6. DAFTAR PUSTAKA

Andarwulan, N. dan S. Koswara. (1992). Kimia Vitamin. Penerbit IPB. Bogor.

Apriyantono, A.; D. Fardiaz.; N.L. Puspitasari.; Sedarnawati and S. Budiyanto. (1989). Analisis Pangan. Institut Pertanian Bogor. Bogor.

Bahorun, T.; A. Luximon-Ramma.; A. Crozier. and O.I. Auroma. (2004). Total Phenol, Flavonoid, Proanthocyanidin and Vitamin C Levels and Antioxidant Activities of Mauritian Vegetables. Journal Science Food Agriculture (2004), 84 : 1553-1561.

Bender, D.A. and A.E. Bender. (1999). Benders' Dictionary of Nutrition and Food Technology. Woodhead Publishing Ltd. Cambridge.

Bernardi, A.P.M.; C. López-Alarcón.; A. Aspée.; S.B. Rech.; G.L. Von Poser.; R. Bridi.; C.S. Dutra Filho. and E. Lissi. (2008). Antioxidant Activity in Southern Brazil *Hypericum* Species. J. Chil. Chem. Soc., 53, Nº 4 (2008).

Bernhardt, S. and I. Schlich. (2005). Impact of different cooking methods on food quality: Retention of lipophilic vitamins in fresh and frozen vegetables. Journal of Food Engineering, 17, 327-333.

Borowski, J.; A. Szadjek.; E. J. Borowska.; E. Ciska. and H. Zielinski. (2007). Content of Selected Bioactive Components and Antioxidant Properties of Broccoli (*Brassica oleracea* L.). eur Food Res Technol 226 : 459-465.

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

Davidek, J.; J. Velisek and J. Pokorny. (1990). Chemical Changes During Food Processing. Elsevier. New York.

Faller, A. L. K. and E. Fialho. (2008). The Antioxidant Capacity and Polyphenol Content of Organic and Conventional Retail Vegetables After Domestic Cooking. Food Research International 42 (2008) 210 – 215.

Fennema, O.R. (1996). Food Chemistry Third Edition. Marcel Dekker Inc. USA.

Gaman, P. M. and K. B. Sherrington. (1994). Ilmu Pangan: Pengantar Ilmu Pangan, Nutrisi dan Mikrobiologi Edisi kedua. Gadjah Mada University Press. Yogyakarta.

Gawlik-Dziki, U. (2008). Effect of Hydrothermal Treatment on The Antioxidant Properties of Broccoli (*Brassica oleracea* var. *botrytis italica*) florets. Food Chemistry 109 (2008) 393-401.

Gibson, G.R. and C.M. Williams. (2000). Functional Foods : Concept to product. CRC Press. USA.

Gliszczynska-Swiglo, A.; E. Ciska.; K. Pawlak-Lemanska.; J. Chmielewski.; T. Borkowski and B. Tyrakowska. (2006). Changes in The Content of Health-Promoting Compounds and Antioxidant Activity of Broccoli After Domestic Processing. Food Additives and Contaminants November 2006; 23 (11): 1088-1098.

Grace, L. (2010). Tasy Winter Produce. http://www.realsimple.com/food-recipes/shopping-storing/food/tasty-winter-produce-00000000009562/page2.html.

Hein, K.E.; A.R. Tagliaferro and D.I. Bobilya. (2002). Flavonoid Antioxidants : Chemistry, Metabolism and Structure-Activity Relationships. Journal of Nutritional Biochemistry, 13, 572-584.

Heinonen, I. M. and A. S. Meyer. (2003). Fruit and Vegetable Processing-Improving Quality : Antioxidants in Fruits, Berries and Vegetables. CRC Press. USA.

Jahangir, M.; H.K. Kim.; Y.H. Choi. and R. Verpoorte. (2009). Health-Affecting Compounds in *Brassicaeae*. Comprehensive Reviews in Food Science and Food Safety Vol. 8, 2009.

Katz, S.H. (2003). Encyclopedia of Food and Culture. Charles Scribner Son's. USA.

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

Miliauskas G.; P. R. Venskutonis. and T. A. Van Beek. (2003). Screening of Radical Scavenging Activity of Some Medicinal and Arometic Plant Extracts. Food Chemistry, Article in Press.

Molyneux, P. (2004). The use of the stable free radical diphenylpicrylhydrazyl (DPPH) for estimating antioxidant activity. Songklanakarin J. Sci. Technol., 2004, 26(2) : 211-219.

Moreno, D.A.; C. Lopez-Berenguer. and C. Garcia-Viguera. (2007). Effects of Stir-Fry Cooking with Different Edible Oils on the Phytochemical Composition of Broccoli.

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

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

Pokorny, J.; N. Yanishlieva and M. Gordon. (2001). Antioxidants in food : Practical applications. Woodhead Publishing Ltd. England.

Puupponen-Pimiä, R.; S.T. Häkkinen.; M. Aarni.; T. Suortti.; A.M. Lampi. and M. Eurola. (2003). Blanching and Long-term Freezing Affect Various Bioactive Compounds of Vegetables in Different Ways. Journal of the Science of Food and Agriculture, 83 (14), 1389-1402.

Ruiz-Rodriguez, A.; F.R. Marín.; A. Ocaña. and C. Soler-Rivas. (2008). Effect of Domestic Processing on Bioactive Compounds. Springerlink. Phytochem Rev (2008) 7:345-384.

Salunkhe, D.K. and S.S. Deshpande. (1991). Foods of Plant Origin : Production, Technology, dan Human Nutrition. Van Nostrand Reinhold. USA.

Shahidi, F. (2005). Bailey's Industrial Oil and Fat Products, Sixth Edition Volume 1 Edible Oil and Fat Products: Chemistry, Properties, and Health Effects. John Wiley & Sons, Inc. New Jersey.

Shahidi, F. and Naczk M. (1995). Food Phenolics : Sources, Chemistry, Effects, Applications. Technomic Publishing Company, Inc. USA.

Shapiro, D. (2010). Coleslaw Recipe. http://debslunch.com/debslunchblog /recipes/coleslaw-recipe/

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

Singh, J.; A.K. Upadhyay.; A. Bahadur.; B. Singh.; K.P. Singh. and M. Rai. (2006). Antioxidant phytochemicals in cabbage (Brassica oleracea L. var. capitata). Scientia Horticulturae 108 (2006) 233–237.

Sudarmadji.; S. Haryono dan B. Suhardi. (1989) . Analisa Bahan Makanan dan Pertanian. Liberty. Yogyakarta.

Syarief, R dan H, Halid. (1991). Teknologi Penyimpanan Pangan. Arcan. Jakarta.

USDA. (2010). Classification for Kingdom Plantae Down to Species *Brassica oleracea*L.http://plants.usda.gov/java/ClassificationServlet?source=profile&symbol=BROL&display=31

USDA. (2009). Nutrient Data Laboratory. http://www.nal.usda.gov/fnic/foodcomp/search/

Vallejo, F.; F.A. Tomas-Barberan. and C. Garcia-Viguera. (2002). Glucosinolates and vitamin C content in edible parts of broccoli florets after domestic cooking. Eur Food Res Technol (2002) 215:310-316.

Vallejo, F.; F.A. Tomas-Barberan. and C. Garcia-Viguera. (2003). Effect of Climatic and Sulphur Fertilisation Conditions, on Phenolic Compounds and Vitamin C, in The Inflorescences of Eight Broccoli Cultivars. Eur Food Res Technol (2003) 216:395-401.

Volden, J.; G.I.A. Borge.; M. Hansen.; T. Wicklund and G.E. Bengtsson. (2009). Processing (Blanching, Boiling, Steaming) Effects on The Content of Glucosinolates and Antioxidant-Related Parameters in Cauliflower (*Brassica oleracea* L. ssp. *botrytis*). LWT – Food Science and Technology 42 (2009) 63-73.

Wachtel-Galor, S.; K.W. Wong. and I.F.F. Benzie. (2008). The Effect of Cooking on *Brassica* vegetables. Food Chemistry 110 (2008) 706-710.

Wildman, R.E.C. (2001). Handbook of Nutrateuticals and Functional Foods. CRC Press. USA.

Winarno, F. G.; Fardiaz, S. dan Fardiaz, D. (1980). Pengantar Teknologi Pangan. PT. Gramedia Pustaka Utama. Jakarta.

Winarno, F. G. (1997). Pangan Gizi, Teknologi, dan Konsumen. PT Gramedia. Jakarta.

Zhang, D. and Y. Hamauzu. (2004). Phenolics, Ascorbic Acid, Carotenoids and Antioxidant Activity of Broccoli and Their Changes During Conventional and Microwave Cooking. Food Chemistry 88 (2004) 503-509.