

## DAFTAR PUSTAKA

- Aayush, K., Sharma, K., Singh, G. P., Chiu, I., Chavan, P., Shandilya, M., Roy, S., Ye, H., Sharma, S., & Yang, T. (2024). Development and characterization of edible and active coating based on xanthan gum nanoemulsion incorporating betel leaf extract for fresh produce preservation. *International Journal of Biological Macromolecules*, 270, 132220.
- Abebaw, G. (2020). Review on: Its Potentials and Application of Potato Peel (Waste). *Journal of Aquaculture & Livestock Production*, 1–4.
- Abera, G., Woldeyes, B., Demash, H. D., & Miyake, G. (2020). The effect of plasticizers on thermoplastic starch films developed from the indigenous Ethiopian tuber crop Anchote (*Coccinia abyssinica*) starch. *International Journal of Biological Macromolecules*, 155, 581–587.
- Aghaei Dargiri, S., Rastegar, S., & Mohammadi, M. (2025). Chitosan based coating enriched with Spirulina platensis and moringa leaf extracts preserved the postharvest quality of Mexican Lime (*Citrus aurantifolia*). *Journal of Horticulture and Postharvest Research*, 8(1), 105–124.
- Akhter, Most. J., Sarkar, S., Rayhanujjaman, Md., Kabir, M. S., & Hosain, Md. M. (2024). Characterization of mango seed kernel starch: Extraction and Analysis. *Food Chemistry Advances*, 5, 100806. <https://doi.org/10.1016/j.focha.2024.100806>
- Alcântara, E. M. de, Morais, R. A., Lago, R. C. do, Piccoli, R. H., Martins, G. A. de S., & Vilas Boas, E. V. de B. (2022). Physical and Physicochemical Modifications of Bacaba (*Oenocarpus bacaba* Mart) throughout Its Development. *ACS Food Science & Technology*, 2(5), 905–915.
- Ali, N. A., & Dash, K. K. (2023). Modified lotus seed starch and red turnip peel extract based pH responsive edible films. *Food Packaging and Shelf Life*, 40, 101182.
- Bodana, V., Swer, T. L., Kumar, N., Singh, A., Samtiya, M., Sari, T. P., & Babar, O. A. (2024). Development and characterization of pomegranate peel extract-functionalized jackfruit seed starch-based edible films and coatings for prolonging the shelf life of white grapes. *International Journal of Biological Macromolecules*, 254, 127234.
- Carrillo-Lomelí, D. A., Cerqueira, M. A., Moo-Huchin, V., Bourbon, A. I., Souza, V. G. L., Lestido-Cardama, A., Pastrana, L. M., Ochoa-Fuentes, Y. M., Hernández-Castillo, F. D., Villarreal-Quintanilla, J. Á., & de Rodríguez, D. (2024). Influence of edible multilayer coatings with *Opuntia stenopetala* polysaccharides and *Flourensia microphylla* extract on the shelf-life of cherry tomato (*Solanum lycopersicum* L.). *Scientia Horticulturae*, 332, 113224. <https://doi.org/10.1016/j.scienta.2024.113224>
- Chaffa, T. Y., Meshesha, B. T., Mohammed, S. A., & Jabasingh, S. A. (2022). Production, characterization, and optimization of starch-based biodegradable bioplastic from waste potato (*Solanum tuberosum*) peel with the reinforcement of false banana (*Ensete ventricosum*) fiber. *Biomass Conversion and Biorefinery*.
- Charles, A. L., & Abdillah, A. A. (2021). Characterization of a natural biodegradable edible film obtained from arrowroot starch and iota-carrageenan and application in food packaging. *International Journal of Biological Macromolecules*, 191, 618–626.
- Charles, A. L., Motsa, N., & Abdillah, A. A. (2022). A Comprehensive Characterization of Biodegradable Edible Films Based on Potato Peel Starch Plasticized with Glycerol. *Polymers*, 14(17), 3462.
- Chettri, S., Sharma, N., & Mohite, A. M. (2024). Formulation of extracted soyabean starch based edible coatings by different methods and their impact on shelf life of sapota fruit. *Journal of the Saudi Society of Agricultural Sciences*, 23(3), 205–211

- Choque-Quispe, D., Obregón Gonzales, F. H., Carranza-Oropeza, M. V., Solano-Reynoso, A. M., Ligarda-Samanez, C. A., Palomino-Rincón, W., Choque-Quispe, K., & Torres-Calla, M. J. (2024). Physicochemical and technofunctional properties of high Andean native potato starch. *Journal of Agriculture and Food Research*, 15, 100955.
- Costa, B. P., Carpiné, D., Ikeda, M., Pazzini, I. A. E., da Silva Bambirra Alves, F. E., de Melo, A. M., & Ribani, R. H. (2023). Bioactive coatings from non-conventional loquat (*Eriobotrya japonica* Lindl.) seed starch to extend strawberries shelf-life: An antioxidant packaging. *Progress in Organic Coatings*, 175, 107320.
- de los Mozos, E. A., Badurdeen, F., & Dossou, P.-E. (2020). Sustainable Consumption by Reducing Food Waste: A Review of the Current State and Directions for Future Research. *Procedia Manufacturing*, 51, 1791–1798.
- de Sousa Silva, N., Silva, G. S., Grisi, C. V. B., Vieira, V. B., Dantas, C. E. A., Guimarães, G. H. C., & Maciel, M. I. S. (2025). Yam starch-based sustainable edible films loaded with bioactive components from aroeira leaf extract: Mechanical, physical, and antioxidant properties. *International Journal of Biological Macromolecules*, 298.
- Destia Fitri, U., Sutiknyawati Kusuma Dewi, Y., Nur Endah Saputri Ilmu dan Teknologi Pangan, dan, Pertanian, F., & Tanjungpura Pontianak, U. (n.d.). KARAKTERISTIK EDIBLE FILM SODIUM CASEINATE LIANG-TEH KAYA ANTIOKSIDAN CHARACTERISTIC OF LIANG-TEA EDIBLE SODIUM CASEINATE FILM RICH IN ANTIOXIDANT. | *Jurnal Agroindustri*, 14(1), 100–112.
- Dhull, S. B., Rose, P. K., Rani, J., Goksen, G., & Bains, A. (2024). Food waste to hydrochar: A potential approach towards the Sustainable Development Goals, carbon neutrality, and circular economy. *Chemical Engineering Journal*, 490, 151609.
- Do, N. H. N., Tran, V. T., Cao, H. M., Nguyen, H. C., Le, K. A., & Le, P. K. (2025). Novel Piper betle (L.) leaf extract-encapsulated chitosan nanoparticles as bioactive coatings for strawberry preservation. *Journal of Food Science and Technology*
- Dongyu, Q. (2022). Role and Potential of Potato in Global Food Security Challenges of global food security Contribution of potato to the world Potential of global potato production Strategies for promoting potato development.
- Ebrahimi, F., Habibi, N., & Hosseini, M. (2025). Nano-Coating Loaded With Leaf and Flowers of Pelargonium graveolens Plant Extract Stabilized With Fenugreek Seed Gum and Soy Protein Isolate in Increasing the Shelf Life of Mutton Fillet. *Food Science and Nutrition*, 13(1). <https://doi.org/10.1002/fsn3.4618>
- Figueroa-Enriquez, C. E., Rodríguez-Félix, F., Ruiz-Cruz, S., Castro-Enriquez, D. D., Gonzalez-Rios, H., Perez-Alvarez, J. Á., Madera-Santana, T. J., Burruel-Ibarra, S. E., Tapia-Hernández, J. A., & Estrella-Osuna, D. E. (2025). Edible Coating of Sodium Alginate With Gelatin Nanoparticles and Pitaya Extract (*Stenocereus thurberi*): Physicochemical and Antioxidant Properties. *Journal of Food Quality*, 2025(1).
- Fonseca-García, A., Jiménez-Regalado, E. J., & Aguirre-Loredo, R. Y. (2021). Preparation of a novel biodegradable packaging film based on corn starch-chitosan and poloxamers. *Carbohydrate Polymers*, 251, 117009.
- FOOD WASTE INDEX REPORT 2021.* (2021).
- Friedrichsen, J. S. A., Bruni, A. R. S., Alves, E. S., Saqueti, B. H. F., Figueiredo, A. L., Souza, P. R. de, Mikcha, J. M. G., Scapim, M. R. S., Bonafe, E. G., & Santos, O. O. (2024). Biodegradable Coatings Based on Cassava Starch and Poly(Vinyl Alcohol): Potential Application for Prolonging the Shelf Life of Strawberries (*Fragaria ananassa* cv. San Andreas. *ACS Food Science & Technology*, 4(2), 365–372.

- Gautam, A., Gill, P. P. S., Singh, N., Jawandha, S. K., Arora, R., Singh, A., & Ajay. (2024). Composite coating of xanthan gum with sodium nitroprusside alleviates the quality deterioration in strawberry fruit. *Food Hydrocolloids*, 155, 110208.
- Huang, P.-H., Jian, C.-H., Lin, Y.-W., & Huang, D.-W. (2025). Impact of Premna microphylla Turcz leaf water extracts on the properties of gelatin-carrageenan edible film and its application in cherry tomatoes storage. *Food Chemistry*: X, 25, 102186.
- Hussain, S. Z., Naseer, B., Qadri, T., Fatima, T., & Bhat, T. A. (2021). Strawberry (*F. × ananassa*)—Morphology, Taxonomy, Composition and Health Benefits. In *Fruits Grown in Highland Regions of the Himalayas* (pp. 219–228). Springer International Publishing.
- İslamoğlu, A. F., Ceylan, H. G., Polat, Z., & Atasoy, A. F. (2024a). Sustainable and UV blocking edible films based on pea protein isolate and psyllium mucilage enriched with pomegranate peel extract. *Journal of Food Measurement and Characterization*.
- İslamoğlu, A. F., Ceylan, H. G., Polat, Z., & Atasoy, A. F. (2024b). Sustainable and UV blocking edible films based on pea protein isolate and psyllium mucilage enriched with pomegranate peel extract. *Journal of Food Measurement and Characterization*.
- Kanwar, S., Gumber, S., & Mazumder, K. (2023). Impact of Antimicrobial Composite Coatings Based on Arabinoxylan and Cellulose/Starch Stearic Acid Ester on Improving the Post-Harvest Quality of Guava (*Psidium guajava*). *ACS Food Science & Technology*, 3(11), 1800–1814.
- Karow, M. F., Santos, F. N. dos, Biduski, B., Krolow, A. C. R., Silva, F. T. da, El Halal, S. L. M., Macagnan, K. L., Zavareze, E. da R., Dias, A. R. G., & Diaz, P. S. (2024). Natural fermentation of potato (*Solanum tuberosum L.*) starch: Effect of cultivar, amylose content, and drying method on expansion, chemical and morphological properties. *International Journal of Biological Macromolecules*, 261, 129608. <https://doi.org/10.1016/j.ijbiomac.2024.129608>
- Khodaei, D., Hamidi-Esfahani, Z., & Rahmati, E. (2021). Effect of edible coatings on the shelf-life of fresh strawberries: A comparative study using TOPSIS-Shannon entropy method. *NFS Journal*, 23, 17–23.
- Kr Paul, S., Dutta, H., Chakraborty, S., Deka, G., Sarkar, S., Narayan Sethi, L., & Kumar Ghosh, S. (2024). Development and characterization of bael (*Aegle marmelos*) leaf extract incorporated chitosan-based functional edible coating and its application on stored tomatoes. *Sustainable Food Technology*.
- Lal, M. K., Tiwari, R. K., Kumar, A., Kumar, R., Kumar, D., Jaiswal, A., Changan, S. S., Dutt, S., Popović-Djordjević, J., Singh, B., & Simal-Gandara, J. (2024). Methodological Breakdown of Potato Peel's Influence on Starch Digestibility, In Vitro Glycemic Response and Pasting Properties of Potato. *American Journal of Potato Research*, 101(1), 65–75.
- Lam, M., Schwarz, C., Sharma, R., & Donnelly, J. (2023). An Introduction to Scanning Electron Microscopy and Science Communication Skills for Undergraduate Chemistry Students. *Journal of Chemical Education*, 100(7), 2802–2808. <https://doi.org/10.1021/acs.jchemed.3c00076>
- Li, N., Cheng, Y., Li, Z., Yue, T., & Yuan, Y. (2024a). An alginate-based edible coating containing lactic acid bacteria extends the shelf life of fresh strawberry (*Fragaria × ananassa* Duch.). *International Journal of Biological Macromolecules*, 274, 133273.
- Li, N., Cheng, Y., Li, Z., Yue, T., & Yuan, Y. (2024b). An alginate-based edible coating containing lactic acid bacteria extends the shelf life of fresh strawberry (*Fragaria × ananassa* Duch.). *International Journal of Biological Macromolecules*, 274, 133273.
- Liu, Y., Liu, M., Zhang, L., Cao, W., Wang, H., Chen, G., & Wang, S. (2022). Preparation and properties of biodegradable films made of cationic potato-peel starch and loaded with curcumin. *Food Hydrocolloids*, 130, 107690.

- Manola, E., Bari, A., Letsiou, S., Anagnostopoulos, D. A., Boziaris, I. S., & Giannouli, P. (2025). Effect of Edible Xanthan Coating Enriched by Crocus sativus L. Extracts on Fresh Cut Zucchini Slices. *Journal of Food Processing and Preservation*, 2025(1).
- Maretha, D. E., Yani, D. F., Silvana, L., & Masri, M. (2023). Phenolic Content and Antioxidant Activity Water and Ethanol Extracts of Sungkai Leaves (*Peronema canescens* Jack). *Jurnal Biodjati*, 8(2), 327–334.
- Medeiros Silva, V. D., Coutinho Macedo, M. C., Rodrigues, C. G., dos Santos, A., de Freitas e Loyola, A. C., & Fante, C. A. (2020). Biodegradable edible films of ripe banana peel and starch enriched with extract of *Eriobotrya japonica* leaves. *Food Bioscience*, 38, 100750.
- Mokhtari, F., Mohtarami, F., Sharifi, A., & Pirsa, S. (2024). Modified potato starch and clove essential oil nanoemulsion coatings: a green approach to prevent fungal spoilage and prolong the shelf life of preservative-free sponge cake. *Journal of Food Measurement and Characterization*, 18(12), 9805–9818.
- Munajad, A., Subroto, C., & Suwarno. (2018). Fourier Transform Infrared (FTIR) Spectroscopy Analysis of Transformer Paper in Mineral Oil-Paper Composite Insulation under Accelerated Thermal Aging. *Energies*, 11(2), 364.
- Mushtaq, H., Piccolella, S., Cimmino, G., Ferrara, E., Brahmi-Chendouh, N., Petriccione, M., & Pacifico, S. (2025). Polyphenols from *Olea europaea* L. cv. Caiazzana leaf pruning waste for antioxidant and UV-blocking starch-based plastic films. *Food Packaging and Shelf Life*, 47.
- Naiu, A. S., & Yusuf, N. (2024). Viscosity and Antibacterial Activity of Nano-Particle Chitin Hydrolyzed with Different Volumes of HCl. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 27(7), 611–621.
- Nayak, B., Jain, P., Kumar, L., Mishra, A. A., & Gaikwad, K. K. (2024). UV blocking edible films based on corn starch/moringa gum incorporated with pine cone extract for sustainable food packaging. *International Journal of Biological Macromolecules*, 267, 131545.
- Noviarni, I. (2023). Potensi Ekstrak cair daun Sungkai (*Peronema canescens* Jack.) sebagai Antioksidan. *JSSIT: Jurnal Sains Dan Sains Terapan*, 1(1).
- Nowak, N., Grzebieniarz, W., Cholewa-Wójcik, A., Juszczak, L., Konieczna-Molenda, A., Dryzek, E., Sarnek, M., Szuwarzyński, M., Mazur, T., & Jamróz, E. (2023). Effects of Selected Plant Extracts on the Quality and Functional Properties of Gelatin and Furcellaran-Based Double-Layer Films. *Food and Bioprocess Technology*, 17(5), 1201–1214.
- Nur, B. M., Zaidiyah, Z., & Luthfi, F. (2021). Characteristics of corn starch-based edible coating enriched with curry leaf extract on quality of the strawberry (*Fragaria x ananassa* Duch.). *IOP Conference Series: Earth and Environmental Science*, 922(1), 12065.
- Nurfauziyah, Yulizar, Y., & Meliana, Y. (2024). Extraction of Sungkai (*Peronema canescens* Jack) leaves, Antioxidant Activity Test and Its Nanoemulsion Formulation. *E3S Web of Conferences*, 503, 7008.
- Pandey, V. K., Islam, R. U., Shams, R., & Dar, A. H. (2022). A comprehensive review on the application of essential oils as bioactive compounds in Nano-emulsion based edible coatings of fruits and vegetables. In *Applied Food Research* (Vol. 2, Issue 1). Elsevier B.V.
- Pertanian, K. (2024). *ANGKA TETAP HORTIKULTURA TAHUN 2023*.
- R, A. S., S, S., N, R., TS, G., Karthikeyan, M., Gnanasekaran, A., GK, C., & Basalingappa, K. M. (2018). *Solanum tuberosum*: Botanical, Phytochemical, Pharmacological and Nutritional Significance. *International Journal of Phytomedicine*, 10(3), 115.

- Rashwan, A. K., Younis, H. A., Abdelshafy, A. M., Osman, A. I., Eletmany, M. R., Hafouda, M. A., & Chen, W. (2024). Plant starch extraction, modification, and green applications: a review. In *Environmental Chemistry Letters* (Vol. 22, Issue 5, pp. 2483–2530). Springer Nature.
- Rawat, R., & Saini, C. S. (2024). A novel biopolymeric composite edible film based on sunnhemp protein isolate and potato starch incorporated with clove oil: Fabrication, characterization, and amino acid composition. *International Journal of Biological Macromolecules*, 268, 131940.
- Refilda, Ilahi, F., Hanifa, D., Yefrida, & Batubara, I. (2021). Evaluation and Determination of Total Antioxidant in Anting-Anting (*Acalypha indica* L.) Leaf Extract. *IOP Conference Series: Earth and Environmental Science*, 757(1), 012061.
- Refilda, Oktafia, N., Winardi, P. R., Salim, E., & Yefrida, Y. (2022). Utilization of Aloe vera gel and *Acalypha indica* L leaf extract as edible coating to increase the shelf life of guava (*Psidium guajava* L.) fruit. *IOP Conference Series: Earth and Environmental Science*, 1059(1), 012048.
- Refilda, R., Ngestu, R. H., Salim, E., & Yefrida. (2022). Teknik Edible Coating dengan menggunakan Campuran Gel Lidah Buaya dan Ekstrak cair daun *Psidium guajava* L. untuk Mempertahankan Sifat Fisikokimia Buah Jambu Biji. *Jurnal Riset Kimia*, 13(2), 163–177.
- Refilda, Tanjung, M. F., & Yefrida. (2023). The effect of sungkai leaf water extract addition to aloe vera gel edible coating on quality and shelf life of strawberries (*Fragaria* sp.). *IOP Conference Series: Earth and Environmental Science*, 1241(1), 012073.
- Rizki Firdaus, R., & Tubagus, R. (2024). Aplikasi Edible Coating Berbahan Dasar Pati Kulit Kentang (*Solanum tuberosum* L.) pada Buah Stroberi (*Fragaria x ananassa*) Application of Edible Coating from Potato Peel Strach (*Solanum tuberosum* L.) on Strawberry (*Fragaria x ananassa*). In *Journal of the Science of Food and Agriculture Rahmania Rizki Firdaus, Mardiana, Robi Tubagus* (Vol. 1, Issue 1).
- Rochima, E., Ilman, B., Sektiaji, R. G. B., Lili, W., Pratama, R. I., Utama, G. L., Damayanti, W., Azhary, S. Y., Panatarani, C., & Joni, I. M. (2025). The influence of nanochitosan-incorporated edible coating on the characteristics of Pangasius (*Pangasius* sp.) fillet. *Food Chemistry*, 464, 141623.
- Saglam, A., & Asan-Ozusaglam, M. (2025). DEVELOPMENT OF EDIBLE FILMS CONTAINING ARONIA (*Aronia melanocarpa*) AND PROBIOTIC. *Journal of Microbiology, Biotechnology and Food Sciences*, 14(4).
- Sekarina, A. S., Supriyadi, Munawaroh, H. S. H., Susanto, E., Show, P. L., & Ningrum, A. (2023). Effects of edible coatings of chitosan - fish skin gelatine containing black tea extract on quality of minimally processed papaya during refrigerated storage. *Carbohydrate Polymer Technologies and Applications*, 5, 100287.
- S.G., L., Sethi, S., Asrey, R., Singh, K. P., Kumar, R., P.M., S., Singh, A. K., Gunjan, P., & Goswami, A. K. (2025). Comprehensive characterization of biodegradable edible films activated with rose and marigold extracts and application of active edible coatings to extend the postharvest storage life of guava. *Food Research International*, 203.
- Sidabalok, I., Fitria, A., Susanto, A., & Karina, I. (n.d.). *Application Of Edible Coating Breadfruit Starch 72 Jurnal Teknologi Industri Pertanian 33 (1): 72-78 APPLICATION OF EDIBLE COATING BREADFRUIT STARCH AGAINST CAYENNE PEPPER (*Capsicum frustescens*) STORAGE AT ROOM TEMPERATURE APLIKASI EDIBLE COATING PATI SUKUN TERHADAP PENYIMPANAN CABAI RAWIT (*Capsicum frustescens*) PADA SUHU RUANG*.
- Silva, O. A., Pellá, M. C. G., Friedrich, J. C. C., Pellá, M. G., Beneton, A. G., Faria, M. G. I., Colauto, G. A. L., Caetano, J., Simões, M. R., & Dragunski, D. C. (2021). Effects of a Native Cassava Starch, Chitosan, and Gelatin-Based Edible Coating over Guavas (*Psidium guajava* L.). *ACS Food Science & Technology*, 1(7), 1247–1253.

- Singh, L., Kaur, S., & Aggarwal, P. (2022). Techno and bio functional characterization of industrial potato waste for formulation of phytonutrients rich snack product. *Food Bioscience*, 49, 101824.
- Singh, S., Topwal, A., Bisht, S., & Gaikwad, K. K. (2025). Antimicrobial Packaging Material Based on Waste Corn Husk Coated with Starch and Neem (*Azadirachta indica*) Flower Extract for Sustainable Food Packaging Applications. *Waste and Biomass Valorization*.
- Sipayung, K., Sinaga, H., & Suryanto, D. (2021). Edible coating made of taro starch and red dragon fruit peel extract. *IOP Conference Series: Earth and Environmental Science*, 782(3), 32101.
- Taban, A., Haghghi, T. M., Mousavi, S. S., & Sadeghi, H. (2024). Are edible coatings (with or without essential oil/extract) game changers for maintaining the postharvest quality of strawberries? A meta-analysis. *Postharvest Biology and Technology*, 216, 113082.
- Taha, I. M., Zaghlool, A., Nasr, A., Nagib, A., El Azab, I. H., Mersal, G. A. M., Ibrahim, M. M., & Fahmy, A. (2022). Impact of Starch Coating Embedded with Silver Nanoparticles on Strawberry Storage Time. *Polymers*, 14(7), 1439.
- Taufik, Y., & Endriana, W. (2019). KAJIAN PERBANDINGAN BUAH BLACK MULBERRY (*Morus nigra* L.) DENGAN AIR TERHADAP KARAKTERISTIK SPREADABLE PROCESSED CHEESE BLACK MULBERRY. In *Pasundan Food Technology Journal* (Vol. 6, Issue 3).
- Tesfay, S. Z., Magwaza, L. S., Mbili, N., & Mdithwa, A. (2017). Carboxyl methylcellulose (CMC) containing moringa plant extracts as new postharvest organic edible coating for Avocado (*Persea americana* Mill.) fruit. *Scientia Horticulturae*, 226, 201–207.
- Tessema, A., & Admassu, H. (2021). Extraction and characterization of starch from anchor (Coccinia abyssinica): physico-chemical, functional, morphological and crystalline properties. *Journal of Food Measurement and Characterization*, 15(4), 3096–3110.
- Thakur, M., Rai, A. K., Mishra, B. B., & Singh, S. P. (2021). Novel insight into valorization of potato peel biomass into type III resistant starch and maltooligosaccharide molecules. *Environmental Technology & Innovation*, 24, 101827.
- Tias, F., Aji, A. S., & Salfarino, R. (2023). Antioxidant Activity Test of Sungkai Leaf (*Peronema canescens* Jack) Steeping Drink with the Addition of Honey. *Journal of Global Nutrition*, 2(2), 168–175.
- Tong, C., Ma, Z., Chen, H., & Gao, H. (2023). Toward an understanding of potato starch structure, function, biosynthesis, and applications. *Food Frontiers*, 4(3), 980–1000.
- Torres, B. G., Robles-García, M. Á., Gutiérrez-Lomelí, M., Padilla-Frausto, J. J., Navarro-Villarruel, C. L., Del-Toro-Sánchez, C. L., Rodríguez-Félix, F., Barrera-Rodríguez, A., Reyna-Villela, M. Z., Avila-Novoa, M. G., & Reynoso-Marín, F. J. (2021). Combination of Sorbitol and Glycerol, as Plasticizers, and Oxidized Starch Improves the Physicochemical Characteristics of Films for Food Preservation. *Polymers*, 13(19), 3356.
- Turki, O., & Ershidat, M. (2024). EVALUATION OF NEEM LEAF EXTRACT AND ARABIC GUM AS AN EDIBLE COATTING ON THE SHELF-LIFE OF TOMATO FRUITS. 2024(4), 343–352.
- Wigati, L. P., Wardana, A. A., Jothi, J. S., Leonard, S., Van, T. T., Yan, X., Tanaka, F., & Tanaka, F. (2024). Biochemical and color stability preservation of strawberry using edible coatings based on jicama starch/calcium propionate/agarwood bouya essential oil during cold storage. *Journal of Stored Products Research*, 107, 102324.
- Wu, Y., Zhang, J., Hu, X., Huang, X., Zhang, X., Zou, X., & Shi, J. (2023). Preparation of Edible Antibacterial Films Based on Corn Starch/Carbon Nanodots for Bioactive Food Packaging.

- Xu, F., Zhang, L., Liu, W., Liu, Q., Wang, F., Zhang, H., Hu, H., & Blecker, C. (2021). Physicochemical and Structural Characterization of Potato Starch with Different Degrees of Gelatinization. *Foods*, 10(5), 1104.
- Xu, H., Huang, Y., He, K., Lin, Z., McClements, D. J., Hu, Y., Cheng, H., Peng, X., Jin, Z., & Chen, L. (2024). An effective preserving strategy for strawberries by constructing pectin/starch coatings reinforced with functionalized eggshell fillers. *Food Chemistry*, 450, 139314.
- Yalçın, M. Y., Şeker, M., & Sadıkoğlu, H. (2022). Effect of grape derivatives and cross-linked maize starch coatings on the storage life of strawberry fruit. *Progress in Organic Coatings*, 167, 106850.
- Yefrida, Y., Refilda, R., Hamidah, N., & Rosman, W. (2022). Penentuan Kandungan Antioksidan Total pada Infusa Selada Hijau (*Lactuca sativa L.*) Hidroponik dan Konvensional secara Spektrofotometri dengan Modified Phenantroline Method (MPM). *Jurnal Riset Kimia*, 13(1), 122–129.
- Yu, K., Yang, L., Zhang, S., Zhang, N., Zhu, D., He, Y., Cao, X., & Liu, H. (2025). Tough, antibacterial, antioxidant, antifogging and washable chitosan/nanocellulose-based edible coatings for grape preservation. *Food Chemistry*, 468, 142513.
- Yusoff, N. I. B. M., Godsell, J., & Woolley, E. (2024). Towards zero waste: A comprehensive framework for categorizing household food waste. *Sustainable Production and Consumption*.
- Zahra, N. I., Songtipya, P., Songtipya, L., Prodpran, T., Sengsuk, T., & Utami, T. (2025). Xyloglucan based edible coating in combination with *Borassus flabellifer* seed coat extract for extending strawberry postharvest shelf life. *International Journal of Biological Macromolecules*, 285, 138288.
- Zhang, Z., Wang, Y., Fang, X., Chen, X., Yin, Z., & Zhang, C. (2024). Preparation of edible film from sweet potato peel polyphenols: application in fresh fruit preservation. *Frontiers in Sustainable Food Systems*, 8.

