

DAFTAR PUSTAKA

- Abdelgadir, M., & Suliman, H. (2023). *Extraction of Flavonoids from Flavedo Layers of Citrus Fruits Peels and its Expected Anti-Diabetic and Psychological Significance; a Biochemical and Family Medicine Overview. International Journal of Medicine*, 11(1), 11–14.
- Adawiyah, R., Zhafirah, N., Doneretsi, O.N., Utami, P.N., Fatimah, S., Pratiwi, S., & Hakim, A. (2025). *Litteratur Review : Profil Fitokimia dan Aktivitas Farmakologi dari Temulawak (Curcuma xanthorrhiza) Literature Review : Phytochemical Profile and Pharmacological Activities of Temulawak (Curcuma xanthorrhiza). Jurnal Surya Medika*, 11(2), 294–299.
- Adeogun, E.F., Akpovwovwo, S. J., Gab-Deedam, S.D., Ihezue, S.R., & Adeogun, O. (2018). *Phytochemical Screening, Proximate Analysis And Mineral Composition Of Unripe Citrus reticulata Peels. Fudma Journal of Sciences*, 2(4), 106–112.
- Afifah, E., & Tim Lentera. (2003). *Khasiat dan Manfaat Temulawak; Rimpang Penyembuh Aneka Penyakit*. Penerbit PT Agro Media Pustaka, Jakarta. hlm. 76.
- Aggarwal, B.B., Gupta, S.C. & Sung, B. (2013). *Curcumin : An Orally Bioavailable Blocker Of TNF And Other Pro-Inflammatory Biomarkers. British Journal of Pharmacology*, pp. 1672–1692.
- Ahmad R. (2018). *Basic of Free Radicals and Antioxidants. Intech Opwn. (tourism):13*.
- Albrigo, L. G., & Carter, R. D. (1997). *Structure of Citrus Fruit in Reaction to Processing. Dalam S. Nagy, P. E. Shaw, & M. K. Veldhuis (Penyunt.), Citrus Science and Technology. The AVI Publishing Company Inc*
- Alquézar, B., Rodrigo, M.J. & Zacarías, L. (2008). *Carotenoid Biosynthesis And Their Regulation In Citrus Fruits. Tree and Forestry Science and Biotechnology*, 2(1), pp. 23–35.

- Amin, S. & Assafa, Z. (2025). Peran Senyawa Polifenol dan Mekanisme Antioksidan: Tinjauan dari Aspek Kimia Medisinal. 3(2), pp. 822–832.
- Arantika, J., & Hidayati, H. (2024). Pengaruh Perbedaan Konsentrasi Ekstrak Etanol Kulit Jeruk Siam. *Majalah Farmasetika*, 9(2), 153–166.
- Auliasari, N., Rantika, N., & Yuliarti, A. (2019). Formulasi Sediaan Gel Hand Sanitizer Ekstrak Etanol Kulit Jeruk Manis (*Citrus X Aurantium L.*) Terhadap Bakteri *Staphylococcus Epidermidis*. *Jurnal Ilmiah Farmako Bahari*, 8(2), 15–21.
- Badalamenti, N., Bruno, M., Schicci, R., Geraci, A., Leporini, M., Gervasi, L., Tundis, R., & Loizzo, M.R. (2022). *By-Product of Seven Cultivars of Sicilian Citrus aurantium L. Molecules*, 27(5).
- Balitbang Pertanian. (2019). Perbedaan Jeruk Keprok dan Jeruk Siam. Dipetik Agustus 18, 2025, dari <http://www.litbang.pertanian.go.id/tahukah-anda/170/>
- Bhuiyan, M. N. I., Begum, J., Sardar, P. K., & Rahman, M. S. (2009). *Constituents of Peel and Leaf Essential Oils of Citrus Medica L. Journal Of Scientific Research*, 1(2), 387–392.
- Cahyono, B., Huda, M.D.H., & Limantara, L. (2011). Pengaruh Proses Pengeringan Rimpang Temulawak (*Curcuma xanthorrhiza* Roxb) Terhadap Kandungan Dan Komposisi Kurkuminoid. *Reaktor*, 13(3), 165–171.
- Chakraborty, S., Goel, K., Rasal, V., & Mandal, D. (2024). *Review A Comprehensive Review: Exploring Bioactive Compounds of Citrus Fruit Peels for Therapeutic and Industrial Applications. Food Science and Engineering*, 6(1), pp. 54–69.
- Chee, H. Y., Kim, H., & Lee, M. H. (2009). *In Vitro Antifungal Activity Of Limonene Against Trichophyton Rubrum. Mycobiology*, 37(3), 243.
- Chowdhury, K., Khan, S., Karim, R., Obaid, M., & Hasan, G.M. M.A. (2011). *Effect of Moisture, Water Activity and Packaging Materials on Quality and Shelf Life of Some Locally Packed Chanachur. BCSIR*, 46(1), 33–40.

- Dalimartha, S. 2000. Atlas Tumbuhan Obat Indonesia. Cetakan 1. Jilid 2. Trubus Agriwidya, Jakarta. 214 hlm.
- Dari, A. W., Narsa, A. C., & Zamruddin, N. M. (2020). Literature Review: Aktivitas Kulit Jeruk dalam Bidang Farmasi. *Proceeding of Mulawarman Pharmaceuticals Conferences*, 12, 125–151. Universitas Mulawarman.
- Diharmi, A., Edison, E., Ilza, M., Dahlia, D., & Saputra, R. (2024). Aktivitas Antioksidan, Total Fenolik, Flavonoid Dan Saponin Anggur Laut (*Caulerpa lentillifera*) Diekstrak Dengan Pelarut Yang Berbeda Polaritas. *Agrointek : Jurnal Teknologi Industri Pertanian*, 18(3), 761–768.
- Dewi, S., Wahyuni, S. & Rejeki, S. (2018). Pengaruh Formulasi Temulawak (*Curcuma xanthorrhiza*) Pada Campuran Teh Celup Tawaoloho (*Spondias pinnata*) Dan Teh Melati (*Jasminum officinale*) Terhadap Mutu Produk Teh Celup. *J.Sains dan Teknologi Pangan*, 3(5), pp. 1663–1673
- Elleuch, M., Bedigian, D., Roiseux, O., Besbes, S., & Blecker, C. (2011). *Dietary Fibre And Fibre-Rich By-Products Of Food Processing : Characterisation, Technological Functionality And Commercial Applications : A Review*. *Food Chemistry*, 124(2), 411–421.
- Fajar, R.I., Wrsiati, L.P., & Suhendra, L. (2018). Kandungan senyawa flavonoid dan aktivitas antioksidan ekstrak teh hijau pada perlakuan suhu awal dan lama penyeduhan. *Jurnal Rekayasa Dan Manajemen Agroindustri*, 6(3), 196–202.
- Fakhira, Q.R, Nurjanah, S., & Rosalinda, S. (2023). Karakteristik dan Komposisi Minyak Atsiri Kulit Jeruk Nipis Pada Berbagai Lama Waktu Penyulingan Menggunakan Metode Hidrodistilasi. *TEKNOTAN*, 17(3), 217–226.
- Farida, Y., Rahmat, D., & Amanda, A. W. (2018). *Anti-Inflammation Activity Test of Nanoparticles Ethanol Extract of Temulawak Rhizome (Curcuma xanthorrhiza Roxb.) with Protein Denaturation Inhibition Method*. *Jurnal Ilmu Kefarmasian Indonesia*, 16(2), 225
- Fatmawati, D. A. 2008. Pola Protein Dan Kandungan Kurkuminoid Rimpang Temulawak (*Curcuma xanthorrhiza* Roxb.) [skripsi]. Bogor: Program Sarjana Fakultas Teknologi Pertanian, Institut Pertanian Bogor.

- Fujiwara, H., M. Hosokawa, X. Zhou, S. Fujimoto, K. Fukuda, K. Toyoda, Y. Nishi, Y. Fujito, K. Yamada, Y. Yamada, Y. Seino & N. Inagaki. 2008. *Curcumin inhibits glucose production in isolated mice hepatocytes*. *Diabetes Res. Clinical Practice* 80:188-191
- Ghasemi, K., Ghasemi, Y., & Ali, M. (2009). *Antioxidant Activity , Phenol And Flavonoid Contents Of 13 Citrus Species Peels And Tissues*. *Pak. J. Pharm. Sci*, 22(3), 277–281.
- Hambali., Nasution, E. Z., & Herliana, E. (2005). *Membuat Aneka Herbal Tea*. Jakarta: Penebar Swadaya.
- Handayani, Y. 2010. *Kajian Pembuatan Teh Celup dengan Daun Pegagan (Centella asiatica L. Urban)*. *Skripsi*. Bogor: Fakultas Pertanian Institut Pertanian Bogor.
- Hidayati. (2012). *Distilasi Minyak Atsiri dari Kulit Jeruk Pontianak dan Pemanfaatannya dalam Pembuatan Sabun Aromaterapi*. *Biopropal Industri*, 3(2), 39–49.
- Hidayatulloh, A., Mas Rizki Kusuma, A., Muflihati, I., & Suhendriani, S. (2022). *Processing of Ready-to-Brewed Drink from Pomelo, Baby Orange, and Lemon Peel Combination*. *Jurnal Agritechno*, 15(01), 8–14.
- Hishamuddin, S. D., & Razali, N. F. (2025). *Total Phenolic Content (TPC) and Antioxidant Activities (AOA) of Orange (Citrus Sinensis) and Lemon (Citrus Limon) Peels Extract on Shelf Life of Handmade Donut*. *Progress in Engineering Application and Technology*, 6(1), 625–634.
- Iftikhar, M., Wahab, S., Haq, N., Malik, S. N., Amber, S., Taran, N. U., & Rehman, S. U. (2019). *Utilization Of Citrus Plant Waste (Peel) For The Development Of Food Product*. *Pure Appl. Biol.*, 8(3), 1991–1998.
- Indrastuti, N., & Aminah, S. (2020). *Potensi Limbah Kulit Jeruk Lokal sebagai Pangan Fungsional*. *Prosiding Seminar Nasional Teknologi Pangan*, 13(2), 122–129.
- Indrastuti, N.A., Aminah, S., Handayani, D., & Fauziah, S. (2020). *Antioxidant Activity Of Different Dried Indonesian Citrus Peel Varieties*. *Indonesian Journal of Applied Research*, 1(3), pp. 128–135.

- Istafid, W. (2010). *Visibility Studi Minuman Instan Ekstrak Temulawak Mengkudu Sebagai Minuman Kesehatan. Skripsi*. UNNES, Semarang.
- Jantan, I, Saputri, FC, Qaisar, MN, & Buang, F. (2012). *Correlation Between Chemical Composition Of Curcuma Domestica And Curcuma Xanthorrhiza And Their Antioxidant Effect On Human Low-Density Lipoprotein Oxidation, Evi-Dence-Based Complementary And Alternative Medicine*, vol. 2012, pp.1–10,
- Jayaprakasha, G.K., Rao, L. J. M., & Sakariah, K.K. (2005). *Chemistry and biological activities of C.longa. Trends in Food Science & Technology*, 16, pp. 533-548
- Joe, B., Vijaykumar, M., & Lokesh, B. R. (2004). *Biological Properties of Curcumin-Cellular and Molecular Mechanisms of Action. Critical Reviews in Food Science and Nutrition*, 44(2), 97–111.
- Joshi, P., Jain, S. & Sharma, V. (2009). *Turmeric (Curcuma Longa) A Natural Source Of Edible Yellow Colour. International Journal of Food Science and Technology*, pp. 2402–2406. doi:10.1111/j.1365-2621.2009.01914.x.
- Jumardi, J., & Wijaya, M. (2025). *Major Phytoconstituents Of Temulawak (Curcuma Xanthorrhiza) In Hepatoprotective Activity. Comptes Rendus. Chimie*, 28(G1), Pp. 693–704.
- Kelloff G. J., Crowell, J.A., Steele, V.E., Lubet, R.A., Malone, W.A., Boone, C.W., Kopelovich, L., Hawk, E.T., Lieberman, R., Lawrence, J.A., Ali, I., Viner, J.L., & Sigman, C.C. (2000). *Progress in Cancer Chemoprevention Development of Diet Derived Chemopreventive Agents, J. Nutrit*, 130, pp. 467(s)-471(s)
- Khaerana, M. Ghulamahdi, & E.D. Purwakusumah. 2008. *Pengaruh Cekaman Kekeringan Dan Umur Panen Terhadap Pertumbuhan Dan Kandungan Xanthorrhizol Temulawak (Curcuma xanthorrhiza Roxb). Buletin Agronomi* 36(3): 241-247.
- Kirana, A., & Sunarharum, W. B. (2020). *Physicochemical Characteristics and Consumer Acceptance of Bagged Indonesian Green Tea (Camellia sinensis) Formulated with Cinnamon Bark (Cinnamomum burmannii) and Lemon (*

- Citrus limon*) Peel. *J. Exp. Life Sci*, 10(1), 65–71.
- Kiswanto. (2005). Perubahan Kadar Senyawa Bioaktif Rimpang Temulawak dalam Penyimpanan (*Curcuma xanthorrhiza* Roxb). Fakultas Teknologi Pertanian Institut Pertanian (INTAN). Yogyakarta.
- Koolaji, N., Shammugasamy, B., Schindeler, A., Dong, Q., Dehghani, F., & Valtchev, P. (2019). *Citrus Peel Flavonoids as Potential Cancer Prevention Agents. Current Developments In Nutrition*, 1–20.
- Kuncahyo, I., & Sunardi. (2007). Uji Aktivitas Antioksidan Ekstrak Belimbing Wuluh (*Averrhoa blimbi*, L.) Terhadap 1,1diphenyl-2-pyrcrilhydrazil (DPPH). *Seminar Nasional Teknologi*, 2007(November), 1–9.
- Kusumasari, F. C., Fadhila, P. T., & Audia, E. A. (2023). Studi Kandungan Vitamin C pada Limbah Kulit Jeruk Pamelor (*Citrus maxima* Merr). *The First National Conference on Innovative Agriculture*, November 2023, 109–114.
- Lagawa, I.N., Kencana, P.K., & Apriadi, I.G. (2020). Pengaruh Waktu Pelayuan dan Suhu Pengeringan terhadap Karakteristik Teh Herbal Daun Bambu Tabah (*Gigantochloa nigrociliata* BUSE-KURZ) *The Effect of Withering Time and Drying Temperature on The Characteristics of Herbal Tea Bamboo Leaves “Tabah” (Gigantoc)*. *Jurnal Biosistem dan Teknik Pertanian*, 8(2), pp. 223–230.
- Lelita, D.I, Rohadi., & Putri, A. (2018). Sifat Antioksidatif Ekstrak Teh (*Camellia sinensis* Linn.) Jenis Teh Hijau, Teh Hitam, Teh Oolong Dan Teh Putih Dengan Pengeringan Beku (*Freeze Drying*). 15–30.
- Liang, B.O. (1985). Beberapa Aspek Isolasi, Identifikasi Dan Penggunaan Komponen-Komponen *Curcuma Xanthorrhiza* Roxb Dan *Curcuma Domestica* Vahl. *Simposium Nasional Temulawak*, UNPAD, Bandung.
- Liu, N., Li, X., Zhao, P., Zhang, X., Qiao, O., Huang, L., Guo, L., & Gao, W. (2021). A Review Of Chemical Constituents And Health-Promoting Effects Of Citrus Peels. *Food Chemistry*, 365(92), p.

- Lorenzo, C. Di., Colombo, S., Stockley, C., & Restani, P.(2021) *Polyphenols and Human Health: The Role of Bioavailability*. MDPI, 3(273), pp. 1–30.
- Maharani, A. I., Riskierdi, F., Febriani, I., & Kurnia, K. A. (2021). Peran Antioksidan Alami Berbahan Dasar Pangan Lokal dalam Mencegah Efek Radikal Bebas. 390–399.
- Malik, A., Najda, A., Bains, A., Nurzyńska-Wierdak, R., & Chawla, P. (2021). *Characterization Of Citrus Nobilis Peel Methanolic Extract For Antioxidant, Antimicrobial, And Anti-Inflammatory Activity*. *Molecules*, 26(14).
- Maslahat, M., Nurimala, F., & Harpeni, L. (2013). Aktivitas Antioksidan Ekstrak Air Simplisia Daun Sembung (*Blumea balsamifera*). *Sains Natural Universitas Nusa Bangsa*, 3(2), 129–136.
- Manalu, L. P., Tambunan, A. H., & Nelwan, L. O. (2012). Penentuan Kondisi Proses Pengeringan Temu Lawak untuk Menghasilkan Simplisia Standar. *Jurnal Dinamika Penelitian Industri*, 23(2), 99–106.
- Mosquera, O. M., Correa, Y. M., Buitrago, D. C., & Niño, J. (2007). *Antioxidant activity of twenty five plants from Colombian biodiversity*. *Memorias Do Instituto Oswaldo Cruz*, 102(5), 631–634.
- Negara, J.K., Sio, A.K., Rifkhan, M., Arifin, A.Y., Oktaviana, R.R.S., Wihasanah., & Yusuf, M. (2016). Aspek Mikrobiologis serta Sensori (Rasa, Warna, Tekstur, Aroma) pada Dua Bentuk Penyajian Keju yang Berbeda. *Jurnal Ilmu Produksi Dan Teknologi Hasil Peternakan*, 04(2), 286–290.
- Nurfita, T. A. (2019). Karakteristik Fisik, Kimia, Dan Organoleptik Minuman Istan Berbasis Teh Hijau Mutu Dust Dengan Penambahan Ekstrak Peppermint (*Mentha piperita L.*).
- Ogo, O., Hembafan, N., Amokaha, R., Jeremiah, O., & Inalegwu, B. (2024). *Characterization And Antioxidant Activity Of Peel Extracts From Three Varieties Of Citrus Sinensis*. *Heliyon*, 10(7), e28456.
- Okpala, L. C. & Akpu, M. N. (2014). *Effect of Orange Peel Flour on the Quality Characteristics of Bread*. *British Journal of Applied Science & Technology*, 4(5), 823–830.

- Čolić, O., Mirela, L., Antunovi, M., Jukic, M., Popovic, I., & Lukinac, J. (2023). *Sensory Acceptance and Characterisation of Turmeric- and Black-Pepper-Enriched Ice Cream*. *Applied Science*, 13(11802), 1–9.
- Oliveira, E. M. S. de, & Resende, E. D. de. (2012). *Yield of albedo flour and pectin content in the rind of yellow passion fruit*. *Food Science and Technology*.
- Padua, L. S., Bunyapraphatsara, N., & Lemmens, R. H. M. J. (Eds.). (1999). *Medicinal and Poisonous Plants 1. Plant Resources of South-East Asia (PROSEA)*.
- Pandey, K.B. & Rizvi, S.I. (2009). *Plant Polyphenols As Dietary Antioxidants In Human Health And Disease*, *Oxidative Medicine and Cellular Longevity*, 2(5), pp. 270–278.
- Phaniendra, A., & Babu, D. (2015). *Free Radicals : Properties , Source , Targets , and Their Implication in Various Diseases*. 30(1), 11–26.
- Pratiwi, Y. S., Sanjaya, Y. A., Rahmawati, R., Putri, L. A. H. H., & Syari, R. M. (2024). *The Effect of Herbal Tea Formulation Made of Mangosteen Pericarp (Garcinia mangostana), Cinnamon (Cinnamon verum), and Clove (Syzygium aromaticum) on Panelist Acceptance Level*. *Amerta Nutrition*, 8(1), 1–7.
- Priyadarsini, K.I., D.K. Maity, G.H. Naik, M.S. Kumar, M.K. Unnikrishnan, J.G. Satav, & H. Mohan. (2003). *Role Of Phenolic OH And Methylene Hydrogen On The Free Radical Reactions And Antioxidant Activity Of Curcumin*. *Free Radical Biology And Medicine* 35(5): 475-484.
- Pulung, M. L. (2018). *Manokwari Papua Barat Sebagai Antimalaria Alami*. *Chem. Prog*, 11(1), 7–14.
- Rafiq, S., Kaul, R., Sofi, S.A., Bashir, N., Nazir, F., & Nayik, G.A. (2016). *Citrus Peel As A Source Of Functional Ingredient : A Review*. *Journal Of The Saudi Society Of Agricultural Sciences*.
- Rahayu, D. P. (2021). *Analisis Kadar Air Dan Abu, Serta Komponen Kimia Pada Sampel Batang Pisang Dengan Variasi Waktu Hidrolisis*.
- Rahmat. (2009). *Identifikasi Senyawa Flavonoid pada Sayuran Indigenous Jawa Barat*. [Skripsi]. Fakultas Teknologi

- Pertanian. Institut Pertanian Bogor. Bogor.
- Rahmat, E., Lee, J., & Kang, Y. (2021). *Phytochemistry , Biotechnology , and Pharmacological Activities. Evidence-Based Complementary and Alternative Medicine*, 2021, 1–15.
- Rahmi, H. (2017). Aktivitas Antioksidan Berbagai Buah-buahan. *Jurnal Agrotek Indonesia*, 2(1), pp. 34–38.
- Ravali, C. H., Kumar, I. S., & Srilatha, P. (2021). *Utilization And Processing Of Citrus Fruit Peel For Product Development. The Pharma Innovation*, 10(12), 2680–2686.
- Ravikumar, C. (2018). *Review on Herbal Teas*. April, 4–7.
- Romadhoni, I. F., Sutiadiningsih, A., Purwidiani, N., Sulandari, L & Huda, 1 (2023). Analisis Kualitas Teh Celup Herbal Sebagai Minuman Fungsional. *JINGLER : Jurnal Teknik Pengolahan Pertanian*, 1(2), 09–17.
- Rudin, N. A., Hulaimah, A., & Rahmawati, R. (2022). *The Potential Utilization of Young Teak Leaves (Tectona grandis Linn.f.) as Basic Ingredients on Producing Anti-cancer Herbal Tea. Jurnal Pendidikan Biologi Undiksha*, 9(1), 10–23.
- Rukmana, R. 1995. Temulawak: Tanaman Rempah dan Obat. Penerbit Kanisius. Jakarta. 14: 16-17 dan 32.
- Rumagit, H. M., Runtuwene, M. R. J., & Sudewi, S. (2015). Uji Fitokimia Dan Uji Aktivitas Antioksidan Dari Ekstrak Etanol Spons *Lamellodysidea herbacea*. *Ilmiah Farmasi*, 4(3), 183–192.
- Ruslay, S., F. Abas, K. Shaari, Z. Zainal, Maulidiani, H. Sirat, D.A. Israf, & N.H. Lajis. (2007). *Characterization Of The Components Present In The Active Fractions Of Health Gingers (Curcuma xanthorrhiza And Zingiber zerumbet) By HPLC-DAD-ESIMS. Food Chem.* 104(3): 1183-1191.
- Said, A. (2007). Khasiat dan Manfaat Temulawak. Penerbit Sinar Wadja Lestari, Jakarta. 61 hlm.
- Salea, R., Widjojokusumo, E., Veriansyah, B., & Tjandrawinata, R. R. (2014). *Optimizing Oil And Xanthorrhizol Extraction From Curcuma Xanthorrhiza Roxb. Rhizome By Supercritical Carbon Dioxide. Journal of Food Science and Technology*, 51(9), 2197–2203.

- Saputri, M. R., Fida, R., & Raharjo. (2015). Penurunan logam berat timbal (Pb) ikan nila (*Oreochromis nilotica*) kali surabaya menggunakan filtrat jeruk siam (*Citrus nobilis*). *Lentera Bio*, 4(2), 136–142.
- Sari Putri, R. M. (2013). Si “Kuning” Temulawak (*Curcuma xanthoriza* Roxb.) Dengan “Segudang” Khasiat. *Jurnal Teknologi Pertanian*, 2(2), 42–49.
- Sayuti, N. A., & Winarso, A. (2016). Stabilitas Fisik Dan Mutu Hedonik Sirup Dari Bahan Temulawak (*Curcuma xanthorrhiza* Roxb.). *Jurnal Ilmu Farmasi Dan Farmasi Klinik*, 11(1), 47–53.
- Setyaningsih, D., Apriyantono, A., & Puspita, S. M. (2010). Analisa Sensori untuk Industri Pangan dan Agro. IPB Press: Bogor.
- Shofiati, A., Andriani, M.A.M., & Anam, C. (2014). Kajian Kapasitas Antioksidan Dan Penerimaan Sensoris Teh Celup Kulit Buah Naga (Pitaya Fruit) Dengan Penambahan Kulit Jeruk Lemon Dan Stevia. *Jurnal Teknosains Pangan*, 3(2), 2302–2733.
- Siagian, I.D.N., Bintoro, V.P., & Nurwantoro. (2020). Karakteristik Fisik, Kimia dan Organoleptik Teh Celup Daun Tin dengan Penambahan Daun Stevia (*Stevia rbaudiana* Bertoni) sebagai Pemanis. *Jurnal Teknologi Pangan*, 4(1), 23–29.
- Sidik. (2006). Gerakan Nasional Minum Temulawak. *Majalah Farmacia*.
- Silalahi, K. P., Swasti, Y. R., & Pranata, F. S. (2022). Aktivitas Antioksidan dari Produk Samping Olahan Jeruk. *Amerta Nutrition*, 6(1), 100.
- Simamora, A., Timotius, K. H., Setiawan, H., Yerer, M. B., Ningrum, R. A., & Mun'im, A. (2024). *Xanthorrhizol: Its Bioactivities And Health Benefits*. *Journal of Applied Pharmaceutical Science*, 14(2), 27–39.
- SNI. (2013). SNI 3836:2013 (Teh kering dalam kemasan). Jakarta: Badan Standarisasi Nasional.
- Singh, B., Singh, J.P., Kaur, A., & Singh, N. (2020). *Phenolic Composition, Antioxidant Potential And Health Benefits Of Citrus Peel*. *Food Research International*, 132, p. 109114.

- Subagja, H.P. (2014). *Temulawak Itu Ajaib! Rimpang Ajaib Pembasmi Beragam Penyakit. Cetakan Pertama*. Penerbit FlashBooks, Yogyakarta. 148 hlm.
- Suryani, Chusna, A., Anshory, A. L., Artika, I. M., & Ambarsari, L. (2022). *Variability total phenolic content and antioxidant activity of Curcuma zanthorrhiza and C. aeruginosa cultivated in three different locations in West Java, Indonesia. Biodiversitas*, 23(4), 1998–2003.
- Suryanita, S., Aliyah, A., Djabir, Y. Y., Wahyudin, E., Rahman, L., & Yulianty, R. (2019). Identifikasi Senyawa Kimia Dan Uji Aktivitas Antioksidan Ekstrak Etanol Kulit Jeruk Bali (*Citrus maxima* Merr.). *Majalah Farmasi Dan Farmakologi*, 23(1), 16–20.
- Sunyoto, M. 2018. *Amazing Tea*.
- Syamsudin, R. A. M. R., Perdana, F., Suci Mutiaz, F., Galuh, V., Putri Ayu Rina, A., Dwi Cahyani, N., Aprilya, S., Yanti, R., & Khendri, F. (2019). *Temulawak Plant (Curcuma xanthorrhiza Roxb) As A Traditional Medicine. Jurnal Ilmiah Farmako Bahari*, 10(1), 51–65.
- Syukri, D. (2021). Bagan Alir Analisis Proksimat Bahan Pangan (Volumetri dan Gravimetri). *Andalas University Press*, 67.
- Tonnesen, H.H. and Karlsen, J., (1985), *Studies On Curcumin And Curcuminoids. VI. Kinetics Of Curcumin Degradation In Aqueous Solution, Z. Lebensm, Unters. Forsch.*, 180, pp. 402-404.
- Widowati, A. N. A. (2022). Pengaruh Penambahan Kulit Buah Lemon (*Citrus limon* (L.)) Kering Terhadap Karakteristik Organoleptik, Total Padatan Terlarut, pH, Kandungan Vitamin C dan Total Fenol Teh Celup Daun Kelor (*Moringa oleifera*). *Jurnal Teknologi Pangan*, 6(1), 30–39.
- Winarsi, H. 2007. *Antioksidan Alam dan Radikal Bebas*. Kasinus. Yogyakarta.
- Wirawan, R. (2018). Uji aktivitas Antibakteri Minyak Atsiri Kulit Jeruk Pontianak (*Citrus nobilis* Lour var. microcarpa) Terhadap Bakteri *Staphylococcus epidermis*. *Jurnal Cerebellum*, 4, pp. 1025-1036
- Yenrina, R. (2015). *Metode Analisis Bahan Pangan Dan Komponen Bioaktif*.

- Yufita, S. W. (2019). Identifikasi Morfologi Tanaman jeruk Kuok (*Citrus nobilis* L) dan Tingkat Kesuburan Tanah di Kecamatan Bangkinang Barat Kabupaten Kampar. [Skripsi] Fakultas Pertanian, Universitas Islam Riau.
- Yang, J & Park, M. (2025). *Antioxidant Effects of Essential Oils from the Peels of Citrus Cultivars*. *Molecules*, 30(833), 1–15.
- Zulaikhah, S. T. (2019). *The Role of Antioxidant to Prevent Free Radicals in The Body* *The Role of Antioxidant to Prevent Free Radicals in The Body*. January.

