DAFTAR PUSTAKA

[AOAC] Association of Official Analytical Chemist. 2005. *Official Methods of Analysis of the Association of Official Analytical Chemist International*. USA: Association of Official Analytical Chemist.

[OIV] The International Organisation of Vine and Wine. 2016. OIV-MA-AS312-01A Alcoholic Strength by Volume-Type I Methods. France: The International Organisation of Vine and Wine.

Akalın, H., Bayram, M., dan Anlı, R. E. 2017. Determination of some individual phenolic compounds and antioxidant capacity of *mead* produced from different types of honey. *Journal of the Institute of Brewing*, 123(1): 167-174.

Amema, D. C., Tuju, T., dan Rawung, H. 2017. Fermentasi alkohol dari nira aren (Arenga pinnata Merr.) dengan menggunakan metode fed batch. *COCOS* 1(9).

Ardhiany, S. 2019. Pengaruh Penambahan Ragi Terhadap Kadar Alkohol Pada Proses Pembuatan Bioethanol Dari Kulit Pisang. *Jurnal Teknik Patra Akademika*, 10(01): 13-19.

Ariadi, H.P., Sukatiningsih, dan Wiwik, S.W. 2015. Ekstraksi senyawa antioksidan kulit buah kopi: kajian jenis kopi dan lama maserasi. Berkala Ilmiah Pertanian, 1(1):1-5

Astuti, A., Rochmayani, M., dan Aulia, R. 2018. Nawake (nira water kefir): pemanfaatan nira aren sebagai minuman fungsional kaya probiotik. AGRITECH, 20(1): 7-12.

Czabaj, S., Joanna, K.R., Alicja, Z.K., dan Jaroslaw, K. 2017. Effects of *mead* wort heat treatment on the *mead* fermentation process and antioxidant activity. *Molecules*, 22(803):1-15.

Ervina, M., Han, S.L., Jesslyn, D., Caroline, Sundus, T., dan Ihab, T. 2019. Optimization of water extract of Cinnamomum burmannii bark to ascertain its in vitro antidiabetic and antioxidant activities. Biocatalysis and Agricultural Biotechnology, 19(1):1-7. doi: 10.1016/j.bcab.2019.101152.

Ervina, M., Nawu, Y. E., dan Esar, S. Y. 2016. Comparison of in vitro antioxidant activity of infusion, extract and fractions of Indonesian Cinnamon (Cinnamomum burmannii) bark. *International Food Research Journal*, 23(3): 1346.

Fatma, I. I., Haryanti, S., dan Suedy, S. W. A. 2017. Uji kualitas madu pada beberapa wilayah budidaya lebah madu di Kabupaten Pati. *Jurnal Akademika Biologi*, 6(2): 58-65.

Fidrianny, I., H Nurfitri., Sukrasno. 2015: in vitro antioxidant activities, phenolic, flavonoid and carotenoid content from different polarity extracts of five citrus peels using DPPH and Cuprac method, J of Chemical and Pharmaceutical Research, 7(4): 1525-1531.

Gunam, I.B.W., Stefani, L., dan Wayan, A. 2017. Pengaruh berbagai merek dried *yeast* (Saccharomyces sp.) dan pH awal fermentasi terhadap karakteristik wine salak bali. Jurnal Teknologi Industri & Hasil Pertanian, 22(2):63-72.

Gupta, J.K. dan Rajesh, S. 2009. Production technology and quality characteristic of *mead* and fruit-*honey wine*s : a review. Natural Product Radiance, 8(4):345-355.

Iglesias, A., Ananias, P., Altino, B.C., Carlos, A.C., Xesus, F., dan Leticia, M.E. 2014. Developments in the fermentation process and quality improvement strategies for *mead* production. Molecules, 19(1):12577-12590. doi: 10.3390/molecules190812577.

Jangra, M.R., Raj, K., Sumit, J., Akanksha, J., dan Nehra, K.S. 2018. Production and characterization of wine from ginger, honey and sugar blends. Global Journal of Bio-science and Biotechnology, 7(1):74-80.

Juanda, D. 2015. Penetapan kadar total fenol dan aktivitas antioksidan dari jus buah lima spesies jeruk (Citrus sp.). *Jurnal farmasi galenika*, 2(01).

Kahoun, D., Řezková, S., dan Královský, J. 2017. Effect of heat treatment and storage conditions on *mead* composition. *Food chemistry*, 219: 357-363.

Kementerian Perindustrian Republik Indonesia. 2014. Permenperin No. 63/M-ND/PER/7/2014: Pengendalian dan Pengawasan Industri dan Mutu Minuman Beralkohol. Indonesia: Kementerian Perindustrian Republik Indonesia.

Krisnawan, A.H., Ryanto, B., Devi, R.S., dan Weilinten, S. 2017. Potensi antioksidan ekstrak kulit dan perasan daging buah lemon (Citrus limon) lokal dan impor. Prosiding Seminar Nasional 2017 Fakultas Pertanian-UMJ 2017:30-34. Surabaya, 8 November 2017. Fakultas Pertanian UMJ.

Maturano, Y. P., Lerena, M. C., Mestre, M. V., Casassa, L. F., Toro, M. E., Vazquez, F., dan Combina, M. 2018. Inoculation strategies to improve persistence and implantation of commercial S. cerevisiae strains in red wines produced with prefermentative cold soak. LWT, 97: 648-655.

Moniruzzaman, M., Sulaiman, S.A., Khalil, M.1., & Gan, S.H. 2013. Evaluation of physicochemical and antioxidant properties of sourwood and other Malaysian honeys: a comparison with manuka honey. Chemistry Central Journal, 7(1): 138. doi.org10.1186/1752-153X-7-138

Morales. E.M., Valmir, E.A., dan Dejanira, F.A. 2013. *Mead* features fermented by Saccaromyces cerevisiae (lalvin k1-1116). African Journal of Biotechnology, 12(2):199-204. doi: 10.5897/AJB12.2147.

Muhammad, D. R. A., Tuenter, E., Patria, G. D., Foubert, K., Pieters, L., & Dewettinck, K. 2021. Phytochemical composition and antioxidant activity of Cinnamomum burmannii Blume extracts and their potential application in white chocolate. *Food Chemistry*, 340: 127983.

Pereira, A.P., Ana, M.F., Leticia, M.E., dan Arlete, M.F. 2015. Improvement of mead fermentation by honey-must supplementation. Journal of The Institute of Brewing, 121(1):405-410. doi: 10.1002/jib.239.

Pontis, J.A., Luiz, A.C., Silvio, J.S., dan Adriana, F. 2014. Color, phenolic and flavonoid content, and antioxidant activity of honey from roraima, brazil. Food Sci. Technol, 34(1):69-73.

Prica, N. dan Balos, M. Z. 2014. Moisture and Acidity as Indicators of The Quality of Honey Originating From Vojvodina Region. *Arhiv veterinarske medicine* 7(2): 99-109.

Rafi, M., Widyastuti, N., Suradikusumah, E., dan Darusman, L. K. 2012. Aktivitas antioksidan, kadar fenol, dan flavonoid total dari enam tumbuhan obat Indonesia. *Jurnal Bahan Alam Indonesia*, 8(3): 159-165.

Rohman, A., Dwiloka, B., dan Rizqiati, H. 2019. Pengaruh lama fermentasi terhadap total asam, total bakteri asam laktat, total khamir dan mutu hedonik kefir air kelapa hijau (*Cocos nucifera*). Jurnal Teknologi Pangan, 3(1): 127-133.

Rozhnov, E., Scholnikova, M., dan Chugunova, O. 2020. Assessment of the suitability of dry yeast for the production of wines and wine beverages from sea buckthorn. E3S Web of Conferences Vol. 222. EDP Sciences.

Saputri, D. S., dan Putri, Y. E. 2017. Aktivitas Antioksidan Madu Hutan di Beberapa Kecamatan di Kabupaten Sumbawa Besar. *Jurnal Tambora*, 2(3).

Schwarz, L. V., Marcon, A. R., Delamare, A. P. L., dan Echeverrigaray, S. 2021. Influence of nitrogen, minerals and vitamins supplementation on *honey wine* production using response surface methodology. *Journal of Apicultural Research*, 60(1): 57-66.

Silva, T.M.S., Francyana, P.S., Adriana, E.R., Eva, M.S.S., Gerlania, S.S., Jailson, S.N., Francisco, A.R.S., dan Celso, A.C. 2013. Phenolic compounds, melissopalynological, physicochemical analysis and antioxidant activity of

jandaira (Melipona subnitida) honey. Journal of Food Composition and Analysis, 29(1):10-18.

Starowicz, M., & Granvogl, M. 2020. Trends in food science & technology an overview of *mead* production and the physicochemical, toxicological, and sensory characteristics of *mead* with a special emphasis on flavor. *Trends in Food Science & Technology*.

Sukweenadhi, J., Oeke, Y., Finna, S., Kartini, Maya, T.S., Anggreyni, P.D., dan Christina, A. 2020. Antioxidant activity screening of seven Indonesian herbal extract. Biodiversitas, 21(5):2062-2067. doi: 10.13057/biodiv/d210532.

Talim, G. 2021. Pengaruh penambahan lemon (Citrus limon [L.] Osbeck) dan kayu manis (Cinnamomum spp.) terhadap aktivitas antioksidan dan sifat fisikokimia *honey wine*. Universitas Pelita Harapan.

Tristantini, D., Ismawati, A., Pradana, B. T., dan Jonathan, J. G. 2016. Pengujian aktivitas antioksidan menggunakan metode DPPH pada daun tanjung (Mimusops elengi L). *Seminar Nasional Teknik Kimia Kejuangan*.

Twilley, J., Jutzi, C., dan Tomasino, E. 2018. Influence of fermentation temperature and nutrient addition on chemical and sensory characteristics of traditional *honey wine*. *Annals of Food Processing and Preservation*.

Ustadi, U., Radiati, L. E., dan Thohari, I. 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.

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.

Zou, Z., Xi, W., Hu, Y., Nie, C., & Zhou, Z. 2016. Antioxidant *Activity* of Citrus fruits. *Food chemistry,* 196: 885-896.