

DAFTAR PUSTAKA

- Abbasi, N.A., and Stvenson, N.R.2013. Effect of Anti- Browning Agents On agents on apple slices. *Food Chemistry*. 73 (1) : 23-30. Agents on apple slices. *Food Chemistry*. 73 (1) : 23-30. Agents on Poyfenoloxidase Activity and Total fenolics as Related to and citric acid. *Journal of the Science of food and Agriculture*.Guangzhou, China. 79: 950-954.
- Anonim. 2006. Pelapis yang Dapat Dimakan. www.halalguide.info.20 Mei 2017.
- AOAC International. 2000. Official Methods of Analysis of AOAC International. Gaitherburg. USA.
- Baeza-Rita. 2007. Comparison of Technologies to Control the Physiological, Biochemical and Nutritional Changes of Fresh-cut Fruit. <http://krex.k-state.edu>. Diakses tanggal 1 Juni 2017.
- Baldwin 1994. *Edible coating for lightly processed fruits and vegetables*. Hort. Science, 30 (1) hlm 35-38.
- Baldwin, E.A. 1994. Edible Coatings for Fresh Fruits and Vegetables : Past, Present, and Future. *Di dalam* : Krochta, J.M., Baldwin, E.A., dan Nisperos Carriedo, M.O. (Eds), *Edible Coatings and Films to Improve Food Quality*. Technomic Publishing Company Inc., Lancaster Pennsylvania, p. 25-64.
- Belitz, H.D. dan Grosch, W. 1999. *Food Chemistry*. 2ndEd. Springer. Page 232.
- Bennion, M. 1980. *The Science of Food*. New York: John Willey and Sons.
- Blackweel, Wiley, 2012. *Food Biochemistry and Food Processing*, 2nd (ed). New York McEvily et al. 1992). Browning of Fresh- Cut ‘Fuji’ Apple. *ASEAN food Journal*. 15 (1) : 79-87.
- Calegario, F. F., R. G. Cosso, F. V. Almeida, A. E. Vercesi, dan W. F. Jardim. 2000. “Determination of The Respiration Rate of Tomato Fruit Using Flow Analysis.” *Journal of Postharvest Biology and Technology* : 1-8.
- De Man, M. J. 1976. *Principles of Food Chemistry*. Wadsworth, Inc. New York.
- Eissa HA, Fadel HHM, Ibrahim GE, Hassan IM and Elrashid AA (2006). Thiol containing compounds as controlling agents of enzymatic browning in some apple products. *Food Research International* 39(8): 855–863.

- Ernawati, 2012. Pengaruh Suhu Dan Lama Perendaman Blansir Terhadap Mutu Selada Kepala (*Lactuca Sativa L*) Terolah Minimal Selama Penyimpanan. Fakultas Teknologi Pertanian. Institut Pertanian Bogor. Bogor.
- Folin and ciocalteu ,1944. Metode Folin Ciocalteu.<https://edhisambada.wordpress.com/2011/02/18/metode-folin-ciocalteu/>. Di akses 11 januari 2018.
- Garcia, E. and D.M. Barrett, O. 2002. Preservative treatment for fresh-cut fruit and vegetables. *in*. O. Lamikanra. Ed. Fresh-Cut Fruits and Vegetables. Science, Technology and Market. CRC Press. New York, NY, USA.
- Gardjito, M dan Swasti, Y R. 2014. *Fisiologi Pasca Panen Buah dan Sayur*. Gajah Mada University Press: Yogyakarta.
- Gardjito, Murdijati dan Theresia Fitria Kartika Sari. 2005. Pengaruh Penambahan Asam Sitrat Dalam Pembuatan Manisan Kering Labu Kuning (*Cucurbita maxima*) Terhadap Sifat-Sifat Produknya. Skripsi. Teknologi Pangan dan Hasil Pertanian Fakultas Teknologi Pertanian UGM.
- Hariyadi, P dan Mur. 2015. *Dasar-dasar penanganan Pascapanen Buah dan Sayur*. Penerbitan Alfabeta: Bandung. 26h.
- Hasanah, U. 2009. *Pemanfaatan Gel Lidah Buaya Sebagai Edible coating Untuk Memperpanjang Umur Simpan Paprika (Capsicum annum varietas Sunny)*. Skripsi IPB: Bogor.
- Hastarini, E. , I. Rosulva , dan Y. Haryadi. 2014. *Karakteristik Udang Kupas Vannamei Dengan Penambahan Edible Coating Berbahan Kitosan Dan Ekstrak Lindur (Bruguiera gymnorrhiza) Selama Penyimpanan*. JPB Perikanan XI (2): 175-184.
- Hyang *et al.*, 2008. The crystal structure and identification of NQM1/YGR043C, a transaldolase from *Saccharomyces cerevisiae*. *Proteins* 73(4):1076-8.
- Jannah, Siti R. 2016. Pengaruh Konsentrasi Dan Macam *Essential Oil Citrus* Sebagai Antibakteri Terhadap Mutu Buah Melon Potong Segar (*Cucumis melo L.*). Skripsi Fakultas Pertanian UMY. Yogyakarta.
- Javdani,Z., Mahmood Ghasemnezhad and Somaye Zare. 2013. A Comparison of Heat Treatment and Ascorbic Acid on Controlling Enzymatic Browning of Fresh- Cuts Apple Fruit. *Internasional Journal of Agriculture and Crop Sciences*. 5 (3) : 186- 193.

- Jennylynd B. J. and Tipvanna Ngarmsak. 2010. *Processing of Fresh-cut tropical fruits and vegetables: A technical guide*. Food and Agriculture Organization of the United Nations. Bangkok. 26h.
- Jeong *et al.* (2008) Jeong, H.L., Jin, W.J., Kwang, D.M. and Kee, J.P. 2008. Effect of Anti-Browning Agents on Polyphenoloxidase Activity and Total Phenolics as Related to Browning of Fresh-Cut 'Fuji' Apple. *ASEAN Food Journal*. 15(1): 79-8.
- Jeong, H.L., Jin, W.J., Kwang, D.M. and Kee, J. P. 2008. Effect of anti-Browning Agents on Polyphenoloxidase Activity and Total phenolics as Related to Browning of *Fresh-Cut* 'fuji' Apple. *ASEAN food Journal*. 15 (1) : 79-87.
- Jiang Y. (2004). Advances in understanding of enzymatic browning in harvested litchi fruit. *Food Chemistry* 88: 443–446.
- Jiang Y. 2004. Purification of polyphenol oxidase and the browning control of litchi fruit by glutathione and citric acid. *Journal of the Science of Food and Agriculture*. Guangzhou, China. 79 : 950-954.
- Jiang YM, Pen L and Li J (2004). Use of citric acid for shelf life and quality maintenance of freshcut Chinese water chestnut. *Journal of Food Engineering* 63(3): 325–328.
- Jiang, Y., Jiarui Fu, Giora Zauberman and Yuram Fuchs. 2009. Purification of polyphenol oxidase and the browning control of litchi fruit by glutathione and citric acid. *Journal of the Science of food and Agriculture*. Guangzhou, China. 79: 950-954.
- Jones DH (1984) Phenylalanine ammonia-lyase—regulation of its induction, and its role in plant development. *Phytochemistry* 23:1349–1359.
- Kartasapoetra. 1994. *Teknologi Penyuluhan Pertanian*. Bumi Aksara. Jakarta.
- Kaviya, R., and Tsuchiya. 2012. Comparative studies on the inhibitor of banana peel polyphenol oxidase (PPO). *Departement of Biotechnology, Karamaguru College of Technology*. Coimbatore.
- Koesmartaviani. 2015. Peningkatan Kualitas Dan Umur Simpan Kentang (*Solanum tuberosum L.*) Kupas Dengan Pemberian *Edible Coating* Dari Pektin Kulit Buah Kakao (*Theobroma cacao L.*). Naskah Publikasi. Universitas Atma Jaya Yogyakarta.
- Krochta *et al.*, (1994) Krochta, J, M., A,B, Elisabeth, O,N,C, Myrna, 1994, *Edible Coating and Film to Improve Food Quality*, Technomic Publ, Co, Inc, Pennsylvania, USA.

- Krochta, J. M., A.B. Elisabeth, O.N.C. Myrna. 1994. *Edible Coating and Film to Improve Food Quality*. Technomic Publ. Co. Inc. Pennsylvania, USA.
- Kuncara, R. T. 2010. Pengaruh Konsentrasi Kalium Sorbat dan Lama Penundaan Penggilingan terhadap Penghambatan Inversi Sukrosa Nira Tebu. Skripsi. Jurusan Teknologi Hasil Pertanian. Fakultas Teknologi Pertanian, Universitas Brawijaya. Malang.
- Kusnandar, Feri. 2010. Kimia pangan. Komponen Pangan. PT. Dian Rakyat. Jakarta.
- Kusumo, S. 1986. Apel (*Malus sylvestris Mill*). CV. Yasaguna, Jakarta.
- Latifa, 2009. Pengaruh Bahan Aditif Cmc (*Carboxyl Methyl Cellulose*) Terhadap Beberapa Parameter Pada Larutan Sukrosa. <http://lib.itenas.ac.id/kti/wp-content/uploads/2014/04/JURNAL-Netty-Kamal-ED-17.pdf>. Diakses 30 mei 2017.
- Leiting, V. A. Dan Wicker, L. 1997. Inorganic cations and poliamins moderate pectinesterase activity. *Journal of Food Science* 62: 253-255, 275.
- Manolopoulou, E., and Theodoros Varzakar, 2011. Effect of Storage Conditions on the Sensory Quality, Colour and Texture of Fresh- Cut Minimally Processed Cabbage. *Food and Nutrition Sciences*. 2: 956- 963.
- Marshall, M.R., Kim, J., dan Wei, C-I. 2000. *Enzymatic Browning in Fruits, Vegetables, and Seafoods*. *www.fao.org* . Diakses tanggal 20 mei 2017. Minimally processed 'jonagored' Apples (*Malus domestica*). *Journal of Food Processing and Preservation*. 29 (1) : 8-19.
- Minolta, K., 2002. Precise color communication : color control for perception to instrumentation, Japan: Konica Minolta.
- Nguyen-the C, Carlin F (1994) *The Microbiology of Minimally Processed Fresh Fruits and Vegetables*. *Crit Rev Food Sci Nutr* 34: 371-401.
- Novita, M., Satriana, Martunis, Rohaya, S. dan Hasmarita, E. 2010. Pengaruh pelapisan kitosan terhadap sifat fisik dan kimia tomat segar (*Lycopersicum pyriforme*) pada berbagai tingkat kematangan. *Jurnal Teknologi dan Industri Pertanian*. 4(3) : 1-8.
- Ozlem, 2008. T. *Fruit and Cereal Bioactives: Sources, Chemistry, and Applications*. Boca Raton: CRC Press, 2008.
- Pantastico, E. R. B. 1989. Fisiologi Pasca Panen. Terjemahan. Kamariyani. Gajah Mada University Press. Yogyakarta.

- Pase, M C. 2010. *Pengaruh Pelapisan Edible Terhadap Umur Simpan Dan Mutu Buah Naga Terolah Minimal Yang Disimpan Dalam Kemasan Atmosfer Termodifikasi*. Skripsi Departemen Teknik Pertanian: IPB.
- Perera, (2007). Perera, C,O, 2007,*Minimal Processing of Fruits and Vegetables, Di dalam* : Rahman, M, S, (Ed), *Handbook of Food Preservation*, 2nd Ed, CRC Press, New York, p, 137-150.
- Perera, C.O. 2007. *Minimal Processing of Fruits and Vegetables. Di dalam* : Rahman, M. S. (Ed), *Handbook of Food Preservation*, 2nd Ed. CRC Press, New York, p. 137-150.
- Purnomo, H. 1995. *Aktivitas Air Kapur dan Peranannya dalam Pengawetan Pangan*. Universitas Indonesia Perss. Jakarta.
- Qanytah, Ridwan, R., Jamal, IB. 2013. *Karakteristik dan Teknologi Penanganan Produk Buah dan Sayuran terolah Minimal (Fresh-cut)*. Buletin Teknologi Pascapanen Pertanian Vol 9 (1): Balai Besar Penelitian dan Pengembangan Pascapanen Pertanian, Bogor.
- Qiang He and Yaguang Luo, 2007. Enzymatic browning and its control in fresh-cut produce. *Steward Postharvest Review* 6:3.
- Rahmawati, R. 2015. *Pengaruh kitosan sebagai anti mikroba dan suhu penyimpanan terhadap umur simpan buah tomat (Lycopersicum esculentum)*. Skripsi. Universitas Muhammadiyah Yogyakarta : Yogyakarta.
- Rocha, A. M. C. N., and A. M. M. B. De Morais. 2005. Polyphenoloxidase Activity of Minimally Processed 'Jonagored' Apples (*Malus domestica*). *Journal of Food Processing and Preservation*. 29 (1) : 8 - 19.
- Rocha, A.M.C.N., and A.M.M.B.De Morais. 2005. Polyfenoloxidase Activity of *Sciences*. 5 (3) : 186- 193.
- Shan, B., Cai, Z, Y., Brooks, J., Corke, B. 2007. Antibacterial Properties and Major Bioactive Components of Cinnamon Stick (*Cinnamon burmanii*): Activity against Foodborne Pathogenic Bacteria. *Journal of Agricultural and Food Chemistry*. 55 (14) pp. 5484-5490.
- Son, S.M., k. D. Moon, C.Y. Lee. 2001. Inhibitory effects of various anti-browning.
- Sudiyono. 2008. Pengaruh Konsentrasi Benlate dan Parafin Terhadap Daya Simpan Buah Apel Manalagi (*Malus sylvestris Mill*). *Jurnal AGRIKA* (2).

- Sunarjono, H. 2005. Berkebun 21 Jenis Tanaman Buah. Penebar Swadaya, Jakarta.
- SUSENAS, BPS. 2014. Perkembangan Konsumsi Rumah Tangga per Kapita di Indonesia. www.bps.go.id. Diakses pada tanggal 20 Mei 2017.
- Syamsir E, Taqi FM, Kusnandar F, Adawiyah DR, Suyatma NE, Herawati D, Hunaefi D, Budi FS, Muhandri T. 2011. *Penuntun Praktikum Teknologi Pengolahan Pangan*. Bogor (ID): Departemen Ilmu dan Teknologi Pangan, Fakultas Teknologi Pertanian, Institut Pertanian Bogor.
- Toor dan Savage, 2006 Toor, R. K dan G. P. Savage. "Changes in Major Antioxidant Components of Tomatoes During Post-harvest Storage." *Journal of Food Chemistry* 99 (2006): 724-727.
- Toor, R. K dan G. P. Savage. "Antioxidant Activity in Different Fraction of Tomatoes." *Journal of Food Research International* 38 (2005): 487-494.
- Untung. 1996. *Apel: Jenis dan Budidayanya*. Jakarta: Penebar Swadaya.
- Valero dkk, 2002). Valero, D. (1998). Influence of postharvest treatment with putrecine and calcium on endogenous polyamines, firmness, and abscisic acid in lemon (*Citrus lemon, L. Burm Cv. Verna*). *Journal of Agriculture and Food Chemistry* 46: 2102-2109.
- Vegetalika, 2014. Pengaruh Kadar CaCl₂ Terhadap Pematangan dan Umur Simpan Buah Sawo (*Manilkara zapota L.*) (van Royen). *Vegetalika* Vol.3 No.4, 2014 : 52 – 62.
- Wikipedia. 2008. Asam sitrat. <http://www.wikipedia.com>. Diakses tanggal 4 Juni 2017.
- Willes, 2000. Water Vapor Transmission Rates of Chitosan Film. *Journal of Food Science*. Vol 60 no 7.
- Willis. 2016. Examine. com. Argininen [http : // examine. Com / supplements / Arginine /](http://examine.com/supplements/Arginine/) (Diakses Tanggal 09.05.18).
- Wills, R.B.H., Lee, T.H., Graham, D., McGlasson, W.B. dan Hall, E.G. (1981). *Postharvest an Introduction to the Physiology and Handling of Fruit and Vegetables*. The AVI Publishing Company Inc., Westport.
- Winarno dan Aman 1997. *Kimia Pangan dan Gizi*. Gramedia Pustaka Utama, Jakarta.
- Winarno, 2008. *Pengantar Teknologi Pangan*. Jakarta : PT Gramedia.

- Winarno, F. G. 1994. Bahan Tambahan Makanan. Gramedia Pustaka Utama, Jakarta.
- Winarno, F. G. dan M. Aman. 1981. Fisiologi Lepas Panen. Sastra Hudaya. Jakarta.
- Winarno, F.G. 2004. Kimia Pangan dan Gizi. Jakarta: PT. Gramedia Pustaka Utama.
- Wolfe, T.K. dan M.S. Kipps. 1993. Production of Field Crops. 5 ed. Mc Graw Hill Book Company.Inc. London.
- Wong, D.W.S., Camirand, W.M., dan Pavlath, A.E. 1994. Development of Edible Coatings for Minimally Processed Fruits and Vegetables. *Di dalam* : Krochta, J.M., Baldwin, E.A., dan Nisperos Carriedo, M.O. (Eds), Edible Coatings and Films to Improve Food Quality. Technomic Publishing Company Inc., Lancaster Pennsylvania, p. 65-8.
- Yanovitz Klapp & Richard F.C (1990) Yanovitz Klapp and Richard.F.C.1993.cysstein asnhhibition of enzymatic Browning.kinetic Studies.agric.food Cbbem.41,532-536.
- Yurong Ma, Qingguo Wang, Gyunghoon Hong and Marita Cantwell (2010). Reassessment of treatments to retard browning of fresh-cut Russet potato with emphasis on controlled atmospheres and low concentrations of bisulphate. [http:// ucce.ucdavis.edu/datastore/2341649](http://ucce.ucdavis.edu/datastore/2341649). Pdf.