

DAFTAR PUSTAKA

- Abdulrahman, M. D., Ali, A. M., Fatihah, H. N., Khandaker, M. M., dan Mat, N. 2018. Morphological and anatomical studies of *Syzygium polyanthum* (Wight) Walp. (Myrtaceae). *Malayan Nature Journal*, 70(3):309-322.
- Albab, U., Nirwana, R., dan Firmansyah, R. 2018. Aktivitas antioksidan daun jambu air (*Syzygium samarangense* (BL.) Merr ET. Perry) serta optimasi suhu dan lama perebusan. *Walisongo Journal of Chemistry*, 2(1):18-30.
- Anggraini, T., Febrianti, F., dan Ismanto, A. 2016. Black tea with *averrhoa bilimbi* L extract: a healthy beverage. *Agriculture and Agricultural Science Procedia*, 9(2016):241-252.
- Ashok, P. K. dan Upadhyaya, K. 2012. Tannins are astringent. *Journal of Pharmacognosy and Phytochemistry*, 1(3):45-50.
- Atmadja, T., F., dan Yunianto, A, E. 2019. Formulasi minuman fungsional teh meniran (*Phyllanthus niruri*) tinggi antioksidan. *Jurnal AcTion: Aceh Nutrition Journal*, 4(2):142-148. doi:10.30867/action.v4i2.185.
- Badan Pusat Statistik. 2017. *Statistik Teh Indonesia*. BPS RI, Jakarta.
- Badan Standardisasi Nasional. 2013. SNI 3836:2013. *Teh Kering dalam Kemasan*. Badan Standardisasi Nasional, Jakarta.
- Barman, T., Barooah, A., Goswami, B., Sharma, N., Panja, S., Khare, P., dan Karak, T. 2019. Contents of chromium and arsenic in tea (*Camellia sinensis* L.): Extent of transfer into tea infusion and health consequence. *Biological Trace Element Research*. doi:10.1007/s12011-019-01889-y.
- Batubara, R., Hanum, T., dan Risnasari, I. 2018. Antioxidant activity and preferences test of agarwood leaves tea (*Aquilaria malaccensis* Lamk) based on leaves drying methods. *Proceedings of BROMO Conference (BROMO 2018)*:159-163. doi:10.5220/0008359101590163.
- Boukhatem, M. N., Boumaiza, A., Nada, H. G., Rajabi, M., dan Mousa, S. 2020. *Eucalyptus globulus* essential oil as a natural food preservative: antioxidant, antibacterial and antifungal properties *in vitro* and in a real food matrix (orange fruit juice). *Applied Sciences*, 10(5581):1-17. doi:10.3390/app10165581.
- Carneiro, J. S., Nogueira, R. M., Martins, M. A., Valladão, D. M. S., dan Pires, E. M. 2018. The oven-drying method for determination of water content in brazil nut. *Bioscience Journal*, 34(3):595-602. doi:10.14393/BJ-v34n3a2018-37726.
- Castillo, L., Baltodano, E., Ramírez, N., Vargas, R., dan Hanley, G. 2020. Design of experiments assessment for the determination of moisture content in five

- herbal raw materials contained in tea products. *Borneo Journal of Pharmacy*, 3(1):22-35. doi:10.33084/bjop.v3i1.1236.
- Chakrabarti, G., Bhattacharjee, S., dan Bhattacharyya, S. 2017. Evaluation of antioxidant profile and phytochemical constituents of some herb-supplemented black tea infusions. *International Journal of Pharmacy and Pharmaceutical Sciences*, 9(12):131-135.
- Corbo, M., Bevilacqua, A., Petruzzi, L., Casanova, F., dan Sinigaglia, M. 2014. Functional beverages: the emerging side of functional foods. *Comprehensive reviews in food science and food safety*, 13(6). doi:10.1111/1541-4337.12109.
- Dewijanti, I. D., Artanti, N., Mangunwardoyo, W., Hanafi, M., Abbas, J., Megawati, M., Minarti, M., Musdalifah, D., dan Meilawati, L. 2018. Bioactivities of *Syzygium polyanthum* (Wight) walp leaf extract for decreasing diabetic risk. *Proceedings of the 4th International Symposium on Applied Chemistry*. doi:10.1063/1.5064297.
- Díaz-martono, M., Pérez-coello, M., dan Cabezudo, M. 2002. Effect of drying method on the volatiles in bay leaf (*Laurus nobilis* L.). *Journal of Agricultural and Food Chemistry*, 50(16):4520-4524.
- Dubey, K., Janve, M., Ray, A., dan Singhal, R. 2020. *Ready-to-Drink Tea*. Elsevier, Mumbai.
- Effendi, M., Fitriyah, dan Effendi, U. 2017. Identifikasi jenis dan mutu teh menggunakan pengolahan citra digital dengan metode jaringan syaraf tiruan. *Jurnal Teknotan*, 11(2):67-76. doi:10.24198/jt.vol11n2.7.
- Efruan, G., Martosupono, M., dan Rondonuwu, F. 2016. Review: bioaktivitas senyawa 1,8-sineol pada minyak atsiri. *Seminar Nasional Pendidikan dan Saintek 2016*:171-181. Salatiga, 21 Mei 2016. Fakultas Sains dan Matematika UKSW.
- Fang, J., Sureda, A., Silva, A., Khan, F., Xu, S., dan Nabavi, S. 2019. Trends of tea in cardiovascular health and disease: a critical review. *Trends in Food Science and Technology*, 88:385-396. doi:10.1016/j.tifs/2019.04.001.
- Felicia, N., Widarta, I. W., dan Yusasrini, N. L. 2016. Pengaruh ketuaan daun dan metode pengolahan terhadap aktivitas antioksidan dan karakteristik sensoris teh herbal bubuk daun alpukat (*Persea americana* Mill.). *Jurnal ITEPA*, 5(2):85-95.
- Franks, M., Lawrence, P., Abbaspourrad, A., dan Dando, R. 2019. The influence of water composition on flavor and nutrient extraction in green and black tea. *Nutrients*, 11(80):1-13.
- Ghahroudi, F., Mizani, M., Rezaei, K., dan Moghadam, M. 2017. Mixed extracts of green tea and orange peel encapsulated and impregnated on black tea bag

- paper to be used as a functional drink. *International Journal of Food Science and Technology*, 52(7):1534-1542. doi:10.1111/ijfs.13439.
- Hafsa, J., Smach, M., Khedher, M., Charfeddine, B., Liem, K., Majdoub, H., dan Rouatbi, S. 2016. Physical antioxidant and antimicrobial properties of chitosan films containing *Eucalyptus globulus* essential oil. *LWT – Food Science and Technology*, 68:356-364. doi:10.1016/j.lwt.2015.12.050.
- Hakim, L. 2018. Kajian rasio natrium bikarbonat dan asam sitrat pada formulasi serbuk *effervescent* berbasis teh hitam dan kayu secang terhadap CO₂ terlarut, waktu larut dan sifat organoleptik. *Jurnal TEKNOLOGI Pangan dan Hasil Pertanian*, 12(1):1-9.
- Handayani, H., Sriherfyna, F. H., dan Yunianta. 2016. Ekstraksi antioksidan daun sirsak metode ultrasonic bath (kajian rasio bahan: pelarut dan lama ekstraksi). *Jurnal Pangan dan Agroindustri*, 4(1):262-272.
- Hardoko, Putri, T. S., dan Eveline. 2015. In vitro anti-gout activity and phenolic content of “black tea” soursop *Annoca muricata* L. leaves brew. *Journal of Chemical and Pharmaceutical Research*, 7(11):735-743.
- Harismah, K. dan Chusniatun. 2016. Pemanfaatan daun salam (*Eugenia polyantha*) sebagai obat herbal dan rempah penyedap makanan. *Warta LPM*, 19(2):110-118.
- Hough, G., Wakeling, I., Mucci, A., Chambers, E., Gallardo, I. M., dan Alves, L. R. 2006. Number of consumers necessary for sensory acceptability tests. *Food Quality and Preference*, 17(6):522-526. doi:10.1016/j.foodqual.2005.07.002.
- Hua, J., Yuan, H., Yao, Y., Jiang, Y., dan Wang, J. 2018. Effect of temperature on color and tea pigment content of fermented tea leaves. *Transactions of the Chinese Society of Agricultural Engineering*, 34(12):300-308. doi:10.11975/j.issn.1002-6819.2018.12.038.
- Hunaefi, D., Yuliana, N., Rynaldo, M., dan Adawiyah, D. 2018. Emotional sensory mapping of PET-packaging tea product. *The First International Conference of Food and Agriculture*:288-305.
- Ibrahim, Y. A., Musa, A., dan Yakasai, I. A. 2017. Spectrophotometric method for determination of catechins in green tea and herbal formulations. *Nigeria Journal of Pharmaceutical Sciences*, 16(1):25-30.
- Insanu, M., Maryam, I., Rohdiana, D., dan Wirasutisna, R. 2017. Uji aktivitas antibakteri lima belas jenis mutu teh hitam ortodoks *rotorvane* dan teh putih (*Camellia sinensis* var. *assamica*) pada *Staphylococcus aureus* ATCC6538. *Acta Pharmaceutica Indonesia*, 42(1):32-41.
- Ioannou, I., Chekir, L., dan Ghoul, M. 2020. Effect of Heat Treatment and Light Exposure on the Antioxidant Activity of Flavonoids. *Processes*, 8(1078):1-17. doi:10.3390/pr8091078.

- Ismail, A. dan Ahmad, W. 2017. Autonomic receptors and nitric-oxide involvements in mediating vasorelaxation effect induced by *Syzygium polyanthum* leaves extract. *Pharmacognosy Research*, 9(5):9-14. doi: 10.4103/pr.pr_69_17.
- Javanmardi, J., Stushnoff, C., Locke, E., dan Vicanco, J. 2003. Antioxidant activity and total phenolic content of Iranian *Ocimum* accessions. *Food Chemistry*, 83:547-550.
- Jediut, M., Utama, W. G., dan Madu, F. J. 2018. Pembuatan teh herbal daun salam sebagai minuman alternatif pada peserta posyandu dusun akel dan dusun cipi kecamatan cibal barat. *Jurnal Inovasi Pendidikan Dasar*, 2(2):169-174.
- Karak, T., Kutu, F., Nath, J., Sonar, I., Paul, R., Boruah, R., Sanyal, S., Sabhapondit, S., dan Dutta, A. 2017. Micronutrients (B, Co, Cu, Fe, Mn, Mo, and Zn) content in made tea (*Camellia sinensis* L.) and tea infusion with health prospect: a critical review. *Critical Reviews in Food Science and Nutrition*, 57(14):2996-3034. doi:10.1080/10408398.2015.1083534.
- Karastogianni, S., Grousi, S., dan Sotiropoulos, S. 2016. *pH: Principles and Measurement*. Elsevier, Thessaloniki. doi:10.1016/B978-0-12-384947-2.00538-9.
- Karimi, A. dan Nasab, N. K. 2014. Effect of garlic extract and *Citrus aurantifolia* (lime) juice and on blood glucose level and activities of aminotransferase enzymes in streptozotocin-induced diabetic rats. *World Journal of Pharmaceutical Sciences*, 2(8):821-827.
- Kartini, Krisnawan, A. H., dan Jayani, N. 2018. Peningkatan produktivitas petani dalam pengolahan jeruk nipis menjadi produk minuman kesehatan dan sabun. *Jurnal ABDIMAS*, 11(1):19-26.
- Kassahun, A. dan Feleke, G. 2019. Chemical composition and physico-chemical analysis of eucalyptus globulus leave and oil. *Science Journal of Chemistry*, 7(2):36-38. doi:10.11648/j.sjc.20190702.11
- Khaira, K. 2010. Menangkal radikal bebas dengan antioksidan. *Jurnal Sainstek*, 2(2):183-187.
- Killedar, S. G. dan Pawar, A. V. 2017. Preparation of herbal tea from mulberry leaves. *Journal of Medicinal Plants Studies*, 5(2):325-328.
- Lamien-Meda, A., Lamien, C., Compaoré, M., Roland, M., Kiendrebeogo, M., Zeba, B., Millogo, J., dan Nacoulma, O. 2008. Polyphenol content and antioxidant activity of fourteen wild edible fruits from Burkina Faso. *Molecules*, 13(3):581-594. doi: 10.3390/molecules13030581.
- Leviana, W. dan Paramita, V. 2017. Pengaruh suhu terhadap kadar air dan aktivitas air dalam bahan pada kunyit (*Curcuma Longa*) dengan alat pengering electrical oven. *Metana*, 13(2):37-44.

- Maryani. 2020. Pemanfaatan Daun Salam (*Syzygium polyanthum*) dalam Pembuatan Teh Herbal Fungsional. S.T.P. Skripsi. Universitas Pelita Harapan, Jakarta.
- Mitra, S. P. 2014. UV-Vis spectrophotometry plus HPLC to measure the level of catechin/polyphenolics and to understand its oxidized conditions in commercially available green and black teas. *Indian Journal of Chemistry*, 53(1):1255-1262.
- Mojzer, E., Hrnčič, M., Škerget, M., Knez, Ž., dan Bren, U. 2016. Polyphenols: Extraction methods, antioxidative action, bioavailability and anticarcinogenic effects. *Molecules*, 21(901):1-38. doi:10.3390/molecules21070901.
- Murugesan, P., Venkateswaran, G., Sathish, G., dan Shanmugaselvan, V. 2020. Enhancing the quality of naturally oxidized tea with ascorbic acid. *International Journaling of Advanced Engineering Research and Science (IJAERS)*, 7(4):403-409.
- Mutmainnah, N., Chadijah, S., dan Qaddafi, M. 2018. Penentuan suhu dan waktu optimum penyeduhan batang teh hijau (*Camelia sinensis* L.) terhadap kandungan antioksidan kafein, tanin, dan katekin. *Lantanida Journal*, 6(1):1-102.
- Narang, N. dan Jiraungkoorskl, W. 2016. Anticancer activity of key lime, *Citrus aurantifolia*. *Pharmacognosy Reviews*, 10(20):118-122. doi: 10.4103/0973-7847.194043.
- Nordin, M. L., Othman, A. A., Kadir, A. A., Shaari, R., Osman, A. Y., dan Mohamed, M. 2019. Antibacterial and cytotoxic activities of the *Syzygium polyanthum* lead extract from Malaysia. *Veterinary World*, 12(2):236-242. doi:10.14202/vetworld.2019.236-242.
- Nugroho, B. A., Sari, D. M., Djaeni, M., Santosa, A. B., Hadiwidodo, M., dan Utari, F. D. 2019. Peningkatan kualitas tepung aren pada sentra industri kecil soun klaten melalui variasi kondisi proses pemutihan. *Seminar Nasional Inovasi dan Aplikasi Teknologi di Industri (SENIATI) 2019*:142-148. Malang, 2 Februari 2019. Fakultas Teknologi Industri ITN.
- Othman, S., Hassan, M., Nahar, L., Basar, N., Jamil, S., dan Sarker, S. 2016. Essential oils from malaysian *Citrus* (rutaceae) medicinal plants. *Medicines*, 3(13):1-11. doi: 10.3390/medicines3020013.
- Palanivel, M., Gopal, V., Thevar, K. S., dan Veilumuthu, S. 2018. Impact of different steeping time and water temperature on tea liquor. *International Journal of Technical Research and Science.*, 3(1):15-18. doi:10.30780/IJTRS.V3.I1.2018.005.

- Palupi, M. R. dan Widyaningsih, T. D. 2015. Pembuatan minuman fungsional liang teh daun salam (*Eugenia polyantha*) dengan penambahan filtrat jahe dan filtrat kayu secang. *Jurnal Pangan dan Agroindustri*, 3(4):1458-1464.
- Paramita, C., Rachmawanto, E. K., Sari, C. A., dan Setiadi, D. R. 2019. Klasifikasi jeruk nipis terhadap tingkat kematangan buah berdasarkan fitur warna menggunakan k-nearest neighbor. *Jurnal Informatika: Jurnal Pengembangan IT (JPIT)*, 4(1):1-6. doi:10.30591/jpit.v4i1.1267.
- Perdana, F., W. S., D., dan R. D., R. 2016. Penapisan fitokimia dan uji aktivitas antioksidan ekstrak metanol daun jambu bol (*Syzygium malaccense* (L.) Merr. & Perry), daun salam (*Syzygium polyanthum* (Wight.) Walpers), serta daun jamblang (*Syzygium cumini* (L.) Skeels) asal arboertum garut. *Jurnal Farmako Bahari*, 7(2):22-30.
- Pohl, P., Dzimitrowicz, A., Jedryczko, D., Symczycha-Madeja, A., Welna, M., dan Jamroz, P. 2016. The determination of elements in herbal teas and medicinal plant formulations and their tisanes. *Journal of Pharmaceutical and Biomedical Analysis*, 130:326-335.
- Ravindran, P. N. 2017. *The Encyclopedia of Herbs and Spices*. CABI, Cambridge.
- Riaminanti, N. K., Hartiati, A., dan Mulyani, A. 2016. Studi kapasitas dan sinergisme antioksidan pada ekstrak kunyit (*Curcuma domestica* Val.) dan daun asam (*Tamarindus indica* L.). *Jurnal Rekayasa dan Manajemen Agroindustri*, 4(3):93-104.
- Rohdiana, D. 2015. Teh: proses, karakteristik, dan komponen fungsionalnya. *Food Review Indonesia*, 10(8):34-37.
- Rusli, N. dan Liasambu, S. H. 2018. Formulation and sensory evaluation of herb tea from bay lead (*Eugenia polyantha* Wight.) and soursop lead (*Annona muricata* L.) as anti-hypertension. *Journal of Pharmaceutical and Medicinal Sciences*, 3(1):6-9.
- Said, Z., Haddadi-Guemghar, H., Boulekbache-Makhlouf, L., Rigou, P., Remini, H., Adjaoud, A., Khoudja, N., dan Madani, K. 2016. Essential oils composition, antibacterial and antioxidant activities of hydrodistilled extract of *Eucalyptus globulus* fruits. *Industrial Crops and Products*, 89:167-175. doi:10.1016/j.indcrop.2016.05.018.
- Septiana, S., Yuliana, N. D., Bachtiar, B. M., Putri, S. P., Fukusaki, E., Laviña, W. A., dan Wijaya, C. H. 2019. Metabolomics approach for determining potential metabolites correlated with sensory attributes of *Melaleuca cajuputi* essential oil, a promising flavor ingredient. *Journal of Bioscience and Bioengineering*, 129(5):1-7. doi:10.1016/j.jbiosc.2019.12.005.
- Septiwi, R. E., Ratnasari, D., dan Handayani, R. P. 2019. Pembuatan sediaan teh celup daun salam (*Syzygium polyanthum*) dengan penambahan rimpang jahe

- merah (*Zingiber officinale* Rosc. Var. *Rubrum*) untuk kesehatan. *Journal of Holistic and Health Sciences*, 3(1):46-53.
- Setchell, J. S. 2012. *Colour Design*. Elsevier, Cambridge. doi:10.1016/B978-0-08-101270-3.00004-7.
- Sipahelut, S., Tetelepta, G., dan Patty, J. 2017. Kajian penambahan minyak atsiri dari daging buah pala (*Myristica fragrans* Houtt.) pada cake terhadap daya terima konsumen. *Jurnal Sains dan Teknologi Pangan*, 2(2):486-495.
- Sudjatini. 2016. Sifat pro-oksidan sari jeruk nipis (*Citrus aurantifolia*) terhadap aktivitas antioksidan teh hijau (*Camellia sinensis*). *AGROTECH*, 1(1):19-26.
- Syarifah, A. L., Retnowati, R., dan Soebiantoro. 2019. Characterization of secondary metabolites profile of flavonoid from salam leaves (*Eugenia polyantha*) using TLC and uv-spectrophotometry. *Pharmaceutical Sciences and Research (PSR)*, 6(3):155-163.
- Tanjung, R., Hamzah, F., dan Efendi, R. 2016. Lama fermentasi terhadap mutu teh daun sirsak (*Annona muricata* L.). *JOM Faperta UR*, 3(2):1-9.
- Tein, S. Y., Then, Y. L., dan You, K. Y. 2017. Tea leaves moisture measurement and prediction using RF waveguide antenna. *Proceedings of 2017 Asia Pacific Microwave Conference*:670-673.
- Teshome, K. 2019. Effect of tea processing methods on biochemical composition and sensory quality of black tea (*Camellia sinensis* (L.) O. Kuntze): A review. *Journal of Horticulture and Forestry*, 11(6):84-95. doi:10.5897/JHF2019.0588.
- Thamer, F. H., Dauqan, E. M., Naji, K. M, dan Alshaibi, Y. M. 2018. The effect of drying temperature on the antioxidant activity of thyme extracts. *Journal of Food Technology and Preservation*, 2(3):15-20.
- Tontul, I., dan Topuz, A. 2017. Spray-drying of fruit and vegetable juices: Effect of drying conditions on the product yield and physical properties. *Trends in Food Science & Technology*, 63(2017):91-102. doi:10.1016/j.tifs.2017.03.009.
- Toruan, R. L. 2017. Potensi Aktivitas Antioksidan Pada “Teh Hitam” Daun Jambu Air Hijau (*Syzygium javanicum* Miq.). S.T.P. Skripsi. Universitas Pelita Harapan, Jakarta.
- Tristantini, D, Ismawati, A., Pradana, B. T., dan Jonathan, J. G. 2016. Pengujian aktivitas antioksidan menggunakan metode DPPH pada daun tanjung (*Mimusops elengi* L). *Prosiding Seminar Nasional Teknik Kimia “Kejuangan”*:1-7. Yogyakarta, 17 Maret 2016. Fakultas Teknik Industri UPN.
- Triwiswara, M. dan Indrayani, L. 2020. Utilization of black tea waste as natural batik dyes on cotton and silk. *IOP Conference Series: Earth and*

- Environmental Science*, 456(2020):1-7. doi:10.1088/1755-1315/456/1/012051.
- Tozlu, B. dan Okumuş, H. 2018. A new approach to automation of black tea fermentation process with electronic nose. *Automatika*, 59(3-4):373-381. doi:10.1080/00051144.2018.1550164.
- Wangiyana, I., Sawaludin, Nizar, W., dan Wangiyana, W. 2019. Tannin concentrations of gyronops tea with different leaf processing methods and addititon of herbal medicine ingredients. *Proceedings of the 2nd International Conference on Bioscience, Biotechnology, and Biometrics 2019*:1-7. Lombok, 23 Desember 2019. AIP Publishing. doi:10.1063.15141326.
- Yadav, G. U., Farakte, R. A., Patwardhan, A. W., dan Singh, G. 2018. Effect of brewing temperature, tea types and particle size on infusion of tea components. *International Food Research Journal*, 25(3):1228-1238.
- Yong, W., Ades, P., Goodger, J., Bossinger, G., Runa, F., Sandhu, K., dan Tibbits, J. 2019. Using essential oil composition to discriminate between myrtle rust phenotypes in *Eucalyptus globulus* and *Eucalyptus obliqua*. *Industrial Crops and Products*, 140:1-7.
- Yulianti, R., Simanjuntak, P., dan Purba, A. V. 2020. Pengembangan sediaan serbuk antidiabetes dari ekstrak kulit buah manggis (*Garcinia mangostana* L.) dan ekstrak daun salam (*Syzygium polyanthum* (Wight) Walp). *Jurnal Fitofarmaka Indonesia*, 7(1):22-26.
- Yuniartini, N., Kusnadi, J., dan Zubaidah, E. 2015. The effect of various tea processing methods on antioxidant activity of guava (*Psidium guajava* L. var *pomifera*) leaves tea in east java Indonesia. *International Journal of PharmTech Research*, 7(4):580-586.
- Yuwono, S. S. dan Faustina, D. R. 2019. Effect of withering time and chopping size on properties of pucuk merah (*Syzygium oleana*) herbal tea. *International Conference on Green Agro-industry and Bioeconomy*, 230(012047):1-6. doi:10.1088/17551315/230/1/012047.
- Zielinski, A., Haminiuk, C., Alberti, A., Nogueira, A., Demiate, I., dan Granato, D. 2013. A comparative study of the phenolic compounds and the *in vitro* antioxidant activity of different Brazilian teas using multivariate statistical techniques. *Food Research International*, 60(2013):246-254. doi: 10.1016/j.foodres.2013.09.010.