

DAFTAR PUSTAKA

- Adeel, T., Tariq, A., Auranzaib, & Akbe, M. 2015. Flavors from Citrus Peels and Their Functions in Food. *Journal of Food and Dairy Technology*, 3:5-17.
- Adeniji, J. D. W. 2011. Discovery of substitute 3-(Phenylamino) benzoic acid as potent and selective inhibitors of type 5 17 beta hydroxysteroids dehydrogenase (AKR1C3). *Bioorganic & Medicinal Chemistry Letters*, 21:1464-1468.
- Adhikari, B. M., Bajracharya, A. & Shrestha, A. K. 2015. Comparison of nutritional properties of Stinging nettle (*Urtica dioica*) flour with wheat and barley flours. *Food Science and Nutrition*, 4: 119-124.
- Ainsworth, E. A. & Gillespie, K. M. 2007. Estimation of total phenolic content and other oxidation substrates in plant tissues using Folin-Ciocalteu reagent. *Nature Protocols*, 2:875-877.
- Aldini, G., Dalle-Donne, I., Facino, R.M., Milzani, A. & Carini, M. 2007. Intervention Strategies to Inhibit Protein Carbonylation by Lipoxidation-Derived Reactive Carbonyls. *Medicinal Research Review*, 27:817-868.
- Amaretti, A., Raimondi, S., Leonardi, A., Quartieri, A. & Rossi, M. 2015. Hydrolysis of the Rutinose-Conjugates Flavonoids Rutin and Hesperidin by the Gut Microbiota and Bifidobacteria. *Nutrients*, 7:2788-2800.
- Arts, I.C., Putte, D. B. & Hollman, P. C. 2000. Catechin contents of foods commonly consumed in The Netherlands. 2. Tea, wine, fruit juices, and chocolate milk. *Journal of Agricultural Food Chemistry*, 48:1752-7.
- Azevedo, M. I., Pereira, A. F., Nogueira, R. B., Rolim, F. E., Brito, G. A. C., Wong, D. V. T., Junior, R. C. L., Ribeiro, R. A. & Vale, M. L. 2013. The antioxidant effects of the flavonoids rutin and quercetin inhibit oxaliplatin-induced chronic painful peripheral neuropathy. *Molecular pain*, 9:53.
- Badan Litbang Pertanian Indonesia. 2006. *Prospek dan Arah Pengembangan Agribisnis Jeruk*. Retrieved from Litbang Indonesia: http://www.litbang.pertanian.go.id/special/publikasi/doc_hortikultura/jeruk/jeruk-bagian-b.pdf (10 Januari 2018).
- Badan Pusat Statistik. 2017. *Konsumsi Buah dan Sayur Susesnas Maret 2016*. Retrieved from Departemen Kesehatan Indonesia: <http://gizi.depkes.go.id/wp-content/uploads/2017/01/Paparan-BPS-Konsumsi-Buah-Dan-Sayur.pdf> (9 Agustus 2017).
- Bajpai, V. K., Majumder, R. & Park, J. G. 2016. Isolation and purification of plant secondary metabolites using column-chromatographic technique. *Bangladesh Journal of Pharmacology*, 11:844-848.
- Barberan, F. A. T. & Clifford, M. N. 2000. Flavanones, chalcones and dihydrochalcones—nature, occurrence and dietary burden. *Journal of The Science of Food and Agriculture*, 80:1073-1080.

- Barrion, A. S. A., Hurtada, W. A., Papa, I. A., Zulayvar, T. O. & Yee, M. G. 2014. Phytochemical Composition, Antioxidant and Antibacterial Properties of Pummelo (*Citrus maxima* (Burm.)) Merr. Against *Escherichia coli* and *Salmonella typhimurium*. *Food and Nutrition Sciences*, 5:749-758.
- Bhaigyabati, T., Devi, P. G. & Bag, G. C. 2014. Total Flavonoid Content and Antioxidant Activity of Aqueous Rhizome Extract of Three Hedychium Species of Manipur Valley. *Research Journal of Pharmaceutical, Biological and Chemical Sciences*, 5:970-977.
- Bhat, K. P. & Pezzuto, J. M. Cancer chemopreventive activity of resveratrol. 2002. *Annals of the New York Academy of Science*, 957:210–29.
- Bierhaus, A., Hofmann, M.A., Ziegler, R. & Nawroth, P.P. 1998. AGEs and Their Interaction with AGE-Receptors in Vascular Disease and Diabetes Mellitus. I. The AGE Concept. *Cardiovascular Research*, 37:586-600
- Brat, P., George, S., Bellamy, A., Chaffaut, L. D., Scalbert, A., Mennen, L., Arnault, N. & Amiot, M. J. 2006. Daily Polyphenol Intake in France from Fruit and Vegetables. *The Journal of Nutrition*, 136:2368-2773.
- Bratt, K., Sunnerheim, K., Bryngelsson, S., Fagerlund, A., Engman, L., Andersson, R. E. & Dimberg, L. H. 2003. Avenanthramides in oats (*Avena sativa* L.) and structure-antioxidant activity relationships. *Journal of Agricultural and Food Chemistry*, 51:594-600.
- Brett, G. M., Hollands, W., Needs, P. W., Teucher, B., Dainty, J. R., Davis, B. D., Brodbelt, J. S. & Kroon, P. A. 2009. Absorption, metabolism and excretion of flavanones from single portions of orange fruit and juice and effects of anthropometric variables and contraceptive pill use on flavanone excretion. *The British Journal of Nutrition*, 101:664-675
- Britom A., Ramirez, J. E., Areche, C., Sepulveda. B. & Simirgiotis, M. J. 2014. HPLC-UV-MS Profiles of Phenolic Compounds and Antioxidant Activity of Fruits from Three Citrus Species Consumed in Northern Chile. *Molecules*, 19:17400-17421.
- Brownlee, M. 2005. The Pathobiology of Diabetic Complications: A Unifying Mechanism. *Diabetes*, 54:1615-1625.
- Calkins, K. G. 2005. *Correlation Coefficients*. Retrieved from Andrews University: <https://www.andrews.edu/~calkins/math/edrm611/edrm05.htm> (18 September 2017)
- Chan, K. H., Ng, M. K. & Stocker, R. 2011. Haem oxygenase-1 and cardiovascular disease: Mechanisms and therapeutic potential. *Clinical Science*, 120:493-504.
- Chandrasekara, A. & Shahidi, F. 2010. Content of insoluble bound phenolics in millets and their contribution to antioxidant capacity. *Journal of Agricultural and Food Chemistry*, 58:6706-6714.

- Chen, J., Sun., H., Wang, Y., Wang, S., Tao, X. & Sun, A. 2014. Stability of Apple Polyphenols as a Function of Temperature and pH. *International Journal of Food Properties*, 17:1742-1749.
- Clifford, M. N. & Scalbert, A. 2000. Ellagitannins—occurrence in food, bioavailability and cancer prevention. *Journal of The Science of Food and Agriculture*, 80:1118–1125.
- Daneshfar, A., Ghaziaskar, H. S. & Homayoun, N. 2008. Solubility of Gallic Acid in Methanol, Ethanol, Water, and Ethyl Acetate. *Journal of Chemical and Engineering Data*, 53:776-778.
- Davis, C. B., Markey, C. E., Busch, M. A. & Busch, K. W. 2007. Determination of capsaicinoids in habanero peppers by chemometric analysis of UV spectral data. *Journal of Agricultural and Food Chemistry*, 55:5925-5933.
- Departemen Kesehatan Indonesia. 2015. *Situasi Penyakit Kanker*. Retrieved from Departemen Kesehatan Indonesia: <http://www.depkes.go.id/resources/download/pusdatin/infodatin/infodatin-kanker.pdf> (14 Desember 2017).
- Devasena, T. 2017. *Therapeutic and Diagnostic Nanomaterials*. Chennai: Springer.
- Du, Y., Guo, H. & Lou, H. 2007. Grape seed polyphenols protect cardiac cells from apoptosis via induction of endogenous antioxidant enzymes. *Journal of Agricultural and Food Chemistry*, 55:1695-1701.
- Evans, C. A. R., Miller, N. J. & Paganga, G. 1996. Structure antioxidant activity relationships of flavonoids and phenolic acids. *Free Radical Biology and Medicine*, 20: 933– 956.
- Fajriah, S., Lotulung, P. D. N. & Filaila, E. 2008. Antioxidant activity of prenylated flavonoid compound from dichloromethane extract of *Artocarpus communis* leaves. *Proceeding of The International Seminar on Chemistry*, pp. 511-513.
- Fidrianny, I., Sari, E. & Ruslan, K. 2016. Phytochemical Content And Antioxidant Activities In Different Organs Of Pomelo (*Citrus Maxima* [Burm.] Merr.) Using 2,2-Diphenyl-1-Picrylhydrazyl And Phosphomolybdenum Assays. *Asian Journal of Pharmaceutical and Clinical Research*, 9:185-190.
- Ganespurkar, A. & Saluja, A. K. 2017. The Pharmacological Potential of Rutin. *Saudi Pharamceutical Journal*, 25:149-164.
- Gattuso, G., Barreca, D., Gargiulli, C., Leuzzi, U. & Caristi, C. 2007. Flavonoid Composition of *Citrus* Juices. *Molecules*, 12:1641-1673.
- Genovese, S., Locatelli, M., Fiorito, S., Carlucci, G. & Epifano, F. 2014. Analysis of Biologically Active Oxyprenylated Ferulic Acid Derivatives in Citrus Fruits. *Plant Foods for Human Nutrition*, 69:255-260.

- Halliwell, B. 2001. Role of Free Radicals in the Neurodegenerative Diseases. *Drugs & Aging*, 18:685-716.
- Han, Z., Cui, H., Wang, D., Chen, H. & Luo, L. 2013. Antimicrobial activities of Peel's Essential Oil and Crude Extracts from Guanxi Honey Pomelo. *International Conference on Frontiers Environment, Energy and Bioscience*, 2013:119-124.
- Heikes, D. L., Jensen, S. R. & Jones, M. E. F. 1995. Purge and Trap Extraction with GC-MS Determination of Volatile Organic Compounds in Table-Ready Foods. *Journal of Agricultural and Food Chemistry*, 43:2869-2875.
- Heinonen, S., Nurmim T. & Liukkonen, K. In vitro metabolism of plant lignans: new precursors of mammalian lignans enterolactone and enterodiol. *Journal of Agricultural Food Chemistry*, 49:3178-86.
- Hussain, S. Z. & Maqbool, K. 2014. GC-MS: Principle, Technique and its application in Food Science. *International Journal Current Science Research*, 13:116-126.
- Huynh, L. M. & Nguyen, P. T. L. 2013. *Chemical Composition And Functional Properties Of Vietnamese Pomelo (Tan Trieu, Thanh Tra, Doan Hung) Peel's Essential Oils Extracted By Coldpressing And Vacuum Hydro-Distillation Methods*. Retrieved from Penn State University: <http://citeseerx.ist.psu.edu/viewdoc/download?doi=10.1.1.960.7701&rep=rep1&type=pdf> (19 Januari 2018).
- Jothy, S. L., Zuraini, Z. & Sasidharan, S. 2011. Phytochemicals screening, DPPH free radical scavenging and xanthine oxidase inhibitory activities of Cassia fistula seeds extract. *Journal of Medicinal Plants Research*, 5:1941-1947.
- Kang, J. S. 2012. *Principles and Applications of LC-MS/MS for the Quantitative Bioanalysis of Analytes in Various Biological Samples, Tandem Mass Spectrometry - Applications and Principles*. Hanyang: In Tech.
- Kedare, S. B. & Singh, R. P. 2011. Genesis and development of DPPH method of antioxidant assay. *Journal of Food and Science Technology*, 48:412-422.
- Kementerian Pertanian Indonesia. 2015. *Komoditas Pertanian Subsektor Hortikultura Jeruk*. Retrieved from Sekretarian Jenderal-Kementerian Pertanian: <http://epublikasi.setjen.pertanian.go.id/epublikasi/outlook/2015/Hortikultura/Outlook%20Jeruk%202015/files/assets/common/downloads/Outlook%20Jeruk%202015.pdf> (9 Agustus 2017).
- Kementerian Pertanian Indonesia. 2016. *Jeruk*. Retrieved from Sekretarian Jenderal Pertanian: <http://epublikasi.setjen.pertanian.go.id/epublikasi/outlook/2016/Hortikultura/OUTLOOK%20JERUK%202016/files/assets/common/downloads/OUTLOOK%20JERUK%202016.pdf> (10 Januari 2018).

- Kerry, N. L. & Abbey, M. 1997. Red wine and fractionated phenolic compounds prepared from red wine inhibit low density lipoprotein oxidation in vitro. *Atherosclerosis*, 135:93–102.
- Khanam, Z., Ching, C. H., Zakaria, N. H. M., Sam, K. H. & Bhats, I. U. H. 2014. Phytochemical analyses and DNA cleavage activity of *Citrus maxima* fruit. *International Conference on Chemistry and Environmental Sciences Research*, 1:82-88.
- Khare, C. P. 2007. *Indian Medicinal Plants, An Illustrated Dictionary*. New Delhi: Springer (India) Private Limited, pp. 1-2.
- Kumar, S. & Pandey, A. K. 2013. Chemistry and Biological Activities of Flavonoids: An Overview. *The Scientific World Journal*, 2013:1-16
- Lempereur, I., Rouau, X. & Abecassis, J. 1997. Genetic and agronomic variation in arabinoxylan and ferulic acid contents of durum wheat (*Triticum durum* L.) grain and its milling fractions. *Journal of Cereal Science*, 25:103–10.
- Li, B.B., Smith, B. & Hossain M. 2006. Extraction of phenolics from citrus peels I. Solvent extraction method. *Separation and Purification Technology*, 48:182-188.
- Li, S., Pan, M. H., Wang, Z., Lambros, T. & Ho, C. T. 2008. Biological Activity, Metabolism and Separation of Polymethoxyflavonoids from Citrus Peels. *Tree and Forestry Science and Biotechnology*, 2::36-51.
- Lim, S. M. & Loh, S. P. 2016. In vitro antioxidant capacities and antidiabetic properties of phenolic extracts from selected citrus peels. *International Food Research Journal* 23: 211-219.
- Lima, G. P. P., Vianello, F., Correa, C. R., Campos, R. A. S. & Borguini, M. G. 2014. Polyphenols in Fruits and Vegetables and Its Effect on Human Health. *Food and Nutrition Sciences*, 5:1065-1082
- Macikova, P., Halouzka, V., Hrbac, J., Bartak, P. & Skopalova, J. 2012. Electrochemical Behavior and Determination of Rutin on Modified Carbon Paste Electrodes. *The Scientific World Journal*, 2012:1-9.
- Magwaza, L. S., Opara, U. L., Cronje, P. J. R., Landahl, S., Ortiz, J. O. & Terry, L. A. 2015. Rapid methods for extracting and quantifying phenolic compounds in citrus rinds. *Food Science & Nutrition*, 4: 4–10.
- Mahadeswaraswamy, Y. H. 2011. The Polyphenol 3, 4, 5- trihydroxy benzoic acids inhibits indian daboia russelli venom and its hemorrhagic complex induced local toxicity. *Current Topics in Medicinal Chemistry*, 11:2520-2530.
- Manach, C., Scalbert, A., Morand, C., Remesy, C. & Jimenez, L. 2004. Polyphenols: food sources and bioavailability. *The American Journal of Clinical Nutrition*, 79:727-747.

- Manolagas, S.C. 2010. From Estrogen-Centric to Aging and Oxidative Stress: A Revised Perspective of the Pathogenesis of Osteoporosis. *Endocrine Reviews*, 31:266-300
- Marquiz, A., Genovese, S., Epifano, F. & Grenier, D. 2012. The plant coumarins auraptene and lacinartin as potential multifunctional therapeutic agents for treating periodontal disease. *BMC Complementary and Alternative Medicine*, 12:80.
- Moon, J. Y., Kim., H. & Cho, S. K. 2015. Auraptene, a Major Compound of Supercritical Fluid Extract of Phalsak (*Citrus Hassaku Hort ex Tanaka*), Induces Apoptosis through the Suppression of mTOR Pathways in Human Gastric Cancer SNU-1 Cells. *Evidence-Based Complementary and Alternative Medicine*, 2015:1-10.
- Moosavi, F., Hosseini, R., Saso, L. & Firuzi, O. 2016. Modulation of neurotrophic signaling pathways by polyphenols. *Drug Design, Development and Therapy*, 10:23-42.
- Nayeem, N., Asdaq, S. M. B., Salem, H. & Alfqy, S. A. 2016. Gallic Acid: A Promising Lead Molecule for Drug Development. *Journal of Applied Pharmacy*, 8:2.
- Niki, E. 2014. Antioxidants: basic principles, emerging concepts, and problem. *Biomedical Journal*, 37:106-111.
- Nogata, Y., Sakamoto, K., Shiratsuchi, H., Ishii, T., Yano, M. & Ohta, H. 2006. Flavonoid composition of fruit tissues of citrus species. *Bioscience, biotechnology and biochemistry*, 70:178-192.
- Ogawa, K., Kawasaki, A., Yoshida, T., Nesumi, H., Nakano, M., Ikoma, Y. & Yano, M. 2000. Evaluation of auraptene content in citrus fruits and their products. *Journal of Agricultural and Food Chemistry*, 48:1763-1769.
- Olmo, A., Calzada, J. & Nunez, M. 2017. Benzoic acid and its derivatives as naturally occurring compounds in foods and as additives: Uses, exposure, and controversy. *Critical Reviews in Food Science and Nutrition*, 57:3084-3103.
- Pandey, K. B. & Rizvi, S. I. 2009. Plant polyphenols as dietary antioxidants in human health and disease. *Oxidative Medicine and Cellular Longevity*, 2:270-278.
- Pannala, S., Chan, T.S., Brien, P. J. O. & Evans, C. A. 2001. Flavonoid B-ring chemistry and antioxidant activity: fast reaction kinetics. *Biochemical and Biophysical Research Communications*, 282:1161-1168.
- Peirera, D. M., Valentao, P., Pereira, J. A. & Andrade, P. B. 2009. Phenolics: From Chemistry to Biology. *Molecules*, 14:2202-2211.
- Perron, N. R. & Brumaghim, J. L. 2009. A review of the antioxidant mechanisms of polyphenol compounds related to iron binding. *Cell Biochemistry and Biophysics*, 53:75-100.

- Phi, L. N. T. & Vy, T. T. 2015. Chemical composition, antioxidant and antibacterial activities of peels' essential oils of different pomelo varieties in the south of Vietnam. *International Food Research Journal* 22:2426-2431.
- Pichaiyongvongdee, S., Rattanapun, B. & Haruenkit, R. 2014. Total polyphenol content and antioxidant properties in different tissues of seven pomelo (*Citrus grandis* (L.) osbeck) cultivars. *Food Processing Technology*, 2:1-17.
- Piluzza, G. & Bullitta, S. 2011. Correlations between phenolic content and antioxidant properties in twenty-four plant species of traditional ethnoveterinary use in the Mediterranean area. *Pharmaceutical Biology*, 49:240-247.
- Pitt, J. J. 2009. Principles and Applications of Liquid Chromatography Mass Spectrometry in Clinical Biochemistry. *Clinical Biochemistry Reviews*, 30:19-34.
- Price, S. F., Breen, P. J., Valladao, M. & Watson, B. T. 1995. Cluster sun exposure and quercetin in Pinot noir grapes and wine. *American Journal of Enology and Viticulture*, 46: 187-94.
- Ramful, D., Tarnus, E., Aruoma, O. I., Bourdon, B. & Bahorun, T. 2011. Polyphenol composition, vitamin C content and antioxidant capacity of Mauritian citrus fruit pulps. *Food Research International*, 44:2088-2099.
- Raymond, R. A., Yilwa, V. M., Aina, V. O. & Joseph, S. G. 2017. Chemical composition of essential oils from Citrus species peels and its insecticidal potential effect on cowpea. *Journal of Biological Science*, 3:70-75.
- Rebayam A., Belghith, S. I., Baghdikian, B., Leddet, V. M., Mabrouki, F., Olivier, E., Cherif, J. K. & Ayadi, M. T. 2014. Total Phenolic, Total Flavonoid, Tannin Content, and Antioxidant Capacity of *Halimium halimifolium* (Cistaceae). *Journal of Applied Pharmaceutical Science*, 5:52-57.
- Reichardt, C. & Welton, T. 2011. *Solvents and Solvents Effects in Organic Chemistry*. Weinheim: Wiley-VCH.
- Rifkowitz, E. E. 2015. Functional beverages instant ginger powder (*Zingiber officinale rosc*) with the addition of bulbulus extract variation (*Eleutherine americana merr*) as natural dyes. *Jurnal Teknik Pertanian*, 4:4.
- Roshanak, S., Rahimmalek, M. & Goli, S. A. 2016. Evaluation of seven different drying treatments in respect to total flavonoid, phenolic, vitamin C content, chlorophyll, antioxidant activity and color of green tea (*Camellia sinensis* or *C. assamica*) leaves. *Journal Food Science and Technology*, 53:721-729.
- Scalbert, A. & Williamson, G. 2000. Dietary intake and bioavailability of polyphenols. *Journal of Nutrition*, 130:2073-2085.

- Scalbert, A., Johnson, I. T. & Saltmarsh, M. 2005. Polyphenols: antioxidant and beyond. *The American Journal of Clinical Nutrition*, 81:2155-2175.
- Schubert, M., Melnikova, A. N., Mesecke, N., Zubkova, E. K., Forte, R., Batashev, D. R., Barth, I., Sauer, N., Gamalei, Y. V., Mamushina, N. S., Tietze, L. F., Voitsekhovskaja, O. V. & Pawlowski, K. 2010. Two novel disaccharides, rutinose and methylrutinose, are involved in carbon metabolism in *Datisca glomerata*. *Planta*, 231:523.
- Shah, N. N. A. K., Rahman, R. A., Shamsuddin, R. & Adzahan, N. M. 2015. Effects of pectinase clarification treatment on phenolic compounds of pummelo (*Citrus grandis* L. Osbeck) fruit juice. *Journal of Food Science and Technology*, 52:5057-5065.
- Shao, Q., Liu, H., Zhang, A., Wan, Y., Hu, R. & Li, M. 2014. Analysis of volatile components extracted from the peels of four different Chinese pomelos using TDS-GC-MS. *Journal of the Science of Food and Agriculture*, 94:3428-3254.
- Sharma, K., Ko, E. Y., Assefa, A. D., Ha, S., Nile, S. H., Lee, E. T. & Park, S. W. 2015. Temperature-dependent studies on the total phenolics, flavonoids, antioxidant activities, and sugar content in six onion varieties. *Journal of Food and Drug Analysis*, 23: 243-252.
- Shen, C.L., Cao, J.J., Dagda, R.Y., Tenner Jr., T.E., Chyu, M.C. & Yeh, J.K. 2011. Supplementation with Green Tea Polyphenols Improves Bone Microstructure and Quality in Aged, Orchidectomized Rats. *Calcified Tissue International*, 88:455-463.
- Sparkman, O.D. 2000. *Mass Spectrometry: Overview and History*, Mass Spectrometry Section, *Encyclopedia of Analytical Chemistry*. Chichester: Wiley.
- Taguchi, C., Fukushima, Y., Kishimoto, Y., Sugihara, N. S., Saita, E., Takahashi, Y. & Kondo, K. 2015. Estimated Dietary Polyphenol Intake and Major Food and Beverage Sources among Elderly Japanese. *Nutrients*, 7:10269-10281.
- Tang, W. H., Martin, K. A. & Hwa, J. 2012. Aldose Reductase, Oxidative Stress, and Diabetic Mellitus. *Front Pharmacology Impact Factor*, 3:87.
- Teixeira, J., Gaspar, A., Garrido, E. M., Garrido, J. & Borges, F. 2013. Hydroxycinnamic acid antioxidants: an electrochemical overview. *Biomedical Research International*, 2013:1-11.
- Tiwari, P., Kumar, B., Kaur, M., Kaur, G. & Kaur, H. 2011. Phytochemical screening and Extraction: A Review. *Internationale Pharmaceutica Scientia*, 1:98-106.
- Toh, J. J., Kho, H. E. & Azrina, A. 2013. Comparison of antioxidant properties of pomelo [*Citrus grandis* (L) Osbeck] varieties. *International Food Research Journal*, 20:1661-1668.

- Tomas, B. F. A. & Clifford, M. N. 2000. Flavanones, chalcones and dihydrochalcones— nature, occurrence and dietary burden. *Journal of Science Food Agriculture*, 80:1073–80.
- Tsao, R. 2010. Chemistry and Biochemistry of Dietary Polyphenols. *Nutrients*, 2:1231-1246.
- Univeristy of Colorado. 2016. *Identification of Phenols-Ferric Chloride Test*. Retrieved from University of Colorado Boulder: <https://www.colorado.edu/lab/lecture-demo-manual/o638-identification-phenols-ferric-chloride-test> (1 Januari 2018).
- Universitas Sumatera Utara. 2015. *Penyakit Degeneratif*. Retrieved from Universitas Sumatera Utara: <http://respository.usu.ac.id/bitstream/handel/123456789/50667/Chapter%20I.pdf?sequence=5&isAllowed=y>. (14 Desember 2017).
- Usha, T., Middha, S. K., Bhattacharya, M., Lokesh, P. & Goyal, A. K. 2014. Rosmarinic Acid, a New Polyphenol from *Baccaurea ramiflora* Lour. Leaf: A Probable Compound for Its Anti-Inflammatory Activity. *Antioxidants (Basel)*, 3: 830-842.
- Vazquez, L. C., Alañón, M. E., Robledo, V. R., Coello, M. S. P., Gutierrez, I. H., Maroto, M. C. D., Jordán, J., Galindo, M, F. & Jiménez, M. M. A. 2016. Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels (*Citrus paradisi* Macf.). *Oxidative Medicine and Cellular Longevity*, 2016:1-12.
- Vennat, B., Bos, M. A., Pourrat, A. & Bastide, P. 1994. Procyanidins from tormentil: fractionation and study of the anti-radical activity towards superoxide anion. *Biological and Pharmaceutical Bulletin*, 17: 1613–1615.
- Veria, V. A. 2015. *Penyakit Degeneratif*. Retrieved from Universitas Dian Nuswantoro: http://eprints.dinus.ac.id/14490/1/%5BMateri%5D_Vilda_Ana_Veria_S,_M.Gizi_-_PENYAKIT_DEGENERATIF.pdf. (14 Desember 2017).
- Vijaylakshmi, P & Radha, R. 2015. An overview: *Citrus maxima*. *The Journal of Phytopharmacology*, 4:263-267.
- Vitrac, X., Moni, J. P., Vercauteren, J., Deffieux, G. & Mérillon, J. M. 2002 Direct liquid chromatography analysis of resveratrol derivatives and flavanonols in wines with absorbance and fluorescence detection. *Analytica Chimica Acta*, 458:103–10.
- Wang, Y., Qian, J., Cao, J., Wang, D., Liu, C., Yang, R., Li, X. & Sun, C. 2017. Antioxidant Capacity, Anticancer Ability and Flavonoids Composition of 35 Citrus (*Citrus reticulata* Blanco) Varieties. *Molecules*, 22:1-20.

- Williamson, L. N. & Bartlett, M. G. 2007. Quantitative liquid chromatography / time-of-flight mass spectrometry. *Biomed Chromatography Journal*, 21:567-576.
- Wu, S. E., Ng, C. C., Tzeng, W. C., Ho, K. C. & Shyu, Y. T. 2011. Functional antioxidant and tyrosinase inhibitory properties of extracts of Taiwanese pummelo (*Citrus grandis* Osbeck). *African Journal of Biotechnology*, 10: 7668-7674.
- Xie, Z., Liu, Q., Liang, Z., Zhao, M., Yu, X., Yang, D. & Xu, X. 2013. The GC/MS Analysis of Volatile Components Extracted by Different Methods from *Exocarpium Citri Grandis*. *Journal of Analytical Methods in Chemistry*, 2013:1-8.
- Xu, G., Liu, D., Chen, J., Ye, X., Ma, Y. & Shi, J. 2008. Juice components and antioxidant capacity of *Citrus varieties* cultivated in China. *Food Chemistry*, 106:545–551.
- Yang, J., Guo, J. & Yuan, J. 2008. In vitro antioxidant properties of rutin. *LWT-Food Science and Technology*, 41:1060-1066.
- Yang, X. H., Zhang, G. X. & Cui, P. 2001. Gc/Ms analysis of the chemical constituents of Pomelo peel volatile oil. *Wuhan Huagong Cueyun Xuehao*, 23:13-15.
- Yeng, W. Y. 2009. *Determination of antioxidant activities in pomelo peel (Citrus grandis) essential oil*. Retrieved from University Malaysia Sabah: <http://eprints.ums.edu.my/4927/> (12 Februari 2018).
- Yoshikawa, M., Murakami, T., Ishiwada, T., Morikawa, T., Kagawa, M., Higashi, Y. & Matsuda, H. 2002. New Flavonol Oligoglycosides and Polyacylated Sucroses with Inhibitory Effects on Aldose Reductase and Platelet Aggregation from the Flowers of *Prunus mume*. *Journal of Natural Products*, 65:1151-1155.
- Zefang, L., Zhao, Z., Hongmei, W., Zhiqin, Z. & Jie, Y. 2016. Phenolic Composition and Antioxidant Capacities of Chinese Local Pummelo Cultivars' Peel. *Horticultural Plant Journal*, 2:133-140.
- Zhang, J. & Brodbelt, J. S. 2004. Screening flavonoid metabolites of naringin and narirutin in urine after human consumption of grapefruit juice by LC-MS and LC-MS/MS. *Analyst*, 129: 1227-1233.
- Zhang, L., Song, L., Zhang, P., Liu, T., Zhou., Yang., G., Lin, R. & Zhang, J. 2015. Solubilities of Naringin and Naringenin in Different Solvents and Dissociation Constants of Naringenin. *Journal of Chemical and Engineering Data*, 60:932-940.
- Zou, Z., Xi, W., Hu, Y., Nie, C. & Zhou, Z. 2016. Antioxidant activity of *Citrus* fruits. *Food Chemistry*, 196:885-896.