

DAFTAR PUSTAKA

1. Velickova, E.; Winkelhausen, E.; Kuzmanova, S.; Alves, V. D.; Moldão-Martins, M. Impact of Chitosan-Beeswax Edible Coatings on the Quality of Fresh Strawberries (*Fragaria Ananassa* Cv Camarosa) under Commercial Storage Conditions. *LWT - Food Sci. Technol.* 2013, 52 (2), 80–92.
2. Saleem, M. S.; Anjum, M. A.; Naz, S.; Ali, S.; Hussain, S.; Azam, M.; Sardar, H.; Khaliq, G.; Canan, I.; 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.
3. Gol, B.; Patel, P.; Ramana Rao, T. V. Improvement of Quality and Shelf-Life of Strawberries with Edible Coatings Enriched with Chitosan. *Postharvest Biol. Technol.* 2013, 85, 185–195.
4. Wang, S. Y.; Gao, H. Effect of Chitosan-Based Edible Coating on Antioxidants, Antioxidant Enzyme System, and Postharvest Fruit Quality of Strawberries (*Fragaria x Ananassa* Duch.). *LWT - Food Sci. Technol.* 2013, 52 (2), 71–79.
5. Vu, K. D.; Hollingsworth, R. G.; Leroux, E.; Salmieri, S.; Lacroix, M. Development of Edible Bioactive Coating Based on Modified Chitosan for Increasing the Shelf Life of Strawberries. *Food Res. Int.* 2011, 44 (1), 198–203.
6. Abu-Shama, H. S.; Abou-Zaid, F. O. F.; El-Sayed, E. Z. Effect of Using Edible Coatings on Fruit Quality of Barhi Date Cultivar. *Sci. Hortic. (Amsterdam)*. 2020, 265 (November 2019), 109262.
7. Mendy, T. K.; Misran, A.; Mahmud, T. M. M.; Ismail, S. I. Application of Aloe Vera Coating Delays Ripening and Extend the Shelf Life of Papaya Fruit. *Sci. Hortic. (Amsterdam)*. 2019, 246 (August 2018), 769–776.
8. Parven, A.; Sarker, M. R.; Megharaj, M.; Md. Meftaul, I. Prolonging the ShelfLife of Papaya (*Carica Papaya* L.) Using Aloe Vera Gel at Ambient Temperature. *Sci. Hortic. (Amsterdam)*. 2020, 265 (January), 109228.
9. Latief, M.; Tarigan, I. L.; Sari, P. M.; Aurora, F. E. Aktivitas Antihiperurisemia Ekstrak Etanol Daun Sungkai (*Peronema Canescens* Jack) Pada Mencit Putih Jantan. *Pharmacon J. Farm. Indones.* 2021, 18 (1), 23–37.
10. Fadlilaturrahmah, F.; Putra, A. M. P.; Rizki, M. I.; Nor, T. Uji Aktivitas Antioksidan Dan Antitirosinase Fraksi N-Butanol Daun Sungkai (*Peronema Canescens* Jack.) Secara Kualitatif Menggunakan Kromatografi Lapis Tipis. *J. Pharmascience* 2021, 8 (2), 90.
11. Pradito, S. A.; Muthmainah, N.; Biworo, A. Perbandingan Aktivitas Antibakteri Sediaan Ekstrak Daun Sungkai (*Peronema Canescens* Jack) Terhadap Bakteri *Staphylococcus Aureus*. *Homeostatis J. Mhs. Pendidik. Dr.* 2022, 5 (1), 135–144.
12. Vivian-Smith, G.; Lawson, B. E.; Turnbull, I.; Downey, P. O. The Biology of Australian Weeds. 46. *Anredera Cordifolia* (Ten.) Steenis. *Plant Prot. Q.* 2007, 22 (1), 2–10.
13. Folta, K. M.; Davis, T. M. Strawberry Genes and Genomics. *CRC. Crit. Rev. Plant Sci.* 2006, 25 (5), 399–415.
14. Ribeiro, C.; Vicente, A. A.; Teixeira, J. A.; Miranda, C. Optimization of Edible Coating Composition to Retard Strawberry Fruit Senescence. *Postharvest Biol. Technol.* 2007, 44 (1), 63–70.
15. 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. Technol.* 2016, 114, 29–35.
16. Perdones, A.; Sánchez-González, L.; Chiralt, A.; Vargas, M. Effect of Chitosan-Lemon Essential Oil Coatings on Storage-Keeping Quality of Strawberry. *Postharvest Biol. Technol.* 2012, 70, 32–41.
17. Lacroix, M.; Vu, K. D. *Edible Coating and Film Materials: Proteins*; Elsevier Ltd, 2013.
18. Guibert, S.; Gontard, N.; Gorris, L. G. M. Lebensm.-Wiss. u.-Technol. 29, 10–17. Pdf. *Leb. Wiss. Technol.* 1996, 29, 10–17.
19. Han, J. H. *Edible Films and Coatings: A Review*; Elsevier Ltd, 2013.
20. Panahirad, S.; Dadpour, M.; Peighambardoust, S. H.; Soltanzadeh, M.; Gullón, B.; Alirezalu, K.; Lorenzo, J. M. Applications of Carboxymethyl Cellulose- and Pectin-Based Active Edible Coatings in Preservation of Fruits and Vegetables: A Review. *Trends Food Sci. Technol.* 2021, 110 (November 2020), 663–673.
21. Joshi, P.; Becerra-Mora, N.; Vargas-Lizarazo, A. Y.; Kohli, P.; Fisher, D. J.; Choudhary, R. Use of Edible Alginate and Limonene-Liposome Coatings for Shelf-Life Improvement of Blackberries. *Futur. Foods* 2021, 4 (July), 100091.
22. Tabassum, N.; Khan, M. A. Modified Atmosphere Packaging of Fresh-Cut Papaya Using Alginate Based Edible Coating: Quality Evaluation and ShelfLife Study. *Sci. Hortic. (Amsterdam)*. 2020, 259 (September 2019), 108853.
23. Mohd Nizam, N. H.; Mohammad Rawi, N. F.; Mhd Ramle, S. F.; Abd Aziz, A.; Abdullah, C. K.; Rashedi, A.; Mohamad Kassim, M. H. Physical, Thermal, Mechanical, Antimicrobial and Physicochemical Properties of Starch Based Film Containing Aloe Vera: A Review. *J. Mater. Res. Technol.* 2021, 15, 1572–1589.
24. Baruah, A.; Bordoloi, M.; Deka Baruah, H. P. Aloe Vera: A Multipurpose Industrial Crop. *Ind. Crops Prod.* 2016, 94, 951–963.
25. Grace, O. M. Current Perspectives on the Economic Botany of the Genus Aloe L. (Xanthorrhoeaceae). *South African J. Bot.* 2011, 77 (4), 980–987.
26. Ehtesham Nia, A.; Taghipour, S.; Siahmansour, S. Pre-Harvest Application of Chitosan and Postharvest Aloe Vera Gel Coating Enhances Quality of Table Grape (*Vitis Vinifera* L. Cv. 'Yaghouti') during Postharvest Period. *Food Chem.* 2021, 347 (April 2020), 129012.
27. Salama, H. E.; Abdel Aziz, M. S. Development of Active Edible Coating of Alginate and Aloe Vera Enriched with Frankincense Oil for Retarding the Senescence of Green Capsicums. *Lwt* 2021, 145 (March), 111341.
28. Mandy, 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 (August), 108767.
29. Kusriani, R. H.; 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.
30. Francisca, D.; Kahanjak, D. N.; Frethernetty, A. Uji Aktivitas Antibakteri Ekstrak Etanol Daun Sungkai (Peronema Canescens Jack) Terhadap Pertumbuhan *Escherichia Coli* Dengan Metode Difusi Cakram Kirby-Bauer. *J. Pengelolaan Lingkung. Berkelanjutan (Journal Environ. Sustain. Manag.)* 2020, 4 (1), 460–470.
31. Strohm, B. Ethanol. *Encycl. Toxicol. Third Ed.* 2014, 2, 488–491.

32. Ayas, N. *Solvent Materials*; Elsevier Ltd., 2018; Vol. 2–5.
33. Criddle, W. J.; Koziel, J. A.; Van Leeuwen, J. H.; Jenks, W. S. Ethanol. *Encycl. Anal. Sci.* 2019, 3, 39–46.
34. Techavuthiporn, C.; Thammawong, M.; Nakano, K. Effect of Short-Term Anoxia Treatment on Endogenous Ethanol and Postharvest Responses of Broccoli Florets during Storage at Ambient Temperature. *Sci. Hortic. (Amsterdam)*. 2021, 277 (March 2020), 109813.
35. Munirotun, R.; Munifatul, I.; Erma, P.; Dan, P.; Senyawa, E.; Nabati, H.; Biologi, L.; Tumbuhan, F.; Biologi, J.; Sains, F.; Anatomi, B.; Xx, V. Bahan Penunda Pematangan Buah. 2012, 20 (2), 40–50.
36. Salingkat dkk. View of Pengaruh Jenis Bahan Pengemas, Suhu Dan Lama Penyimpanan Terhadap Karakteristik Mutu Buah Tomat | Agroland: Jurnal Ilmu-Ilmu Pertanian. *J. Ilmu-Ilmu Pertan.* 2020, 27 (3), 274–286.
37. Yuniastri, R.; Atkhiyah, V. M.; Al Faqih, K. Tomato Physical and Chemical Damage Characteristics. *J. Food Technol. Agroindustry* 2020, 2 (1), 1–8.
38. Amiarsi, D. Pengaruh Konsentrasi Oksigen Dan Karbodioksida Dalam Kemasan Terhadap Daya Simpan Buah Mangga Gedong. *J. Hortik.* 2013, 22 (2), 197.
39. Griffiths, H. R. *Antioxidants: Characterization and Analysis*, 1st ed.; Elsevier Ltd., 2015.
40. Lau, J. T. F.; Wong, Y. C. *Food and Nutritional Analysis | Antioxidants and Preservatives*, 3rd ed.; Elsevier Inc., 2019.
41. Purwanto, D.; Bahri, S.; Ridhay, a. Uji aktivitas antioksidan ekstrak buah purnajiwा (kopsia arborea blume.) Dengan berbagai pelarut. *Kovalen* 2017, 3 (1), 24.
42. Gol, N. B.; Patel, P. R.; Rao, T. V. R. Improvement of Quality and Shelf-Life of Strawberries with Edible Coatings Enriched with Chitosan. *Postharvest Biol. Technol.* 2013, 85, 185–195.
43. Chairunnisa, S.; Wartini, N. M.; Suhendra, L. Pengaruh Suhu Dan Waktu Merasasi Terhadap Karakteristik Ekstrak Daun Bidara (*Ziziphus Mauritiana*L.) Sebagai Sumber Saponin. *J. Rekayasa Dan Manaj. Agroindustri* 2019, 7 (4), 551.
44. Zobel, G.; Rodriguez-Sanchez, R.; Hea, S. Y.; Weatherall, A.; Sargent, R. Validation of Brix Refractometers and a Hydrometer for Measuring the Quality of Caprine Colostrum. *J. Dairy Sci.* 2020, 103 (10), 9277–9289.
45. Gozali, T.; Wijaya, W. P. Pengaruh konsentrasi cmc dan konsentrasi gliserol terhadap karakteristik edible packaging kopi instan dari pati kacang hijau (*Vigna Radiata* L.). *Pas. Food Technol. J.* 2020, 7 (1), 1–9.
46. Tabari, M. Investigation of Carboxymethyl Cellulose (Cmc) on Mechanical Properties of Cold Water Fish Gelatin Biodegradable Edible Films. *Foods* 2017, 6 (6), 1–7.
47. Rasouli, M.; Koushesh Saba, M.; Ramezanian, A. Inhibitory Effect of Salicylic Acid and Aloe Vera Gel Edible Coating on Microbial Load and Chilling Injury of Orange Fruit. *Sci. Hortic. (Amsterdam)*. 2019, 247 (December 2018), 27–34.
48. Ansar, A.; Sukmawaty; Putra, G. M. D.; Najat, N. H. Application of Aloe VeraGel as an Edible Coating at Jackfruit. *J. Agritechno* 2020, 13 (2), 77–83.
49. Fauziah, S.; Hasyim, U. H.; Maresa, S.; Purnawan, I.; Hendrawati, T. Y. Pengaruh Edible Coating Aloe Vera Terhadap Daya Tahan Apel, Wortel Dan Stroberi Selama Penyimpanan. *Semin. Nas. Penelit. LPPM UMJ* 2020, 1 (1), 1–4.

50. Purwanto, Y.; Effendi, R. The Use of Ascorbic Acid and Aloevera to Inhibit Browning in Fresh-Cut 'Malang' Apple. *J. Keteknikan Pertan.* 2016, 04 (2), 1–8.
51. Fauziati, F.; Adiningsih, Y.; Priatni, A. Pemanfaatan Stearin Kelapa Sawit Sebagai Edible Coating Buah Jeruk. *J. Ris. Teknol. Ind.* 2016, 10 (1), 64–69.
52. Chauhan, S.; Gupta, K. C.; Agrawal, M. Original Research Article Application of Biodegradable Aloe Vera Gel to Control Post Harvest Decay and Longer the Shelf Life of Grapes. *Int. J. Curr. Microbiol. Appl. Sci.* 2014, 3 (3), 632–642.

