2017). FLUOROACETIC ACID. chemicalsafety.ilo.org. https://chemicalsafety.ilo.org/dyn/icsc/showcard.display?p_card_id=0274#:~:text=The%20substance%20is%20corrosive%20to,inclusing%20cardiac%20and%20renal%20failure
- IMAP. (2020, April 21). 1-Propanol, 2-methyl-: Human health tier II assessment. Australian Industrial Chemicals Introduction Scheme. https://www.industrialchemicals.gov.au/sites/default/files/1-Propanol%2C%202-methyl-_Human%20health%20tier%20II%20assessment.pdf
- IMAP. (2024, Agustus 19). Tetrahydro-4-pyranol: Safety Data Sheet-Sigma-Aldrich. <https://www.sigmaaldrich.com/MSDS/MSDS/DisplayMSDSPage.do?country=DE&language=EN&productNumber=198234&brand=ALDRICH>
- Ivić, I., Kopjar, M., Jukić, V., Bošnjak, M., Maglica, M., Mesić, J., & Pichler, A. (2021). Aroma profile and chemical composition of reverse osmosis and nanofiltration concentrates of red wine Cabernet Sauvignon. *Molecules*, 26(4), 874. <https://www.mdpi.com/1420-3049/26/4/874>
- Jackson, R. S. (2008). Wine science: principles and applications. Academic press. <https://books.google.com/books?hl=en&lr=&id=IU4HO2FeWoEC&oi=fnd&pg=PP1&dq=Wine+Science:+Principles+and+Applications&ots=CP1sG6UZrZ&sig=E4rUPcUuU7URy6fSD9Tgk92d7q0>
- Karastogianni, S., Girousi, S., & Sotiropoulos, S. (2016). pH: principles and measurement. *Encyclopedia of Food and Health*, 4, 333-338. <https://www.academia.edu/download/55409022/pHfood.pdf>

- Larodan. (2015, Juni 4). SECTION 1: IDENTIFICATION OF THE SUBSTANCE/MIXTURE AND OF THE COMPANY/UNDERTAKING FROM PROPANEDIOIC ACID. Cosmo Bio USA. https://www.cosmobiousa.com/content/document/larodan/lrd-15-0300_propanedioic-acid_msds.pdf
- Lawless, H. T., & Heymann, H. (2010). *Sensory evaluation of food: principles and practices*. Springer Science & Business Media. https://books.google.com/books?hl=en&lr=&id=yrLfrVgU6CsC&oi=fnd&pg=PR6&dq=Sensory+Evaluation+of+Food:+Principles+and+Practices+By+Harry+T.+Lawless,+Hildegard+Heymann&ots=hvJMxmee35&sig=GTolZ2VGTHdeFB7sX9OhBG8_Z7w
- Lestari, L. A., Lestari, P. M., & Utami, F. A. (2018). *Kandungan zat gizi makanan khas Yogyakarta*. Ugm Press. https://books.google.com/books?hl=en&lr=&id=3cdVDwAAQBAJ&oi=fnd&pg=PR1&dq=Acar:+Menjadi+Lebih+Awet+dengan+Fermentasi+universitas+gajah+mada&ots=yGOncgX7Ft&sig=QjO6YtLBU6BY5mc0QjD_chS7HIA
- LGC Standrads. (2024, April 16). SAFETY DATA SHEET: 3-Amino-2-oxazolidinone (AOZ) D4 100 µg/mL in Acetonitrile. Assets.lgcstandards.com. https://assets.lgcstandards.com/sys-master%2Fpdfs%2Fh21%2Fhf8%2F10649656098846%2FSDS_DRE-A10209010AL-100_ST-WB-MSDS-5889371-1-1-1.PDF
- Mahmudah, N. A., Maharani, E. T. W., & Astuti, A. P. (2021). Analisis Efektivitas Ecoenzym Dari Limbah Organik Kulit Mentimun Sebagai Pengawet Tomat. *BIOSEL (Biology Science and Education): Jurnal Penelitian Science dan Pendidikan*, 10(2), 182-192. <http://jurnal.iainambon.ac.id/index.php/BS/article/view/2218>
- Munteanu, I. G., & Apetrei, C. (2021). Analytical methods used in determining antioxidant activity: A review. *International journal of molecular sciences*, 22(7), 3380. <https://www.mdpi.com/1422-0067/22/7/3380>
- Nanik, R. A. O. A. M. (2018). Karakteristik Minuman Beralkohol Dengan Variasi Kadar Ekstrak Buah Bit (*Beta vulgaris* L.) dan Lama Fermentasi. *JITIPARI (Jurnal Ilmiah Teknologi dan Industri Pangan UNISRI)*, 3(1). <http://ejurnal.unisri.ac.id/index.php/jtpr/article/view/1989/1764>
- National Center for Biotechnology Information (2024). PubChem Compound Summary for CID 259994, R-1,2-Propanediol. Retrieved August 18, 2024 from https://pubchem.ncbi.nlm.nih.gov/compound/R-1_2-Propanediol
- National Center for Biotechnology Information (2024). PubChem Compound Summary for CID 8723, 2-Methyl-1-butanol. Retrieved August 18, 2024 from <https://pubchem.ncbi.nlm.nih.gov/compound/2-Methyl-1-butanol>

- National Toxicology Program. (2018). NTP technical report on the toxicology and carcinogenesis studies of 2, 3-butanedione (CASRN 431-03-8) in Wistar Han [Crl: WI (Han)] rats and B6C3F1/N mice (inhalation studies). <https://www.ncbi.nlm.nih.gov/books/NBK567632/>
- Nisak, Y. K., & Nurhayati, A. (2022). *Mikrobiologi Pangan*. Nizamia Learning Center. <https://simpt.stikesmitrakeluarga.ac.id/cendana/index.php?bid=8210&fid=5383&p=fstream-pdf>
- NJHealth. (2008, Juli). Glycidol – Hazardous Substance Fact Sheet. nj.gov. <https://nj.gov/health/eoh/rtkweb/documents/fs/0831.pdf>
- NJHealth. (2009, November). Hydrazine – Hazardous Substance Fact Sheet. nj.gov. <https://nj.gov/health/eoh/rtkweb/documents/fs/1006.pdf>
- Nugraheni, T., Putri, A., Sukmawati, A., Khasanah, L., Nisa, L., Wulandari, S., ... & Setiawan, I. (2024). MACAM-MACAM METODE PENGUJIAN AKTIVITAS ANTIOKSIDAN. *Jurnal Farmasi (Journal of Pharmacy)*, 13(1), 39-50. <https://ojs.stikesnas.ac.id/index.php/jf/article/view/240/214>
- NUGROHO, B. M. (2020). MINUMAN FERMENTASI HERBAL WINE BELIMBING MANIS (*Averrhoa carambola* L.) DENGAN PERLAKUAN PENAMBAHAN REMPAH CENGKEH (*Syzygium aromaticum*) DAN WAKTU PEMERAMAN DITINJAU DARI KARAKTERISTIK FISIKO-KIMIAWI DAN SENSORI (Doctoral dissertation, UNIKA SOEGIJAPRANATA SEMARANG). <http://repository.unika.ac.id/id/eprint/25191>
- NUGROHO, S. A. (2018). “CARICA”(Carica pubescens Lenne & K. Koch) SPARKLING FRUIT WINE BASED ON PHYSICOCHEMICAL, MICROBIOLOGY AND SENSORY CHARACTERISTICS (Doctoral dissertation, UNIKA SOEGIJAPRANATA SEMARANG). <http://repository.unika.ac.id/18888/>
- Nur, Y., Cahyotomo, A., Nanda, N., & Fistoro, N. (2020). Profil GC-MS senyawa metabolit sekunder dari jahe merah (*Zingiber officinale*) dengan metode ekstraksi etil asetat, etanol dan destilasi. *Jurnal Sains dan Kesehatan*, 2(3), 198-204. <https://jsk.jurnalfamul.com/index.php/jsk/article/view/115/132>
- Nuriah, S., Putri, M. D., Rahayu, S., Advaita, C. V., Nurfadhila, L., & Utami, M. R. (2023). Analisis Kualitatif Senyawa Parasetamol Pada Sampel Biologis Menggunakan Metode Gas Chromatography-Mass Spectrometry (GC-MS). *Journal of Pharmaceutical and Sciences*, 795-803. <https://journal-jps.com/new/index.php/jps/article/view/158>
- Olesen, K., Felding, T., Gjermansen, C., & Hansen, J. (2002). The dynamics of the *Saccharomyces carlsbergensis* brewing yeast transcriptome during a production-scale lager beer fermentation. *FEMS yeast research*, 2(4), 563-573. <https://academic.oup.com/femsyr/article-abstract/2/4/563/551947>

- Ovihapsany, R. A., Mustofa, A., & Suhartatik, N. (2018). Karakteristik minuman beralkohol dengan variasi kadar ekstrak buah bit (*Beta vulgaris* L.) dan lama fermentasi. *Jurnal Teknologi dan Industri Pangan*, 3(1), 55-63. <https://ejurnal.unisri.ac.id/index.php/jtpr/article/view/1989/1764/7126>
- Pagare, P. P., McGinn, M., Ghatge, M. S., Shekhar, V., Alhashimi, R. T., Daniel Pierce, B., ... & Safo, M. K. (2024). The antisickling agent, 5-hydroxymethyl-2-furfural: Other potential pharmacological applications. *Medicinal Research Reviews*. <https://onlinelibrary.wiley.com/doi/abs/10.1002/med.22062>
- Papanicolaou, O. G. (2024). Safety Data Sheet (SDS). https://www.cellpath.com/clear_downloads/papog6orthosdsphase1.pdf
- Pradana, D. A., Amelia, D., Shavera, F., & Purnamasari, O. (2019, December). Sosialisasi Jenis dan Bahaya Narkoba bagi Kesehatan pada Ikatan Pemuda Waru Rw 05 Pamulang Barat, Tangerang Selatan. In *Prosiding Seminar Nasional Pengabdian Masyarakat LPPM UMJ*. <https://jurnal.umj.ac.id/index.php/semnaskat/article/view/5397/3610>
- Pranadewi, P. M. A. (2020). PERSEPSI KONSUMEN TERHADAP WINE SALAK BALIWEIN. *Jurnal Kepariwisata*, 19(1), 65-72. <https://ejournal.ppb.ac.id/index.php/jpar/article/view/411>
- Pratiwi, R., Gunam, I. B. W., & Antara, N. S. (2019). Pengaruh penambahan gula dan konsentrasi starter khamir terhadap karakteristik wine buah naga merah. *Jurnal Rekayasa dan Manajemen Agroindustri* ISSN, 2503, 488X. https://www.researchgate.net/profile/Ida-Gunam/publication/342355878_PENGARUH_PENAMBAHAN_GULA_DAN_KONSENTRASI_STARTER_KHAMIR_TERHADAP_KARAKTERISTIK_WINE_BUAH_NAGA_MERAH/links/5f1628614585151299ab7c6a/PENGARUH-PENAMBAHAN-GULA-DAN-KONSENTRASI-STARTER-KHAMIR-TERHADAP-KARAKTERISTIK-WINE-BUAH-NAGA-MERAH.pdf
- Primurdia, E. G., & Kusnadi, J. (2014). Aktivitas Antioksidan Minuman Probiotik Sari Kurma (*Phoenix dactilyfera* L.) dengan ISOLAT *L. Plantarum* dan *L. casei* [In Press Juli 2014]. *Jurnal Pangan dan Agroindustri*, 2(3), 98-109. <https://jpa.ub.ac.id/index.php/jpa/article/view/57/66>
- Public Health England. (2019, Januari 8). Acetic acid: general information. GOV.UK. <https://www.gov.uk/government/publications/acetic-acid-properties-uses-and-incident-management/acetic-acid-general-information#:~:text=Breathing%20vapours%20with%20high%20levels,up%2036%20hours%20to%20develop.>
- Ramadhani, A. (2020). *PERTUMBUHAN DAN HASIL TANAMAN MENTIMUN Cucumis sativus L.) VARIETAS HERCULES DAN MENTIMUN LOKAL DENGAN PEMBERIAN KONSENTRASI ETHEPON* (Doctoral dissertation, Universitas Islam Negeri Sultan Syarif Kasim Riau). <https://www.academia.edu/download/95533533/385607611.pdf>

- Ratnaningsih, R., Richana, N., Suzuki, S., & Fujii, Y. (2018). Effect of soaking treatment on anthocyanin, flavonoid, phenolic content and antioxidant activities of *Dioscorea alata* flour. *Indonesian journal of chemistry*, 18(4), 656-663. <https://journal.ugm.ac.id/ijc/article/view/23945/21696>
- RENATA, N. W. (2020). PENGARUH PENGGUNAAN *Saccharomyces cerevisiae* DAN *Saccharomyces uvarum* TERHADAP KARAKTERISTIK FISIKOKIMIA, MIKROBIOLOGI DAN SENSORI FRUIT WINE BENGKUANG (*Pachyrhizus erosus*) DENGAN PENAMBAHAN EKSTRAK BUNGA TELANG (*Clitoria ternatea*) (Doctoral dissertation, UNIKA SOEGIJAPRANATA SEMARANG). <http://repository.unika.ac.id/id/eprint/25210>
- Ribéreau-Gayon, P., Glories, Y., Maujean, A. and Dubourdieu, D. (2006) Handbook of Enology Vol. 2—The Chemistry of Wine Stabilization and Treatments. 2nd Edition, John Wiley & Sons, Ltd., Hoboken. <https://onlinelibrary.wiley.com/doi/epdf/10.1002/0470010398.fmatter>
- Ruma, M. T. L., Mauboy, R. S., Danong, M. T., Damanik, D. E. R., & Henuk, J. M. (2020). Pengaruh konsentrasi larutan garam dan lama fermentasi terhadap organoleptik dan sifat kimia acar timun (*Cucumis sativus* L.). *Jurnal Biotropikal Sains*, 17(3), 67-76. <https://ejurnal.undana.ac.id/biotropikal/issue/download/Jurnal%20Biotropikal%20Sains%20Vol.%20%2017,%20%20No.%203,%20September%20%202020/9-MLR-RM-MTD-DD>
- Sarjono, P. R., Mulyani, N. S., Noprastika, I., Ismiyarto, I., Ngadiwiyan, N., & Prasetya, N. B. A. (2021). PENGARUH WAKTU FERMENTASI TERHADAP AKTIVITAS *Saccharomyces cerevisiae* DALAM MENGHIDROLISIS ECENG GONDOK (*Eichhornia crassipes*)(Effect of fermentation time activity in *Saccharomyces cerevisiae* Hydrolysis of Water Hyacinth (*Eichhornia crassipes*)). *Jurnal Penelitian Saintek*, 26(2), 95-108. <https://journal.uny.ac.id/index.php/saintek/article/view/43983>
- Soden, A., Francis, I. L., Oakey, H., & Henschke, P. A. (2000). Effects of co-fermentation with *Candida stellata* and *Saccharomyces cerevisiae* on the aroma and composition of Chardonnay wine. *Australian Journal of Grape and Wine Research*, 6(1), 21-30. <https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1755-0238.2000.tb00158.x>
- Roth, Carl. (2015, Juni 14). Safety Data Sheet: Glycerine ROTIPURAN® ≥99,5 %, p.a., anhydrous. Carlroth.com. <https://www.carlroth.com/medias/SDB-3783-GB-EN.pdf?context=bWFzdGVyfHNIY3VyaXR5RGF0YXNoZWV0c3wyMzU5ND F8YXBwbGljYXRpb24vcGRmfGFHRXdMMmd5WlM4NU1UUTB0REF6TU RrNU5qYzRMMU5FUWw4ek56Z3pYMGRDWDBWT0xuQmtaZ3wyMzk4MT BlZGEzOGE1ZjgzODM3MmZmMDVhNGZmMjU0ZDBjNjc1OTUzM2UzOTJ lZWYwY2JlYW10YWJjZjc1NjQ3>

- Roth, Carl. (2018, Juni 7). Safety Data Sheet: Semicarbazide hydrochloride. Safe Work Australia. <https://www.carlroth.com/medias/SDB-4681-AU-EN.pdf?context=bWFzdGVyfHNIY3VyaXR5RGF0YXNoZWV0c3wzMTcxMDl8YXBwbGljYXRpb24vcGRmfGg1MC9oZDQvOTE0ODU1NDcwNjk3NC9TREJfNDY4MV9BVV9FTi5wZGZ8ZGI5NjczMzQ4ZjI0ZGEzZDVjOTRhNjAwZjMzMjJkOWZhNzE2NjI5Njg3MTY5M2NhNzA1YjMyOTg4NGVlOGU0Yw>
- RUSLY, T. P. K. (2017). EFEK AGING WINE LABU KUNING (*Cucurbita moschata*) TERHADAP KARAKTERISTIK FISILOGOKIMIAWI, MIKROBIOLOGI DAN SENSORI (Doctoral dissertation, Unika Soegijapranata Semarang). <http://repository.unika.ac.id/id/eprint/15313>
- Saputri, Y. E. (2019). KADAR GARAM TERHADAP KARAKTERISTIK FISILOGOKIMIA DAN ORGANOLEPTIK PIKEL TIMUN KRAI (*Curcumis sp*) Salt Content on Physicochemical and Organoleptic Characteristics of Cucumber Pickle (*Curcumis sp*) Skripsi. <https://eskrpsi.usm.ac.id/files/skrpsi/D11A/2015/D.111.15.0002/D.111.15.0002-15-File-Komplit-20190902023507.pdf>
- Saranraj, P., Sivasakthivelan, P., & Naveen, M. (2017). Fermentation of fruit wine and its quality analysis: A review. *Australian Journal of Science and Technology*, 1(2), 85-97. https://aujst.com/vol-1-2/07_AJST.pdf
- Scientific, Fisher. (2021, Desember 24). SAFETY DATA SHEET: Hydroxyacetone. fishersci.se. https://www.fishersci.se/chemicalProductData_uk/werchs?itemCode=10306494&lang=EN
- Siddeeg, A., AlKehayez, N. M., Abu-Hiamed, H. A., Al-Sanea, E. A., & Al-Farga, A. M. (2021). Mode of action and determination of antioxidant activity in the dietary sources: An overview. *Saudi Journal of Biological Sciences*, 28(3), 1633-1644. <https://www.sciencedirect.com/science/article/pii/S1319562X20306306>
- Statistik, B. P. (2020). Statistik Indonesia 2020. Jakarta: Badan Pusat Statistik. <https://hulusungaiselatankab.bps.go.id/indicator/55/89/1/sayuran.html>
- Stephanie, M. M., Pantjajani, T., & Goeltom, M. T. (2019). Fermentasi Anggur (Wine) dari Mangga Kuwini (*Mangifera odorata*) Menggunakan *Saccharomyces cerevisiae*. CALYPTRA, 7(2), 4600-4616. <https://journal.ubaya.ac.id/index.php/jimus/article/view/3763/2879>
- Stockley, C., Paschke-Kratzin, A., Teissedre, P. L., Restani, P., Tejedor, N. G., & Quini, C. (2021). Oiv collective expertise document SO2 and wine: a review 1 march 2021 SO2 and wine: a review. https://www.oiv.int/sites/default/files/2022-09/oiv-collective-expertise-document-so2-and-wine-a-review_en.pdf

- Stone, H., Bleibaum, R. N., & Thomas, H. A. (2020). *Sensory evaluation practices*. Academic press.
<https://books.google.com/books?hl=en&lr=&id=U2XRDwAAQBAJ&oi=fnd&pg=PP1&dq=Sensory+Evaluation+Practices+By+Herbert+Stone,+Rebecca+N.+Bleibaum,+Heather+A.+Thomas&ots=q8hJstMkO2&sig=fYYM2moK1xpFYQhmni pWhf4U9nM>
- Sunani, S., & Hendriani, R. (2023). Review Article: Classification and Pharmacological Activities of Bioactive Tannins. *Farmaka*, 3(2), 130-6.
<https://jurnal.unpad.ac.id/ijbp/article/download/44297/pdf>
- SURYANA, S. (2023). *PENGARUH Saccharomyces cerevisiae DAN Saccharomyces uvarum TERHADAP WINE MENTIMUN (Cucumis sativus L.) DENGAN PENAMBAHAN EKSTRAK BIT (Beta vulgaris L.)* (Doctoral dissertation, Universitas Katholik Soegijapranata Semarang).
https://repository.unika.ac.id/32925/5/16.I1.0161-Suryana-BAB%20IV_a.pdf
- Tambunan, P. M., Nasution, A. S., Harpah, N., Juniar, A., Purba, H., Sihotang, S. H., ... & Razali, M. (2023). Webinar Edukasi Peningkatan Wawasan Tentang Aplikasi Penggunaan Kromatografi Gas pada Industri Kelapa Sawit Kepada Praktisi Industri dan Mahasiswa Tingkat Akhir. *Jukeshum: Jurnal Pengabdian Masyarakat*, 3(1), 27-32.
<https://ojs.unhaj.ac.id/index.php/jukeshum/article/view/410/302>
- TCI Amerika. (2005, Januari 2009). Material Safety Data Sheet: Carbonic Acid Dimethyl Ester. [us.vwr.co.
https://us.vwr.com/store/asset?assetURI=https://us.vwr.com/stibo/hi_res/eng_us/26/85/8242685.pdf](https://us.vwr.com/store/asset?assetURI=https://us.vwr.com/stibo/hi_res/eng_us/26/85/8242685.pdf)
- Tefa, P., Ledo, M. E. S., & Nitsae, M. (2023). Variasi Konsentrasi Saccharomyces cerevisiae dalam Pembuatan Wine Buah Dilak (Limonia acidissima). *SCISCITATIO*, 4(1), 32-38.
<https://sciscitatio.ukdw.ac.id/index.php/sciscitatio/article/view/112/61>
- Thanasi, V., Caldeira, I., Santos, L., Ricardo-da-Silva, J. M., & Catarino, S. (2024). Simultaneous Determination of Ethanol and Methanol in Wines Using FTIR and PLS Regression. *Foods*, 13(18), 2975. <https://www.mdpi.com/2304-8158/13/18/2975/pdf?version=1726807413>
- Tigor, N. (2002). Estimate the Chemical Formula of Organic Compounds from Mass Spectrometry Data.
https://inis.iaea.org/collection/NCLCollectionStore/_Public/44/003/44003577.pdf?r=1
- Uthpala, T. G., Marapana, R. A. U., Lakmini, K. P., & Wettimuny, D. C. (2020). Nutritional bioactive compounds and health benefits of fresh and processed cucumber (Cucumis sativus L.).
<http://www.dr.lib.sjp.ac.lk/bitstream/handle/123456789/12306/Nutritional%20Bioactive%20Compounds%20and%20Health%20Benefits%20of%20Fresh%20and.pdf?sequence=1&isAllowed=y>

- Wade, L. G. (2024, June 13). alcohol. Encyclopedia Britannica. <https://www.britannica.com/science/alcohol/Commercially-important-alcohols>
- Wahyudi, V. A. (2022). KAJIAN EFEKTIVITAS TEMPERATUR DAN WAKTU PROOFING (*Saccharomyces cerevisiae*) TERHADAP SIFAT FISIKOKIMIA, MIKROBIOLOGI, DAN ORGANOLEPTIK ROTI MANIS. <http://download.garuda.kemdikbud.go.id/article.php?article=2556620&val=9086&title=KAJIAN%20EFEKTIVITAS%20TEMPERATUR%20DAN%20WAKTU%20PROOFING%20Saccharomyces%20cerevisiae%20TERHADAP%20SIFAT%20FISIKOKIMIA%20MIKROBIOLOGI%20DAN%20ORGANOLEPTIK%20ROTI%20MANIS>
- WIBOWO, SARA NOVITA VICTORIA (2018) PHYSICOCHEMICAL, MICROBIOLOGICAL AND SENSORY CHARACTERISTICS OF SPARKLING BLIGO (*Benincasa hispida*) wine. Other thesis, UNIKA SOEGIJAPRANATA SEMARANG.
- WICAKSONO, A. A. B. (2020). EFEK PENAMBAHAN REMPAH KAYU MANIS (*Cinnamomum verum*) DAN WAKTU PEMERAMAN HERBAL WINE BELIMBING MANIS (*Averrhoa carambola* L.) TERHADAP KARAKTERISTIK FISIKO-KIMIAWI DAN SENSORI (Doctoral dissertation, UNIKA SOEGIJAPRANATA SEMARANG). <http://repository.unika.ac.id/25135/>
- Wiratnaya, I. N., Rinala, I. N., & Darmawan, I. W. A. (2019). Karakteristik Wine Salak Yang Di Produksi Di Kabupaten Karangasem Dan Kabupaten Tabanan. *Jurnal Gastronomi Indonesia*, 7(1), 12-26. <https://ejournal.ppb.ac.id/index.php/jgi/article/download/385/323>
- Yuda, I. G. Y. W., Wijaya, I. M. M., & Suwariani, N. P. (2018). Studi pengaruh pH awal media dan konsentrasi substrat pada proses fermentasi produksi bioetanol dari hidrolisat tepung biji Kluwih (*Actinocarpus communis*) dengan menggunakan *Saccharomyces cerevisiae*. *Jurnal Rekayasa dan Manajemen Agroindustri*, 6(2), 115-124. <https://ojs.unud.ac.id/index.php/jtip/article/download/39025/23569>
- Zoecklein, B. W. (2012). *Production wine analysis*. Springer Science & Business Media. https://books.google.com/books?hl=en&lr=&id=tPvxBwAAQBAJ&oi=fnd&pg=PR7&dq=the+reason+ethanol+does+not+increase+significantly+in+cucumber+wine+from+2+weeks+of+aging+to+4+weeks+of+aging&ots=wgpZum1KzQ&sig=r19n_HqVFwPLr829Esuk3gP3b0U