

DAFTAR PUSTAKA

1. Nugroho, Ignatius Adi. Lokakarya Nasional Tanaman Obat Indonesia. *Apforgen News Letter Edisi 2*. 2010.
2. World Health Organization. General Guidelines for Methodologies on Research and Evaluation of Traditional Medicine. *WHO, Geneva, Switsherland* Vol. 1. 2001.
3. Shirmila Jose G and Radhamany P M. Invitro Antioxidant Activities, Total Phenolics and Flavonoid of Wild Edible Mushroom *Macrolepiota mastoidea* (fr.) Singer. *International Journal of Pharmacy and Pharmaceutical Sciences* 5 (2) : 161-166. 2013.
4. H. B. Li, C. C. Wong, K. Cheng, F. Chen, Antioxidant Properties in vitro and Total Phenolic Contents in Methanol Extract from Medicinal Plants, *LWT*, 41, 385-390, (2008).
5. Yefrida, Fitratul Ilahi, Refilda. Perbandingan Metode DPPH dan Fenantrolin Pada Penentuan Antioksidan Total Dalam Sampel Bayam (*Amaranthus Hybridus* L.), Kangkung (*Ipomoea Reptans*), Katuk (*Sauropus Adrogynus* (L)), dan Mangkokan (*Poliscias Scutellaria*) Secara Spektrofotometri. *Jurnal Kimia Unand* (ISSN No. 2303-3401), Volume 5 Nomor 3, Agustus 2016.
6. Meydani, et al. Antioxidants and Immune Response in Aged Persons: Overview of Present Evidence. *American Journal of Clinical Nutrition*, 1995, 62, 1462S-1476S.
7. Mrmosanin, J.M., Pavlovic, A.N., Veljkovic, J.N. The Effect of Storage Temperature and Thermal Processing on Cathecins, Procyanidins and Total Flavonoid Stability in Commercially Available Cocoa Powder. *Physics, Chemistry and Technology* Vol.13 No. 1 p.39-49. 2015.
8. Lapornik, Brigita., Mirko Prosek., Alenka Golc Wondra., Comparison of Extracts Prepared from Plant By-Products Using Different Solvents and Extraction Time. *Journal of Food Engineering* 71 (2005) 214–222
9. Yefrida, Hamzar Suyani, Admin Alif, Mai Efdi and Hermansyah Aziz. Modification of Phenanthroline Method to determine Antioxidant Content in Tropical Fruits Methanolic Extract. *Research Journal of Chemistry and Environment*. Vol. 22 (4) April (2018)
10. Yefrida, Mega U, Umiati L. Validasi Metoda Penentuan Antioksidan Total Dalam Sampel Jeruk Secara Spektrofotometri dengan Menggunakan Oksidator FeCl₃ dan Pengompleks Orto Fenantrolin. *J Ris. Kim.* 2014, 7 (2): 7781
11. Rafieian-Kopaie M, Baradaran A. Tanaman Antioksidan: Dari Laboratorium Ke Klinik. *J Nephrology*. 2: 152-163.

12. Huang WY, Cai YZ, Corke H, Sun M. Survey of Antioxidant Capacity and Nutritional Quality of Selected Edible and Medicinal Fruit Plants In Hongkong. *J Food Compos Anal.* 23: 510. 1995.
13. Suva, M.A; Patel, A.M; Sharma, N; Coleus Species: Solenostemon Scutellarioides. *Aksharpreet Institute of Pharmacy: India.* 2015, ISSN 2278-411X
14. Mello, V. J., Gomes, M. T., Lemos, F. O., Delfino, J. L., Andrade, S. P., Lopes, M. T. and Salas, C. E. The Gastric Ulcer Protective and Healing Role of Cysteine Proteinases from *Carica candamarcensis*. *Phytomedicine.* 2008, 15: 237–244.
15. Aini, Nur Fitria, Nurila Ciptaning Sidi, Rina Kartika Safitri, Annisa Nur Hasanah, dan Titis Risni. Tempe Daun Pepaya Sebagai Alternatif Terapi Untuk Penderita Kanker. *Jurnal Teknosains Pangan* Vol 2: 4. 2013.
16. Kaushik, G., Satya, S., Khandelwal, R.K., and Naik S.N. Commonly Consumed Indian Plant Food Materials in The Management of Diabetes Mellitus. Diabetes and Metabolic Syndrome. *Clin Res. Rev.*2010;4(1):21-40.
17. Pratiwi, B.A. Isolasi dan Skrining Fitokimia Bakteri Endofit dari Daun Rambutan (*Nephelium lappaceum* L.) yang Berpotensi sebagai Antibakteri. *Skripsi.* Fakultas Kedokteran dan Ilmu Kesehatan Program Studi Farmasi, Jakarta. 2015.
18. Seidemann. Economic Usage, Botani Taxonomy. Springer-Verlag. Berlin, *J. World Spice Plants* . p: 241. 2005.
19. Choudhury, D., & Kale, R. K. Antioxidant and Non-Toxic Properties of Piper betle Leaf Extract: In vitro and In vivo Studies. *Phytotherapy Research*, 2002, 16, 461–466.
20. Halliwell B. How to Characterize antioxidant: an update. *Biochem Soc Symp.* 61: 73-101.
21. Carmona-Imenez, Y.; Garcia-Moreno, M.V.; Jose, M.I.; Carmelo, G.B.; Carmelo, G.B.; Simplification of the DPPH assay for estimating the antioxidant activity of wine and wine by-products. *food chemistry* 2014, 165, 198-204
22. Ermiza, herlina. Validasi Metode Penentuan Kandungan Antioksidan Total Pada Ekstrak Metanol, Etil Asetat, Dan Heksana Sampel Sayur Dengan Menggunakan Metode Fenantrolin. *Skripsi.* jurusan kimia, FMIPA, UNAND. 2017.
23. Bjelakovic, G.; Nikolova, D.; Gluud, LL.; Simonetti, R.G.; Gluud C.; Mortality in Randomized Trials of Antioxidant Supplements for Primary and Secondary Prevention: Systematic Review and Meta Analysis. *JAMA* 2007, 297 (8), 842-857.
24. Angelica, S.A; De La Torre, B.; Henderson, T.; Nigam, P.S.;

- Owusu-Apenten,; Richard, K.:Universally Calibrated Microplate Ferric Reducing Antioxidant Power (FRAP) Assay for Foods and Applications to Manuka Honey.*Journal Food Chemistry*, 2014.
25. Huang WY, Cai YZ, Corke H, Sun M. Survey of Antioxidant Capacity and Nutritional Quality of Selected Edible and Medicinal Fruit Plants Inhong Kong. *J Food Compos Anal.* 23: 510. 1995.
 26. Yefrida, Nor A, Refilda. Validasi Metoda FRAP Modifikasi pada Penentuan Kandungan Antioksidan Total pada Sampel Manga dan Rambutan. *J.Ris. Kim.* 2015, 8 (2): 170-175
 27. Gabriela Do Santo,M.;Cecilia,V.N.;Horacio,D.M.; A New Method for Quantification of Total Polyphenol Content in Medicinal Plants Based on The Reduction of Fe (III)/ 1,10-Phenantroline Complexes.*advances in biological chemistry.* 2013,3,525-535.
 28. Ibrahim, A.,M., Yunianta., Feronika Heppy Sriherfyna. Pembuatan Minuman Sari Jahe Merah . *Jurnal Pangan dan Agroindustri Vol. 3 No 2 p.530-541, April 2015*
 29. Sitorus, Erwin., Lidya Irma Momuat., Dewa Gede Katja. Aktivitas Antioksidan Tumbuhan Suruhan (Peperomia pellucida [L.] Kunth). *Jurnal Ilmiah Sains Vol.13 No. 2, April 2013*
 30. Imran, Ali., Masood Sadiq Butt., Farhan Saeed., Muhammad Sajid Arshad., Tauseef Sultan., Muhamad Sohaib. Effect of Different Time Solvent Interactions on Polyphenol Content of Milky Tea. *Journal of Food Processing and Preservation* ISSN 1745-4549. 2016.
 31. Kusuma, Muhammad Sanjaya., Tri Eko Susilorini., Puguh Surjowardojo. Pengaruh Lama dan Suhu Penyimpanan Ekstrak Daun Sirih Hijau (*Piper Betle Linn*) dengan Aquades terhadap Daya Hambat Bakteri *Streptococcus Agalactiae* Penyebab Mastitis pada Sapi Perah. *Journal Of Tropical Animal Production* Vol 18, No. 2 Pp. 9-16, Desember 2017
 32. Rahmawati, Dwi putri. Pengaruh Waktu dan Suhu Penyimpanan Terhadap Aktivitas Antioksidan Ekstrak Daun Sembung(*Blumea balsamifera L.*). *Skripsi.* Program Studi Farmasi, Fakultas Kedokteran dan Ilmu Kesehatan, UIN Syarif Hidayatullah Jakarta. 2017.
 33. Bakhtiar, Moh. Ali Hasan. Pengaruh Cara dan Waktu penyimpanan Dingin terhadap Kandungan Vitamin C dan Aktivitas Antioksidan Cabai Merah(*Capsicum annum L.*). *Skripsi.* Jurusan Biologi, Fakultas Sains Teknologi Universitas Islam Negeri (UIN) Malang. 2009.