

BIBLIOGRAPHY

- Aja, P.M., A.N.C. Okaka, P.N. Onu, U. Ibiam, and A.J. Urako. 2010. "Phytochemical Composition of *Talinum triangulare* (Water Leaf) Leaves," *Pakistan Journal of Nutrition* 9 (6): 527-530.
- Alonso-Salces, R.M., C. Herrero, A. Barranco, D.M. López-Márquez, L.A. Berrueta, B. Gallo, and F. Vicente. 2006. "Polyphenolic Compositions of Basque Natural Ciders: A Chemometric Study," *Food Chemistry* 97 (3): 438-446.
- Amin, I. and W.Y. Lee. 2005. "Effect of Different Blanching Times on Antioxidant Properties in Selected Cruciferousvege," *Journal of the Science of Food and Agriculture* 31: 913-917.
- Anonymous. 1997. "Pomegranate," *California Rare Fruit Growers Online*. Home page on-line. Available from <http://www.crfg.org/pubs/ff/pomegranate.html> Internet; accessed February 2, 2012.
- Anonymous. 2009. "Enzymatic Browning," *Food-Info Online*. Home page on-line. Available from <http://www.food-info.net/uk/colour/enzymaticbrowning.htm> Internet; accessed February 6, 2012.
- AOAC. 2005. *Official Methods of Analysis of AOAC International*, 18th ed. Washington: AOAC Inc.
- AOAC. 1995. *Official Methods of Analysis of AOAC International*, 15th ed. Washington: AOAC Inc.
- Aviram, M., N. Volkova, R. Coleman, M. Dreher, M.K. Reddy, D. Ferreira, and M. Rosenblat. 2008. "Pomegranate Phenolics from the Peels, Arils, and Flowers are Antiatherogenic: Studies in Vivo in Atherosclerotic Apolipoprotein E-Deficient (E⁰) Mice and in Vitro in Cultured Macrophages and Lipoprotein," *Journal of Agricultural and Food Chemistry* 56: 1148-1157.
- Bickham, S., K. Bowen, R. Kears, and B. Lockwood. 2008. "Health Benefits of the Polyphenols of Pomegranate, Cocoa, and Cranberry," in *Nutrition Research at the Leading Edge* pp. 7-51.
- Bowen, R. 2003. "Free Radicals and Reactive Oxygen," *Colorado State University Online*. Home page on-line. Available from http://www.vivo.colostate.edu/hbooks/pathphys/misc_topics/radicals.html Internet; accessed February 5, 2012.

Badan Standardisasi Nasional (BSN). 1992. *Cara Uji Gula*. Standar Nasional Indonesia (SNI) 01-2892-1992. Jakarta: Badan Standardisasi Nasional.

Barbosa-Cánovas, G.V., J.J. Fernández-Molina, S.M. Alzamora, M.S. Tapia, A. Lopez-Malo, and J.W. Chanes. 2003. *Handling and Preservation of Fruits and Vegetables by Combined Methods for Rural Areas: Technical Manual*, Vol. 149. Rome: Food and Agriculture Organization of the United Nations.

Cam, M. and Y. Hisil. 2010. "Pressurised Water Extraction of Polyphenols from Pomegranate Peels," *Food Chemistry* 123: 878-885.

Campbell-Platt, G. 2009. *Food Science and Technology*. USA: Blackwell Publishing.

Chandra, C. 2006. *Pengaruh Konsentrasi Gula Perebusan terhadap Karakteristik Minuman Beralkohol dari Akar Tanaman Lotus (Nelumbo nucifera)*. Skripsi. Karawaci: Universitas Pelita Harapan.

Chang, C. M. Yang, H. Wen, and J. Chern. 2002. "Estimation of Total Flavonoid Content in Propolis by Two Complementary Colorimetric Methods," *Journal of Food and Drugs Analysis* 10 (3): 178-182.

Chew, Y.L., E.W.L. Chan, P.L. Tan, Y.Y. Lim, J. Stanslas, and J.K. Goh. 2011. "Assessment of Phytochemical Content, Polyphenolic Composition, Antioxidant and Antibacterial Activities of Leguminosae Medicinal Plants in Peninsular Malaysia," *BMC Complementary and Alternative Medicine* 11 (12): 1-10.

Corcuera, J.I.R.D., R.P. Cavalieri, and J.R. Powers. 2004. "Blanching of Foods," *Encyclopedia of Agricultural, Food, and Biological Engineering Online*. Home page on-line. Available from <http://www.crec.ifas.ufl.edu/academics/faculty/reyes/PDF/BlanchingEAFBE.pdf> Internet; accessed May 30, 2012.

Dai, J. and R.J. Mumper. 2010. "Plant Phenolics: Extraction, Analysis, and Their Antioxidant and Anticancer Properties," *Molecules* (15): 7313-7352.

Dauthy, M.E. 1995. *Fruits and Vegetable Processing*. Rome: Food and Agriculture Organization of the United Nations.

Doile, M.P., L.R. Beuchat, and T.J. Montville. 1997. *Food Microbiology: Fundamentals and Frontiers*. Washington: American Society for Microbiology.

- Ehler, J.T. 2012. "Pomegranate History and Timeline," *Food Reference Online*. Home page on-line. Available from <http://www.foodreference.com/html/a-pomegranate-history.html> Internet; accessed February 9, 2012.
- Fellows, P.J. 2000. *Food Processing Technology: Principles and Practice*, 2nd ed. England: Woodhead Publishing Limited and CRC Press LLC.
- Goncalves, E.M., J. Pinheiro, M. Abreu, T.R.S. Brando, and C.L.M. Silva. 2007. "Modelling the Kinetics of Peroxidase Inactivation, Color, and Texture Changes of Pumpkin (*Cucurbita maxima* L.) during Blanching," *Journal of Food Engineering* 81: 693-701.
- Gustari. 2008. *Studi Aktivitas Antioksidan Kulit Buah Apel (Malus sylvestris) dan Hasil Fermentasinya*. Skripsi. Karawaci: Universitas Pelita Harapan.
- Harborne, J.B. 1996. *Metode Fitokimia: Penuntun Cara Modern Menganalisis Tumbuhan*. Bandung: Institut Teknologi Bandung.
- Hilton, J.W. 1989. "Antioxidants: Functions, Types, and Necessity of Inclusion in Pet Foods," *Canadian Veterinary Journal* 30: 682-684.
- Hui, Y.H., L. Meunier-Goddik, A.S. Hansen, J. Josephsen, W. Nip, P.S. Stanfield, and F. Toldra. 2005. *Handbook of Food and Beverage Fermentation Technology*. USA: Taylor & Francis.
- Hui, Y.H. 2006. *Handbook of Food Science, Technology, and Engineering*, Vol. 1. New York: Taylor and Francis Group, LLC.
- Hui, Y.H., J. Barta, M.P. Cano, T.W. Gusek, J.S. Sidhu and N.K. Sinha. 2006. *Handbook of Fruits and Fruit Processing*. UK: Blackwell Publishing.
- Hutkins, R. W. 2006. *Microbiology and Technology of Fermented Foods*. USA: Blackwell Publishing.
- Jaiswal, V., A. DerMarderosian, and J.R. Porter. 2010. "Anthocyanins and Polyphenol Oxidase from Dried Arils of Pomegranate (*Punica granatum* L)," *Food Chemistry* 118 (1): 11-16.
- Kartika. 2008. *Studi Aktivitas Antioksidan Minuman Cider dari Kulit Buah Anggur dan Produk Jelly Beralkohol*. Skripsi. Karawaci: Universitas Pelita Harapan.
- Kruse, Sarah. 2011. "*Punica granatum*: The Pomegranate Tree," *University of Wisconsin Online*. Home page on-line. Available from http://bioweb.uwlax.edu/bio203/2011/kruse_sara/classification.htm Internet; accessed February 5, 2012.

- Kusznierewicz, B., A. S'miechowska, A. Bartoszek, and J. Namies'nik. 2008. "The Effect of Heating and Fermenting on Antioxidant Properties of White Cabbage," *Food Chemistry* 108: 853-861.
- Lamien-Meda, A., C.E. Lamien, M.M.Y. Compaore, R.N.T. Meda, M. Kiendrebeogo, B. Zeba, J.F. Millogo, and O.G. Nacoulma. 2008. "Polyphenol Content and Antioxidant Activity of Fourteen Wild Edible Fruits from Burkina Faso," *Molecules* 13: 581-594.
- Lea, A.G.H. and J.R. Piggott. 2003. *Fermented Beverage Product*, 2nd ed. New York: Kluwer Academic Publication.
- Lea, A. 2009. "The Science of Cider Making," *The Wittenham Hill Cider Porta Online*. Home page on-line. Available from <http://cider.org.uk/part1.htm> Internet; accessed June 11, 2012.
- Lee, J. 2004. *Hydrolytic and Antioxidant Properties of Ellagic Acid and Its Precursors Present in Muscadine Grape*. Dissertation. Florida: University of Florida.
- Li, Yunfeng, C. Guo, J. Yang, J. Wei, J. Xu, and S. Cheng. 2006. "Evaluation of Antioxidant Properties of Pomegranate Peel Extract in Comparison with Pomegranate Pulp Extract," *Journal of Food Chemistry* 96: 254-260.
- Matuschek, E. and U. Svanberg. 2004. "The Effect of Fruit Extracts with Polyphenol Oxidase (PPO) Activity on the In-Vitro Accessibility of Iron in High-Tannin Sorghum," *Food Chemistry* 90: 765-771.
- Meylysa. 2007. *Studi Aktivitas Antioksidan pada Minuman Cider dan Jelly Kulit Buah Manggis*. Skripsi. Karawaci: Universitas Pelita Harapan.
- Ndiaye, C., S. Xu, and Z. Wang. 2009. "Steam Blanching Effect on Polyphenoloxidase, Peroxidase, and Color of Mango (*Mangifera indica* L.) Slices," *Food Chemistry* 113: 92-95.
- Newman, R.A. and E.P. Lansky. 2007. *Pomegranate: The Most Medicinal Fruit*. USA: Basic Health Publications, Inc.
- Okonogi, S., C. Duangrat, S. Anuchpreeda, S. Tachakittirungrod, and S. Chowwanapoonpohn. 2007. "Comparison of Antioxidant Capacities and Cytotoxicities of Certain Fruit Peels," *Food Chemistry* 103: 839-846.
- Palmer, J.J. 2001. *How to Brew: Ingredients, Methods, Recipes, and Equipment for Brewing Beer at Home*, 2nd ed. USA: Defenestrative Publishing Co.
- Pérez-Gregorio, M.R., J. Regueiro, E. Alonso-González, L.M. Pastrana-Castro, J. Simal-Gándara. 2011. "Influence of Alcoholic Fermentation Process on

- Antioxidant Activity and Phenolic Levels from Mulberries (*Morus nigra L.*)," *Food Science and Technology* 44 (8): 1793-1801.
- Qu, W., A.P. Breska III, Z. Pan, and H. Ma. 2012. "Quantitative Determination of Major Polyphenol Constituents in Pomegranate Products," *Journal of Food Chemistry* 132: 1585-1591.
- Ribereau-Gayon, P., D. Dubourdieu, B. Doneche, and A. Lonvaud. 2006. *Handbook of Enology Volume I: The Microbiology of Wine and Vinifications*, 2nd ed. England: John Wiley & Sons.
- Rosa, C. and P. Gabor. 2006. *Biodiversity and Ecophysiology of Yeasts*, Vol. 1. USA: Springerlink.
- Rossi, M., E. Giussani, R. Morelli, R.L. Scalzo, R.C. Nani, and D. Torreggiani. 2003. "Effect of Fruit Blanching on Phenolics and Radical Scavenging Activity of Highbush Blueberry Juice," *Food Research International* 36: 999-1005.
- Santos-Buelga, C., M.T. Escribano-Bailon, and V. Lattanzio. 2010. *Recent Advances in Polyphenol Research*, Vol. 2. USA: Wiley-Blackwell.
- Shachman, M. 2005. *The Soft Drinks Companion: A Technical Handbook for the Beverage Industry*. USA: CRC Press.
- Sener, A., A. Canbas, and M.U. Unal. 2007. "The Effect of Fermentation Temperature on the Growth Kinetics of Wine Yeast Species," *Turkish Journal of Agriculture and Forestry* 31: 349-354.
- Siregar, T.M., A.H. Cahyana, and Yudista. 2009. "Study of Antioxidant Activity in Beet Cider (*Beta vulgaris L.*)," *Journal of Food Science and Technology* 7 (1): 1-20.
- Suprapti, M.L. 2005. *Badreg dan Anggur Jambu Mete*. Yogyakarta: Kanisius.
- Tezcan, F., M. Gultekin-Ozguven, T. Diken, B. Ozcelik, and F.B. Erim. 2009. "Antioxidant activity and Total Phenolic, Organic Acid and Sugar Content in Commercial Pomegranate Juices," *Food Chemistry* 115: 873-877.
- Turfan, O., M. Turkyilmaz, O. Yemis, and M. Ozkan. 2011. "Anthocyanin and Colour Changes during Processing of Pomegranate (*Punica granatum L.*, cv. Hicaznar) Juice from Sacs and Whole Fruit," *Food Chemistry* 129: 1644-1651.
- Turkmen, N., F. Sari, and Y.S. Velioglu. 2005. "The Effect of Cooking Methods on Total Phenolics and Antioxidant Activity of Selected Green Vegetables," *Food Chemistry* 93: 713-718.

Tzia, C. and G. Liadakis. 2003. *Extraction Optimization in Food Engineering*. USA: Marcel Dekker, Inc.

United States Department of Agriculture (USDA). 2012. "National Nutrient Database for Standard Reference for Raw Pomegranate Fruit," *National Agricultural Library Online*. Home page on-line. Available from http://ndb.nal.usda.gov/ndb/foods/show/2460?fg=Fruts+and+Fruit+Juices&man=&lfacet=&count=&max=25&qlookup=&offset=225&sort=&format=Abridged&action_show=Apply+Changes&Qv=1&Q4578=1.0&Q4579=0.5 Internet; accessed July 17, 2012.

Wolfe, K., X. Wu, and R.H. Liu. 2003. "Antioxidant Activity of Apple Peels," *Journal of Agriculture and Food Chemistry* 53: 609-614.

Wood, B.J.B. 1998. *Microbiology of Fermented Foods*, Vol. 1, 2nd ed. London: Blackie Academic and Professional.

Yeniwati. 2008. *Studi Aktivitas Antioksidan Cider dan Selai Cider Kulit Mangis (Garcinia mangostana)*. Skripsi. Karawaci: Universitas Pelita Harapan.

Zhang, L.L and Y.M. Lin. 2009. "Antioxidant Tannins from *Syzygium cumini* Fruit," *African Journal of Biotechnology* 8 (10): 2301-2309.

Zhang, Y., D. Wang, R. Lee, S.M. Henning, and D. Heber. 2009. "Absence of Pomegranate Ellagitannins in the Majority of Commercial Pomegranate Extracts: Implications for Standardization and Quality Control," *Journal of Agricultural and Food Chemistry* 57: 7395-7400.