

DAFTAR PUSTAKA

- Abduaibifu, A., dan Tamer, C.E. 2019. Evaluation of physicochemical and bioaccessibility properties of goji berry kombucha. *Journal of Food Processing and Preservation*, 43(9): 1-14.
- Ahmed, R.F., Hikal, M.S., dan Taleb, K.A.A. 2020. Biological, chemical and antioxidant activities of different types kombucha. *Annals of Agricultural Sciences*, 65(1):1-7.
- Ayed, L., dan Hamdi, M. 2015. Manufacture of a beverage from cactus pear juice using “tea fungus” fermentation. *Annals of Microbiology*, 65(4): 2293-2299.
- Badan Standarisasi Nasional. 2019. SNI 6989.11:2019. Cara Uji Derajat Keasaman (pH) dengan Menggunakan Alat pH Meter. Badan Standarisasi Nasional: Jakarta.
- Booth, A., Sutton, A., dan Papaioannou, D. 2016. Systematic Approaches to a Succesful Literature Review Second Edition. California: SAGE Publications.
- Cardoso, R. R., Neto, R. O., D’Almeida, C. T. D. S., Nascimento, T. P. D., Pressete, C. G., Azevedo, L., Martino, H. S. D., Cameron, L. C., Ferreira, M. S. L., dan Barros, F. A. R. D. 2019. Kombucha from green and black teas have different phenolic profile, which impacts their antioxidant capacities, antibacterial, and antiproliferative activities. *Food Research International*, 128: 1-38.
- Chakravorty, S., Bhattacharya, S., Chatzinotas, A., Chakraborty, W., Bhattacharya, D., dan Gachhui, R. 2015. Kombucha tea fermentation: Microbial and biochemical dynamics. *International Journal of Food Microbiology*, 220:63-72.
- Chavan, U.D. 2018. Phenolic: Antioxidants and Health Benefits. India: Scientific Publishers.
- Choi, S. 2019. Kombucha and Kimchi How Probiotics and Prebiotics Can Improve Brain Function. New York : Skyhorse Publishing.
- Efron, S.E. dan Ravid, R. 2019. Writing the Literature Review a Practical Guide. New York: The Guilford Press.
- Falahuddin, I., Apriani,I., dan Nurfadillah. 2017. Pengaruh proses fermentasi kombucha daun sirsak (*Annona muricata* L.) terhadap kadar vitamin c. *Jurnal Biota*, 3(2):90-95.

- Gaggia, F., Baffoni, L., Galiano, M., Nielsen, D.S., Jakobsen, R.R., Castro-Mejía, J.L., Bosi, S., Truzzi, F., Musumeci, F., Dinelli, G., dan Gioia, D.D. 2018. Kombucha beverage from green, black, and rooibos teas: A comparative study looking at microbiology, chemistry and antioxidant activity. *Nutrients*, 11(1):1-22.
- Goh, W.N., Rosma,A., Kaur,B., Fazilah, A., Karim, A.A., dan Rajeev, B. 2012. Fermentation of black tea broth (Kombucha): I. Effects of sucrose concentration and fermentation time on the yield of microbial cellulose. *International Food Research Journal*, 19(1):109-117.
- Hardoko, Harisman, E.K., dan Puspitasari, Y.E. 2020. The kombucha from *Rhizophora mucronata* Lam. herbal tea: Characteristics and the potential as an antidiabetic beverage. *Journal of Pharmacy & Pharmacognosy Research*, 8(5):410-421.
- Haryo, R.B.S. 2020. Teknologi Fermentasi Pangan Tradisional dan Produk Olahannya. Bogor: Guepedia.
- Ivanišová, E., Meňhartová, K., dan Terentjeva, M. 2019. The evaluation of chemical, antioxidant, antimicrobial and sensory properties of kombucha tea beverage. *Journal of Food Science and Technology*, 57(5): 1840-1846.
- Jakubczyk, K., Kałdun'ska, J., Kochman, J., dan Janda, K. 2020. Chemical profile and antioxidant activity of the kombucha beverage derived from white, green, black and red tea. *Antioxidants*, 9(5):1-15.
- Kristiandi, K., Lusiana, S.A., A'yunin, N.A.Q., Ramdhini,R.N., Marzuki, I., Rezeki, S., Erdiandini, I., Yunianto, A.E., Lestari, S.D., Ifadah, R.A., Kushargina, R., Yuniarti, T., dan Pasanda, O.S. 2021. Teknologi Fermentasi. Medan: Yayasan Kita Menulis.
- Leliqia, N.P.E., Susanti, N.M.P., dan Chanjaya, C. 2014. Pengaruh lama fermentasi terhadap aktivitas antioksidan minuman kombucha lokal di Bali dengan substrat produk gambir. *Jurnal Farmasi Udayana*, 3(1):116-119.
- Lobo, R.O., Dias, F.O. dan Shenoy, C.K. 2017. Kombucha for healthy living: evaluation of antioxidant potential and bioactive compounds. *International Food Research Journal*, 24(2):541-546.
- Ngatirah. 2019. Mikrobiologi Umum. Yogyakarta: Instiper Yogyakarta.
- Nugraha, A. P., Isdadiyanto, S., dan Tana, S. 2018. Histopatologi hepar tikus wistar (*Rattus norvegicus*) jantan setelah pemberian teh kombucha konsentrasi 100% dengan waktu fermentasi yang berbeda. *Buletin Anatomi dan Fisiologi (Bulletin of Anatomy and Physiology)*, 3(1): 71-78.

- Nurhayati, Yuwanti, S., dan Urhabillah, A. 2020. Karakteristik fisikokimia dan sensori kombucha *cascara* (kulit kopi ranum). *Jurnal Teknologi dan Industri Pangan*, 31(1):38-49.
- Pautasso, M. 2013. Ten Simple Rules for Writing a Literature Review. *Plos Computational Biology*, 9(7):1-4.
- Pratiwi, A., Elfita., dan Aryawati, R. 2012. Pengaruh waktu fermentasi terhadap sifat fisik dan kimia pada pembuatan minuman kombucha dari rumput laut *Sargassum* sp. *Maspari Journal*, 4(1):131-136.
- Prastujati, A.U., Hilmi, M., dan Khirzin, M.H. 2018. Pengaruh konsentrasi *starter* terhadap kadar alkohol, pH dan total asam tertitrasi (TAT) *whey* kefir. *Jurnal Ilmu Peternakan Terapan*, 1(2):63-69.
- Purnami, K.I., Jambe, A.A.G.N.A., dan Wisaniyasa, N.W. 2018. Pengaruh jenis teh terhadap karakteristik teh kombucha. *Jurnal Ilmu dan Teknologi Pangan*, 7(2):1-10.
- Sari, L.M. 2019. Aktivitas Antioksidan dan Sitotoksitas Biji Pinang pada Karsinoma Sel Skuamosa Mulut. Banda Aceh: Syiah Kuala University Press.
- Sari, P.A., dan Irdawati. 2019. Kombucha tea production using different tea raw materials. *Bioscience*, 3(2):135-143.
- Sarian, M.N., Ahmed, Q.U., So'ad, S.Z., Alhassan, A.M., Murugesu, S., Perumal, V., Mohamad, S.N.A.S., Khatib, A., dan Latip, J. 2017. Antioxidant and antidiabetic effects of flavonoids: a structure-activity relationship based study. *Biomed Research International*, 28:1-14.
- Santoso, U. 2021. Antioksidan Pangan. Yogyakarta: Gadjah Mada University Press.
- Setiawan, F., Yunita, O., dan Kurniawan, A. 2018. Uji aktivitas antioksidan ekstrak etanol kayu secang (*Casuarina sappan*) menggunakan metode DPPH, ABTS dan FRAP. *Media Pharmaceutica Indonesiana*, 2(2):82-89.
- Shahbazi, H., Gahrue, H.H., Golmakan, M.T., Eskandari, M.H., dan Movahedi, M. 2018. Effect of medicinal plant type and concentration on physicochemical, antioxidant, antimicrobial and sensorial properties of kombucha. *Food Science and Nutrition*, 6(8): 2568-2577.
- Simanjuntak, D.H., Herpandi., dan Lestari, S.D. 2016. Karakteristik kimia dan aktivitas antioksidan kombucha dari tumbuhan apu-apu (*Pistia stratiotes*) selama fermentasi. *Jurnal Teknologi Hasil Perikanan*, 5(2):123-133.

- Suhardini, P.N., dan Zubaidah, E. 2016. Studi aktivitas antioksidan kombucha dari berbagai jenis daun selama fermentasi. *Jurnal Pangan dan Agroindustri*, 4(1):221-229.
- Sukmawati, P.P.A., Ramona,Y., dan Leliqia, N.P.E. 2013. Penetapan aktivitas antioksidan yang optimal pada teh hitam kombucha lokal di bali dengan variasi waktu fermentasi. *Jurnal Farmasi Udayana*, 2(1):25-29.
- Susilawati., Hasanah, M., dan Fynnisa, Z. 2021. Elektroda Tembaga pada Proses Elektrokoagulasi dalam Penjernihan Air Sungai. Pasuruan: Penerbit Qiara Media.
- Tan, W.C., Muhialdin, B.J., Shobirin, A., dan Hussin, M. 2020. Influence of storage conditions of the quality, metabolites, and biological activity of Soursop (*Annona muricata*. L.) kombucha. *Frontiers in Microbiology*, 11(1):1-10.
- Tanticharakunsiri, W., Mangmool, S., Wongsariya, K., dan Ochaikul, D. 2020. Characteristics and upregulation of antioxidant enzymes of kitchen mint and oolong tea kombucha beverages. *Journal of Food Biochemistry*, 45(1):1-14.
- Vitas, J.S., Vukmanović, S.Z., Malbaša, R.V., dan Horecki, A.N.T. 2019. Influence of process temperature on ethanol content kombucha products obtained by fermentation of floated must effluent. *Acta Periodica Technologica*, 352(50):311-315.
- Vitas, J., Vukmanović, S., Čakarević, J., Popović, L., dan Malbaša, R. 2020. Kombucha fermentation of six medicinal herbs: chemical profile and biological activity. *Chemical Industry and Chemical Engineering Quarterly*, 26(2):157-170.
- Winarno, B., dan Wisnuwati. 2020. Pembuatan Makanan dan Minuman Herbal. Yogyakarta: Penerbit Deepublish.
- Wistiana, D., dan Zubaidah, E. 2015. Karakteristik kimiawi dan mikrobiologis kombucha dari berbagai daun tinggi fenol selama fermentasi. *Jurnal Pangan dan Agroindustri*, 3(4):1446-1457.
- Zhang, S., Cheng, M., Li, Z., Guan, S., Chai, B., Li, Q., dan Rong, S. 2020. Composition and biological activity of rose and jujube kernel after fermentation with kombucha SCOBY. *Journal of Food Processing and Preservation*, 44(9):1-11.
- Zubaidah, E., Dewantari, F.J., Novitasari, F.R., Srianta, I., dan Blanc, P. 2018. Potential of snake fruit (*Salacca zalacca* (Gaerth. Voss) for the development of a beverage through fermentation with the Kombucha consortium. *Biocatalysis and Agricultural Biotechnology*, 13(2018):198-203.