

DAFTAR PUSTAKA

- AOAC. (2019). *Official Methods of Analysis of AOAC International*. (21st ed). AOAC International, Gaithersburg, Maryland, USA.
- Badan Litbang Pertanian. (2010). *Prospek dan Arah Pengembangan Agribisnis Markisa*. Badan Penelitian dan Pengembangan Pertanian, Kementerian Pertanian, Jakarta.
- Badan Meteorologi, Klimatologi, & Geofisika (BMKG). (2016). Peraturan Kepala Badan Meteorologi, Klimatologi, dan Geofisika Nomor 4 Tahun 2016 tentang *Pengamatan dan Pengelolaan Data Meteorologi, Klimatologi, dan Geofisika*. BMKG, Jakarta.
- Cahyono, B. (2017). *Meraih Keuntungan dari Berkebun Markisa Budi Daya Intensif Pertanian Organik dan Anorganik*. Bandung : Srikandi Empat.
- Chitarra, M. I. F., & Bosco, A. C. (2005). *Pós-colheita de frutas e hortaliças: fisiologia e manuseio* (2nd ed.). Lavras: FAEPE. 783 hal.
- Corrêa, R. C. G., Peralta, R. M., Haminiuk, C. W. I., Maciel, G. M., Bracht, A., & Ferreira, I. C. F. R. (2016). The past decade findings related with nutritional composition, bioactive molecules and biotechnological applications of *Passifloraspp*. *Trends in Food Science & Technology*, 58, 79–95.
- Faleiro, F. G., Junqueira, N. T. V., & Braga, M. F. (2020). *Passion fruit: Species, cultivation and uses*. Brasília: Embrapa.
- Fischer, G., Miranda, D., Piedrahíta, W. & Romero, J. (2009). *Cultivo, cosecha y poscosecha de las pasifloráceas en Colombia*. Sociedad Colombiana de Ciencias Hortícolas, Bogotá. 45 hal.
- Fotouo M, H. & Zude Z, M. (2025). Advances in growing degree days models for flowering to harvest: optimizing crop management with methods of precision horticulture a review. *Horticulturae*, 11(11):1415.
- Franco, G., Cartagena, J.R. & Correa, G. (2014). Analysis of purple passion fruit (*Passiflora edulis Sims.*) growth under ecological conditions of the colombian lower montane rain forest. *Revista U.D.C.A Actualidad & Divulgación Científica*, 17(2):347–356.
- Haslindah. (2007). Mempelajari Pengaruh Konsentrasi Gum Xanthan dan Lama Penyimpanan terhadap Kestabilan Sari Buah Markisa (*Passiflora edulis*) pada Suhu Ruang. *Skripsi*. Universitas Hasanuddin, Makassar.

- Joseph, A.V., Sobhana, A., Joseph, J., Bhaskar, J. & Jayasree Sankar, S. (2021). evaluation of passion fruit (*Passiflora edulis Sims.*) genotypes for growth, yield and fruit quality traits. *Journal of Tropical Agriculture*, 59 (2), 292-301
- Pareek, S. (Ed.). (2016). *Postharvest Ripening Physiology of Crops*. CRC Press, Boca Raton, Florida. 683 hal.
- Kader, A.A. (2002). *Postharvest Technology of Horticultural Crops*. (3rd ed). University of California, Agriculture and Natural Resources, Oakland, California. 535 hal.
- Karsinah, Silalahi, F. H., & Duriat, A. S. (2007). Eksplorasi dan karakterisasi plasma nutfah tanaman markisa. *Jurnal Hortikultura*, 17(4), 305–314.
- Koesmaryono, Y., Handoko, I., & Faqih, A. (2002). *Konsep Satuan Panas (Thermal Unit) Dalam Analisis Pertumbuhan Tanaman*. Bogor: Institut Pertanian Bogor.
- Kuswandi, D., Sutoyo, H., & Hayati, P. K. D. (2021). Karakterisasi morfologi markisa hasil persilangan alami di Alahan Panjang, Sumatera Barat. *Prosiding Seminar Nasional Hortikultura Indonesia*, 115–122.
- Morton, J. F. (1987). *Fruits of Warm Climates*. Miami, Florida: Julia F. Morton.
- Niwayama, S., & Higuchi, H. (2019). Passion fruit quality under acidic soil conditions. *The Horticulture Journal*, 88(1), 50–56.
- Pantastico, E.R.B. (1989). *Fisiologi Pascapanen, Penanganan dan Pemanfaatan Buah-Buahan dan Sayur-Sayuran Tropika dan Subtropika*. Yogyakarta: Gadjah Mada University Press, Yogyakarta.
- Ramaiya, S. D., Bujang, J. S., Zakaria, M. H., & Saupi, N. (2019). Nutritional, mineral and organic acid composition of passion fruit (*Passiflora* species). *Food Research*, 3(3), 231–240.
- Ramos, J. D., Pasqual, M., Chagas, E. A., Pio, R., & Junqueira, K. P. (2018). Physiological changes during maturation of passion fruit. *Revista Brasileira de Fruticultura*, 40(3), 1–9.
- Rukmana, R. (2003). *Usaha Tani Markisa*. Yogyakarta: Kanisius.
- Saltveit, M. E. (2019). Respiratory metabolism. In E. M. Yahia (Ed.), *Postharvest physiology and biochemistry of fruits and vegetables* (pp. 73–91). Woodhead Publishing.
- Shreelakshmi, S. V., Chaitrashree, N., Nazareth, M. S., Kumar, S. S., Shetty, N. P., & Giridhar, P. (2024). Bioactive compounds and antioxidant activity during ripening of fruits. *Journal of Food Science and Technology*, 61(4), 717–726.
- Silva, W. A. O., Aroucha, E. M. M., de Araújo, N. O., Santos, F. K. G. dos, de Medeiros, J. F., de Sousa, A. L. V., de Oliveira Queiroz, L. P., & de Lima Leite, R. H. (2024). The Shelf Life of Yellow Passion Fruit with an

Edible Biocomposite Coating Based on Chitosan, Graphene Oxide Nanoparticles, and Beeswax. *Horticulturae*, 10(7).

Surianta. (2011). Sifat Fisik dan Daya Simpan Buah Markisa Kuning yang Dilapisi Kitosan. *Skripsi*. Universitas Sumatera Utara.

Sutoyo, H., Hayati, P. K. D., Kuswandi, D., & Utama, S. (2023). Characterization of sweet passion fruit accessions adapted to lowland conditions. *IOP Conference Series: Earth and Environmental Science*, 1227, 012034.

Taiz, L., Zeiger, E., Moller, I.M. & Murphy, A. (2015). *Plant Physiology and Development*. (6th ed). Sunderland, Massachusetts : Sinauer Associates. 612 hal.

Thompson, A. K. 2015. *Fruit and Vegetables: Harvesting, Handling and Storage*. (4th ed). Wiley-Blackwell. 135-144 hal.

Ulmer, T., & MacDougal, J. M. (2004). *Passiflora: Passionflowers of the World*. Timber Press.

Umarta, A, D, D. (2023). Perbandingan karakteristik Caspian Sea yoghurt sari buah markisa kuning (*Passiflora edulis* Sims f. *flavicarpa* Deg.) dengan kajian konsentrasi starter dan lama waktu fermentasi. *Health Information: Jurnal Penelitian*, 15(2), 144–153.

Utama, S. (2025). Karakteristik buah hasil persilangan berbagai tipe markisa (*Passiflora edulis*) pada dataran rendah. *Skripsi*. Universitas Andalas.

Wills, R., McGlasson, B., Graham, D. & Joyce, D. (1998). *Postharvest: An Introduction to the Physiology and Handling of Fruit and Vegetables*. (4th ed). Wallingford : CAB Internasional. 262 hal.

Wills, R., McGlasson, B., Graham, D. & Joyce, D. (2007). *Postharvest: An Introduction to the Physiology and Handling of Fruit, Vegetables and Ornamentals*. (5th ed). Sydney : UNSW Press. 227 hal.

Yahia, E. M. (Ed.). (2019). *Postharvest Physiology and Biochemistry of Fruits and Vegetables*. Woodhead Publishing. 476 hal.