

## DAFTAR PUSTAKA

- Al-Dalali, S., F. Zheng, B. Sun, F. Chen. 2019. Comparison of Aroma Profiles of Traditional and Modern Zhenjiang Aromatic Vinegars and Their Changes During the Vinegar Aging by SPME-GC-MS and GC-O. *Food Analytical Methods* 12 : 544-557. doi : 10.1007/s12161-018-1385-9.
- Al-Dalali, S., F. Zheng, B. Sun, F. Chen. 2020. Characterization and Comparison of Arome Profiles and Aroma-Active Compounds between Traditional and Modern Sichuan Vinegars by Molecular Sensory Science. *Journal of Agricultural and Food Chemistry* 68 : 5154-5167. doi : 10.1021/acs.jafc.0c00470.
- Badan Pengawas Obat dan Makanan. 2019. *Peraturan Badan Pengawas Obat dan Makanan Nomor 34 Tahun 2019 tentang Kategori Pangan*.
- Bastante, C.C., E.D. Guerrero, C.G. Barroso, R.C. Mejias. 2017. Comparative Study of Submerged and Surface Culture Acetification Process for Orange Vinegar. *Journal of the Science of Food and Agriculture* 98(3) : 1052–1060 . doi : 10.1002/jsfa.8554.
- Budak, N.H., D.K. Doguc, C.M. Savas, A.C. Seydim, T.K. Tas, M.I. Ciris, Z.B. Guzel-Seydim. 2011. Effect of Apple Cider Vinegar Produced with Different Techniques on Blood Lipids in High-Cholesterol-Fed Rats. *Journal of Agricultural and Food Chemistry* 2011 (59). doi.org/10.1021/jf104912h.
- Budak, N.H., E. Aykin, A.C. Seydim, A.K. Greene, Z.B. Guzel-Seydim. 2014. Functional Properties of Vinegar. *Journal of Food Science* 79 (5) : R757-R764. doi : 10.1111/1750-3841.12434.
- Callejon, R.M., W. Tesfaye, M.J. Torija, A. Mas, A.M. Troncoso, M.L. Morales. 2009. Volatile Compounds in Red Wine Vinegar Obtained by Submerged and Surface Acetification in Different Woods. *Food Chemistry* 113 (2009) : 1252-1259. doi:10.1016/j.foodchem.2008.08.027.
- Chen, T., Q. Gui, J.J. Shi, X.Y. Zhang, F.S. Chen. 2013. Analysis of Variation of Main Components During Aging Process of Shanxi Aged Vinegar. *Acetic Acid Bacteria* 2 (S1, E6) : 31-38. doi : 10.4081/aab.2013.s1.e6.
- Dahlan, M.S. 2019. *Pengantar Meta Analisis : disertai Aplikasi Meta-Analisis EpiYudin (Edisi 2)*. Jakarta : Epidemiologi Indonesia.
- Food and Agriculture Organization of the United Nations dan World Health Organization. 1987. Draft European Regional Standard for Vinegar. *Codex Alimentarius Commission*.

- Gullo, M., E. Verzelloni, M. Canonico . 2014. Aerobic submerged fermentation by acetic acid bacteria for vinegar production: Process and biotechnological aspects. *Process Biochemistry* 49 (2014) : 1571-1579. doi : 10.1016/j.procbio.2014.07.003
- Hailu, S., S. Admassu, Y.K. Jha. 2012. Vinegar Production Technology – An Overview. *Beverage & Food World* 2012 : 29-32.
- Ho, C.W., A.M. Lazim, S. Fazry, U.K.H. Zaki, S.J. Lim. 2017. Varieties, production, composition and health benefits of vinegars : A review. *Food Chemistry* 221 (2017) : 1621-1630. doi : 10.1016/j.foodchem.2016.10.128
- Listyo, A.B., D. Kusriani, E. Fachriyah. 2018. Isolasi Asam Ferulat dari Daun Mindi (*Melia Azedarach* L.) dan Uji Aktivitas Antioksidan. *Jurnal Kimia dan Pendidikan Kimia* 3 (1) : 30-37. doi : 10.20961/jkpk.v3i1.11858.
- Lu, H., Z. Tian, Y. Cui, Z. Liu, X. Ma. 2020. Chlorogenic Acid: A Comprehensive Review of The Dietary Sources, Processing Effects, Bioavailability, Beneficial Properties, Mechanisms of Action, and Future Directions. *Comprehensive Reviews In Food Science And Food Safety* 19 : 3130-3158. doi : 10.1111/1541-4337.12620.
- Magnani, C., V.L.B. Isaac, M.A. Correa, H.R.N. Salgado. 2014. Caffeic acid: a review of its potential use in medications and cosmetics. *Analytical Methods* 6 : 3203-3210. doi : 10.1039/c3ay41807c.
- Moher, D., A. Liberati, J. Tetzlaff, D.G. Altman, P. Group. 2009. Preferred reporting items for systematic reviews and meta-analyses: the PRISMA statement. *PLoS med*, 6 (7), e1000097. doi :10.1371/journal.pmed.1000097.
- Retnawati, H., E. Apino, Kartianom, H. Djidu, R.D. Anazifa . 2018. *Pengantar Analisis Meta*. Yogyakarta : Parama Publishing.
- Sengun, I.Y., S. Karabiyikli. 2011. Importance of acetic acid bacteria in food industry. *Food Control* 22 (2011) : 647-656. doi : 10.1016/j.foodcont.2010.11.008.
- Shelby, L.B., J.J. Vaske. 2008. Understanding Meta-Analysis : A Review of the Methodological Literature. *Leisure Science* 30 : 96-110. doi : 10.1080/01490400701881366.
- Tesfaye, W., M.L Morales, M.C. Garcia-Parilla, A.M. Troncoso. 2002. Wine vinegar : technology, authenticity and quality evaluation. *Trends in Food Science & Technology* 13 : 12-21.

- Turhan, E.U., A. Canbas. 2016. Chemical and Sensory Properties of Vinegar from Dimrit Grape by Submerged and Surface Method. *GIDA* 41 (1) : 1-7. doi : 10.15237/gida.GD15043.
- Valero, E., T.M. Berlanga, P.M. Roldan, C. Jimenez, I. Garcia, J.C. Mauricio. 2005. Free amino acids and volatile compounds in vinegars obtained from different types of substrate. *Journal of the Science of Food and Agriculture* 85:603–608. doi: 10.1002/jsfa.2016.
- Zduńska, K., A. Dana, A. Kolodziejczak, H. Rotsztein. 2018. Antioxidant Properties of Ferulic Acid and Its Possible Application. *Skin Pharmacology Physiology* 31: 332–336. doi : 10.1159/000491755.
- Zhang, X.L., Y. Zheng, M.L. Xia, Y.N. Wu, X.J. Liu, S.K. Xie, Y.F. Wu, M. Wang. 2020. Knowledge Domain and Emerging Trends in Vinegar Research : A Bibliometric Review of the Literature from WoSCC. *Foods* 9 (166) : 1-34. doi : 10.3390/foods9020166.
- Zhao, C., T. Xia, P. Du, W. Duan, B. Zhang, J. Zhang, S. Zhu, Y. Zheng, M. Wang, Y. Yu. 2018. Chemical Composition and Antioxidant Characteristic of Traditional and Industrial Zhenjiang Aromatic Vinegars during the Aging Process. *Molecules* 23 (2949) : 1-17. doi : 10.3390/molecules23112949.

