

## DAFTAR PUSTAKA

- Abdel-Razek, A. G., El-Shami, S. M., El-Mallah, M. H., dan Hassanien, M. M. M. 2011. Blending of virgin olive oil with less stable edible oils to strengthen their antioxidative potencies. *Australian Journal of Basic and Applied Sciences*, 5(10), 312-318.
- Abenoza, M., Benito, M., Saldaña, G., Álvarez, I., Raso, J., dan Sánchez-Gimeno, A. C. 2013. Effects of pulsed electric field on yield extraction and quality of olive oil. *Food and Bioprocess Technology*, 6(6), 1367-1373
- Adonin, S. A., Gorokh, I. D., Novikov, A. S., Samsonenko, D. G., Yushina, I. V., Sokolov, M. N., dan Fedin, V. P. 2018. Halobismuthates with halopyridinium cations: Appearance or non-appearance of unusual colouring. *CrystEngComm*, 20(48), 7766-7772.ISO 690.
- Amarillo, M., Pérez, N., Blasina, F., Gambaro, A., Leone, A., Romaniello, R., ... & Juliano, P. (2019). Impact of sound attenuation on ultrasound-driven yield improvements during olive oil extraction. *Ultrasonics sonochemistry*, 53, 142-151.
- Arslan, D., Karabekir, Y., dan Schreiner, M. 2013. Variations of phenolic compounds, fatty acids and some qualitative characteristics of Sariulak olive oil as induced by growing area. *Food Research International*, 54(2), 1897-1906.
- Altieri, G., Di Renzo, G. C., dan Genovese, F. 2013. Horizontal centrifuge with screw conveyor (decanter): optimization of oil/water levels and differential speed during olive oil extraction. *Journal of food engineering*, 119(3), 561-572
- Aydar, A. Y., Bağdatlıoğlu, N., dan Köseoğlu, O. 2017. Effect of ultrasound on olive oil extraction and optimization of ultrasound-assisted extraction of extra virgin olive oil by response surface methodology (RSM). *Grasas y Aceites*, 68(2), e189-e189.

Barba, F. J., Parniakov, O., Pereira, S. A., Wiktor, A., Grimi, N., Boussetta, N., dan Vorobiev, E. 2015. Current applications and new opportunities for the use of pulsed electric fields in food science and industry. *Food Research International*, 77, 773-798.

Bartolini, G., dan Petruccelli, R. 2002. Classification, origin, diffusion and history of the olive. *Food & Agriculture Org..*

Brahim, S. B., Marrakchi, F., Gargouri, B., dan Bouaziz, M. 2015. Optimization of malaxing conditions using CaCO<sub>3</sub> as a coadjuvant: A method to increase yield and quality of extra virgin olive oil cv. Chamlali. *LWT-Food Science and Technology*, 63(1), 243-252

Cayuela, J. A., dan García, J. F. 2017. Sorting olive oil based on alpha-tocopherol and total tocopherol content using near-infra-red spectroscopy (NIRS) analysis. *Journal of Food Engineering*, 202, 79-88.

Cherubini, P., H umbel, T., Beeckman, H., Gaertner, H., Mannes, D., Pearson, C., dan Lev-Yadun, S. 2013. Olive tree-ring problematic dating: a comparative analysis on Santorini (Greece). *PloS one*, 8(1), e54730.

Clodoveo, M. L., Durante, V., La Notte, D., Punzi, R., dan Gambacorta, G. 2013. Ultrasound- assisted extraction of virgin olive oil to improve the process efficiency. *European Journal of Lipid Science and Technology*, 115(9), 1062-1069.

CODEX. 2013. STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS  
CODEX STAN 33-198. Food and Agriculture Organisation (FAO).

Conceição, J. N., Marangoni, B. S., Michels, F. S., Oliveira, I. P., Passos, W. E., Trindade, M. A., dan Caires, A. R. 2019. Evaluation of molecular spectroscopy for predicting oxidative degradation of biodiesel and vegetable oil: Correlation analysis between

acid value and UV–Vis absorbance and fluorescence. *Fuel Processing Technology*, 183, 1-7.

Conte, L., Milani, A., Calligaris, S., Rovellini, P., Lucci, P., dan Nicoli, M. C. 2020. Temperature dependence of oxidation kinetics of extra virgin olive oil (EVOO) and shelf-life prediction. *Foods*, 9(3), 295.

Djaelani, M. A. 2015. Profil kolesterol darah tikus setelah pemberian virgin coconut oil dan minyak zaitun. *Bioma: Berkala Ilmiah Biologi*, 17(2), 102-105.

Espinola, F., Moya, M., Fernandez, D.G., & Castro, E. 2009. Improved extraction of virgin olive oil using calcium carbonate as coadjuvant extractant. *Journal of Food Engineering*, 92, 112–118.

Espínola, F., Moya, M., Fernández, D. G., dan Castro, E. 2011. Modelling of virgin olive oil extraction using response surface methodology. *International journal of food science and technology*, 46(12), 2576-2583.

EU Commission. 2003. Commission Regulation (EC) No 1989/2003, amending Regulation (EEC) No 2568/91 on the characteristics of olive oil and olive-pomace oil and on the relevant methods of analysis. European Union Law.

Girish, N., Niju, S. P., Begum, K. M. M. S., & Anantharaman, N. 2013. Utilization of a cost effective solid catalyst derived from natural white bivalve clam shell for transesterification of waste frying oil. *Fuel*, 111, 653-658.

Gimeno, E., de la Torre-Carbot, K., Lamuela-Raventós, R. M., Castellote, A. I., Fitó, M., de la Torre, R., ... & López-Sabater, M. C. (2007). Changes in the phenolic content of low density lipoprotein after olive oil consumption in men. A randomized crossover controlled trial. *British Journal of Nutrition*, 98(6), 1243-1250.

Godswill, A. C., Amagwula, I. O., Victory, I. S., dan Gonzaga, A. I. 2018. Effects of repeated deep frying on refractive index and peroxide value of selected vegetable oils.

Indratmoko, S. 2016. Formulasi dan evaluasi antiacne topikal dari minyak zaitun, minyak atsiri jeruk purut, minyak atsiri kunyit dan minyak hati ikan cicut botol dalam bentuk sediaan roll ball. Jurnal Kesehatan Al-Irsyad, 70-76.

IOC. 2004. Trade standard applying to olive oils and olive pomace oils. International Olive Council

Jenkins, D. J., Chiavaroli, L., Wong, J. M., Kendall, C., Lewis, G. F., Vidgen, E., dan Lamarche, B. 2010. Adding monounsaturated fatty acids to a dietary portfolio of cholesterol-lowering foods in hypercholesterolemia. *CMAJ*, 182(18), 1961-1967.

Jiménez, B., Sánchez-Ortiz, A., & Rivas, A. 2014. Influence of the malaxation time and olive ripening stage on oil quality and phenolic compounds of virgin olive oils. *International Journal of Food Science & Technology*, 49(11), 2521-2527.

Liu, L., Yang, Y., Liu, P., & Tan, W. (2014). The influence of air content in water on ultrasonic cavitation field. *Ultrasonics Sonochemistry*, 21(2), 566-571.

Mele, M. A., Islam, M. Z., Kang, H. M., dan Giuffrè, A. M. 2018. Pre-and post-harvest factors and their impact on oil composition and quality of olive fruit. *Emirates Journal of Food and Agriculture*, 592-603

Pardo, J. E., Rabadán, A., Suárez, M., Tello, J., Zied, D. C., dan Álvarez-Ortí, M. 2021. Influence of olive maturity and season on the quality of virgin olive oils from the area assigned to the protected designation of origin of “Aceite de la Alcarria”(Spain). *Agronomy*, 11(7), 1439.

Puértolas E, Martínez de Marañón I. 2015. Olive oil pilot-production assisted by pulsed electric field: Impact on extraction yield, chemical parameters and sensory properties. *Food Chem.* 167, 497–502.

Taticchi, A., Esposto, S., Veneziani, G., Urbani, S., Selvaggini, R., dan Servili, M. 2013. The influence of the malaxation temperature on the activity of polyphenoloxidase and peroxidase and on the phenolic composition of virgin olive oil. *Food Chemistry*, 136(2), 975-983.

Peres, F., Martins, L. L., & Ferreira-Dias, S. 2014. Laboratory-scale optimization of olive oil extraction: Simultaneous addition of enzymes and microtalc improves the yield. *European Journal of Lipid Science and Technology*, 116(8), 1054-1062.

Peres, F., Martins, L. L., dan Ferreira-Dias, S. 2017. Influence of enzymes and technology on virgin olive oil composition. *Critical reviews in food science and nutrition*, 57(14), 3104-3126.

Peri, C. (Ed.). (2014). The extra-virgin olive oil handbook. John Wiley & Sons.

Piscopo, Amalia & Poiana, Marco. 2012. Packaging and Storage of Olive Oil. Olive germplasm-the olive cultivation. 201-222. 10.5772/51827

Preedy, V. R., dan Watson, R. R. 2020. Olives and olive oil in health and disease prevention. Academic press.

Priani, S. E., Dewi, W. K., dan Gadri, A. 2019. Formulasi sediaan mikroemulsi gel anti jerawat mengandung kombinasi minyak jinten hitam (*Nigella sativa L.*) dan minyak zaitun (*Olea europaea L.*). Kartika: Jurnal Ilmiah Farmasi, 6(2), 57-64.

Quiroz, J., Naranjo Duran, A. M., Silva Garcia, M., Ciro Gomez, G. L., dan Rojas Camargo, J. J. 2019. Ultrasound-assisted extraction of bioactive compounds from annatto seeds, evaluation of their antimicrobial and antioxidant activity, and identification

of main compounds by LC/ESI-MS analysis. International journal of food science, 2019.

Ribeiro, S. A. O., Nicacio, A. E., Zanqui, A. B., Biondo, P. B. F., de Abreu-Filho, B. A., Visentainer, J. V., dan Matsushita, M. 2016. Improvements in the quality of sesame oil obtained by a green extraction method using enzymes. *LWT-Food Science and Technology*, 65, 464-470.

Rocha, J., Borges, N., & Pinho, O. 2020. Table olives and health: A review. *Journal of Nutritional Science*, 9, E57.

Santosa, M., Clow, E. J., Sturzenberger, N. D., dan Guinard, J. X. 2013. Knowledge, beliefs, habits and attitudes of California consumers regarding extra virgin olive oil. *Food research international*, 54(2), 2104-2111.

Seçmeler, Ö., dan Galanakis, C. M. 2019. Olive fruit and olive oil. In *Innovations in Traditional Foods* (pp. 193-220). Woodhead Publishing.

Usman, N. A., Wulandari, E., dan Suradi, K. 2015. Pengaruh jenis minyak nabati terhadap sifat fisik dan akspetabilitas mayonnaise. *Jurnal Ilmu Ternak*, 15(2), 22-27.

Kaniewski, D., Van Campo, E., Boiy, T., Terral, J. F., Khadari, B., dan Besnard, G. 2012. Primary domestication and early uses of the emblematic olive tree: palaeobotanical, historical and molecular evidence from the Middle East. *Biological Reviews*, 87(4), 885-899.

Knorr, D., Froehling, A., Jaeger, H., Reineke, K., Schlueter, O., dan Schoessler, K. 2011. Emerging technologies in food processing. *Annual review of food science and technology*, 2, 203-235.

Leone, A., Romaniello, R., Tamborrino, A., Xu, X. Q., dan Juliano, P. 2017. Microwave and megasonics combined technology for a continuous olive oil process with

enhanced extractability. Innovative Food Science dan Emerging Technologies, 42, 56-63

Leone, A., Tamborrino, A., Romaniello, R., Zagaria, R., dan Sabella, E. 2014. Specification and implementation of a continuous microwave-assisted system for paste malaxation in an olive oil extraction plant. Biosystems engineering, 125, 24-35.

Ramirez-Tortosa, M. C., Urbano, G., López-Jurado, M., Nestares, T., Gomez, M. C., Mir, A., dan Gil, A. 1999. Extra-virgin olive oil increases the resistance of LDL to oxidation more than refined olive oil in free-living men with peripheral vascular disease. The Journal of nutrition, 129(12), 2177-2183.

Widyaningrum, N., Hussana, A., Adi, R. S., Tiastuti, M., dan Utami, K. M. 2020. Aktifitas sitotoksik kombinasi ekstrak buah tin dan minyak zaitun terhadap sel kanker payudara. Jurnal Farmasi Sains dan Praktis. 6(1).

Yao, Y., Pan, Y., dan Liu, S. 2020. Power ultrasound and its applications: A state-of-the-art review. Ultrasonics sonochemistry, 62, 104722.

Zalni, R. I., dan Anita, W. 2020. Efektivitas Minyak Zaitun terhadap Pengurangan Rasa Nyeri Menstruasi. Jurnal Endurance: Kajian Ilmiah Problema Kesehatan, 5(2), 194-201.

Zhao, Z., Shi, A., Wang, Q., dan Zhou, J. 2019. High oleic acid peanut oil and extra virgin olive oil supplementation attenuate metabolic syndrome in rats by modulating the gut microbiota. Nutrients, 11(12), 3005.