

## 6. DAFTAR PUSTAKA

Agung, I.G. (1996). Pigmen Pada Pengolahan Buah dan Sayur. *Majalah Ilmiah Teknologi Pertanian* Vol 2, No. 1, 1996. Diunduh tanggal 6 Agustus 2011. <http://jurnal.pdii.lipi.go.id/admin/jurnal/21965759.pdf>.

Akoy, El-Amin O. M.; D.Von Hörsten & W. Luecke. (2008). Drying Kinetics and Colour Change of Mango Slices as Affected by Drying Temperature and Time. Institute of Agricultural Engineering, Germany. Diunduh tanggal 17 Februari 2011. <http://pdfcast.org/download/drying-kinetics-and-colour-change-of-mango-slices-as-affected-by-drying-temperature-and-time.pdf>

Andarwulan, N & S. Koswara. (1992). *Kimia Vitamin*. Rajawali. Jakarta.

AOAC. (1995). *Official Methods of Analysis*. Ascorbic Acid in Vitamin Preparations and Juices. Vitamin and Other Nutrient Chapter 45: 16.

Astawan, M. (2007). Lebih Baik Mana: Lalapan atau Sayuran Dimasak?. Diunduh tanggal 25 Juli 2011. <http://www.kompas.com/>

Bourne, M.C. (2002). *Food Texture and Viscosity Concept and Measurement* 2<sup>nd</sup> Edition. Academic Press. New York.

Brand-Williams, W., M.E. Cuvelier., C. Berset. (1995). Use of Free Radical Method to Evaluate Antioxidant Activity. *Lebensmittel Wissenschaft und Technologie*, 28, 25-30.

Cartea, M.; M. Francisco, P. Soengas, & P. Velasco. (2010). Phenolic Compounds in Brassica Vegetables. Diunduh tanggal 1 Juli 2011. <http://www.mdpi.com/1420-3049/16/1/251/pdf>

deMan, J.M. (1997). *Kimia Makanan* (Terjemahan oleh Padmawinata). Edisi Kedua. ITB. Bandung.

Gaman, P.M. & K.B. Sherrington. (1994). *Ilmu Pangan: Pengantar Ilmu Pangan, Nutrisi dan Mikrobiologi* (Terjemahan oleh M. Gardjito; S. Naruki; A. Murdiati; & Sardjono). Gadjah Mada University Press. Yogyakarta.

Gliszczynska-Swiglo, A; Ciska, E; K. Pawlak-Lemaska; J. Chmielewski; T Borkowski & B. Tyrakowska. (2006). Changes In The Content of Health-Promoting Compounds and Antioxidant Activity After Domestic Processing. *Food Additives and Contaminants* 23(11):1088-109

Heinonen, I. M. & A. S. Meyer. (2002). *Fruit and Vegetable Processing-Improving Quality : Antioxidants in Fruits, Berries and Vegetables*. CRC Press. USA.

Kalt, W. (2005). Effects of Production and Processing Factors on Major Fruit and Vegetable Antioxidants. *Food Science* 70: 11-19.

Klieber, Andreas; K. Porter & G. Collins (eds.). (2001). *Chinese Cabbage Management Before and After Harvest*. ACIAR Prosedings 105. Diunduh tanggal 6 Agustus 2011. <http://aciar.gov.au/files/node/2249/p105chapter2.pdf>

Langseth, L. (1995). *Oxidants, Antioxidants, and Disease Prevention*. International Life Sciences Institute Press. Belgium.

Lee, W. Y.; E. H. K. Ikram; A. M. M. Jalil; & A. Ismail. (2007). Antioxidant Capacity and Phenolic Content of Selected Commercially Available Cruciferous Vegetables. *Malaysia Journal of Nutrition* 13 (1) : 71-80.

MacDougall, D.B. (2002). *Colour in Food – Improving Quality*. Woodland Publishing. Cambridge.

Miglio, C.; E. Chiavaro; A. Visconti; V. Fogliano & N. Pellegrini. (2008). Effects of Different Cooking Methods on Nutritional and Physicochemical Characteristic of Selected Vegetables. *Agricultural and Food Chemistry* 56:139-147.

Miliauskas G.; P.R. Venskutonis; & T.A. Van Beek. (2003). Screening of Radical Scavenging Activity of Some Medicinal and Aromatic Plant Extracts. Diunduh tanggal 24 Maret 2011. <http://www.aseanfood.info/articles/11017359>

Minolta Co., Ltd. (1998). *Precise Color Communication*. Minolta Co., Ltd. Diunduh tanggal 6 Agustus 2011. [http://www.konicaminolta.com/instruments/about/network/color/pdf/color\\_communication.pdf](http://www.konicaminolta.com/instruments/about/network/color/pdf/color_communication.pdf).

Novary, E.W. (1997). *Penanganan dan Pengolahan Sayuran Segar*. PT. Penebar Swadaya. Jakarta.

Podsdek, A.; D. Sosnowska; M. Redzynia & M. Koziolkieicz.(2008). Effect of Domestic Cooking on The Red Cabbage Hydrophilic Antioxidants. *International Journal of Food Science and Technology* 2008,43,1770-1777.

Pokluda, R. (2008). Nutritional Quality of Chinese Cabbage from Integrated Culture. Diunduh tanggal 1 Juli 2011. <http://www.agriculturejournals.cz/publicFiles/02862>

Rodriguez, A. R.; F. R. Marin; A. Ocana; & C. Soler-Rivas. (2008). Effect of Domestic Processing on Bioactive Compound. *Phytochemistry Review* 7: 345-384.

Rosenthal, A. J. (1999). *Food Texture: Measurement and Preception*. Aspen Publication. Maryland.

Safaryani, N; S.Haryati & E.D.Hastuti. (2007).Pengaruh Suhu dan Lama Penyimpanan terhadap Penurunan Kadar Vitamin C Brokoli (*Brassica oleracea* L). *Buletin Anatomi dan Fisiologi* Vol. XV, No.2, Oktober 2007. Diunduh tanggal 21 Maret 2011. [http://eprints.undip.ac.id/6190/1/sri\\_haryanti\\_\\_pengaruh\\_suhu\\_dan\\_lama\\_penyimpanan\\_\\_vitamin\\_c%E2%80%A6.pdf](http://eprints.undip.ac.id/6190/1/sri_haryanti__pengaruh_suhu_dan_lama_penyimpanan__vitamin_c%E2%80%A6.pdf).

Siemonsma, J.S. and K. Piluek (eds). (1994). *Plant Resources of South-East Asia (PROSEA) No 8 Vegetables*. Prosea Foundation. Bogor.

Sofro. A. S., W. Lestariana & Haryadi (1992). *Protein, Vitamin & Bahan Ikutan Pangan*. Pusat Antar Universitas Pangan dan Gizi. Universitas Gajah Mada. Yogyakarta.

Sudarmadji, S; B. Haryono & Suhardi. (1997). *Analisa Bahan Makanan dan Pertanian*. Liberty. Yogyakarta.

Sumoprastowo. (2000). *Memilih dan Menyimpan Sayur-Mayur, Buah-Buahan, dan Bahan Makanan*. PT. Bumi Aksara. Jakarta.

Tranggono; B. Setiadji; Suhardi; Sudarmanto; Y. Marsono; A. Murdiati; I.S. Utami; & Suparmo. (1989). *Petunjuk Laboratorium Biokimia Pangan*. Pusat Antar Universitas Pangan dan Gizi UGM. Yogyakarta.

Utama I. M. S; K.A. Nocianitri; & I.A.R.P. Pudja. (2007). Pengaruh Suhu Air dan Lama Waktu Perendaman Beberapa Jenis Sayuran Daun Pada Proses *Crisping*. Diunduh tanggal 30 Juni 2011. [http://ejournal.unud.ac.id/abstrak/judul%204\(2\).pdf](http://ejournal.unud.ac.id/abstrak/judul%204(2).pdf)

Volden, Jon; G. Iren A. Borge; G. B. Bengtsson; M. Hansen; Ingrid E. Thygesen; and Trude Wicklund. (2008). Effect of Thermal Treatment on Glucosinolates and Antioxidant-related Parameters in Red Cabbage (*Brassica oleracea* L. *Ssp capitata f rubra*). *Food Chemistry* 109: 595-605.

Wojcik-Stopczynska, Barbara, M. Grzeszczuk, & B. Jakubowska. (2004). The Estimation of Some Constituents Content in Minimally Processed Vegetable Salads Purchased in The Retail Network. Diunduh tanggal 2 Juli 2011. [http://www.food.actapol.net/issue1/volume2/16\\_1\\_2004](http://www.food.actapol.net/issue1/volume2/16_1_2004)

Zhang, D. & Y. Hamazu. (2004). Phenolics, Ascorbic acid, Carotenoids, and Antioxidant Activity of Broccoli and Their Changes during Conventional and Microwave Cooking. *Food Chemistry* 88: 503-509.

