

DAFTAR PUSTAKA

- Adrianar, N., Batubara, R., & Julianti, E. (2015). Value of Consumers Preference Towards To Agarwood Tea Leaves (*Aquilaria malaccensis* Lamk) Based on The Location Of Leaves In The Trunk. *Peronema Forestry Science Journal*, 4(4), 12–16.
- Ahmad, A.R. Sakina, Wisdawati, & Waode Asrifa. (2014) ‘Study of Antioxidant Activity and Determination of Phenol and Flavonoid Contents of Pepino's Leaf Extract (*Solanum muricatum* Aiton)’, *Chemistry*, 51 : 8067-8072.
- Ameer, O. Z., I. M. Salman, M. F. Yam,. 2009. Vasorelaxant Properties of *Loranthus ferrugineus* Roxb. Methanolic Extract. *International Journal of Pharmacology*. 5: 44–50.
- Andriani, D., & Murtisiwi, L. (2018). Penetapan kadar fenolik total ekstrak etanol bunga telang (*Clitoria ternatea* L.) dengan spektrofotometri Uv Vis. *Cendekia Journal of Pharmacy*, 2(1), 32–38
- Alfian, R., & Susanti, H. (2012). Penetapan kadar fenolik total ekstrak metanol kelopak bunga rosella merah (*Hibiscus sabdariffa* Linn) dengan variasi tempat tumbuh secara spektroforonmetri. *Pharmaciana*, 2(1), 73-80
- Bina, L.S. (2018). Pengaruh Iradiasi Sinar Gamma terhadap Kandungan Flavonoid dan Tanin Total Teh Putih (*Camellia sinensis* L.) dan Benalu Teh (*Scurulla atropurpurea* BL. Dans) *Jurnal Kefarmasian Indonesia* Vol.8 No.1-Februari 2018:1- p-ISSN: 2085-675Xe-ISSN: 2354-8770
- Backer, C. A. & R. C. Bakhuizen van den Brink jr. 1965. *Flora of Java vol. II*. Groningen: Noordhoff.
- Bernard, D., Kwabena, A., Osei, O., Daniel, G., Elom, S., & Sandra, A. (2014). The Effect of Different Drying Methods on the Phytochemicals and Radical Scavenging Activity of Ceylon Cinnamon (*Cinnamomum zeylanicum*) Plant Parts. *European Journal of Medicinal Plants*, 4(11), 1324–1335.
- Cronquist, A. 1982. *An Integrated System of Classification of Flowering Plants*. New York: Columbia University Press.
- Depkes RI. (2017). *Farmakope Herbal Indonesia, edisi dua*. Jakarta: Departemen Kesehatan RI.
- Depkes RI, 2000, *Parameter Standar Umum Ekstrak Tumbuhan Obat*, Direktorat Jenderal Pengawasan Obat dan Makanan, Jakarta.

- Dhurhania, C. E., & Novianto, A. (2018). Uji Kandungan Fenolik Total dan Pengaruhnya terhadap Aktivitas Antioksidan dari Berbagai Bentuk Sediaan Sarang Semut (*Myrmecodia pendens*). *Jurnal Farmasi Dan Ilmu Kefarmasian Indonesia*, 5(2), 62–68.
- Fitriansyah, S.N. , Aulifa, D.L., Febriani, Y., Sapitri, E. Correlation of total phenolic, flavonoid and carotenoid content of *Phyllanthus emblica* extract from Bandung with DPPH scavenging activities. *Pharmacognosy Journal*. 2018; 10(3):447-452.
- Fennema, O. R.. (1996). *Food Chemistry, Third Edition*, Marcel Dekker Inc, New York.
- F.R., 2021. “Mengenal Termogravimetri- Analisis Pemeriksaan Kadar Air”.<https://andarupm.co.id/mengenal-termogravimetri/>, diakses tgl 28 Oktober 2021.
- Gandjar, I.G., Rohman, A. 2018. *Spektroskopi Molekuler untuk Analisis Farmasi*. Yogyakarta: Gadjah Mada University Press. Halaman 11,49.
- Gross, J. (1991). Pigments in vegetable, chlorophylls and carotenoids. New York: Van Nostrand Reinhold
- Gupta, A.D. & Rajpurohit, D. (2011). Antioxidant and Antimicrobial Activity of Nutmeg (*Myristica fragrans*). In Preedy, V.R., Watson, R.R. & Patel, V.B. (eds). *Nuts and Seeds in Health and Disease Prevention*. Page 831 –838.
- Harborne, J.B. (1989) Methods in Plant Biochemistry. In: Dey, P.M. and Harborne, J.B., Eds., Plant Phenolics, Academic Press, London, 283-323.
- Hernani dan Nurdjanah, R. Aspek Pengeringan dalam Mempertahankan Kandungan Metabolit Sekunder pada Tanaman Obat. *J. Perkembangan Teknologi TRO*. 2009; 21 (2) : 33 – 39.
- Husni, A, Putra, R. dan Lelana, Y.B. 2014. Aktivitas Antioksidan Padina Sp. pada Berbagai Suhu dan Lama Pengeringan. *JPB Perikanan* 9 (2): 165– 173
- Jiang, Z-H., Tanaka, T., Sakamoto, M., Jiang, T. & Kouno, I. Studies on Medicinal Plant: Lignans from the Stems of *Cynomorium songaricum*. *Chemical and Pharmaceutical Bulletin*. 2001; 49(8): 1036 – 1038.
- Julianto, T. S. (2019). *Fitokimia Tinjauan Metabolit Sekunder dan Skrining Fitokimia*. Yogyakarta: Universitas Islam Indonesia.
- Kemenkes RI. 2017. *Farmakope Herbal Indonesia. Edisi II*. Jakarta: Departemen Kesehatan RI. Halaman 55, 56, 57, 58

- Keng, H. 1990. *The Concise Flora of Singapore: Gymnosperms and Dicotyledons*. Singapore: NUS Press.
- Kate, I. D. (2014). Penetapan kandungan fenolik total dan uji aktivitas antioksidan dengan metode dpph. [Skripsi]. Universitas Sanata Dharma.
- Khairunnisa. (2021). Penetapan Kadar Fenolik dan Tanin Total dan Analisis Aktivitas Antioksidan pada Jamur Merang (*Volvariella volvacea* Bull.) dengan Metode DPPH. [Skripsi]. Makassar: UIN Alauddin.
- Khaldun, I. 2018. *Kimia Analisis Instrumen*. Banda Aceh: Syiah Kuala University Press. Halaman 1,2.
- Khopkar, S.M. 2002. *Konsep Dasar Kimia Analitik*. UI-Press. Jakarta.
- Leonard, W., Zhang, P., Ying, D., Adhikari, B., & Fang, Z. (2021). *Fermentation transforms the phenolic profiles and bioactivities of plant-based foods*. *Biotechnology advances*, 49, 107763.
- Leksono, W. B., Pramesti, R., Santosa, G. W., dan Setyati, W. A (2018). Jenis pelarut metanol dan N-Heksana terhadap aktivitas antioksidan ekstrak rumput laut *gelidium* sp. Dari pantai drini Gunung kidul – Yogyakarta. *Jurnal Kelautan Tropis*, 21(I), 9-16
- Lim, J. (2011) ‘Hedonic scaling: A review of methods and theory’, *Food Quality and Preference*, 22(8), pp.733–747.
- Lohezic-Le Devehat, F., S .Tomasi, D. Fontanel and J. Boustie. 2002. Flavonols from *Scurrula ferruginea* Danser (Loranthaceae). *Z Naturforsch. C*.2002,57,1092-1095.
- Lou, S., Hsu, Y., Ho, C. Flavonoid compositions and antioxidant activity of calamondin extracts prepared using different solvents. *Journal of food and drug analysis* . 2014; 22: 290-295.
- Marvibaigi1 Mohsen,Amini N, Supriyanto E,Adibah F, Kumar S, Jamil S, Hamzehalipour J, Nasiri R. Antioxidant Activity and ROS-Dependent Apoptotic Effect of *Scurrula ferruginea* (Jack) Danser Methanol Extract in Human Breast Cancer Cell MDA-MB-231. *PLoS ONE*. 2016; 11(7).
- Mareta, D. T. (2019) ‘Hedonic Test Method for Measuring Instant Pindang Seasoning Powder Preferences’, *Journal of Science and Applicative Technology*, 3(1), pp. 34–36. doi: 10.35472/jsat.v3i1.195.
- Moharram, H.A., Youssef, M.M. 2014. Methods for Determining the Antioxidant Activity: A review. *Journal Food, Sciences & Technology*. 11(1):36-38.

- Molyneux, P. 'The Use Of The Stable Free Radical Diphenylpicrylhydrazyl (DPPH) For Estimating Antioxidant Activity. *Songklanakarin Journal of Science and Technology*. 2014; 26(11). 211-219
- Muller, J. & Heindl. 2006. Drying Of Medical Plants In R.J. Bogers, L.E.Cracer, and Lange eds. *Medical and Aromatic Plant*, Springer. Netherland.
- Neldawati., Ratnawulan., & Gusnedi. (2013). Analisis nilai absorbansi dalam penentuan kadar flavonoid untuk berbagai jenis daun tanaman obat. *Pillar of Physics*, 2, 76-83.
- Noviyanty, Y., Hepiyansori, & Agustian, Y. (2020). Identifikasi dan Penetapan Kadar Senyawa Tanin pada Ekstrak Daun Biduri (*Calotropis gigantea*) Metode Spektrofotometri UV-Vis. *Jurnal Ilmiah Manuntung*, 6(1), 57–64.
- Persatuan Ahli Gizi Indonesia (PERSAGI). 2009. *Kamus Gizi Pelengkap Kesehatan Keluarga*. Buku Kompas : Jakarta.
- Rababah, T. M., Al-U' Datt, M., Alhamad, M., Al-Mahasneh, M., Ereifej, K., Andrade, J., Altarifi, B., Almajwal, A., & Yang, W. Effects of drying process on total phenolics, antioxidant activity and flavonoid contents of common mediterranean herbs. *International Journal of Agricultural and Biological Engineering*. 2015; 8(2), 145–150.
- Robinson, T. 1995. *Kandungan Organik Tumbuhan Tinggi*. Edisi Kedua. A.b. Kokasih Padmawinata. Penerbit Itb, Bandung.
- Sayuti, K., Yerina, R. 2015. *Antioksidan Alami dan Sintetik*. Padang: Andalas University Press. Halaman 7,17,18,20,21,32,37,38,75,76.
- Sembiring, E.N., Elya, B., Sauriasari, R. Phytochemical screening, total flavonoid and total phenolic content and antioxidant activity of different parts of *Caesalpinia bonduc* (L.) Roxb. *Pharmacognosy Journal*. 2018; 10(1): 123-127.
- Sirajuddin, S., Masni, M. & Salam, A. (2021) 'The level of preference of instant rice bran milk products innovation with various flavor variants as functional food', *Open Access Macedonian Journal of Medical Sciences*, 9(A), pp. 567–571. doi: 10.3889/oamjms.2021.6469.
- Su, T. C., Yang, j. M., Huang, H. H., Kuo, C. C., Chen, Y. L. (2021) 'Using sensory wheels to characterize consumers' perception for authentication of taiwan specialty teas', *Foods*. 2021; 10(4), pp. 1–17
- Suhanda, H. 2022. *Troubleshooting dalam Analisis Spektrofotometer UV-VIS*. Tasikmalaya: Perkumpulan Rumah Cemerlang Indonesia (PRCI). Halaman 3,5,9-11.

Tiyani, U., Suharti & Andriani, S. (2020) ‘Formulasi dan uji organoleptik teh celup daun Kersen (Muntingia calabura L.) untuk memelihara kadar gula darah dan penambahan rimpang Jahe (Zingiber officinale) sebagai penghangat tubuh’, *Journal of Holistic and Health Science*, 4(1), pp. 43–49.

Turkmen N., Sari, F., Velioglu, Y.S. 2009. Factors affecting polyphenol content and composition of fresh and processed tea leaves. *Akademik Gida* 7(6): 29-40

Wahyuningsih, M. S. H., Yustina. A. A. A .1999. Effect of Benalu (Dendrophoe sp.) Leaves Extract On The Male Rat (Rattus Norvegicus) Benzidine Induced Hepatotoxicity. *Jurnal Kedokteran Yarsi* 7 (1) : 121-132.

World Health Organization. 1998. *Quality Control Methods for Medicinal Plants Materials*. Switzerland: WHO. Halaman 33.

Winarsi, H., 2007. *Antioksidan Alami dan Radikal Bebas*. Yogyakarta : Kanisius. Hal. 6, 77-80, 183

Widyatsih, T. and Jaya, F. M. (2017) ‘Kajian mutu hedonik pempek Ceria dengan pewarna nabati’, *Jurnal Ilmu-ilmu Perikanan dan Budidaya Perairan*, 12(2), pp. 12–16.

Winangsih, Prihastanti, E., Parman, S. Pengaruh metode pengeringan terhadap kualitas simplisia Lempuyang Wangi (Zingiber aromaticum L.). *Complementary and Alternative Medicine*. 2013; 12(221): 1-12.

Yamin M, Furtuna A, Hamzah. Lama pengeringan terhadap aktivitas antioksidan dan mutu the herbal faun ketepeng (Cassia alata L.). *Jom FAPERTA*. 2017; 2(4)

Yang, L., Wen, K. S., Ruan, X., Wei, F., dan Wang, Q. (2018). Response of plant secondary metabolites to environmental factors. *Molecules*, 23(4), 1-26