

## DAFTAR PUSTAKA

- [AOAC] Association of Official Analytical Chemists. 2000. *Official Methods of Analysis of AOAC International*. Washington D.C.: AOAC Inc.
- [AOAC] Association of Official Analytical Chemists. 2012. *Official Methods of Analysis of AOAC International*. Washington D.C.: AOAC Inc.
- [BPOM] Badan Pengawas Obat dan Makanan Republik Indonesia. 2016. Peraturan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia Nomor 9 Tahun 2016 tentang Acuan Label Gizi. Jakarta: BPOM RI.
- [BPS] Badan Pusat Statistik. 2020. *Produksi Tanaman Buah-buahan 2020*. Jakarta: Badan Pusat Statistik.
- [EICA] European Ice Cream Association. 2013. *Code for Edible Ices*. Brussel: EuroGlaces.
- [FAO] Food and Agriculture Organization. 2013. *Regulations Regarding the Classification, Packing, and Marking of Edible Ices Intended for Sale in the Republic of South Africa*. Available from: <http://extwprlegs1.fao.org/docs/pdf/saf122762.pdf>. Accessed 2022 March 4.
- [USDA] United States Department of Agriculture. 2022. *Averrhoa carambola L.* USA: National Plant Data Team, Greensboro.
- [USDA] United States Department of Agriculture. 2022. *Psidium guajava L.* USA: National Plant Data Team, Greensboro.
- [USDA] United States Department of Agriculture. 2022. *Stevia rebaudiana B.* USA: National Plant Data Team, Greensboro.
- Adwas, A. A., Elsayed, A., Azab, A. E., dan Quwaydir, F. A. 2019. Oxidative stress and antioxidant mechanisms in human body. *Journal of Applied Biotechnology & Bioengineering*, 6(1): 43-47.
- Ahmad, R. S., Hussain, M. B., Saeed, F., Waheed, M., dan Tufail, T. 2017. Phytochemistry, metabolism, and ethnomedical scenario of honey: A concurrent review. *International journal of food properties*, 20(1): 254-269.

- Aini, M. A. Q., Rahmi, dan Sutoyo, S., 2019. Kajian kombinasi konsentrasi sari buah belimbing manis dan karagenan pada pembuatan jelly drink belimbing manis (*Averrhoa carambola* L). *Jurnal Teknologi Pertanian Andalas*, 23(2): 158-164.
- Akhter, M. J., Hosain, M. M., Halim, M. A., Prabin, M., Parvin, S., Siddika, A., Noor, F., dan Al-Amin, M. 2022. Consumer Acceptance and Physicochemical Properties of Developed Carambola (*Averrhoa carambola*) Candy. *World Journal of Engineering and Technology*, 10(2): 458-471.
- Alfadila, R., Anandito, R. B. K., dan Siswanti, S. 2020. Pengaruh Pemanis Terhadap Fisikokimia dan Sensoris Es Krim Sari Kedelai Jeruk Manis (*Citrus sinensis*). *Jurnal Teknologi Hasil Pertanian*, 13(1): 1-11.
- Alizadeh, M., Lalabadi, M.A., dan Kheirouvis, S. 2014. Impact of using stevia on physicochemical sensory rheology and glycemic index of softice cream. *Food and Nutrition Sciences*, 5(4): 390–396.
- Allata, S., Valero, A., dan Benhadja, L. 2017. Implementation of traceability and food safety systems (HACCP) under the ISO 22000: 2005 standard in North Africa: The case study of an ice cream company in Algeria. *Food Control*, 79: 239-253.
- Amar, A., Suryawati, A., dan Nurani, D. 2020. The effect of carboxy-methyl-cellulose (CMC) concentration on suspension stability of red guava syrup (*Psidium guajava* L.) during storage. *IOP Conference Series: Earth and Environmental Science*, 472(1): 012005.
- Angelia, I. O. 2017. Kandungan pH, total asam tertitrasi, padatan terlarut dan vitamin c pada beberapa komoditas hortikultura (pH content, total acidified acid, dissolved solids and vitamin c in some horticultural commodities). *Journal Of Agritech Science (JASc)*, 1(2): 68-74.
- Anggraini, D. N., Radiati, L. E., dan Purwadi, P. 2017. Penambahan Carboxymethylcellulose (CMC) pada Minuman Madu Sari Apel Ditinjau dari Rasa, Aroma, Warna, pH, Viskositas, dan Kekeruhan. *Jurnal Ilmu dan Teknologi Hasil Ternak (JITEK)*, 11(1): 58-67.
- Arrasyid, H. H., dan Wulan, S. N. 2019. Pembuatan Velva Kombinasi Jambu Biji dan Belimbing Manis (Kajian Proporsi Buah dan Konsentrasi Gum Arab). *Jurnal Pangan dan Agroindustri*, 7(2): 24-36.

- Arslaner, A., Salik, M.A., Özdemir, S., dan Akköse, A. 2019. Yogurt ice cream sweetened with sucrose, stevia and honey: Some quality and thermal properties. *Czech Journal of Food Sciences*, 37(6): 446-455.
- Asminaya, N. S., Kurniawan, W., Apriansyah, A., dan Kimestri, A. B. 2022. Physical Quality Test of Ice Cream Sweetened Using Honey. *International Conference on Improving Tropical Animal Production for Food Security (ITAPS) 2021*: no hal 411-415. Kendari, 20-24 November 2021. Faculty of Animal Husbandry, Universitas Halu Oleo.
- Astuti, Z. M., Ishartani, D. and Muhammad, D. R. A., dan 2021. Penggunaan Pemanis Rendah Kalori Stevia Pada Velva Tomat (*Lycopersicum esculentum* mill). *Jurnal Teknologi Hasil Pertanian*, 14(1): 30-43.
- Augustyn, G. H., dan Rumalean, D. 2016. Pengaruh Konsentrasi Bubur Buah Pisang Tongka Langit (*Musa Troglodytarum*) dan Carboxyl Methyl Celulose Terhadap Sifat Kimia Dan Organoleptik Sorbet Air Kelapa. *AGRITEKNO: Jurnal Teknologi Pertanian*, 5(2): 42-45.
- Bahramparvar, M., Razavi, S. M. A., Mazaheri T., M., dan Alipour, A. 2013. Optimization of Functional Properties of Three Stabilizers and  $\alpha$ -carrageenan in Ice Cream and Study of their Synergism. *Journal of Agricultural Science and Technology*, 15(4): 757-769.
- Basito, B., Yudhistira, B., dan Meriza, D. A. 2018. Kajian Penggunaan Bahan Penstabil CMC (Carboxyl Methyl Cellulose) dan Karagenan dalam Pembuatan Velva Buah Naga Super Merah (*Hylocereus costaricensis*). *Jurnal Teknologi dan Industri Pertanian Indonesia*, 10(1), 42-49.
- Bekti, E., Prasetyowati, Y., dan Haryati, S. 2019. Berbagai Konsentrasi CMC (Carboxyl Methyl Cellulose) Terhadap Sifat Fisikokimia dan Organoleptik Selai Labu siam (*Sechium Edule*). *Jurnal Teknologi Pangan dan Hasil Pertanian*, 14(2): 41-52.
- Bikrisima, S. H. L., Mahfudz, L. D., dan Suthama, N. 2014. Kemampuan produksi ayam broiler yang diberi tepung jambu biji merah sebagai sumber antioksidan alami. *Jurnal Ilmu dan Teknologi Peternakan*, 3(2): 69-75.
- Brito, A. K. D. S., Lima, G. D. M., Farias, L. M. D., Rodrigues, L. A. R. L., Carvalho, V. B. L. D., Pereira, C. F. D. C., Frota, K. D. M. G., Conde-Júnior, A. M., Silva, A. M. O., Rizzo, M. D. S., dan Fonseca, C. M. B. 2019. Lycopene-rich extract from red guava (*Psidium guajava* L.) decreases plasma triglycerides and improves oxidative stress biomarkers on experimentally-induced dyslipidemia in hamsters. *Nutrients*, 11(2): 393.

- Cahyadi, W. dan Widiantara, T. 2017. Penambahan konsentrasi bahan penstabil dan sukrosa terhadap karakteristik sorbet murbei hitam. *Pasundan Food Technology Journal (PFTJ)*, 4(3): 218-224.
- Carocho, M., Morales, P., dan Ferreira, I.C. 2017. Sweeteners as food additives in the XXI century: A review of what is known, and what is to come. *Food and Chemical Toxicology*, 107: 302-317.
- Carr, A. C. dan Maggini, S. 2017. Vitamin C and immune function. *Nutrients*, 9(11): 1211.
- Chairuni, A. R., Sari, P. M., dan Rusnaini, R. 2019. Effect of beetroot extract (Beta vulgaris L) and CMC (carboxyl methyl cellulose) concentration on ice cream quality. *Serambi Journal of Agricultural Technology*, 1(2): 80-91
- Chughtai, J. M. F., Pasha, I., Zahoor, T., Khalid, A., Ahsan, S., Wu, Z., Nadeem, M., Mehmood, T., Amir, R.M., Yasmin, I., dan Liaqat, A. 2020. Nutritional and therapeutic perspectives of Stevia rebaudiana as emerging sweetener; a way forward for sweetener industry. *CyTA-Journal of Food*, 18(1): 164-177.
- Claudia, N. B., Rusmarilin, H., dan Limbong, L. N. 2016. Pengaruh Perbandingan Sari Labu Kuning dengan Sari Nenas dan Penambahan Gelatin terhadap Mutu Sorbet Air Kelapa. *Jurnal Rekayasa Pangan dan Pertanian*, 4(4):500-507.
- Clemens, R.A., Jones, J.M., Kern, M., Lee, S.Y., Mayhew, E.J., Slavin, J.L., dan Zivanovic, S. 2016. Functionality of sugars in foods and health. *Comprehensive Reviews in Food Science and Food Safety*, 15(3): 433-470.
- Coelho, E., Barbosa, L., Nunes, C., Lopes, G. R., Mendo, S., Gomes, T., Embaixador, B., dan Coimbra, M.A. 2018. The Relevance Of The Process Of Strawberry Sorbet Production On Colour Stabilisation. Editorial information. *1 st International Meeting on Innovation & Development in the Food Sector*: no hal 199-205. Viseu, 5 Juni 2018. School of Technology and Management of the Polytechnic Institute of Viseu.
- Darma, G. S., Puspitasari, D., dan Noerhartati, E. 2013. Pembuatan es krim jagung manis kajian jenis zat penstabil, konsentrasi non dairy cream serta aspek kelayakan finansial. *Jurnal REKA Agroindustri*, 1(1): 45-55.

- Djali, M., Firbiani, M., dan Marsetio, M. 2017. The Effect of CMC Addition on the Characteristics of Sweet Potato (*Ipomoea Batatas* L. Cv Cilembu) Velva. *KnE Life Sciences*, 2017: 680-688.
- Ekawati, M., Wibowo, Y., Dalu, K. C. A., dan Nurhayati, N. 2020. Determinasi Diversifikasi Vertikal Produk Olahan Jambu Merah. *Jurnal Agroteknologi*, 13(02): 195-202.
- El Sohaimy, S. A., Masry, S. H. D., dan Shehata, M. G. 2015. Physicochemical characteristics of honey from different origins. *Annals of Agricultural Sciences*, 60(2): 279-287.
- El-Ishaq, A. dan Obirinakem, S. 2015. Effect of temperature and storage on vitamin C content in fruits juice. *International journal of Chemical and Biomolecular science*, 1(2): 17-21.
- Endrizzi, I., Aprea, E., Biasioli, F., Corollaro, M. L., Demattè, M. L., Penasa, M., Bittante, G., dan Gasperi, F. 2013. Implementing sensory analysis principles in the quality control of pdo products: a critical evaluation of a real-world case study. *Journal of sensory studies*, 28(1): 14-24.
- Fadhilah, T. M. dan Sari, N.R. M. 2021. Analisis Pembuatan Sorbet Rosella dengan Penggunaan CMC dan Stevia. *J. Gipas*, 5(1): 17-31
- Faradillah, N., Hintono, A., dan Pramono, Y.B. 2016. Karakteristik permen karamel susu rendah kalori dengan proporsi sukrosa dan gula stevia (*Stevia rebaudiana*) yang berbeda. *Jurnal Aplikasi Teknologi Pangan*, 6(1): 39-42.
- Farikha, I. N. 2013. Pengaruh Jenis dan Konsentrasi Bahan Penstabil Alami terhadap Karakteristik Fisikokimia Sari Buah Naga Merah (*Hylocereus polyrhizus*). *Jurnal Teknoscains Pangan*, 2(1): 30-38
- Febrianti, N., Rohmana, M. I., Yunianto, I., dan Putri, R. D. 2016. Perbandingan Aktivitas Antioksidan Buah Pepaya (*Carica papaya* L.) dan Buah Jambu Biji Merah (*Psidium guajava* L.). *Prosiding Seminar Nasional II Tahun 2016*: no hal 1217-1224. Malang, 26 Maret 2016. Kerjasama Prodi Pendidikan Biologi FKIP dengan Pusat Studi Lingkungan dan Kependudukan (PSLK) Universitas Muhammadiyah Malang.
- Flores, G., Wu, S. B., Negrin, A., dan Kennelly, E. J. 2015. Chemical composition and antioxidant activity of seven cultivars of guava (*Psidium guajava*) fruits. *Food Chemistry*, 170: 327-335.

- Fofana, S., Gnoula, C., Oudraogo, M., Pal, E., Nbi, R. H., Nikiema, J. B., Guissou, I. P., dan Simpore, J. 2016. DPPH radical scavenging and lipoxygenase inhibitory effects in extracts from *Erythrina senegalensis* (Fabaceae) DC. *African Journal of Pharmacy and Pharmacology*, 10(11): 185-191.
- Galani, J. H., Patel, J. S., Patel, N. J., dan Talati, J. G. 2017. Storage of fruits and vegetables in refrigerator increases their phenolic acids but decreases the total phenolics, anthocyanins and vitamin C with subsequent loss of their antioxidant capacity. *Antioxidants*, 6(3): 59-78.
- Giri, A. dan Rao, H. G., 2014. Effect of partial replacement of sugar with stevia on the quality of kulfi. *Journal of food science and technology*, 51(8): 1612-1616.
- González-Montemayor, Á.M., Flores-Gallegos, A.C., Serrato-Villegas, L.E., López-Pérez, M.G., Montañez-Sáenz, J.C., dan Rodríguez-Herrera, R. 2019. Honey and syrups: Healthy and natural sweeteners with functional properties. Chpt. 6 in “Natural beverages”. ed. Grumezescu, A dan Holbanpp, A.M. pp 143-177. Academic Press, Massachusetts.
- Grembecka, M. 2015. Natural sweeteners in a human diet. *Roczniki Państwowego Zakładu Higieny*, 66(3): 195-202.
- Grzelakowska, A., Cieslewicz, J., dan Ludzinska, M. 2013. The Dynamics of Vitamin C Content in Fresh and Processed Cucumber (*Cucumis sativus* L.). *Chem Didact Ecol Metrol.* 18(1-2): 97-102
- Guissou, I. P. dan Simpore, J. 2016. DPPH radical scavenging and lipoxygenase inhibitory effects in extracts from *Erythrina senegalensis* (Fabaceae) DC. *African Journal of Pharmacy and Pharmacology*, 10(11): 185-191.
- Gull, J., Sultana, B., Anwar, F., Naseer, R., Ashraf, M., dan Ashrafuzzaman, M., 2012. Variation in antioxidant attributes at three ripening stages of guava (*Psidium guajava* L.) fruit from different geographical regions of Pakistan. *Molecules*, 17(3): 3165-3180.
- Güven, M., Kalender, M., dan Taşpinar, T. 2018. Effect of using different kinds and ratios of vegetable oils on ice cream quality characteristics. *Foods*, 7(7): 1-11.
- Halim, Y., Candela, A. K., dan Rosa, D. 2022. Pemanfaatan Sari Buah Naga Merah (*Hylocereus polyrhizus*) dalam Pembuatan Es Krim Susu Kedelai. *FaST*-

*Jurnal Sains dan Teknologi (Journal of Science and Technology)*, 6(1): 12-24.

- Handayani, D., Widyaningsih, T. D., Wijayanti, N., dan Etika, M. 2018. Black grass jelly (*Mesona palustris* Bl) effervescent powder has anti-dyslipidemia in high cholesterol diet-fed rats and antioxidant activity. *Research Journal of Life Science*, 4(3): 159-167.
- Hanif, A. A. dan Nasrulloh, N. 2021. Pengaruh Penambahan Jambu Biji Terhadap Kadar Vitamin C, Aktivitas Antioksidan dan Organoleptik Es Krim Tomat. *Ghidza: Jurnal Gizi dan Kesehatan*, 5(2): 171-178.
- Hanif, A. A., Fauziyah, A., dan Nasrulloh, N. 2021. Pengaruh Penambahan Jambu Biji Terhadap Kadar Vitamin C, Aktivitas Antioksidan dan Organoleptik Es Krim Tomat. *Ghidza: Jurnal Gizi dan Kesehatan*, 5(2): 171-178.
- Harahap, S. N. dan Situmorang, N. 2021. Skrining Fitokimia Dari Senyawa Metabolit Sekunder Buah Jambu Biji Merah (*Psidium guajava* L.). *EduMatSains: Jurnal Pendidikan, Matematika dan Sains*, 5(2): 153-164.
- Hasanah, A. A. N., Mustofa, A., dan Widanti, Y.A. 2020. Karakteristik Kimia, Fisika, dan Sensori Es Krim Buah Bit (*Beta Vulgaris* L.) dengan Perbedaan Jenis Gula. *JITIPARI (Jurnal Ilmiah Teknologi dan Industri Pangan UNISRI)*, 5(1): 44-55.
- Hasni, D., Rohaya, S., dan Supriana, N. 2017. Kajian pengolahan sorbet campuran terong belanda dan buah bit sebagai produk pangan fungsional. *Jurnal Sagu*, 16(1): 21-27.
- Herbig, A. L. dan Renard, C. M. 2017. Factors that impact the stability of vitamin C at intermediate temperatures in a food matrix. *Food Chemistry*, 220: 444-451.
- Hipólito, C., Ramalheira, R., Beirão, D. C. S., dan Moldão-Martins, M. 2016. The effect of fruit cultivar/origin and storage time on sorbets quality. *LWT - Food Science and Technology*, 68: 462–469.
- Huang, Y., Brennan, M. A., Kasapis, S., Richardson, S. J., dan Brennan, C. S. 2021. Maturation process, nutritional profile, bioactivities and utilisation in food products of red pitaya fruits: A review. *Foods*, 10(11): 1-22.

- Husna, N., Novita, M., dan Rohaya, S. 2013. Kandungan antosianin dan aktivitas antioksidan ubi jalar ungu segar dan produk olahannya. *Agritech*, 33(3): 296-302.
- Husni, A., Putra, D. R., dan Lelana, I. Y. B. 2014. Aktivitas antioksidan *Padina* sp. pada berbagai suhu dan lama pengeringan. *Jurnal Pascapanen dan Bioteknologi Kelautan dan Perikanan*, 9(2): 165-173.
- Ibrahim, S. R. M., Mohamed, G. A., Khedr, A. I. M., Zayed, M. F., dan El-Kholy, A. A. E. S. 2018. Genus *Hylocereus*: Beneficial phytochemicals, nutritional importance, and biological relevance—A review. *Journal of Food Biochemistry*, 42(2): 1-29
- Ibrahim, U. K., Kamarrudin, N., Suzhaque, M. U. H., dan Abd, H. S. 2017. Local fruit wastes as a potential source of natural antioxidant: an overview. *IOP conference series: materials science and engineering*, 206(1): 012040.
- Igwemmar, N. C., Kolawole, S. A., dan Imran, I. A. 2013. Effect of heating on vitamin C content of some selected vegetables. *International Journal of Scientific and Technology Research*, 2(11): 209-212.
- Ishartani, D., Rahman, F. L. F., Hartanto, R., Utami, R., dan Khasanah, L. U. 2018. Physical, chemical and sensory characteristics of red guava (*Psidium guajava*) velva at different fruit ripening time. In *IOP Conference Series: Earth and Environmental Science*, 102(1): 012075.
- Isnaini, Y. H., Jariyah, J., dan Defri, I. 2022. Karakteristik Fisik Velva Pisang-Bluberi dengan Variasi Konsentrasi CMC. *Journal of Food Technology and Agroindustry*, 4(2): 51-58.
- Istiqomah, K., Praptiningsih, Y. dan Windrati, W.S. 2018. Karakterisasi es krim edamame dengan variasi jenis dan jumlah penstabil. *Jurnal Agroteknologi*, 11(2):139-147.
- Jalgaonkar, K., Mahawar, M. K., Bibwe, B., dan Kannaujia, P. 2020. Postharvest profile, processing and waste utilization of dragon fruit (*Hylocereus spp.*): a review. *Food Reviews International*: 1-27.
- Januário, J. G. B., Oliveira, A. S., Dias, S. S., Klososki, S. J. and Pimentel, T. C., 2018. Kefir ice cream flavored with fruits and sweetened with honey: physical and chemical characteristics and acceptance. *International Food Research Journal*, 25(1): 179-187.

- Jia, X., Wang, Z., Zhang, B., Su, C., Du, W., Zhang, J., Zhang, J., Jiang, H., Huang, F., Ouyang, Y., Wang, Y., Li, L., dan Wang, H. 2018. Food sources and potential determinants of dietary vitamin C intake in Chinese adults: a cross-sectional study. *Nutrients*, 10(3): 1-15.
- Jideani, A. I., Silungwe, H., Takalani, T., Omolola, A. O., Udeh, H. O., dan Anyasi, T.A. 2021. Antioxidant-rich natural fruit and vegetable products and human health. *International Journal of Food Properties*, 24(1): 41-67.
- Jiménez-Aguilar, D.M. dan Grusak, M.A. 2017. Minerals, vitamin C, phenolics, flavonoids and antioxidant activity of Amaranthus leafy vegetables. *Journal of Food Composition and Analysis*, 58: 33-39.
- Joshna, D., Padmaja, A., Aravindakshan, P., Pagote, C.N., dan Rao, K. J. 2021. Process Standardization for Fruit Based Chakka Desserts. *International Journal of Fruit Science*, 21(1): 712-720.
- Jovic, T.H., Ali, S.R., Ibrahim, N., Jessop, Z.M., Tarassoli, S.P., Dobbs, T.D., Holford, P., Thornton, C.A. dan Whitaker, I.S.. 2020. Could vitamins help in the fight against COVID-19?. *Nutrients*, 12(9): 1-30.
- Julizan, N. 2019. Validasi penentuan aktifitas antioksidan dengan metode DPPH. *Kandaga-Media Publikasi Ilmiah Jabatan Fungsional Tenaga Kependidikan*, 1(1): 41-47.
- Kamińska-Dwórznicka, A., Łaba, S., dan Jakubczyk, E. 2022. The effects of selected stabilizers addition on physical properties and changes in crystal structure of whey ice cream. *LWT*, 154: 112841.
- Karabagias, I. K., Maia, M., Karabournioti, S., Gatzias, I., Karabagias, V. K., dan Badeka, A.V., 2020. Palynological, physicochemical, biochemical and aroma fingerprints of two rare honey types. *European Food Research and Technology*, 246(9): 1725-1739.
- Kementerian Kesehatan Republik Indonesia. 2018. Hasil Utama Riset Kesehatan Dasar. Jakarta: Badan Penelitian dan Pengembangan Kesehatan
- Kementerian Pertanian Republik Indonesia. 2021. *Presiden Jokowi: Tingkatkan Konsumsi Buah Lokal, Sejahterakan Petani*. Available from: <https://www.pertanian.go.id/home/?show=news&act=view&id=4887#:~:text=Rata%2Drata%20konsumsi%20masyarakat%20Indonesia,150%20gram%2Fkapita%2Fhari>. Accessed 2022 Feb 26.

- Khiraoui, A. dan Guedira, T. 2018. Effect of Stevia rebaudiana, sucrose and aspartame on human health: A comprehensive. *J Med Plants Res*, 6(1): 102-108.
- Kolayli, S., Boukraâ, L., Şahin, H., dan Abdellah, F. 2012. Sugars in honey. Chpt 1 in "Dietary sugars: Chemistry, analysis, function and effects". ed. Preedy, V. R. pp. 3-15. Royal Society of Chemistry, London.
- Kumari, S., Rakavi, R., dan Mangaraj, M. 2016. Effect of guava in blood glucose and lipid profile in healthy human subjects: a randomized controlled study. *Journal of clinical and diagnostic research*, 10(9), BC04-BC07.
- Kurniadi, M., Angwar, M., Miftakhussolihah, M., Affandi, D. R., dan Khusnia, N., 2019. Karakteristik Cookies Dari Campuran Tepung Ubikayu Termodifikasi (Mocaf), Tempe, Telur, Kacang Hijau Dan Ikan Lele. *Jurnal Dinamika Penelitian Industri*, 30(1): 1-9.
- Kusumaningrum, R., Supriadi, A., dan RJ, S. H. 2013. Karakteristik dan mutu teh bunga lotus (*Nelumbo nucifera*). *Jurnal Fishtech*, 2(1): 9-21.
- Kusumastuti, I., Kusumah, S. H., dan Tatang. 2022. Daya Terima Panelis terhadap Sifat Sensoris Velva Tomat dengan Penambahan Madu Murni pada Berbagai Konsentrasi. *Jurnal Fakultas Teknik Kuningan*, 3(2): 42-49.
- Lapsongphon, N. dan Changso, S. 2019. Development of reduced calories carissa carandas sherbet by substitution sugar with stevia extract. *Food and Applied Bioscience Journal*, 7(3): 162-171.
- Larasati, D., Astuti, A. P., dan Maharani, E. T. W. 2020. Uji organoleptik produk eco-enzyme dari limbah kulit buah (studi kasus di Kota Semarang). *EDUSAINTEK*, 4: 278-283
- Lawless, H. T. dan Heymann, H. 2013. Sensory evaluation of food: principles and practices. Berlin, Springer Science & Business Media.
- Lee, C. Y., Nanah, C. N., Held, R. A., Clark, A. R., Huynh, U. G., Presnall, M., Uzarski, R. L., McCracken, J., dan Sharma, A. 2015. Effect of electron donating groups on polyphenol-based antioxidant dendrimers. *Biochimie*, 111: 125-134.
- Leiton-Ramírez, Y. M., Ayala-Aponte, A., dan Ochoa-Martínez, C. I. 2020. Physicochemical properties of guava snacks as affected by drying technology. *Processes*, 8(1): 106.

- Lu, Y., Tan, C. W., Chen, D. and Liu, S. Q. 2018. Potential of three probiotic lactobacilli in transforming star fruit juice into functional beverages. *Food Science & Nutrition*, 6(8): 2141-2150.
- Lu, Y., Tan, C. W., Chen, D., dan Liu, S. Q. 2018. Potential of three probiotic lactobacilli in transforming star fruit juice into functional beverages. *Food Science & Nutrition*, 6(8): 2141-2150.
- Lykkesfeldt, J., Michels, A. J., dan Frei, B. 2014. Vitamin C. *Advances in nutrition*, 5(1): 16–18.
- Macagnan, K. L., Alves, M. I., Rodrigues, A. Á., Furlan, L., da Silva, R. R., de Oliveira, D. P., Vendruscolo, C.T., dan da, A. S. M. 2017. Complete factorial design to adjust pH and sugar concentrations in the inoculum phase of *Ralstonia solanacearum* to optimize P (3HB) production. *Plos one*, 12(7): 0180563.
- Mailoa, M., Rodiyah, S., dan Palijama, S. 2017. Pengaruh Konsentrasasi Carboxymethyl Celulose Terhadap Kualitas Es Krim Ubi Jalar (*Ipomea batatas* L.). *AGRITEKNO: Jurnal Teknologi Pertanian*, 6(2): 45-51.
- Manurung, A. M., Ayu, D. F., dan Johan, V. S. 2021. Addition of Carboxymethyl Cellulose Concentration on Lemongrass Extract Ice Cream. *IOP Conference Series: Earth and Environmental Science* 757(1): 012063.
- Maria, D.N. dan Zubaidah, E. 2014. Pembuatan velva jambu biji merah probiotik (*Lactobacillus acidophilus*) kajian persentase penambahan sukrosa dan CMC. *Jurnal Pangan dan Agroindustri*, 2(4): 18-28.
- Marlina, L., Hariyanto, B., dan Muas, I. Pengaruh Indeks Panen Terhadap Umur Simpan dan Mutu Buah Naga (*Hylocereus polyrhizus*) Selama Penyimpanan. *Jurnal Hortikultura*, 30(1): 87-96.
- Maryanto, S., 2013. The effects of red guava (*Psidium guajava* L) fruits on lipid peroxidation in hypercholesterolemic rats. *Basic Research Journal of Medicine and Clinical Sciences*, 2(11): 116-121.
- Masselot, V., Bosc, V., dan Benkhelifa, H. 2021. Influence of stabilizers on the microstructure of fresh sorbets: X-ray micro-computed tomography, cryo-SEM, and Focused Beam Reflectance Measurement analyses. *Journal of Food Engineering*, 300: 110522.

- Mayadewi, N. N. dan Sukewijaya, I.M. 2019. Perbaikan Kualitas Buah Jambu Biji (*Psidium guajava* L.) Kultivar Getas Merah melalui Aplikasi GA3, sebagai Upaya Meningkatkan Daya Saing Buah Lokal. *Agrotop*, 9(1): 23-30.
- Mohd, S., N. 2021. Does vitamin C minimise exercise-induced oxidative stress?. *Sport Sciences for Health*, 17(3): 505-533.
- Moriano, M. E. dan Alamprese, C. 2017. Honey, trehalose and erythritol as sucrose-alternative sweeteners for artisanal ice cream. A pilot study. *LWT- Food Science and Technology*, 75: 329-334.
- Mulyani, S., Sunarko, K. M. F., dan Setiani, B. E. 2021. Pengaruh lama fermentasi terhadap total asam, total bakteri asam laktat dan warna kefir belimbing manis (*Averrhoa carambola*). *Jurnal Ilmiah Sains*, 21(2): 113-119.
- Murillo, E., Aristizábal, J. G., Murillo, W., Ibarz, A., Méndez, J. J., dan Solanilla, J. F. 2017. Preliminary characterization of the enzyme polyphenol oxidase and rheological behavior from *Averrhoa carambola* juice. *Revista Facultad Nacional de Agronomía Medellín*, 70(1): 8099-8113.
- Nandi, A., Yan, L. J., Jana, C.K., dan Das, N. 2019. Role of catalase in oxidative stress-and age-associated degenerative diseases. *Oxidative medicine and cellular longevity*, 2019: 1-19.
- Naseer, S., Hussain, S., Naeem, N., Pervaiz, M., dan Rahman, M. 2018. The phytochemistry and medicinal value of *Psidium guajava* (guava). *Clinical Phytoscience*, 4(1): 1-8.
- Nerdy, N. 2018. Determination of vitamin C in various colours of bell pepper (*Capsicum annuum* L.) by Titration Method. *ALCHEMY Jurnal Penelitian Kimia*, 14(1): 164-177.
- Niswah, C., Pane, E. R., dan Irmawati, E., 2016. Pengaruh pengolahan buah mangga manalagi segar (*Mangifera indica* L.) menjadi manisan mangga kering terhadap kadar vitamin C. *Jurnal Biota*, 2(2):120-123.
- Novita, D. D. 2016. Pengaruh Konsentrasi Karagenan Dan Gliserolterhadap Perubahan Fisik dan Kandungan Kimia Buah Jambu Biji Varietas “Kristal” Selama Penyimpanan. *Jurnal Teknik Pertanian Lampung (Journal of Agricultural Engineering)*, 5(1): 49-56.
- Nunes, J. C., Lago, M. G., Castelo-Branco, V. N., Oliveira, F. R., Torres, A. G., Perrone, D., dan Monteiro, M. 2016. Effect of drying method on volatile

- compounds, phenolic profile and antioxidant capacity of guava powders. *Food Chemistry*, 197: 881–890.
- Nurbaya, S. R., Hudi, L., Nurmala, I. R., dan Amalia, A. R. 2021. The effect of addition of polysaccharide on characteristics of low sugar cucumber sorbet. *Jurnal Pangan dan Agroindustri*, 9(2): 83-88.
- Nurul, S. R. dan Asmah, R. 2014. Variability in nutritional composition and phytochemical properties of red pitaya (*Hylocereus polyrhizus*) from Malaysia and Australia. *International Food Research Journal*, 21(4): 1689-1697.
- Nwaichi, E. O., Chuku, L. C., dan Oyibo, N. J., 2015. Profile of ascorbic acid, beta-carotene and lycopene in guava, tomatoes, honey and red wine. *International Journal of Current Microbiology and Applied Sciences*, 4(2): 39-43.
- Oliveira, D. A., Trento, M. V. C., Cesar, P. H. S., Braga, M. A., dan Marcussi, S. 2021. Lipases and proteases inhibition by Averrhoa carambola L. fruit extracts. *Phytomedicine Plus*, 1(4): 100119.
- Ozdemir, C., Arslaner, A., Ozdemir, S. and Allahyari, M., 2015. The production of ice cream using stevia as a sweetener. *Journal of Food Science and Technology*, 52(11): 7545-7548.
- Padayatty, S. J. dan Levine, M. 2016. Vitamin C: the known and the unknown and Goldilocks. *Oral diseases*, 22(6): 463-493.
- Pangastuti, M., Ishartani, D., Utami, R., dan Zaman, M. Z. 2020. Pengaruh Madu Terhadap Karakteristik Fisik, Kimia, danan Mikrobiologi Velva Jambu Biji Merah (*Psidium guajava* L.) Probiotik (*Lactobacillus acidophilus* IFO 13951). *Agrointek: Jurnal Teknologi Industri Pertanian*, 14(2): 323-338.
- Parmiutari, N.M.N., Basuki, E. and Widyasari, R., 2020. Pengaruh Proporsi Dami Nangka Terhadap Karakteristik Kimia, Fisik, dan Organoleptik Selai Lembaran Nanas. *Pro Food*, 6(2): 685-696.
- Patrick, A. O., Fabian, U. A., Peace, I.C., dan Fred, O. O. 2016. Determination of variation of vitamin ‘C’content of some fruits and vegetables consumed in Ugbokolo after prolonged storage. *Journal of Environmental Science, Toxicology and Food Technology*, 10(7): 17-19.
- Pebiningrum, A., Kusnadi, J., dan Rif'ah, H.I.A. 2018. Pengaruh varietas jahe (*Zingiber officinale*) dan penambahan madu terhadap aktivitas antioksidan

- minuman fermentasi kombucha jahe. *Journal of Food and Life Sciences*, 1(2): 33-42
- Phaniendra, A., Jestadi, D. B., dan Periyasamy, L. 2015. Free radicals: properties, sources, targets, and their implication in various diseases. *Indian journal of clinical biochemistry : IJCB*, 30(1): 11–26.
- Polinati, R., Oliveira, L., dan Fialho, E. 2012. Bioactive compounds, vitamin C and antioxidant capacities of fresh and industrialized frozen pulps of guava (*Psidium guajava* L.). *The Natural Products Journal*, 2(3): 196-204.
- Prayitno, S. A. dan Rahma, A. 2019. The sensory evaluation on pumpkin ice cream that formulated by red dragon fruit. *Food Science and Technology Journal (Foodscitech)*, 2(2): 1-7.
- Purwanti, N. U., Yuliana, S., dan Sari, N. 2018. Pengaruh Cara Pengeringan Simplicia Daun Pandan (*Pandanus amaryllifolius*) Terhadap Aktivitas Penangkal. *Jurnal Farmasi Medica/Pharmacy Medical Journal (PMJ)*, 1(2): 63-72.
- Puteri, F., Rona, J. N., dan Lasma, N. L. 2015. Effect of CMC concentration and storage time on the quality of fruit sorbet. *Jurnal Rekayasa Pangan dan Pertanian*, 3(4): 465-470.
- Putri, G. R. dan Samah, S. D. 2021. Pengaruh Penambahan Stabilizer Carboxyl Metyl Celulosa dan Tepung Agar terhadap Karakteristik Fisiko Kimia Velva Sirsak. *REACTOR: Journal of Research on Chemistry and Engineering*, 2(1): 19-25.
- Qadri, O. S. dan Srivastava, A. K. 2017. Microwave-assisted foam mat drying of guava pulp: Drying kinetics and effect on quality attributes. *Journal of food process engineering*, 40(1): 2295.
- Raatz, S. K., Johnson, L. K., dan Picklo, M. J. 2015. Consumption of honey, sucrose, and high-fructose corn syrup produces similar metabolic effects in glucose-tolerant and-intolerant individuals. *The Journal of Nutrition*, 145(10): 2265-2272.
- Rachmaniar, R. dan Kartamihardja, M. H. 2016. Pemanfaatan sari buah jambu biji merah (*Psidium Guajava* Linn.) Sebagai antioksidan dalam bentuk granul effervescent. *Indonesian Journal of Pharmaceutical Science and Technology*, 5(1): 1-20.

- Rachmayati, H., Susanto, W. H., dan Maligan, J. M. 2017. Pengaruh Tingkat Kematangan Buah Belimbing (*Averrhoa carambola* L.) dan Proporsi Penambahan Gula Terhadap Karakteristik Fisik, Kimia, dan Organoleptik Jelly Drink Mengandung Karaginan. *Jurnal Pangan dan Agroindustri*, 5(1): 49-60.
- Rahal, A., Kumar, A., Singh, V., Yadav, B., Tiwari, R., Chakraborty, S., dan Dhama, K. 2014. Oxidative stress, prooxidants, and antioxidants: the interplay. *BioMed research international*, 2014(761264): 1-19.
- Raharja, S. dan Damayanti, A. 2014. Optimasi Penghambatan Pengendapan Jus Jambu Biji Merah dengan Metode Sonikasi. *E-jurnal Agro-Industri Indonesia*, 3(2): 170-180.
- Rahayu, W. E., Sa'diyah, S. H., dan Romalasari, A. 2020. Pengaruh waktu aplikasi dan konsentrasi penambahan sari buah jambu biji merah (*Psidium guajava* L.) terhadap kefir susu kambing. *Agromix*, 11(1): 1-8.
- Rahmaningtyas, E., Yusa, N.M., dan Puspawati, N.N. 2016. Pengaruh Penambahan CMC (Carboxyl Methyl Cellulose) Terhadap Karakteristik Sirup Salak Bali (*Salacca zalacca* Var. Amboinensis) Selama Penyimpanan. *Jurnal Ilmu dan Teknologi Pangan (ITEPA)*, 5(2): 20-29.
- Rahmawati, S., Nurhartadi, E., dan Ishartani, D. 2012. Karakteristik Fisiko-Kimia dan Sensori Velva Pepaya (*Carica papaya* L.) dengan Pemanis Madu. *Jurnal Teknologi Hasil Pertanian*, 5(2): 130-129.
- Rani, M. S. A., Rudhzhiah, S., Ahmad, A., dan Mohamed, N. S. 2014. Biopolymer electrolyte based on derivatives of cellulose from kenaf bast fiber. *Polymers*, 6(9): 2371-2385.
- Rao, G.N., Rao, P. P., Balaswamy, K., dan Satyanarayana, A. 2014. Antioxidant activity of stevia (*Stevia rebaudiana* L.) leaf powder and a commercial stevioside powder. *Journal of Food and Pharmaceutical Sciences*, 2(2): 32-38.
- Ratnawaty, F. and Mustaha, M.A., 2017. Pengaruh Pengolahan Terhadap Kadar Vitamin C Pada Beberapa Komoditas. *Prosiding Seminar Nasional Mewujudkan Kedaulatan Pangan pada Lahan Sub Optimal Melalui Inovasi Teknologi Pertanian Spesifik Lokasi*: no hal 787-792. Ambon, 12-13 Oktober 2016. Balai Besar Pengkajian dan Pengembangan Teknologi Pertanian.

- Razak, Q. A., Faridah, R., dan Syamsuryadi, B. 2021. Penambahan Madu sebagai Pemanis Alami untuk Meningkatkan Nilai Organoleptik, Overrun dan Daya Leleh pada Es Krim. *Tarjih Tropical Livestock Journal*, 1(1): 8-14.
- Ruiz-Ruiz, J. C., Mogul-Ordonez, Y. B., Matus-Basto, A. J. dan Segura-Campos, M. R. 2015. Antidiabetic and Antioxidant Activity of Stevia rebaudiana Extracts (Var. Morita) and Their Incorporation Into a Potential Functional Bread. *Journal of Food Science and Technology*, 52(12): 7894-7903.
- Salimah, D. M., Lindriati, T., dan Purnomo, B. H. 2015. Sifat Fisik dan Kimia Puree Jambu Biji Merah (*Psidium guajava* L.) dengan Penambahan Gum Arab dan Gum Xanthan. *Jurnal Agroteknologi*, 9(02): 145-155.
- Salimi, Y. K., Hasan, A. S., dan Botutihe, D. N., 2021. Sintesis dan Karakterisasi Carboxymethyl Cellulose Sodium (Na-CMC) dari Selulosa Eceng Gondok (*Eichhornia crassipes*) dengan Media Reaksi Etanol-Isobutanol. *Jambura Journal of Chemistry*, 3(1): 1-11.
- Samarasiri, M., Chandrasiri, T., Wijesinghe, D., dan Gunawardena, S. 2019. Antioxidant Capacity and Total Phenolic Content Variations against *Morinda citrifolia* L. Fruit Juice Production Methods. *International Journal of Food Engineering*, 5(4): 293-299.
- Sapriyanti, R., Nurhartadi, E., dan Ishartani, D. 2014. Karakteristik Fisikokimia dan Sensori Velva Tomat (*Lycopersicum Esculentum* Mill.) Dengan Pemanis Madu. *Jurnal Teknologi Hasil Pertanian*, 7(1): 59-69.
- Sarfina, J., Nurhamidah, N., dan Handayani, D. 2017. Uji aktivitas antioksidan dan antibakteri ekstrak daun *Ricinus communis* L. (jarak kepyar). *Alotrop*, 1(1): 66-70.
- Sarika, H. A., Hintono, A. and Bintoro, V. P. 2020. Pengaruh Penambahan Tape Singkong Terhadap Karakteristik Fisik Es Krim Sawi Sendok. *Jurnal Teknologi Pangan*, 4(1): 42-47.
- Seftiono, H., Panjaitan, G. Y., dan Sumiasih, I. H. 2020. Study of The Effect of Sugar and Lime Juice Proportion on the Quality of Star Fruit Sorbet. *International Journal of Applied Biology*, 4(1): 1-14.
- Setiawan, F., Yunita, O., dan Kurniawan, A. 2018. Uji aktivitas antioksidan ekstrak etanol kayu secang (*Caesalpinia sappan*) menggunakan metode DPPH, ABTS, dan FRAP. *Media Pharmaceutica Indonesiana*, 2(2): 82-89.

- Setser, C. S. 2013. Sensory evaluation. Chpt. 10 in “Advanced in Baking Technology”. ed. Kamel B.S dan Stauffer, C. E. pp. 254- 291. Springer Science+Business Media, New York.
- Sharma, S., Vaidya, D., dan Rana, N. 2016. Honey as natural sweetener in lemon ready-to-serve drink. *International Journal of Bio-resource and Stress Management*, 7(2): 320-325.
- Shi, Q., Fang, Z., dan Bhandari, B. 2013. Effect of addition of whey protein isolate on spray-drying behavior of honey with maltodextrin as a carrier material. *Drying Technology*, 31(13-14): 1681-1692.
- Shinwari, K. J. dan Rao, P. S. 2018. Stability of bioactive compounds in fruit jam and jelly during processing and storage: A review. *Trends in Food Science & Technology*, 75(2018): 181-193.
- Singh, A., Panwar, N. R., Meghwal, P. R., Khapte, P. S., dan Berwal, M. K. 2019. Bioactive compositions in guava (*Psidium guajava*) at different stages of maturation in arid conditions. *Indian Journal of Agricultural Sciences*, 89(11): 1797-1801.
- Soraya, A. F., Kawareng, A. T., dan Agustina, R. 2022. Formulasi Nutrasetikal Permen Jelly Puree Labu Kuning (*Cucurbita moschata*) Kombinasi Sari Buah Belimbing Manis (*Averrhoa carambola L.*) sebagai Antioksidan. *16th Mulawarman Pharmaceuticals Conferences 2022*. Samarinda, 15-17 November 2022. Program Studi Farmasi, Fakultas Farmasi, Universitas Mulawarman.
- Sumarlin, L. O., Muawanah, A., Afandi, F. R., dan Adawiah, A. 2019. Inhibitory Activity of HEp-2 Cells by Honey from Indonesia. *Jurnal Kimia Sains dan Aplikasi*, 22(6): 317-325.
- Sumaryani, N. dan Dharmadewi, A. 2018. Analysis of Vitamin C Content of Red Dragon Fruit (*Hylocereus polyrhizus*) and White Dragon Fruit (*Hylocereus undatus*) in Storage with Different Temperatures and Times. *Metamorfosa: Journal Of Biological Sciences*, 5(2): 249-253.
- Suryadinata, R. V. 2018. Pengaruh Radikal Bebas Terhadap Proses Inflamasi pada Penyakit Paru Obstruktif Kronis (PPOK). *Amerta Nutrition*, 2(4): 317–324.
- Susanti, S., Bintoro, V. P., dan Amanullah, D. R. 2021. Karakteristik Fisik, Total Padatan dan Hedonik Velva Nangka dengan Penambahan Gum Arab Sebagai Penstabil. *Jurnal Ilmiah Sains*, 21(2): 137-144.

- Suseno, R., Marcelina, B. N., dan Rahmi, S. L. 2019. The Effect of Various Types of Natural Sweeteners in Agar with Rice Bran Addition on Organoleptic and Physicochemical Characteristics. *Indonesian Food Science & Technology Journal*, 2(2): 46-53.
- Susilowati, I., Ari Sandhi W, P., dan Kartika Pratiwi, I. 2018. Pengaruh Konsentrasi Jus Daun Pegagan dan Perbandingan CMC Dengan Maizena Terhadap Karakteristik Sorbet. *Jurnal Ilmu dan Teknologi Pangan (ITEPA)*, 7(1): 33-42.
- Sutedjo, K. S. D. dan Nisa, F. C. 2015. Konsentrasi Sari Belimbing (*Averrhoa carambola* L) dan Lama Fermentasi Terhadap Karakteristik Fisiko-Kimia dan Mikrobiologi Yoghurt. *Jurnal Pangan dan Agroindustri*, 3(2): 582-593
- Swamy, J. S. dan Banik, A. K. 2014. Processing and quality evaluation of blended guava watermelon squash. *Journal of Applied Horticulture*, 16(1): 66-70.
- Tantono, E. Effendi, R., dan Hamzah, F. H. 2017. Variasi rasio bahan penstabil cmc (carboxy methyl cellulose) dan gum arab terhadap mutu velva alpukat (*Persea americana* Mill.). *JOM FAPERTA*, 4(2): 1-15
- Teixeira, D. A. G. H. 2020. *Controlled and Modified Atmospheres for Fresh and Fresh-Cut Produce*. Academic Press, Massachusetts.
- Topolska, K., Filipiak-Florkiewicz, A., Florkiewicz, A., dan Cieślik, E. 2021. Organoleptic quality of fruit sorbets containing yacon (*Smallanthus sonchifolius* Poepp. and Endl.). *Journal of Microbiology, Biotechnology and Food Sciences*, 4(3): 161-163.
- Triastuti, I., Nurainy, F., dan Nawansih, O. 2017. Kajian produksi minuman campuran sari wortel dengan berbagai buah. *Jurnal Teknologi & Industri Hasil Pertanian*, 18(2): 101-113.
- Ulum, M., Hudi, L., dan Azara, R. 2022. Effect of Proportion of Aloe Vera Porridge with CMC (Carboxy Methyl Cellulose) Concentration on Characteristics of Ice Cream. *Journal of Tropical Food and Agroindustrial Technology*, 3(01): 13-21.
- Ustadi, U., 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 (JITEK)*, 12(2): 97-102.

- Varzakas, T., Labropoulos, A., dan Anestis. 2016. Sweeteners in general. Chpt. 1 in “Sweeteners: Nutritional aspects, applications, and production technology”. ed. Varzakas, T., Labropoulos, A., dan Anestis, S. pp. 1-9. CRC Press, Boca Raton.
- Wahyudi, V. A., Putri, W. C. H., dan Saati, E. A. 2021. Karakteristik dan Aktivitas Antioksidan Velva Bayam Merah dan Penstabil CMC (Carboxyl Metyl Cellulose). *Food Technology and Halal Science Journal*, 4(1): 10-22.
- Wardani, R., Kawiji, K., dan Siswanti, S. 2018. Kajian variasi konsentrasi cmc (carboxyl methyl cellulose) terhadap karakteristik sensoris, fisik dan kimia selai umbi bit (*Beta vulgaris L.*) dengan penambahan ekstrak kayu manis (*Cinnamomum sp.*). *Jurnal Teknologi Hasil Pertanian*, 11(1): 11-19.
- Wulandari, B., Ishartani, D., dan Afandi, D.R. 2014. Penggunaan pemanis rendah kalori pada pembuatan velva ubi jalar oranye (*Ipomoea batatas L.*). *J. Teknosains Pangan* 3(3): 12-2.
- Wulandari, D. D. 2017. Analisa kualitas madu (keasaman, kadar air, dan kadar gula pereduksi) berdasarkan perbedaan suhu penyimpanan. *Jurnal Kimia Riset*, 2(1): 16-22.
- Yudhistira, B., Riyadi, N.H., Pangestika, A. D., dan Pertiwi, S. R. 2018. Effect of CMC and arabic gum in the manufacture of jackfruit velva (*Artocarpus heterophyllus*). *IOP Conference Series: Earth and Environmental Science*, 142(1): 012075
- Yurliasni, Y., Hanum, Z., dan Hikmawan, R. 2019. Potensi Madu dalam Meningkatkan Kualitas Minuman Kefir. *Jurnal Ilmu dan Teknologi Hasil Ternak (JITEK)*, 14(1): 50-59.
- Zaitoun, M., Ghanem, M., dan Harphoush, S. 2018. Sugars: types and their functional properties in food and human health. *International Journal of Public Health*, 6(4): 93-99.