

## DAFTAR PUSTAKA

- Ahamad, M. N., Saleemullah, M., Shah, H. U., Khalil, I. A., dan Salqoji, A.U.R. 2007. Determination of Beta Carotene Content in Fresh Vegetables Using High Performance Liquid Chromatography. *Sarhad J. Agric.* 23 (3): 767-770.
- Akbar, H., Supriyanto, A., dan Haryani, K. 2013. Karakterisasi Tepung Konjak dari Tanaman Iles-iles (*Amorphophallus oncophyllus*) di Daerah Gunung Kreo Semarang Jawa Tengah. *Jurnal Teknologi Kimia dan Industri* 2 (4): 41-47.
- Atmaka, W., Nurhartadi, E., dan Karim, M. M. 2013. Pengaruh Penggunaan Campuran Karaginan dan Konjak terhadap Karakteristik Permen Jelly Temulawak (*Curcuma xanthorrhiza* Roxb.). *Jurnal Teknosains Pangan* 2 (2): 66-74.
- AOAC. 2005. Official Method of Analysis of the Association of Official Analytical Chemists. 18<sup>th</sup> ed. Maryland: AOAC International.
- Azizah, N. H. 2012. Pembuatan Permen Jelly dari Karagenan dan Konjak dengan Aplikasi Prebiotik Xilo-Oligosakarida. Skripsi. Institut Pertanian Bogor, Bogor.
- Badan Standarisasi Nasional. 2008. SNI 3547.2:2008. Syarat Mutu Kembang Gula. Jakarta: Badan Standarisasi Nasional.
- Belitz, H. D., Grosch, W., Schieberle, P. 2009. "Food Chemistry" 4<sup>th</sup> ed. Springer-Verlag Berlin Heidelberg, Germany.
- Biswas, A. K., Sahoo, J., dan Chatli, M. K. 2011. A simple UV-Vis spectrophotometric method for determination of  $\beta$ -carotene content in raw carrot, sweet potato and supplemented chicken meat nuggets. *LWT - Food Science and Technology* 44 (8): 1809-1813.
- Boland, M., dan Moughan, P.J. 2013. *Advances in Food and Nutrition Research Volume 68 : Nutritional Benefits of Kiwifruit*. Academic Press, USA.
- Capillas, C. R dan Nollet, L. M. L. 2016. "Flow Injection Analysis of Food Additives". CRC Press, Boca Raton.
- Caryabudi, N.L. 2010. Pemanfaatan Pewarna Alami dari Daun Cincau, Stroberi, dan Wortel pada Produk Pangan Fungsional Permen Jeli. Skripsi. Universitas Pelita Harapan, Karawaci.
- Charoen, R., Samedboworn, W., Phuditcharnakun, S. dan Khuntawetap, T. 2015. Development of Antioxidant Gummy Jelly Candy Supplemented with *Psidium guajava* Leaf Extract. *KMUTNB: IJAST*. 8(2): 145-151.
- Darmon, N., Darmon, M., Maillot, M., dan Drenowski, A. 2005. A Nutrient Density Standard for Vegetables and Fruits: Nutrients per Calorie and Nutrients per

- Unit Cost. *Journal of the American Dietetic Association*, 105 (12): 1881–1887.
- Das, S., dan Bera, D. 2013. Mathematical Model Study on Solvent Extraction of Carotene from Carrot. *IJRET* 2 (9): 343-349.
- Delgado, P., dan Bañón, S. 2015. Determining The Minimum Drying Time of Gummy Confections Based on Their Mechanical Properties. *CyTA – Journal of Food* 13 (3): 329-335.
- Erawati, C. M. 2006. Kendali Stabilitas Beta Karoten Selama Proses Produksi Tepung Ubi Jalar (*Ipomoea batatas* L.). Skripsi. Institut Pertanian Bogor, Bogor.
- Fathoni, A., Hartati, S., dan Mayasti, N. K. I. Minimalisasi Penurunan Kadar Beta-Karoten dan Protein dalam Proses Produksi Tepung Ubi Kayu. *PANGAN* 25 (2): 113-124.
- Fikselova, M., Silhar, S., Marecek, J., dan Francakova, H. 2008. Extraction of Carrot (*Daucus carota* L.) Carotenes under Different Conditions. *Czech J. Food Sci.* 26 (4): 268–274.
- Frei, B., Birlouez-Aragon, I., Lykkesfeldt, J. 2012. Authors' Perspective: What is the Optimum Intake of Vitamin C in Humans? *Critical Reviews in Food Science and Nutrition* 52 (9): 815–829.
- Ghazi, A. 1999. Extraction of beta-carotene from orange peels. *Nahrung* 43 (4): 274-277.
- Hamid, A.A., Aiyelaagbe, O.O., Usman, L.A., Ameen, O.M., dan Lawal, A. 2010. Antioxidants: Its Medical and Pharmacological Applications. *Afr. J. Pure Appl. Chem.* 4 (8): 142-151.
- Hasyim, H., dan Rahim, A. 2015. Karakteristik Fisik Kimia dan Organoleptik Permen Jelly dari Sari Buah Srikaya pada Variasi Konsentrasi Agar-Agar. *e-J. Agrotekbis* 3(4): 110-116.
- Hecker, S. 2014. Extraction of  $\beta$ -carotene from orange peel and carrot waste for cotton dyeing. Master Thesis. University of Borås, Sweden.
- Histifarina, D., Musaddad, D., dan Murtiningsih, E. 2004. Teknik Pengeringan dalam Oven Untuk Irisan Wortel Kering Bermutu. *J. Hort.* 14 (2):107-112.
- Hull, P. 2010. "Glucose Syrup Techonolgy and Applications". John Wiley & Sons, UK.
- Hunter, D. C., Skinner, M. A., Wolber, F. M., Booth, C. L., Loh, J. M., Wohlers, M., Stevenson, L. M., dan Kruger, M.C. 2012. Consumption of Gold Kiwifruit Reduces Severity and Duration of Selected Upper Respiratory Tract Infection Symptoms and Increases Plasma Vitamin C Concentration in Healthy Older Adults. *British Journal of Nutrition* 108 (7): 1235–1245.
- Hurrell, R. 2003. Influence of Vegetable Protein Sources on Trace Element and Mineral Bioavailability. *J. Nutr.* 133 (9): 2973S-2977S.

- Hutchings, J. B. 1999. "Food Color and Appearance" 2<sup>nd</sup> ed. Springer-Verlag US, USA.
- Imeson, A. 2010. "Food Stabilisers, Thickeners, and Gelling Agents". Blackwell Publishing Ltd, UK.
- Incedayi, B., Tamer, C. E., Sinir, G. O., Suna, S., dan Copur, O. U. 2016. Impact of different drying parameters on color,  $\beta$ -carotene, antioxidant activity and minerals of apricot (*Prunus armeniaca* L.). Food Sci. Technol, Campinas 36 (1): 171-178.
- Inggrid, H.M., dan Santoso, H. 2014. Ekstraksi Antioksidan dan Senyawa Aktif dari Buah Kiwi (*Actinidia deliciosa*). Research Report - Engineering Science Vol. 2. Universitas Katolik Parahyangan, Bandung.
- Inglett, G.E., Peterson, S.C., Carrierre, C.J., dan Maneepun, S. 2003. Rheological, textural, and sensory properties of Asian noodles containing on oat cereal hydrocolloid. Food Chemistry 90: 1-8.
- Ishida, B. K., dan Chapman, M. H. 2009. Carotenoid extraction from plants using a novel, environmentally friendly solvent. J Agric Food Chem. 57 (3): 1051-1059.
- Karabulut, I., Topcu, A., Duran, A., Turan, S., dan Ozturk, B. 2007. Effect of hot air drying and sun drying on color values and  $\beta$ -carotene content of apricot (*Prunus armenica* L.). LWT - Food Science and Technology 40 (5): 753-758.
- Kaur, M., dan Sharma, H.K. 2013. Effect of Enzymatic Treatment on Carrot Cell Wall for Increased Juice Yield and Effect on Physicochemical Parameters. Afr. J. Plant Sci. 7 (6): 234-243.
- Kaur, M., dan Sharma, H.K. 2011. Kinetic Changes in Carrot Juice Colour (Enzyme Assisted) During Storage. Indian Food Packer 65 (5): 29-37.
- Kedare, S. B dan Singh, R. P. 2011. Genesis and development of DPPH method of antioxidant assay. J Food Sci Technol 48 (4): 412-422.
- Kemit, N., Widarta, I.W.R., dan Nociantiri, K.A. Pengaruh Jenis Pelarut dan Waktu Maserasi terhadap Kandungan Senyawa Flavonoid dan Aktivitas Antioksidan Ekstrak Daun Alpukat (*Persea Americana* Mill). Jurnal ITEPA 5 (2): 130-141.
- Kjellenberg, L. 2007. Sweet and Bitter Taste in Organic Carrot. Swedish University of Agricultural Science, Sweden.
- Kole, C. 2007. "Vegetables". Springer-Verlag Berlin Heidelberg, Germany.
- Lawless, H., dan Heymann, H. 2010. "Sensory Evaluation of Food". Springer, New York.
- Li, B., dan Xie, B. J. 2006. Single Molecular Chain Geometry of Konjac Glucomannan as a High Quality Dietary Fiber in East Asia. Journal of Food Research International 39 (2): 127 – 132.

- Livny, O., Reifen, R., Levy, I., Madar, Z., Faulks, R., Southon, S., Schwartz, B. 2003.  $\beta$ -carotene bioavailability from differently processed carrot meals in human ileostomy volunteers. *European Journal of Nutrition* 42: 338–345.
- Lu, Q., Tang, M., Cai, J., dan Lu, H. 2010. Long-term prediction of Zhonghua kiwifruit dry matter by near infrared spectroscopy. *ScienceAsia* 36 (2010): 210–215.
- Mandala, T. U. 2017. Pemanfaatan Sari Kulit Melinjo Merah (*Gnetum gnemon* L.) dalam Pembuatan Permen Jeli. Skripsi. Universitas Pelita Harapan, Tangerang.
- Mansour, A. M., dan Jila, R. K. 2010. The comparison of carbohydrate and mineral changes in three cultivars of kiwifruit of Northern Iran during fruit development. *Aust J Crop Sci.* (4): 49-54.
- Masni. 2004. Kajian Pemanfaatan Limbah Pabrik Kelapa Sawit sebagai Sumber Karotenoid. Disertasi. Institut Pertanian Bogor, Bogor.
- Mech-Nowak, A., Swiderski, A., Kruczek, M., Luczak, I., dan Kostecka-Gugala, A. 2012. Content of carotenoids in roots of seventeen cultivars of *Daucus carota* L. *Acta Biochim Pol.* 59 (1): 139-141.
- Minarni. 1996. Mempelajari Pembuatan dan Penyimpanan Permen Jelly Gelatin dari Sari Buah Kweni. Skripsi. Institut Pertanian Bogor, Bogor.
- Mitchell, H. L. 2004. “Sweeteners and Sugar Alternatives in Food Techonology”. Blackwell Publishing, Australia.
- Muchtadi, T.R. 2008. Teknologi Proses Pengolahan Pangan. Institut Pertanian Bogor, Bogor.
- Murray, M., Pizzorno, J., dan Pizzorno, L. 2005. “The Encyclopedia of Healing Foods”. Atria Books, New York.
- Nagata, M. dan Yamashita, I. 1992. Simple method for simultaneous determination of chlorophyll and carotenoids in tomato fruit. *J. Japan. Soc. Food Sci. Technol. (Nippon Shokuhin Kogyo Gakkaishi)* 39 (10): 925-928.
- Naibaho, D.R.A, Nainggolan, R.J., dan Julianti, E. 2016. Pengaruh Perbandingan Sari Bit dengan Sari Buah Nenas dan Konsentrasi Gelatin terhadap Karakteristik Permen Jeli. *J.Rekayasa Pangan dan Pert.* 4 (2): 167-176.
- Najafpour, G. 2006. “Biochemical Engineering and Biotechnology”. Elsevier, Oxford.
- Namitha, K.K., dan Negi, P.S. 2010. Chemistry and Biotechnology of Carotenoids. *Crit Rev Food Sci Nutr* 50 (8): 728–760.
- Nielsen, S. S. 2010. “Food Analysis” 4<sup>th</sup> ed. Springer Science+Business Media, New York.
- Octaviani, I. 2010. Pengaruh suhu dan waktu penyimpanan terhadap kadar antosianin dan warna pada permen jelly rosela (*Hibiscus sabdariffa* L.).

- Skripsi Doctoral dissertation. Widya Mandala Catholic University, Surabaya.
- Ortega, R. M. 2006. Importance of Functional Foods in the Mediterranean Diet. *Public Health Nutr.* 9 (8A): 1136-1140.
- Pal, R. S., Kumar, V. A., Arora, S., Sharma, A. K., Kumar, V., dan Agrawal, S. 2015. Physicochemical and antioxidant properties of kiwifruit as a function of cultivar and fruit harvested month. *Braz. arch. biol. technol.* 58 (2): 262-271.
- Pathare, P. B., Opara, U. L., dan Al-Said, F. A.-J. 2013. Colour Measurement and Analysis in Fresh and Processed Foods: A Review. *Food Bioprocess Technol.* 6: 36-60.
- Penicaud, C., Achir, N., Dhuique-Mayer, C., Dornier, M., dan Bohuon, P. 2011. Degradation of b-carotene during fruit and vegetable processing or storage: reaction mechanisms and kinetic aspects: a review. *Fruits* 66 (6): 417-440.
- Putri, A.A.S., dan Hidajati, N. 2015. Uji Aktivitas Antioksidan Senyawa Fenolik Ekstrak Metanol Kulit Batang Tumbuhan Nyiri Batu (*Xylocarpus moluccensis*). *UNESA Journal of Chemistry* 4 (1): 1-6.
- Rahmawati, P.S., dan Adi, A.C. 2016. Daya Terima dan Zat Gizi Permen Jeli dengan Penambahan Bubuk Daun Kelor (*Moringa oleifera*). *Media Gizi Indonesia* 11 (1): 86-93.
- Rahmi, S., Tafzi, F. dan Anggraini, S. 2012. Pengaruh Penambahan Gelatin Terhadap Pembuatan Permen Jelly Dari Bunga Rosella (*Hibiscus sabdariffa* Linn). *Jurnal Penelitian Universitas Jambi.* 14(1): 37-44.
- Rao, K. S., Keshar, N. K. K., dan Kumar, B. V. V. R. 2012. A Comparative Study of Polyphenolic Composition and In-vitro Antioxidant Activity of *Illicium verum* Extracted by Microwave and Soxhlet Extraction Techniques. *Ind J Pharm Edu Res* 46 (3): 228-234.
- Rismandari, M., Agustini, T. W., dan Amalia, U. 2017. Karakteristik Permen Jelly dengan Penambahan Iota Karagenan dari Rumput Laut *Eucheuma spinosum*. *Saintek Perikanan* 12 (2): 103-108.
- Sa'adah, H., dan Nurhasnawati, H. 2015. Perbandingan Pelarut Etanol dan Air Pada Pembuatan Ekstrak Umbi Bawang Tiwai (*Eleutherine americana* Merr) Menggunakan Metode Maserasi. *Jurnal Ilmiah Manuntung* 1 (2): 149-153.
- Sharmin, T., Ahmed, N., Abul, H., Hosain, M. M., Mondal, S. C., Haquel, M. R., Almas, M., dan Siddik, M. A. B. 2016. Extraction of Bioactive Compound from Some Fruits and Vegetables (Pomegranate Peel, Carrot and Tomato). *American Journal of Food and Nutrition* 4 (1): 8-19.
- Simanjuntak, M.S.N.B., Lubis, L.M., dan Ginting, S. 2016. Pengaruh Perbandingan Sari Buah Jambu Biji merah dengan Sari Buah Sirsak dan Konsentrasi Gum Arab terhadap Mutu Permen Jelly. *J.Rekayasa Pangan dan Pert.* 4 (1): 33-39.

- Sirait, A. Y., Pelealu, N. C., dan Yamlean, P. V. Y. 2016. Uji Daya Antibakteri Ekstrak Etanol Umbi Wortel (*Daucus carota* L.) terhadap *Staphylococcus aureus* dan *Escherichia coli* Secara *In Vitro*. PHARMACON Jurnal Ilmiah Farmasi – UNSRAT 5 (4): 145-154.
- Skinner, M., dan Hunter, D. 2013. “Bioactives in Fruit: Health Benefits and Functional Food”. John Wiley & Sons, Ltd, UK.
- Socaciu, C. 2008. “Food Colorants: Chemical and Functional Properties”. Taylor & Francis Group, LLC, USA.
- Strati, I. F., dan Oreopoulou, V. 2016. Recovery and Isomerization of Carotenoids from Tomato Processing By-products. Waste and Biomass Valorization 7 (4): 843-850.
- Subaryono dan Bagus, S. 2006. Penggunaan Campuran Karaginan dan Konjak dalam Pembuatan Permen Jelly. Jurnal Pascapanen dan Bioteknologi Kelautan dan Perikanan 1 (1).
- Szczesniak, A.S. 2002. Texture is a Sensory Property. Food Quality and Preference 13 (4): 215 – 225.
- Testolin, R., Huang, H., dan Ferguson, R. 2016. The Kiwifruit Genome. Springer International Publishing, Switzerland.
- Tiwari, B.K., Brunton, N.P., dan Brennan, C.S. 2013. “Handbook of Plant Food Phytochemicals : Sources, Stability, and Extraction”. John Wiley & Sons, Ltd, UK.
- USDA. 2016. Carrots, Raw. USA: USDA National Nutrient Database for Standard Reference.
- USDA. 2016. Kiwifruit, ZESPRI, SunGold, Raw. USA: USDA National Nutrient Database for Standard Reference.
- Utomo, B. S. B., Darmawan, M., Hakim, A. R., dan Ardi, D. T. 2014. Sifat Fisikokimia dan Evaluasi Sensori Permen Jeli yang Terbuat dari  $\kappa$ -karaginan dan Konjak dengan Rasio yang Berbeda. Squalen Bulletin of Marine & Fisheries Postharvest & Biotechnology 9 (1): 25-34.
- Wahyuni, D. T., dan Widjanarko, S. B. 2015. Pengaruh Jenis Pelarut dan Lama Ekstraksi terhadap Ekstrak Karotenoid Labu Kuning dengan Metode Gelombang Ultrasonik. Jurnal Pangan dan Agroindustri 3 (2): 390-401.
- Yang, Y., Zhang, J., dan Shao, B. 2014. Quantitative Analysis of Fourteen Synthetic Dyes in Jelly and Gummy Candy by Ultra Performance Liquid Chromatography. Analytical Methods 6 (15): 5872 – 5878.
- Yara-Varón, E., Fabiano-Tixier, A. S., Balcells, M., Canela-Garayoa, R., Billy, A., dan Chemat, F. 2016. Is it possible to substitute hexane with green solvents for extraction of carotenoids? A theoretical versus experimental solubility study. RSC Adv. 6 (33): 27750-27759.

Zhang, Y. 2013. "Ascorbic Acid in Plants: Biosynthesis, Regulation, and Enhancement". Springer-Verlag New York, New York.

Zhou, B. G., Wang, S., Dou, T. T., Liu, S., Li, Y., Hua, Ri, M. M., Li, S. G., dan Lin, H. F. 2016. Aphicidal Activity of *Illicium verum* Fruit Extracts and Their Effects on the Acetylcholinesterase and Glutathione S-transferases Activities in *Myzus persicae* (Hemiptera: Aphididae). *J Insect Sci* 16 (1): 1-7.

