

DAFTAR PUSTAKA

1. Minjares-Fuentes, R.; Femenia, A.; Comas-Serra, F.; Rosselló, C.; Rodríguez-González, V. M.; González-Laredo, R. F.; Gallegos-Infante, J. A.; Medina-Torres, L. Effect of Different Drying Procedures on Physicochemical Properties and Flow Behavior of Aloe Vera (*Aloe Barbadensis* Miller) Gel. *LWT* 2016, *74*, 378–386.
2. Khalili, R.; Ayoobian, N.; Jafarpour, M.; Shirani, B. The Effect of Gamma Irradiation on the Properties of Cucumber. *Journal Food Science Technology* 2017, *54* (13), 4277–4283.
3. Sayyari, M.; Soleimani Aghdam, M.; Salehi, F.; Ghanbari, F. Salicyloyl Chitosan Alleviates Chilling Injury and Maintains Antioxidant Capacity of Pomegranate Fruits during Cold Storage. *Science Horticulture (Amsterdam)*. 2016, *211*, 110–117.
4. Chauhan, O.; Nanjappa, C.; Ashok, N.; Ravi, N.; Nagaraj, R.; Raju, P. Shellac and Aloe Vera Gel Based Surface Coating for Shelf Life Extension of Tomatoes. *Journal Food Science Technology* 2013, *52*.
5. Dziejczak, E.; Błaszczak, J.; Bieniasz, M.; Dziadek, K.; Kopeć, A. Effect of Modified (MAP) and Controlled Atmosphere (CA) Storage on the Quality and Bioactive Compounds of Blue Honeysuckle Fruits (*Lonicera Caerulea* L.). *Science Horticulture (Amsterdam)*. 2020, *265*, 109226.
6. Ebrahimi, F.; Rastegar, S. Preservation of Mango Fruit with Guar-Based Edible Coatings Enriched with *Spirulina Platensis* and Aloe Vera Extract during Storage at Ambient Temperature. *Science Horticulture (Amsterdam)*. 2020, *265*, 109258.
7. Mantilla, N.; Castell-Perez, M. E.; Gomes, C.; Moreira, R. G. Multilayered Antimicrobial Edible Coating and Its Effect on Quality and Shelf-Life of Fresh-Cut Pineapple (*Ananas Comosus*). *LWT - Food Science Technology* 2013, *51* (1), 37–43.
8. Guimarães, A.; Abrunhosa, L.; Pastrana, L. M.; Cerqueira, M. A. Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards Biopreservation and Healthier Foods. *Compr. Review Food Science Food Saf.* 2018, *17* (3), 594–614.
9. Nasrin, T.; Rahman, A.; Hossain, M. Y.; Islam, M.; Arfin, M. Postharvest Quality Response of Strawberries with Aloe Vera Coating during Refrigerated Storage. *Journal Horticulture Science BioTechnology* 2017, *92*, 1–8.
10. Pinzon, M. I.; Sanchez, L. T.; Garcia, O. R.; Gutierrez, R.; Luna, J. C.; Villa, C. C. Increasing Shelf Life of Strawberries (*Fragaria Ssp*) by Using a Banana Starch-Chitosan-Aloe Vera Gel Composite Edible Coating. *International Journal Food Science Technology* 2020, *55* (1), 92–98.
11. Ibrahim, A.; Kuncoro, H. Identifikasi Metabolit Sekunder Dan Aktivitas Antibakteri Ekstrak Daun Sungkai (*Peronema Canescens* Jack.) Terhadap Beberapa Bakteri Patogen. *Journal Tropical Pharmacy And Chemistry*. 2012, *2* (1), 8–18.
12. Lara, I.; García, P.; Vendrell, M. Modifications in Cell Wall Composition after Cold Storage of Calcium-Treated Strawberry (*Fragaria x Ananassa* Duch.) Fruit. *Postharvest Biol. Technology* 2004, *34* (3), 331–339.
13. Van de Velde, F. Bioactive Compounds and Antioxidant Capacity of Camarosa and Selva Strawberries (*Fragaria x Ananassa* Duch.). *Foods* 2013, *2*, 120.
14. Tahir, H.; Pervez, N.; Nadeem, J.; Khan, A.; Hassan, Z. Esculent Coating of Spider Silk Enhanced the Preservation and Shelf Life of Apricot. *Brazilian J. Biol.* 2020.
15. Umaraw, P.; Verma, A. Comprehensive Review on Application of Edible Film

- on Meat and Meat Products: An Eco-Friendly Approach. *Crit. Review Food Science Nutr.* 2015, 57.
16. Hasan, M. U.; Riaz, R.; Malik, A. U.; Khan, A. S.; Anwar, R.; Rehman, R. N. U.; Ali, S. Potential of Aloe Vera Gel Coating for Storage Life Extension and Quality Conservation of Fruits and Vegetables: An Overview. *Journal Food Biochemistry.* 2021, 45 (4), 1–17.
 17. Dhall, R. K. Advances in Edible Coatings for Fresh Fruits and Vegetables: A Review. *Crit. Rev. Food Science Nutr.* 2013, 53, 435–450.
 18. Cofelice, M.; Lopez, F.; Cuomo, F. Quality Control of Fresh-Cut Apples after Coating Application. *Foods* 2019, 8, 189.
 19. Gol, B.; Patel, P.; Ramana Rao, T. V. Improvement of Quality and Shelf-Life of Strawberries with Edible Coatings Enriched with Chitosan. *Postharvest Biol. Technology* 2013, 85, 185–195.
 20. Femenia, A.; Sánchez, E. S.; Simal, S.; Rosselló, C. Compositional Features of Polysaccharides from Aloe Vera (*Aloe Barbadensis* Miller) Plant Tissues. *Carbohydr. Polym.* 1999, 39 (2), 109–117.
 21. Kumar, J. A.; Simple, K.; Tripti, B. Studies to Enhance the Shelf Life of Tomato Using Aloe Vera and Neem Based Herbal Coating. *Journal Postharvest Technology* 2018, 6 (2), 21–28.
 22. Ni, Y.; Turner, D.; Yates, K. M.; Tizard, I. Isolation and Characterization of Structural Components of Aloe Vera L. Leaf Pulp. *Int. Immunopharmacol.* 2004, 4 (14), 1745–1755.
 23. Imelda, M.; Estiati, A.; Sari, L.; Erlyandari, F. Keseragaman Genetik Bibit Sungkai (*Peronema Canescens* Jack) Hasil Kultur Jaringan. *Biodiversitas* 2007, 8 (1), 54–57.
 24. Made, N.; Rakasari, G.; Duniaji, A. S.; Nocianitri, K. A.; Pertanian, F. T.; Pertanian, F. T.; Jimbaran, K. B. Kandungan Senyawa Flavonoid Dan Antosianin Ekstrak Kayu Secang (*Caesalpinia Sappan* L.) Serta Aktivitas Antibakteri Terhadap *Vibrio Cholerae*. 2006, 8 (2), 216–225.
 25. Batubara, I.; Mitsunaga, T.; Ohashi, H. Brazilin from *Caesalpinia Sappan* Wood as an Antiacne Agent. *Journal Wood Science* 2009, 56, 77–81.
 26. Widiastuti, A.; Ningtyas, O.; Priyatmojo, A. Identification of Fungus Causing Postharvest Disease on Several Fruits in Yogyakarta. *Journal Fitopatol. Indonesia.* 2015, 11, 91–96.
 27. Mahfoudhi, N.; Hamdi, S. Use of Almond Gum and Gum Arabic as Novel Edible Coating to Delay Postharvest Ripening and to Maintain Sweet Cherry (*Prunus Avium*) Quality during Storage. *Journal Food Process. Preserv.* 2014, 39.
 28. Andrade, S.; Baretto, T.; Arcanjo, N.; Madruga, M.; Meireles, B.; Cordeiro, A.; Lima, M.; Souza, E.; Magnani, M. Control of Rhizopus Soft Rot and Quality Responses in Plums (*Prunus Domestica* L.) Coated with Gum Arabic, Oregano and Rosemary Essential Oils: ANDRADE et Al. *Journal Food Process. Preserv.* 2017, 41, e13251.
 29. Wijaya, H.; Novitasari, J. S.; Jubaidah, S. Perbandingan Metode Ekstraksi Terhadap Rendemen Ekstrak Daun Rambai Laut (*Sonneratia Caseolaris* L. Engl). *Jurnal Ilmiah Manuntung* 2018, 4 (1), 79–83.
 30. Yefrida, Y.; Refilda, R.; Hamidah, N.; Rosman, W. Penentuan Kandungan Antioksidan Total Pada Infusa Selada Hijau (*Lactuca Sativa* L.) Hidroponik Dan Konvensional Secara Spektrofotometri Dengan Modified Phenantroline Method (MPM). *Jurnal Riset Kimia.* 2022, 13 (1), 122–129.
 31. Atma, Y. *Prinsip Analisis Komponen Pangan Makro Dan Mikro Nutrien*, 1st ed.; Deepublish: Yogyakarta, 2018.

32. Sari, N.; Djarot, R. Studi Gangguan Mg (II) Dalam Analisa Besi (II). *Jurnal Sains dan Seni ITS* 2015, 1 (1), 2–6.
33. Yefrida; Ulfaningsih, M.; Loekman, U. Validasi Metoda Penentuan Antioksidan Total (Dihitung Sebagai Asam Sitrat) Dalam Sampel Jeruk Secara Spektrofotometri Dengan Menggunakan Oksidator FeCl₃ Dan Pengompleks Orto-Fenantrolin. *Jurnal Riset Kimia*. 2014, 7 (2 SE-Articles), 186.
34. Yefrida; Suyani, H.; Aziz, H.; Efdi, M. Validasi Metode MPM Untuk Penentuan Kandungan Antioksidan Dalam Sampel Herbal Serta Perbandingannya Dengan Metode PM, FRAP Dan DPPH. *Jurnal Riset Kimia*. 2020, 11 (1 SE-Articles), 24–34.
35. Maan, A. A.; Reiad Ahmed, Z. F.; Iqbal Khan, M. K.; Riaz, A.; Nazir, A. Aloe Vera Gel, an Excellent Base Material for Edible Films and Coatings. *Trends Food Science Technology* 2021, 116, 329–341.
36. de Melo, T. A.; Serra, I. M. R. de S.; Sousa, A. A.; Sousa, T. Y. O.; Pascholati, S. F. Effect of Ascophyllum Nodosum Seaweed Extract on Post-Harvest 'Tommy Atkins' Mangoes. *Rev. Bras. Frutic.* 2018, 40 (3).
37. Dong, F.; Wang, X. Guar Gum and Ginseng Extract Coatings Maintain the Quality of Sweet Cherry. *LWT* 2018, 89, 117–122.
38. Saberi, B.; Golding, J. B.; Marques, J. R.; Pristijono, P.; Chockchaisawasdee, S.; Scarlett, C. J.; Stathopoulos, C. E. Application of Biocomposite Edible Coatings Based on Pea Starch and Guar Gum on Quality, Storability and Shelf Life of 'Valencia' Oranges. *Postharvest Biol. Technology* 2018, 137, 9–20.
39. Yusep Ikraman, Ina Siti Nurminabari, K. I. A. Kajian Pengaruh Jenis Pelapis Dan Suhu Pengeringan Terhadap Sifat Fisika Dan Kimia Buah Stroberi (Fragaria Sp) Selama Penyimpanan. *Buah Stroberi dengan Penambahan Pelapis dan Suhu Pengeringan Selama Penyimpanan* 2017, 1–13.
40. Rasouli, M.; Koushesh Saba, M.; Ramezani, A. Inhibitory Effect of Salicylic Acid and Aloe Vera Gel Edible Coating on Microbial Load and Chilling Injury of Orange Fruit. *Science Horticulture (Amsterdam)*. 2019, 247 (July 2018), 27–34.
41. Alves, E.; Melo, T.; Rey, F.; Moreira, A. S. P.; Domingues, P.; Domingues, M. R. Polar Lipid Profiling of Olive Oils as a Useful Tool in Helping to Decipher Their Unique Fingerprint. *LWT - Food Science Technology* 2016, 74, 371–377.
42. L.M, L. Pelapisan Lilin Lebah Untuk Mempertahankan Mutu Buah Selama Penyimpanan Pada Suhu Kamar, Universitas Sumatera Utara, 2008.
43. Sun, X.; Yang, Q.; Guo, W.; Dai, L.; Chen, W. Modification of Cell Wall Polysaccharide during Ripening of Chinese Bayberry Fruit. *Science Horticulture (Amsterdam)*. 2013, 160, 155–162.
44. Sogvar, O. B.; Koushesh Saba, M.; Emamifar, A. Aloe Vera and Ascorbic Acid Coatings Maintain Postharvest Quality and Reduce Microbial Load of Strawberry Fruit. *Postharvest Biol. Technology* 2016, 114, 29–35.
45. Mendy, T. K.; Misran, A.; Mahmud, T. M. M.; Ismail, S. I. Antifungal Properties of Aloe Vera through in Vitro and in Vivo Screening against Postharvest Pathogens of Papaya Fruit. *Sci. Hortic. (Amsterdam)*. 2019, 257, 108767.
46. Kaya, M.; Khadem, S.; Cakmak, Y. S.; Mujtaba, M.; Ilk, S.; Akyuz, L.; Salaberria, A. M.; Labidi, J.; Abdulqadir, A. H.; Deligöz, E. Antioxidative and Antimicrobial Edible Chitosan Films Blended with Stem, Leaf and Seed Extracts of Pistacia Terebinthus for Active Food Packaging. *RSC Adv.* 2018, 8 (8), 3941–3950.