

## BIBLIOGRAPHY

- Adesanoye, O. A., & Farombi, E. O. (2010). Hepatoprotective effects of *Vernonia amygdalina* (astereaceae) in rats treated with carbon tetrachloride. *Exp. Toxicol. Pathol.*, 197-206.
- Adetuyi, F. O., & Ibrahim, T. A. (2014). Effect of Fermentation Time on the Phenolic, Flavonoid and Vitamin C Contents and Antioxidant Activities of Okra (*Abelmoschus esculentus*) Seeds. *Nigerian Food Journal*, 128-137.
- Ahmad, I., Sulistiarini, R., & Rijai, L. (2015). Antioxidant Activity of Some Selected East Borneo Plants. *International Journal of Public Health Science (IJPHS)*, 58-62.
- Alara, O. R., Abdurahman, N. H., Mudalip, S. K., & Olalere, O. A. (2017). Characterization and effect of extraction solvents on the yield and total phenolic content from *Vernonia amygdalina* leaves.
- Anibijuwon, I. I., Oladejo, B., Adetitun, D. O., & Kolawole, O. M. (2012). Antimicrobial Activities of *Vernonia amygdalina* Against Oral Microbes. *Global Journal of Pharmacology*, 178-185.
- Association of Official Analytical Chemist (AOAC). (1995). *Official Methods of Analysis of the Association of Official Analytical Chemist International* (14th ed.). Arlington: AOAC.
- Association of Official Analytical Chemist (AOAC). (2005). *Official Methods of Analysis of the Association of Official Analytical Chemist International* (18th ed.). Arlington: AOAC, Inc.
- Badan Standarisasi Nasional. (1992). *SNI 01-2891-1992: Cara Uji Makanan dan Minuman*. Jakarta: Badan Standarisasi Nasional.
- Baglio, E. (2014). *Chemistry and Technology of Yoghurt Fermentation*. New York: Springer Science and Business Media.
- Battino, M., & Giampieri, F. (2018). *Antioxidants in Health and Disease*. Switzerland: MDPI.
- Bendary, E., Francis, R. R., Ali, H. M., Sarwat, M. I., & Hady, S. E. (2013). *Antioxidant and structure-activity relationships (SARs) of some phenolic and anilines compounds*. Egypt: Ain-Shams University.
- Cahyadi, T. (2016). *Effect of Tempeh to Red Rice Ratio and Fermentation Time towards the characteristics of tempeh red-rice based yogurt*. Tangerang: Universitas Pellita Harapan.

- Eddouks, M. (2016). *Phytotherapy in the Management of Diabetes and Hypertension*. Sharjah: Bentham Science Publishers Ltd.
- Ekaluo, U., Ikpeme, E. V., Ekerette, E., & Chukwu, C. I. (2015). In vitro Antioxidant and Free Radical Activity of Some Nigerian Medicinal Plants: Bitter Leaf (*Vernonia amygdalina* L.) and Guava (*Psidium guajava* Del.). *Research Journal of Medicinal Plant*, 215-226.
- Farida, Y., Gangga, E., Kartiningsih, Elisa, & Teguh. (2015). Characteristic of 70% Ethanol Extract from *Cyclea barbata* Miers leaves and Antioxidant Activity using DPPH Method. *Proceedings of The Ninth Joint Conference on Chemistry*, 369-376.
- Farombi, E. O., & Owwoeye, O. (2011). Antioxidative and Chemopreventive Properties of *Vernonia amygdalina* and *Garcinia biflavonoid*. *International Journal of Environmental Research and Public Health*, 2533-2555.
- Firmansyah, R. (2013). Producing Yogurt from Tunggak Beans (*Vigna unguiculata*) with *Lactobacillus bulgaricus* and *Streptococcus thermophilus* Starter using Fermentor.
- Fugelsang, K. C., & Edwards, C. G. (2007). *Wine Microbiology: Practical Applications and Procedures*. Berlin: Springer.
- Gangga, E., Purwati, R., Farida, Y., & Kartiningsih. (2017). Penetapan Parameter Mutu Ekstrak yang Memiliki Aktivitas sebagai Antioksidan dari Daun Cincau Hijau (*Cyclea barbata* L. Miers.). *Jurnal Ilmu Kefarmasian Indonesia*, 236-243.
- Grubben, G. J. (2004). *Vegetables*. Netherlands: PROTA Foundation.
- Hudson, B. J. (2012). *Food Antioxidants*. New York: Springer Science & Business Media.
- Integrated Taxonomic Information System (ITIS). (2017, November 8). *ITIS*. Dipetik July 22, 2018, dari <https://www.itis.gov/citation.html>
- Iwalewa, E. O., Adewunmi, C. O., Omisore, N. O., Adebajji, O. A., Azike, C. K., Adigun, A. O., et al. (2005). Pro- and anti-oxidant effects and cytoprotective potentials of nine edible vegetables in South West Nigeria. *J. Med. Foods*, 539-544.
- Iwo, M. I., Sjahlim, S. L., & Rahmawati, S. F. (2017). Effect of *Vernonia amygdalina* Del. Leaf Ethanol Extract on Intoxicated Male Wistar Rats Liver. *Scientia Pharmaceutica*.
- Jannah, A. M., Legowo, A. M., Pramono, Y. B., Al-Baarri, A. N., & Abduh, S. B. (2014). Total Bakteri Asam Laktat, pH, Keasaman, Citarasa dan Kesukaan

Yogurt Drink dengan Penambahan Ekstrak Buah Belimbing. *Jurnal Aplikasi Teknologi Pangan*, 7-10.

Jay, J. M., Loessner, M. J., & Golden, D.A. (2005). *Modern Food Microbiology*. New York: Springer Science & Business Media.

Khemani, L. D., Srivastava, M. M., & Srivastava, S. (2011). *Chemistry of Phytopotentials*. New York: Springer Science & Business Media.

Kusmardiyani, S., Insanu, M., & Asyhar, M. A. (2012). Effect of A Glycosidic Flavonol Isolated from Green Grass Jelly. *International Seminar on Natural Product Medicines*, 194-197.

Lamien-Meda, A., E., L. C., M., C. M., N., M. R., M., K., B., Z., et al. (2008). Polyphenol content and antioxidant of fourteen wild edible fruits from Burkina Faso. *Molecules*, 581-594.

Lawless, H., & Heymann, H. (2010). *Sensory Evaluation of Food*. New York: Springer.

Mackaman, P., Tangsuphoom, N., & Chavasit, V. (2014). Effect of extraction condition on the chemical and emulsifying properties of pectin from *Cyclea barbata* Miers leaves. *International Food Research Journal*, 799-806.

Mardjuki, K. I. (2018). Study of Antioxidant Characteristics of Stirred Yogurt Incorporated with African Bitter Leaf (*Vernonia Amygdalina* Del.) Extract.

Mchiouer, K., Bennani, S., & Meziane, M. (2017). Microbial interactions between *Lactobacillus Bulgaricus* and *Streptococcus Thermophilus* in milk. *Journal of Materials and Environmental Sciences*, 1460-1468.

Oluremi, O. I., Ajayi, O. S., Oluyemi, E., Idowu, O., Adeniji, A., F., O. O., et al. (2018). Nutraceuticals in Different Varieties of Cowpeas. *American Journal of Food Science and Technology*, 68-75.

Oyeyemi, I. T., Akinlabi, A. A., Adewumi, A., Aleshinloye, A. O., & Oyeyemi, O. T. (2018). *Vernonia amygdalina*: A folkloric herb with anthelmintic properties. *Beni-Suef University Journal of Basic and Applied Sciences*, 7(1), 43-49.

Pokorny, J., Yanishlieva, N., & Gordon, M. H. (2001). *Antioxidants in Food: Practical Applications*. Boca Raton: CRC Press.

Praptiningsih, Y., Tamtarini, & Rahma, A. (t.thn.). Characteristics of Ice Cream Made from the Milk of Cowpea (*Vigna unguiculata* L.) by Variation Amount of Carrageenan and Whipping Cream.

- Rahman, M. S. (2007). *Handbook of Food Preservation*. Boca Raton: CRC Press.
- Ratnaningsih, N., Suparmo, Harmayani, E., & Marsono, Y. (2016). Composition, microstructure, and physicochemical properties of starches from Indonesian cowpea (*Vigna unguiculata*) varieties. *International Food Research Journal*, 2041-2049.
- Rul, F. (2017). Yogurt: microbiology, organoleptic properties and probiotic potential. *Fermented Foods*.
- Sabilla, C. T., & Soleha, T. U. (2016). *The Benefit of Green Grass Jelly Leaves (Cyclea Barbata L. Miers) Extract as Hypertension Alternative Therapy*. Bandar Lampung: Universitas Lampung.
- Saldana, M. D., & Monteagudo, M. S. (2013). *Oxidative Stability of Fats and Oils Measured by Differential Scanning Calorimetry for Food and Industrial Applications*. InTech.
- Shori, A. B. (2013). Antioxidant activity and viability of lactic acid bacteria in soybean-yoghurt made from cow and camel milk. *Journal of Taibah Univesity of Science*, 202-208.
- Sieuwerter, S. (2016). Microbial Interactions in the Yoghurt Consortium: Current Status and Product Implications. *SOJ Microbiology & Infectious Diseases*.
- Singh, B. B., Raj, D. R., Dashiell, K. E., & Jackai, L. E. (1997). *Advances in Cowpea Research*. Japan International Research Center for Agricultural Sciences: Ibaraki.
- United States Department of Agriculture. (t.thn.). *Classification*. National Resources Conservation Services (NRCS).
- Walstra, P., Wouters, J. T., & Geurts, T. J. (2005). *Dairy Science and Technology*. Boca Raton: CRC Press.
- Widaronia, Z., Suprihartini, C., Ulilalbab, A., & Anggraeni, E. (2017). Pengaruh Penambahan Ekstrak Cincau Hijau (*Cyclea Barbata Miers*) Terhadap Overrun dan Daya Terima Es Krim. *Jurnal Rekapangan*.
- Widowati, S., & Misgiyarta. (t.thn.). Efektifitas Bakteri Asam Laktat dalam Pembuatan Produk Fermentasi Berbasis Protein/Susu Nabati.
- Yeap, S. K., Ho, W. Y., Beh, B. K., Liang, W. S., Ky, H., Yousr, A. H., et al. (2010). *Vernonia amygdalina*, an ethnoveterinary and ethnomedical used green vegetable with multiple bioactivities. *Journal of Medicinal Plants Research*, 2787-2812.

Yildiz, Fatih, & Wiley, Robert C. (2017). *Minimally Processed Refrigerated Fruits and Vegetables*. New York: Springer Science & Business Media.