

DAFTAR PUSTAKA

- Adamenko, K., Joanna, K.R., Alicja, Z.K., dan Narcyz, P. 2018. Characteristic of biologically active compounds in cornelian cherry meads. *Molecules*, 23(8):2024-2036. doi: 10.3390/molecules23082024.
- Alcohol and Tobacco Tax and Trade Bureau. 2020. *Mead Formulas and Labels*. USA: Alcohol and Tobacco Tax and Trade Bureau
- Al-Farsi, M., Abeer, A.A., Ahlam, A.H., dan Sharifa, A.B. 2018. Color, flavonoids, phenolics and antioxidants of omani honey. *Heliyon*, 4(10):1-14. doi: 10.1016/j.heliyon.2018.e00874.
- Ali, S.H., Qayssar, A.O., dan Khairi, G.A. 2020. Lemon juice antioxidant activity against oxidative stress. *Baghdad Science Journal*, 17(1):207-213. doi: 10.21123/bsj.2020.17.1(Suppl.).0207.
- Ariadi, H.P., Sukatiningsih, dan Wiwik, S.W. 2015. Ekstraksi senyawa antioksidan kulit buah kopi: kajian jenis kopi dan lama maserasi. *Berkala Ilmiah Pertanian*, 1(1):1-5.
- [AOAC] Association of Official Analytical Chemist. 2005. *Official Methods of Analysis of the Association of Official Analytical Chemist International*. USA: Association of Official Analytical Chemist.
- [ATAGO] Atago CO., LTD. 2003. *Temperature Correction Table for Sucrose Solution*. Japan: Atago CO., LTD.
- Brainina, K., Natalia, S, dan Marina, V. 2019. Antioxidants: terminology, methods, and future considerations. *Antioxidants*, 8(297):1-8. doi: 10.3390/antiox8080297.
- Brazilian Decree 410/74. 2008. *Brazilian legislation of mead*. Brazil: Federative Republic of Brazil.
- Chitarrini, G., Luca, D., Mary, S., Eva, U., Egon, Z., Henry, J., Peter, R., dan Lorenza, C. 2020. Volatile profile of mead fermenting blossom honey and honeydew honey with or without *Ribes nigrum*. *Molecules*, 25(1818):1-15. doi: 10.3390/molecules25081818.

- Chua, L.S., Norul, L.A.R., Nur, A.A., dan Ti, T.E.T. 2013. Antioxidant activity of three honey samples in relation with their biochemical components. *Journal of Analytical Methods in Chemistry*, 2013(1):1-8. doi: 10.1155/2013/313798.
- Ciani, M., Comitini, F., dan Mannazzu, I. 2008. *Encyclopedia of Ecology: Fermentation*. ed. Elsevier, Netherlands.
- Czabaj, S., Joanna, K.R., Alicja, Z.K., dan Jaroslaw, K. 2017. Effects of mead wort heat treatment on the mead fermentation process and antioxidant activity. *Molecules*, 22(803):1-15. doi: 10.3390/molecules22050803.
- Czech, A., Ewa, Z., Dmytro, Y., Zvenyslava, Z., Izabela, G., dan Sylwia, K. 2020. Mineral content of the pulp and peel of various citrus fruit cultivars. *Biological Trace Element Research*, 193(1):555-563. doi: 10.1007/s12011-019-01727-1.
- Debebe, A., Bhagwan, S.C., dan Mesfin, R.A. 2016. Total contents of phenolics, flavonoids, tannins and antioxidant capacity of selected traditional ethiopian alcoholic beverages. *Bull. Chem. Soc. Ethiop.*, 30(1):27-37. doi: 10.4314/bcse.v30i1.3.
- Dzukan, M., Monika, T., Patrycja, S., dan Dorota, G.L. 2018. Antioxidant activity as biomarker of honey variety. *Molecules*, 23(8):2069-2082. doi: 10.3390/molecules23082069.
- Ervina, M., Han, S.L., Jesslyn, D., Caroline, Sundus, T., dan Ihab, T. 2019. Optimization of water extract of *Cinnamomum burmannii* bark to ascertain its in vitro antidiabetic and antioxidant activities. *Biocatalysis and Agricultural Biotechnology*, 19(1):1-7. doi: 10.1016/j.bcab.2019.101152.
- Ervina, M., Nawu, Y.E., dan Esar, S.Y. 2016. Comparison of in vitro antioxidant activity of infusion, extract and fractions of indonesia cinnamon (*Cinnamomum burmanii*) bark. *International Food Research Journal*, 23(3):1346-1350.
- Fahad, Y., Al, J., dan Kashif, G. 2013. Bioactive compounds, antioxidant and physico-chemical properties of juice from lemon, mandarin and orange fruits cultivated in saudi arabia. *Pak. J. Bot.*, 45(4):1193-1196.
- Ferreira, A.M., Cosme, F., Barbosa, C., Falco, V., Ines, A., dan Mendes, F. 2010. Optimization of honey-must preparation and alcoholic fermentation by *Saccharomyces cerevisiae* for mead production. *International Journal of*

Food Microbiology, 144(1):193-198. doi:
10.1016/j.ijfoodmicro.2010.09.016.

Gattuso, G., Davide, B., Caludia, G., Ugo, L., dan Corrado, C. 2007. Flavonoid composition of citrus juices. *Molecules*, 12(8):1641-1673. doi: 10.3390/12081641.

Ghasemi, K., Yosef, G., dan Mohhammad, A.E. 2009. Antioxidant activity, phenol, and flavonoid contents of 13 citrus species peels and tissues. *J. Pharm. Sci.*, 22(3):277-281.

Gulcin, I., Ruya, K., Ahmet, C.G., Hulya, A., Meryem, T., Zeynebe, B., Kader, C.C., Sevim, B.O.S., Lokman, D., dan Saleh, A. 2019. Anticholinergic, antidiabetic and antioxidant activities of cinnamon (*Cinnamomum verum*) bark extracts: polyphenol contents analysis by LC-MS/MS. *International Journal of Food Properties*, 22(1):1511-1526. doi: 10.1080/10942912.2019.1656232.

Gunam, I.B.W., Stefani, L., dan Wayan, A. 2017. Pengaruh berbagai merek dried yeast (*Saccharomyces* sp.) dan pH awal fermentasi terhadap karakteristik wine salak bali. *Jurnal Teknologi Industri & Hasil Pertanian*, 22(2):63-72.

Gupta, J.K. dan Rajesh, S. 2009. Production technology and quality characteristic of mead and fruit-honey wines : a review. *Natural Product Radiance*, 8(4):345-355.

Harden, A. 1914. *Alcoholic Fermentation*. 2nd ed. Longmans, Green & Co., London.

Hawusiwa, E.S., Agustin, K.W., dan Dian, W.N. 2015. Pengaruh konsentrasi pasta singkong (*Manihot esculenta*) dan lama fermentasi pada proses pembuatan minuman wine singkong. *Jurnal Pangan dan Agroindustri*, 3(1):147-155.

Helali, M.O.H., Ibrahim, M., Shafique, M.Z., Rahman, M.M., Biswas, S.K., dan Islam, M.S. 2008. Formulation, preparation and preservation of lemon (*Citrus limon* L.) cordial. *J. Bio-sci*, 16(1):125-127.

Iglesias, A., Ananias, P., Altino, B.C., Carlos, A.C., Xesus, F., dan Leticia, M.E. 2014. Developments in the fermentation process and quality improvement strategies for mead production. *Molecules*, 19(1):12577-12590. doi: 10.3390/molecules190812577.

- Insani, H., Heni, R., dan Yoga, P. 2018. Pengaruh variasi konsentrasi sukrosa terhadap total khamir, total padatan terlarut, kadar alkohol, dan mutu hedonik pada water kefir buah naga merah (*Hyloreceus polyrhizus*). *Jurnal Teknologi Pangan*, 2(2):90-95.
- [ISO] International Organization for Standardization. 2003. ISO 2173:2003(E) *Fruit and Vegetable Products-Determination of Soluble Solids-Refractometric Method*. Switzerland: International Organization for Standardization.
- Islam, A., Ibrahim, K., Nazmul, I, Mohammed, M., Abdul, M., Siti, A.S., dan Siew, H.G. 2012. Physicochemical and antioxidant properties of Bangladeshi honeys stored for more than one year. *BMC Complementary and Alternative Medicine*, 12(177):1-10.
- Jangra, M.R., Raj, K., Sumit, J., Akanksha, J., dan Nehra, K.S. 2018. Production and characterization of wine from ginger, honey and sugar blends. *Global Journal of Bio-science and Biotechnology*, 7(1):74-80.
- Katoh, T., Masanori, K., Noriaki, S., dan Yuji, T. 2011. Production and antioxidant activity of mead made from various types of honey and black rice (*Oryza sativa* var. *Indica* cv. *Shiun*). *Food Sci. Techol. Res.*, 17(2):149-154.
- Kementerian Perindustrian Republik Indonesia. 2014. Permenperin No. 63/M-ND/PER/7/2014: *Pengendalian dan Pengawasan Industri dan Mutu Minuman Beralkohol*. Indonesia: Kementerian Perindustrian Republik Indonesia.
- Krisnawan, A.H., Ryanto, B., Devi, R.S., dan Weilinten, S. 2017. Potensi antioksidan ekstrak kulit dan perasan daging buah lemon (*Citrus limon*) lokal dan impor. *Prosiding Seminar Nasional 2017 Fakultas Pertanian-UMJ 2017*:30-34. Surabaya, 8 November 2017. Fakultas Pertanian UMJ.
- Kucuk, M., Sevgi, K., Sengul, K., Esra, U., Cemalettin, B., dan Ferda, C. 2007. Biological activities and chemical composition of three honeys of different types from Anatolia. *Food Chemistry*, 100(2):526-534. doi: 10.1016/j.foodchem.2005.10.010.
- Latief, M., Fitry, T., dan Andriyanto, S. 2013. Aktivitas antioksidan ekstrak metanol beberapa bagian tanaman kayu manis (*Cinnamomum burmani*) asal kabupaten kerinci provinsi jambi. *Prosiding Semirata FMIPA Universitas*

Lampung 2013:233-236. Lampung, 13 September 2013. Fakultas Matematika dan Ilmu Pengetahuan Unila.

[LIPI] Lembaga Ilmu Pengetahuan Indonesia. 2021. *Identifikasi Tanaman*. Bogor: Lembaga Ilmu Pengetahuan Indonesia.

Lianda, R.L.P., Santana, L.D, Aurea, E., dan Rosane, N.C. 2012. Antioxidant activity and phenolic composition of brazilian honeys and their extracts. *Journal of the Brazilian Chemical Society*, 23(4):618-627, doi: 10.1590/S0103-50532012000400006.

Lungarini, S., Federica, A., dan Ettore, C. 2008. Coumarin and cinnamaldehyde in cinnamon marketed in itali: a natural chemical hazard. *Food Additives and Contaminants*, 25(11):1297-1305. doi: 10.1080/02652030802105274.

Morales. E.M., Valmir, E.A., dan Dejanira, F.A. 2013. Mead features fermented by *Saccaromyces cerevisiae* (lalvin k1-1116). *African Journal of Biotechnology*, 12(2):199-204. doi: 10.5897/AJB12.2147.

[NCBI] National Center for Biotechnology Information. 2021. *PubChem Compound Summary for CID 702, Ethanol*. USA: National Center for Biotechnology Information.

Nimse, S.B. dan Dilipkumar, P. 2015. Free radicals, natural antioxidants, and their reaction mechanism. *RSC Advances*, 5(1):27986-28006. doi: 10.1039/c4ra13315c.

Nour, V., Ion, T., dan Mira, E.I. 2010. HPLC organic acid analysis in different citrus juices under reversed phase conditions. *Not. Bot. Hort. Agrobot. Cluj*, 38(1):44-48.

Official Journal of the European Union. 2019. *Regulation (EU) 2019/787*. Europe: The European Parliament and of the Council.

Oikeh, E.I., Ehimwenma, S.O., Faith, E.O., dan Kelly, O. 2016. Phytochemical, antimicrobial, and antioxidant activities of different citrus juice concentrates. *Food Science & Nutrition*, 4(1):103-109. doi: 10.1002/fsn3.268.

Olaitan, P.B., Olufemi, E.A., dan Iyabo, O.O. 2007. Honey: a reservoir for microorganism and an inhibitor agent for microbes. *African Health Sciences*, 7(3):159-165.

- Panche, A.N., Diwan, A.D., dan Chandra, S.R. 2016. Flavonoids: an overview. *Journal of Nutritional Science*, 5(47):1-15. doi: 10.1017/jns.2016.41.
- Pereira, A.P., Ana, M.F., Leticia, M.E., dan Arlete, M.F. 2015. Improvement of mead fermentation by honey-must supplementation. *Journal of The Institute of Brewing*, 121(1):405-410. doi: 10.1002/jib.239.
- Pereira, A.P., Oliveira, J.M., Mendes, F., Estevinho, L.M., dan Mendes, F. 2017. Mead and other fermented beverages. Chpt. 14 in *Current Development in Biotechnology and Bioengineering*. ed. pp. 407-434. Elsevier.
- Pontis, J.A., Luiz, A.C., Silvio, J.S., dan Adriana, F. 2014. Color, phenolic and flavonoid content, and antioxidant activity of honey from roraima, brazil. *Food Sci. Technol*, 34(1):69-73.
- Pratiwi, A.L., Agus, S.D., dan Wayan, R.W. 2019. Pengaruh penambahan high fructose syrup (HFS-55) terhadap karakteristik red wine kelopak bunga rosela (*Hibiscus sabdariffa* L.). *Jurnal ITEPA*, 8(4):390-397.
- Rahmi, H. 2017. Aktivitas antioksidan dari berbagai sumber buah-buahan di indonesia. *Jurnal Agrotek Indonesia*, 2(1):34-38.
- Rao, P.V. dan Siew, H.G. 2014. Cinnamon: a multifaceted medicinal plant. *Evid Based Complement Alternat Med*, 2014(1):1-12. doi: 10.1155/2014.642942.
- Sanchez, N.F.S., Raul, S.C., Claudia, V.C, dan Beatriz, H.C. 2019. Antioxidant compounds and their antioxidant mechanism. Chpt. In *Antioxidants*. Ed. Pp. 1-28. Chemical and Biological study of natural products.
- Saputri, D.S. dan Yolli, E.P. 2017. Aktivitas antioksidan madu hutan di beberapa kecamatan di kabupaten sumbawa besar. *Jurnal Tambora*, 2(3):1-7. doi: 10.36761/jt.v2i3.170.
- Shumaila, G. dan Mahpara, S. 2009. Proximate composition and mineral analysis of cinnamon. *Pakistan Journal of Nutrition*, 8(9):1456-1460.
- Silva, S.M.P.C., Carlos, A.L.C., Geni, S.S., dan Leticia, M.E. 2018. Production and characterization of mead from the honey of *Melipona scutellaris* stingless bees. *Journal of the Institute of Brewing*, 124(2):194-200. doi: 10.1002/jib.485.

- Silva, T.M.S., Francyana, P.S., Adriana, E.R., Eva, M.S.S., Gerlania, S.S., Jailson, S.N., Francisco, A.R.S., dan Celso, A.C. 2013. Phenolic compounds, melissopalynological, physicochemical analysis and antioxidant activity of jandaira (*Melipona subnitida*) honey. *Journal of Food Composition and Analysis*, 29(1):10-18. doi: 10.1016/j.jfca.2012.08.010.
- Sime, D., Minaleshawa, A., Mesfin, R.A., dan Tewabech, Z. 2015. Total phenols and antioxidant activities of natural honeys and propolis collected from different geographical regions of ethiopia. *Bull. Chem. Soc. Ethiop*, 29(2):163-172.
- Sivapriya, T. dan Sheila, J. 2020. Qualitative, quantitative, and antioxidant analysis of phytochemicals present in *Cinnamomum zeylanicum* species. *Indian J Health Sci Biomed Res*, 13(2):105-111. doi: 10.4104/kleuhsj_8_20.
- Socha, R., Paulina, P., Teresa, F., dan Krzysztof, B. 2015. Phenolic profile and antioxidant activity of polish meads. *International Journal of Food Properties*, 18(1):2713-2725. doi: 10.1080/10942912.2015.1004588.
- Sousa-Dias, M., Vanessa, B.P., Luis, G.D., dan Leticia, M.E. 2021. Mead production using immobilized cells of *Saccharomyces cerevisiae*: reuse of sodium alginate beads. *Processes*, 9(724):1-16. doi: 10.3390/pr9040724.
- Sukweenadhi, J., Oeke, Y., Finna, S., Kartini, Maya, T.S., Anggreyni, P.D., dan Christina, A. 2020. Antioxidant activity screening of seven Indonesian herbal extract. *Biodiversitas*, 21(5):2062-2067. doi: 10.13057/biodiv/d210532.
- Sumarlin, L.O., Anna, M., Prita, W., dan Masitoh. 2014. Aktivitas antikanker dan antioksidan madu di pasaran lokal Indonesia. *Jurnal Ilmu Pertanian Indonesia*, 19(3):136-144.
- [OIV] The International Organisation of Vine and Wine. 2009. OIV-MA-AS312-02 *Alcoholic Strength by Volume*. France: The International Organisation of Vine and Wine.
- [OIV] The International Organisation of Vine and Wine. 2009. OIV-MA-AS311-01A *Reducing Substances*. France: The International Organisation of Vine and Wine.
- [OIV] The International Organisation of Vine and Wine. 2012. OIV-MA-AS2-01A *Density and Specific Gravity-Type I Methods*. France: The International Organisation of Vine and Wine.

- [OIV] The International Organisation of Vine and Wine. 2016. OIV-MA-AS312-01A *Alcoholic Strength by Volume-Type I Methods*. France: The International Organisation of Vine and Wine.
- [USDA] United States Department of Agriculture. 1996. *Cinnamomum burmannii* (Nees & T. Nees) Blume. USA: United States Department of Agriculture.
- [USDA] United States Department of Agriculture. 2009. *Cinnamomum verum J. Presl*. USA: United States Department of Agriculture.
- Ustadi, Lilik, E.R., dan Imam, T. 2017. Komponen bioaktif pada madu karet (*Hevea brasiliensis*) madu kaliandra (*Calliandra callothyrsus*) dan madu randu (*Ceiba pentandra*). *Jurnal Ilmu dan Teknologi Hasil Ternak*, 12(2):97-102. doi: /10.21776/ub.jitek.2017.012.02.6.
- Willey, J.T., Chase, J., dan Elizabeth, T. 2018. Influence of fermentation temperature and nutrient addition on chemical and sensory characteristics of traditional honey wine. *Ann Food Process Preserv*, 3(1):1-10.
- Yanakiev, S. 2020. Effect of cinnamon (*Cinnamomum* spp.) in dentistry: a review. *Molecules*, 25(18):4184-4200. doi: 10.3390/molecules25184184.
- Yang, C.H., Rong, X.L., dan Li, Y.C. 2012. Antioxidant activity of various parts of *Cinnamomum cassia* extracted with different extraction methods. *Molecules*, 17(6):7294-7304. doi: 10.3390/molecules17067294.
- Ying, L., Ding, Y., Zhang, L.J., dan Liu, X.J. 2015. Antioxidant activity of nine selected culinary spices from china. *Journal of Northeast Agricultural University*, 22(1):50-57.