

## DAFTAR PUSTAKA

- AOAC. 1984. *Methods of Analysis*. Association of official Analytical Chemist, Washington D. C.
- AOAC. 1995. *Methods of Analysis*. Association of official Analytical Chemist, Washington D. C.
- Departemen Kesehatan RI. 2000. Daftar komposisi bahan makanan. di dalam: Palupi, Siti Hamidah, dan Sutriyati Purwanti. *Peningkatan produktivitas hasil olahan salak melalui diversifikasi sekunder untuk mendukung pengembangan kawasan agropolitan*. Inotek, Volume 13, Nomor 1.
- Gardjito, M. dan Agung Setya Wardana. 2003. *Hortikultura Teknik Analisis Pascapanen*. Penerbit Trans Media Mitra Printika, Yogyakarta.
- Galston, A.W., Sawhney, R.K. 1990. Polyamines in plant physiology. *Plant Physiol.* 94. 406-410.
- Hadiwiyoto, S. dan Soehardi, 1981. *Penanganan Lepas Panen 1*. Departemen Pendidikan.
- Ho, C. K., Huang, Chen. Garcinone E, a Xanthone Derivative, Has Potent Cytotoxic Effect Against Hepatocellular Carcinoma Cell Lines. *Planta Med.* 2002, 68, 975-979.
- Hutchings, J.B. 1999. *Food color and Appearance*. 2nd (Ed). Aspen Publ
- Kader, A. A. 1992. *Postharvest biology and technology*. p. 15-20 In A. A. Kader (Ed.). *Postharvest Kebudayaan Direktorat Pendidikan Menengah Kejuruan*.
- Khadambi. 2007. *Extraction of Phenolic Compound and Quantification of the Total Phenol and Condensed Tannin Content of Brand Fraction of Condensed Tannin an Condensed Tannin Free Sorghum Varieties*.
- Krochta, J.M. Elizabeth, A.B. dan Myrna, ON.C. 1992. *Edible Coating and Film to Improve Food Quality* Technomic Publishing Co. Inc. USA Laboratorium.
- Legocka, J., Kluk, A., 2005. Effect of salt and osmotic stress on changes in polyamine content and arginine decarboxylase activity in *Lupinus luteus* seedlings. *J. Plant Physiol.* 162, 662–668.
- Leon, K., Mery, D., and Pedreschi, F. 2005. *Color Measurement in L\*a\*b Units From RGB Digital Images*. Universidad de Santiago de Chile (USACH). Santiago, Chile

- Leshem, Y.Y., Haramaty, E., 1996. The characterization and contrasting effects of the nitric oxide free radical in vegetative stress and senescence of *Pisum sativum* Linn. foliage. *J. Plant Physiol.* 148, 258–263.
- Leshem, Y.Y. 2000. *Nitric Oxide in Plants, Occurrence, Function dan Use*. Dordrecht. Kluwer.
- Mallick, M., Mukherjee, K., Udayakumar, N, A. 2011. Homology modelling of Polyphenol Oxidase from *Stuolanum melongena* : Sequence analysis and Structural validation studies – in silico. *International Journal of Pharma and Bio Sciences*, 2,320.
- Marshall, M.R., Kim, J., dan Wei, C-I. 2000. *Enzymatic Browning* in Fruits.
- Maxcy, R.B. 1982. Fate of Microbial Contaminants in Lettuce Juice *J. Food Protection.* 45. 355-339.
- Muchtadi, D. 1992. *Fisiologi Pascapanen Sayuran dan Buah-buahan*. New York, p. 137-150.
- Mukerjee, P.K and A. Prasad. 1972. Post harvest physiology of mango dalam post harvest physiology. *Handling and Utilization of Tropical and Subtropical Fruit and Vegetables*. Eri B Pantastico the Avi Publishing Company. Inc. Westport Connection.
- Nasrin, T. A. A., M. M. Molla, M. A. Hossain, M. S. Alam, dan L. Yasmin. 2008. Effect of postharvest treatments on shelf life and quality of tomato. *Bangladesh Journal of Agricultural Research* 33(3) : 579 – 585.
- Nelson, N., 1944. A photometric adaptation of the Somogyi method for the determination of glucose. *Journal Biol. Chem*, 153(2), 375-379.
- Nurrachman. 2004. Pengaruh Pelapisan Chitosan Terhadap Fisiologi Pasca Panen Buah Apel (*Malus sylvestris* L.). Tesis IPB. Nuswamarhaeni, S.,D. Prihatin dan E.P. Pohan. 1989. *Mengenal Buah Unggul Indonesia*. Penebar Swadaya, Jakarta.
- Ong SP, Law, CL 2009. Mathematical Modelling of Thin Layer Drying of Snakefruit. *Journal of Applied Sciences* 9 (17) Hal. 3048-3054
- Pantastico, E. B., A.K. Mattoo, dan C.T. Phan. 1986. Respirasi dan Puncak Respirasi. Di dalam *Fisiologi Pascapanen*. Gajah Mada University Press. Yogyakarta.
- Phan, C. T., E. B. Pantastico., K. Ogata dan K. Chachin. 1984. Respirasi dan Puncak Respirasi. Gajah Mada University Press. Yogyakarta.

- Ponappa, T., J.C Schreens and AR Miller. 1993. Vacuum infiltration of polyamines increases firmness of strawberry slices under various storage conditions. *J. Food Sci* 58 (2): 361-364.
- Pourmorad, F., Hossenimehr, S.J., Shahabimajd, N. 2006. *Antioxidant activity phenol and flavonoid contents of some selected Iranian mdical plants.* *Africa Journal of Biotechnology.* 5(11):1142-1145
- Ruangchakpet, A. and Sajjaanantakul, T. 2007. Effect of *Browning* on total phenolic, avonoid content and antioxidant activity in Indian Gooseberry (*Phyllanthus emblica* Linn.). *Kasetsart Journal (Natural Science)* 41: 331-337.
- Ryall, A. L., and W. J. Lipton. 1983. *Handling, transportatiton and storage of fruit and vegetables.* Vol 1. Vegetable and Melons. 2nd ed.587p. AVI Pub. Co., Westport, CT.
- Sabari, S.D. 1983. *Masalah Pemanenan Buah Salak.* Sub Balai Penelitian Tanaman Pangan, Pasar Minggu, Jakarta.
- Santoso, B dan B. S. Purwoko. 1995. *Fisiologi dan Teknologi Pascapanen Tanaman Hortikultura Sayuran Tropika dan Subtropika.* Terjemahan Kamariyani. UGM-Press, Yogyakarta.
- Shan, B., Cai, Z., Brooks, J., Corke, B. 2007. Antibacterial Properties and Major Bioactive Components of Cinnamon Stick (*Cinnamon burmanii*): Activity againts Foodborne Pathogenic Bacteria. *Journal of Agricultural and Food Chemisty.* 55 (14) pp. 5484-5490.
- Shewfelt, R.L. 1986. Postharvest Treatment for Extending to Shelf-life of Fruits and Vegetables. *J.Food Technol.* 90 (5) : 70-80.
- Soekarno, Soewarto. 1981. *Penilaian Organoleptik.* Pusbangtepa. Institut Pertanian Bogor. Bogor.
- Statistik Konsumsi Pangan. 2015. Kepala Pusat Data dan Sistem Indormasi Pertanian. Jakarta.
- Statistik Produksi Hortikultira. 2014. Direktorat Jendral Holtikultura. Kementerian Pertanian. Jakarta
- Sudarmadji, S., Haryono, B., dan Suhardi, 1997, *Prosedur Analisa untuk Bahan Makanan dan Pertanian* Edisi keempat, Liberty.
- Suter, I.K. 1988. *Telaah Sifat Buah Salak di Bali Sebagai Dasar Pembinaan Mutu Hasil.* Thesis Fakultas Pasca Sarjana, IPB, Bogor.

- Tardelli, F., Guidi, L., Massai, R., Toivonen, P.M.A., 2013. Effects of 1-methylcyclopropene and post-controlled atmosphere air storage treatments on fresh-cut Ambrosia apple slices. *J. Sci. Food Agric.* 93, 262–270.
- Tietel, Z., Lewinsohn, E., Fallik, E., & Porat, R. 2011. *Elucidating The Roles Of Ethanol Fermentation Metabolism In Causing Off-Flavors In Mandarins*. *Journal of Agriculture and Food Chemistry*, 59, 11779–11785.
- Valero, D., Martinez-Romeroy, D., Serrano, M., 2002. The role of polyamines in the improvement of the shelf life of fruit. *Trends Food Sci. Technol.* 13, 228–234.
- Valero, D. 1998. *Influence of Postharvest Treatment With Putrecine and Calcium on Endogeneous Polyamines, Firmness and abscisic acid in Lemon*. *Journal of Agriculture and Food Chemistry* 46:2102-2109.
- Vegetalika. 2014. Pengaruh Kadar  $\text{CaCl}_2$  Terhadap Pematangan dan Umur Simpan Buah Sawo (*Manilkara zapota* L.). *Vegetalika* Vol 3 No 4, 2014 : 52-62.
- Wikipedia, 2017. <https://id.wikipedia.org/wiki/Arginina>. Diakses tanggal 28 Desember 2017.
- Wills, R.B.H, P. Pristijono, and J.B. Golding. 2008. Browning on the Surface of Cut Lettuce Slices Inhibited by Short Term Exposure to Nitric Oxide (NO). *Food Chemistry* 107. 1387-1393.
- Wills, R.B.H. 2015. Potential of nitric oxide as a postharvest technology. In: Wills, R. B.H., Golding, J. (Eds.), *Advances in Postharvest Fruit and Vegetable Technology*. CRC Press, Boca Raton, FL, pp. 191–210.
- Winarno, F. G. 1997. *Kimia Pangan dan Gizi*. PT. Gramedia, Jakarta.
- Winarno, F.G dan Aman M. 1981. *Fisiologi Lepas Panen*. Sastra Hudaya, Jakarta.
- Winarno, F.G. 1992. *Kimia Pangan dan Gizi*. PT. Gramedia Pustaka Utama. Jakarta.
- Wong, D. W. S., Camirand., and A. E. Paulath. 1994. Development of Edible Penyalut for Minimally Processed Fruit and Vegetables in Krochta *et al* (ed) *Edible Penyaluts and Films to Improve Food Quality*. Technomic Publ Co. Inc. Lancaster-Basel, Pennsylvania. USA.
- Zhang, X., Shen, L., Li, F., Zhang, Y., Meng, D., Sheng, J., 2010. Up-regulating arginase contributes to amelioration of chilling stress and the antioxidant system in cherry tomato fruits. *J. Sci. Food Agric.* 90, 2195–2202.