

## DAFTAR PUSTAKA

1. Kim, Ah Na Lee, Kyo Yeon Jeong, Eun Ji Cha, Si Won Kim, Bo Gyeong Kerr, William L. Choi SG. Effect of vacuum–grinding on the stability of anthocyanins, ascorbic acid, and oxidative enzyme activity of strawberry. *Lwt.* 2021;136(September 2020).
2. Barkaoui, S; Mankai, M; Miloud, Najla B.; Kraïem, M; Madureira, J; Verde, S.D; Boudhrioua N. Effect of gamma radiation coupled to refrigeration on antioxidant capacity, sensory properties and shelf life of strawberries. *Lwt.* 2021;150(July).
3. Jesmin, S.; Al-Jubayer, A.; bin Eusuf, S.; Kamal, A.H.M.; Islam, J.M.M.; Ferdoush, F.; Kabir, Shariff E.;Khan MA. Gamma Radiation Treated Chitosan Solution for Strawberry Preservation: Physico-Chemical Properties and Sensory Evaluation. *Int Lett Nat Sci.* 2016;60(April 2017):30-37.
4. Asrey, R.; Barman, K.; Koley T. Advances in Post Harvest Treatments of Fruits—A Review. *Ann Hort.* 2008;1(1):1-10.
5. Paull RE. Effect of temperature and relative humidity on fresh commodity quality. *Postharvest Biol Technol.* 1999;15(3):263-277.
6. Nunes MCN, Emond JP, Rauth M, Dea S, Chau K V. Environmental conditions encountered during typical consumer retail display affect fruit and vegetable quality and waste. *Postharvest Biol Technol.* 2009;51(2):232-241.
7. Zhang H, Mahunu GK, Castoria R, Apaliya MT, Yang Q. Augmentation of biocontrol agents with physical methods against postharvest diseases of fruits and vegetables. *Trends Food Sci Technol.* 2017;69:36-45.
8. Sudjatha W, Wisaniyasa NW. *Fisiologi Dan Teknologi Pascapanen.*; 2017.
9. Xin Y, Jin Z, Chen F, Lai S, Yang H. Effect of chitosan coatings on the evolution of sodium carbonate-soluble pectin during sweet cherry softening under non-isothermal conditions. *Int J Biol Macromol.* 2020;154:267-275. doi:10.1016/j.ijbiomac.2020.03.104
10. Liu, C;Jin, T;Liu, W;Hao, W;Yan, L;Zheng L. Effects of hydroxyethyl cellulose and sodium alginate edible coating containing asparagus waste extract on postharvest quality of strawberry fruit. *Lwt.* 2021;148(May):111770.
11. Saleem, M.S; Naz, S; Ali, S; Hussain, S; Azam, M; Sardar, H; Khaliq, G;Canan, İ;Ejaz S. Incorporation of ascorbic acid in chitosan-based edible coating improves postharvest quality and storability of strawberry fruits. *Int J Biol Macromol.* 2021;189(August):160-169.
12. Franca JR, Foureaux G, Fuscaldi LL, et al. Chitosan/hydroxyethyl cellulose inserts for sustained-release of dorzolamide for glaucoma treatment: In vitro and in vivo evaluation. *Int J Pharm.* 2019;570:118662.
13. Ramadenti F, Sundaryono A, Handayani D. Uji Fraksi Etil Asetat Daun Peronema canescens Terhadap Plasmodium berghei pada Mus musculus. 2017;(2):89-92.
14. Fransisca D, Kahanjak DN, Frethernety A. Uji aktivitas antibakteri ekstrak etanol daun sungkai (Peronema canescens Jack) terhadap pertumbuhan Escherichia coli dengan metode difusi cakram Kirby-Bauer. 2020;4(1):460-470.
15. Padmanabhan P, Mizran A, Sullivan JA, Paliyath G. Strawberries. *Encycl Food Heal.* Published online 2015:193-198.
16. García JM, Herrera S, Morilla A. Effects of Postharvest Dips in Calcium Chloride on Strawberry. *J Agric Food Chem.* 1996;44(1):30-33.
17. Xin Y, Chen F, Lai S, Yang H. Influence of chitosan-based coatings on the physicochemical properties and pectin nanostructure of Chinese cherry. *Postharvest Biol Technol.* 2017;133(June):64-71.
18. Yang Z, Zou X, Li Z, et al. Improved Postharvest Quality of Cold Stored Blueberry by Edible Coating Based on Composite Gum Arabic/Roselle Extract.

- Food Bioprocess Technol.* 2019;12(9):1537-1547.
19. Falguera V, Quintero JP, Jiménez A, Muñoz JA, Ibarz A. Edible films and coatings: Structures, active functions and trends in their use. *Trends Food Sci Technol.* 2011;22(6):292-303.
  20. Arnon-Rips H, Cohen Y, Saidi L, Porat R, Poverenov E. Covalent linkage of bioactive volatiles to a polysaccharide support as a potential approach for preparing active edible coatings and delivery systems for food products. *Food Chem.* 2021;338:127822.
  21. Glicksman M. Utilization of seaweed hydrocolloids in the food industry. *Hydrobiologia.* 1987;151-152(1):31-47.
  22. Guilbert S, Gontard N, Cuq B. Technology and applications of edible protective films. *Packag Technol Sci.* 1995;8(6):339-346.
  23. Kanmani P, Rhim JW. Properties and characterization of bionanocomposite films prepared with various biopolymers and ZnO nanoparticles. *Carbohydr Polym.* 2014;106(1):190-199.
  24. Noreen A, Zia KM, Tabasum S, Aftab W, Shahid M, Zuber M. Hydroxyethylcellulose-g-poly(lactic acid) blended polyurethanes: Preparation, characterization and biological studies. *Int J Biol Macromol.* 2020;151:993-1003.
  25. Sow LC, Toh NZY, Wong CW, Yang H. Combination of sodium alginate with tilapia fish gelatin for improved texture properties and nanostructure modification. *Food Hydrocoll.* 2019;94:459-467.
  26. Biao Y, Yuxuan C, Qi T, et al. Enhanced performance and functionality of active edible films by incorporating tea polyphenols into thin calcium alginate hydrogels. *Food Hydrocoll.* 2019;97:105197.
  27. Ruan C, Zhang Y, Wang J, et al. Preparation and antioxidant activity of sodium alginate and carboxymethyl cellulose edible films with epigallocatechin gallate. *Int J Biol Macromol.* 2019;134:1038-1044. doi:10.1016/j.ijbiomac.2019.05.143
  28. Dillasamola D, Aldi Y, Wahyuni FS, et al. Study of Sungkai (*Peronema canescens*, Jack) Leaf Extract Activity as an Immunostimulators With In vivo and In vitro Methods. 2021;13(6):1397-1407.
  29. Pindan PN, Daniel, Chairul S, Rahayu A, Magdaleni. Uji Fitokimia Dan Uji Aktivitas Antioksidan Ekstrak Fraksi N-Heksana, Etil Asetat Dan Etanol Sisa Dari Daun Sungkai (*Peronema canescens* Jack.) Dengan Metode DPPH. *J At.* Published online 2021:22-27.
  30. Kusriani RH, Nawawi A, Turahman T. Uji Aktivitas Antibakteri Ekstrak Dan Fraksi Kulit Batang Dan Daun Sungkai (*Peronema Canescens* Jack) Terhadap *Staphylococcus Aureus* Atcc 25923 Dan *Escherichia Coli* ATCC 25922. *J Farm Galen.* 2015;2(1):8-14.
  31. Srivastava N, Singh A, Kumari P, et al. *Advances in Extraction Technologies: Isolation and Purification of Bioactive Compounds from Biological Materials.* Elsevier Inc.; 2021.
  32. Atun S. Metode Isolasi dan Identifikasi Struktural Senyawa Organik Bahan Alam. *J Konserv Cagar Budaya.* 2014;8(2):53-61.
  33. Lucena Cavalcante IH, Ferreira L, Sousa Miranda JM de, Geraldo Martins AB. Physical and Chemical Characteristics of Tropical and Non-Conventional Fruits. *Food Ind Process - Methods Equip.* 2012;(February). doi:10.5772/30871
  34. Cook R. An Overview of Key Food Industry Drivers : Implication for the Fresh Produce Industry. *J Food Distrib Res.* 1999;30:1-4.
  35. Wills TA. Downward comparison principles in social psychology. *Psychol Bull.* 1981;90(2):245-271.
  36. Made I. Kemunduran produk hortikultura segar. *Bahan Ajar Fisiol dan Tek*



- Pasca Panen Hortik.* 2008;4:1-16.
37. Wang H, Cao G, Prior RL. Oxygen Radical Absorbing Capacity of Anthocyanins. *J Agric Food Chem.* 1997;45(2):304-309.
  38. Suyani H, Alif A, Efdi M, Aziz H. Modification of Phenanthroline Method to determine Antioxidant Content in Tropical Fruits Methanolic Extract. 2018;(April).
  39. Molyneux P. The use of the stable free radical diphenylpicryl-hydrazyl (DPPH) for estimating anti-oxidant activity. *Songklanakarin J Sci Technol.* 2004;26(May):211-219.
  40. Svensson H. Refractometric Analysis of Flowing Solutions. *Anal Chem.* 1953;25(6):913-921.
  41. Petrov Mihai. Concentration determination by means of refractometric method: A consequent dilution of an unknown binary aqueous solution. *Acad J Sci Res.* 2021;9(1):009-018.
  42. Mettler Toledo. RE20B BRUX Refractometer Operating instructions.
  43. Kitchin CR. *Introduction to Spectroscopy.*; 2004.
  44. Sarmiento RP, Costa V. An Overview of Statistical Data Analysis. 2019;(August).
  45. Sawyer SF. Analysis of Variance: The Fundamental Concepts. *J Man Manip Ther.* 2009;17(2):27E-38E.
  46. Shafiee M, Taghavi TS, Babalar M. Addition of salicylic acid to nutrient solution combined with postharvest treatments (hot water, salicylic acid, and calcium dipping) improved postharvest fruit quality of strawberry. *Sci Hortic (Amsterdam).* 2010;124(1):40-45.
  47. Yefrida Y, Suyani H, Aziz H, Efdi M. Validasi Metode MPM untuk Penentuan Kandungan Antioksidan dalam Sampel Herbal serta Perbandingannya dengan Metode PM, FRAP dan DPPH. *J Ris Kim.* 2020;11(1):24-34.
  48. Mir SA, Shah MA, Mir MM. *Postharvest Biology and Technology of Temperate Fruits.*; 2018.
  49. Arroyo BJ, Bezerra AC, Oliveira LL, Arroyo SJ, Melo EA de, Santos AMP. Antimicrobial active edible coating of alginate and chitosan add ZnO nanoparticles applied in guavas (*Psidium guajava* L.). *Food Chem.* 2020;309(August 2018):125566.
  50. Chandra A, Inggrid HM. Pengaruh pH dan Jenis Pelarut pada Perolehan dan Karakterisasi Pati dari Biji Alpukat. Published online 2013.
  51. Sukasih E, Setyadjit S. TEKNOLOGI PENANGANAN BUAH SEGAR STROBERI UNTUK MEMPERTAHANKAN MUTU / Fresh Handling Techniques for Strawberry to Maintain its Quality. *J Penelit dan Pengemb Pertan.* 2019;38(1):47.
  52. Ansel HC. *Pengantar Bentuk Sediaan Farmasi.* edisi IV. (Ibrahim, ed.). UI Press; 2005.
  53. Chen J, Mao L, Lu W, Ying T, Luo Z. Transcriptome profiling of postharvest strawberry fruit in response to exogenous auxin and abscisic acid. *Planta.* 2016;243(1):183-197.
  54. Cao F, Guan C, Dai H, Li X, Zhang Z. *Soluble Solids Content Is Positively Correlated with Phosphorus Content in Ripening Strawberry Fruits.* Vol 195. Elsevier B.V.; 2015.
  55. Menzel CM. Effect of Temperature on Soluble Solids Content in Strawberry in Queensland, Australia. *Horticulturae.* 2022;8(5).
  56. Harris DR, Seberry JA, Wills RBH, Spohr LJ. Effect of fruit maturity on efficiency of 1-methylcyclopropene to delay the ripening of bananas. *Postharvest Biol Technol.* 2000;20(3):303-308.

57. Kitinoja L. Praktik-praktik Penanganan Pascapanen Skala Kecil : Manual untuk Produk Hortikultura. *Postharvest Hortic Ser.* 2003;4(8):258.
58. Giampieri F, Tulipani S, Alvarez-Suarez JM, Quiles JL, Mezzetti B, Battino M. The strawberry: Composition, nutritional quality, and impact on human health. *Nutrition.* 2012;28(1):9-19.

