

6. DAFTAR PUSTAKA

- Ackah, S., Xue, S., Osei, R., Kweku-Amaglo, F., Zong, Y., Prusky, D., & Bi, Y. (2022). Chitosan Treatment Promotes Wound Healing of Apple by Eliciting Phenylpropanoid Pathway and Enzymatic Browning of Wounds. *Postharvest Diseases of Fruit and Vegetable: Methods and Mechanisms of Action*. <https://doi.org/10.3389/fmicb.2022.828914>
- Badan Perencanaan Nasional. (2021). Executive Summary for Policy Makers: Food Loss And Waste In Indonesia. Kementerian Perencanaan Pembangunan Nasional. <https://lcdi-indonesia.id/wp-content/uploads/2021/07/Executive-Summary-FLW-ENG.pdf>
- Buzby, J. C., Bentley, J. T., Padera, B., Ammon, C., & Campuzano, J. (2015). Estimated fresh produce shrink and food loss in US supermarkets. *Agriculture, 5(3)*, 626-648. <https://doi.org/10.3390/agriculture5030626>
- Cruz, V., Rojas, R., Saucedo-Pompa, S., Martínez, D. G., Aguilera-Carbó, A. F., Alvarez, & Aguilar, C. N. (2015). Improvement of shelf life and sensory quality of pears using a specialized *edible coating*. *Journal of Chemistry, 2015*. <https://doi.org/10.1155/2015/138707>
- Dave, R. K., Rao, T. R., & Nandane, A. S. (2017). Improvement of post-harvest quality of pear fruit with optimized composite *edible coating* formulations. *Journal of food science and technology, 54(12)*, 3917-3927. <https://doi.org/10.1007/s13197-017-2850-y>
- Fagundes, C., Carciofi, B. A. M., & Monteiro, A. R. (2013). Estimate of respiration rate and physicochemical changes of fresh-cut apples stored under different temperatures. *Food Science and Technology, 33*, 60-67. <https://doi.org/10.1590/S0101-20612013005000023>
- Food and Agriculture Organization. (2019). State of Food Agriculture. <https://www.fao.org/state-of-food-agriculture/2019/en/>. Diakses pada 08 April 2022.
- Garnida, Y. (2020). Edible Coating & Aplikasinya pada Produk Pangan. Bandung. Penerbit Manggu Makmur.
- Guiné, R., & Bruno, M. (2013). Evaluation of texture of packhams pears. In *WASET–International Conference on Food Processing and Technology 2013* (pp. 716-720). https://www.researchgate.net/publication/281523028_Evaluation_of_Texture_of_Packhams_Pears/link/55ec12a308ae3e121846a3f4/download

- Hussin, S. R., Yee, W. F., & Bojei, J. (2010). Essential quality attributes in fresh produce purchase by Malaysian consumers. *Journal of Agribusiness Marketing*, Vol. 3, December 2010, p. 1-19. <https://www.fama.gov.my/volume3-issue-1-essential-quality-attributes>
- Itai, A., & Tanahashi, T. (2008). Inhibition of sucrose loss during cold storage in Japanese pear (*Pyrus pyrifolia* Nakai) by 1-MCP. *Postharvest biology and technology*, 48(3), 355-363. <https://doi.org/10.1016/j.postharvbio.2007.10.015>
- Mahajan, B. V. C., Singh, J., & Dhillon, W. S. (2011). Effect of different *edible coatings* on quality and shelf life of pears under supermarket and ordinary market conditions. *International journal of fruit science*, 11(3), 207-219. <https://doi.org/10.1080/15538362.2011.608292>
- Moraes, K. S. D., Fagundes, C., Melo, M. C., Andreani, P., & Monteiro, A. R. (2012). Conservation of Williams pear using *edible coating* with alginate and carrageenan. *Food Science and Technology*, 32, 679-684. <http://dx.doi.org/10.1590/S0101-20612012005000106>
- Nath, A., & Panwar, A. S. (2018). Postharvest Biology and Technology of Pear. In Postharvest Biology and Technology of Temperate Fruits (pp. 245-271). Springer, Cham.
- Pathare, P. B., Opara, U. L., & Al-Said, F. A. J. (2013). Colour measurement and analysis in fresh and processed foods: a review. *Food and bioprocess technology*, 6(1), 36-60. [10.1007/s11947-012-0867-9](https://doi.org/10.1007/s11947-012-0867-9)
- Peraturan Kepala BPOM Nomor 21 Tahun 2021. Penerapan Sistem Jaminan dan Keamanan Pangan Olahan di Sarana Peredaran. Jakarta. Badan Pengawas Obat dan Makanan. Diakses secara dari pada 29 Desember 2021 melalui: <https://e-sertifikasi.pom.go.id/assets/uploads/peraturan/3209861fd05f6325b4c28bf895ef6697.pdf>
- Pleșoianu, A. M., & Nour, V. (2022). Pectin-Based Edible Coating Combined with Chemical Dips Containing Antimicrobials and Antibrowning Agents to Maintain Quality of Fresh-Cut Pears. *Horticulturae*, 8(5), 449. <https://doi.org/10.3390/horticulturae8050449>
- Saputri, C. W. E., Pudja, I. R. P., & Kencana, P. K. D. (2019). Pengaruh Perlakuan Waktu dan Suhu Penyimpanan Dingin terhadap Mutu Kubis Bunga (*Brassica Oleracea* Var. *Botrytis* L.). *Jurnal BETA (Biosistem dan Teknik Pertanian)*, 8(1), 138-144. <https://doi.org/10.24843/JBETA.2020.v08.i01.p17>

- Sánchez, R.T., Martínez-Zafra, M. T., Castillejo, N., Guillamón-Frutos, A., & Artés-Hernández, F. (2020). Real-time monitoring system for shelf life estimation of fruit and vegetables. *Sensors*, 20(7), 1860. <https://doi.org/10.3390/s20071860>
- Shiekh, R. A., Malik, M. A., Al-Thabaiti, S. A., & Shiekh, M. A. (2013). Chitosan as a novel *edible coating* for fresh fruits. *Food Science and Technology Research*, 19(2), 139-155. https://www.jstage.jst.go.jp/article/fstr/19/2/19_139/_pdf
- Shyu, Y. S., Chen, G. W., Chiang, S. C., & Sung, W. C. (2019). Effect of chitosan and fish gelatin coatings on preventing the deterioration and preserving the quality of fresh-cut apples. *Molecules*, 24(10), 2008. <https://doi.org/10.3390/molecules24102008>
- Silva, G. J., Souza, T. M., Barbieri, R. L., & Costa de Oliveira, A. (2014). Origin, domestication, and dispersing of pear (*Pyrus* spp.). *Advances in Agriculture*, 2014. <https://dx.doi.org/10.1155/2014/541097>
- Singh, B., Suri, K., Shevkani, K., Kaur, A., Kaur, A., & Singh, N. (2018). Enzymatic browning of fruit and vegetables: A review. *Enzymes in food technology*, 63-78. https://doi.org/10.1007/978-981-13-1933-4_4
- Tran, V.T., Kingwascharapong, P., Tanaka, F., & Tanaka, F. (2021). Effect of *edible coatings* developed from chitosan incorporated with tea seed oil on Japanese pear. *Scientia Horticulturae*, 288, 110314. <https://doi.org/10.1016/j.scienta.2021.110314>
- Tyl, C., & Sadler, G. D. (2017). pH and titratable acidity. In *Food analysis* (pp. 389-406). Springer, Cham. https://doi.org/10.1007/978-3-319-45776-5_22
- Zainal, P. W., Purwanto, A. Y., & Ahmad, U. (2017). Identifikasi gejala chilling injury berdasarkan perubahan pH dan ion leakage pada buah mangga gedong gincu. *Jurnal Teknologi Pertanian Andalas*, 21(1), 16-21. <https://doi.org/10.25077/jtpa.21.1.16-21.2017>
- Zhou, R., Li, Y., Yan, L., & Xie, J. (2011). Effect of *edible coatings* on enzymes, cell-membrane integrity, and cell-wall constituents in relation to brittleness and firmness of Huanghua pears (*Pyrus pyrifolia* Nakai, cv. Huanghua) during storage. *Food Chemistry*, 124(2), 569-575. <https://doi.org/10.1016/j.foodchem.2010.06.075>
- Zhou, R., Mo, Y., Li, Y., Zhao, Y., Zhang, G., & Hu, Y. (2008). Quality and internal characteristics of Huanghua pears (*Pyrus pyrifolia* Nakai, cv.

Huanghua) treated with different kinds of coatings during storage. *Postharvest biology and technology*, 49(1), 171-179.
<https://doi.org/10.1016/j.postharvbio.2007.12.004>

