

DAFTAR PUSTAKA

- Agustina Anita, Nurul Hidayati, and Putri Susanti. 2019. *Penetapan Kadar β -Karoten Pada Wortel (*Daucus Carota*, L) Mentah dan Wortel Rebus Dengan Spektrofotometri Visibel*. Jurnal Farmasi Sains dan Praktis 5, 1 (7-13).
- Amiruddin, Chaerah. 2013. *Pembuatan Tepung Wortel (*Daucus carota* L) dengan Variasi Suhu Pengering*. Program Studi Teknik Pertanian. Universitas Hasanuddin
- Ansari, M., & Emami, S. 2016. *β -Ionone and Its Analogs as Promising Anticancer Agents*. European journal of medicinal chemistry, 123, 141-154.
- [AOAC] Association of Analytical Chemist Publisher. 2005. *Official Methods of Analysis of The Association of Official Analytical Chemist*. Arlington Virginia USA: The Association of Official Analytical Chemist, Inc.
- Baldwin, E. A., Goodner, K., & Plotto, A. 2008. Interaction Of Volatiles, Sugars, And Acids On Perception Of Tomato Aroma And Flavor Descriptors. Journal of food science, 73(6), S294-S307.
- Burri, B. J. 2013. *Carotenoids: Chemistry, Sources and Physiology*. Encycl. Hum. Nutr, 1, 283-291.
- Chavasit, V., Pisaphab, R., Sungpuag, P., Jittinandana, S., & Wasantwisut, E. 2002. Changes in β -Carotene and Vitamin A Contents of Vitamin A-rich Foods in Thailand During Preservation and Storage. Journal of food science, 67(1), 375-379.
- Damanik, M., & Murkovic, M. 2018. *The Stability Of Palm Oils During Heating In A Rancimat*. European Food Research and Technology, 244(7), 1293-1299.
- Damian, C., & Oroian, M. 2013. *Effect Of Thermal Treatment On Antioxidant Activity And Colour Of Carrot Purées*. Ovidius University Annals of Chemistry, 24(1), 35-38.
- De Jesus Benevides, C. M., da Cunha Veloso, M. C., de Paula Pereira, P. A., & de Andrade, J. B. 2011. *A Chemical Study Of B-Carotene Oxidation By*

- Ozone In An Organic Model System And The Identification Of The Resulting Products*. Food Chemistry, 126(3), 927-934.
- Dey, S., & Rathod, V. K. 2013. *Ultrasound Assisted Extraction Of β -Carotene From Spirulina Platensis*. Ultrasonics Sonochemistry, 20(1), 271-276.
- Dutta, D., Raychaudhuri, U., & Chakraborty, R. 2005. Retention of β -carotene in frozen carrots under varying conditions of temperature and time of storage. African Journal of Biotechnology, 4(1), 102.
- Desiana. 2000. *Ekstraksi Pigmen Karotenoid dari Limbah Kulit Udang Windu (Penaeus monodon Fabricus) dengan Bantuan Enzim Papain* [skripsi]. Bogor: Fakultas Perikanan dan Ilmu Kelautan, Institut Pertanian Bogor.
- Fikselová, M., Šilhár, S., Mareček, J., & Frančáková, H. 2008. *Extraction of Carrot (Daucus carota L.) Carotenes Under Different Conditions*. Czech Journal of Food Sciences, 26(4), 268-274.
- Furr H.C., 2004. *Analysis of Retinoids and Carotenoids: Problems Resolved and Unsolved*, J. Nutr. 134 281–285
- Gao, G., Deng, Y., & Kispert, L. D. 1997. *Photoactivated Ferric Chloride Oxidation Of Carotenoids By Near-UV to Visible Light*. The Journal of Physical Chemistry B, 101(39), 7844-7849.
- Goff, S. A., & Klee, H. J. 2006. *Plant Volatile Compounds: Sensory Cues For Health And Nutritional Value*. Science, 311(5762), 815-819.
- Hamid, H. A., Kupan, S., & Yusoff, M. M. 2017. *Dihydroactinidiolide From Thermal Degradation of β -carotene*. International Journal of Food Properties, 20(3), 674-680.
- Harahap, I. S., Wahyuningsih, P., & Amri, Y. 2020. *Analisa Kandungan Beta Karoten Pada CPO (Crude Palm Oil) Di Pusat Penelitian Kelapa Sawit (Ppks) Medan Menggunakan Spektrofotometri Uv-Vis*. Quimica: Jurnal Kimia Sains dan Terapan, 2(1), 9-13.
- Havaux, M. 2014. *Carotenoid Oxidation Products As Stress Signals In Plants*. The Plant Journal, 79(4), 597-606.
- Henry L.K., Catignani G., dan Schwartz S., 1998. Oxidative Degradation Kinetics Of Lycopene, Lutein, And 9-Cis And All-Trans- β -Carotene, J. Am. Oil Chem. Soc. 75, 823–829.

- Histifarina, D., Musaddad, D., & Murtiningsih, E. 2004. *Teknik Pengeringan Dalam Oven Untuk Irisan Wortel Kering Bermutu*. Jurnal Hortikultura, 14(2), 107-112.
- Ho, Chi-Tang., Zheng, Xin., & Li, Shiming. 2015. *Tea Aroma Formation*. Food Science and Human Wellness, 4(1), 9-27.
- Isler O, Gutmann H dan Solms U (eds). 1971. *Carotenoids*. Basel: Birkhauser Verlag
- Iswari, K. 2016. *Kajian Pengolahan Bubuk Instant Wortel Dengan Metode Foam Mat Drying*. Buletin Teknologi Pasca Panen, 3(1), 37-41.
- Joss, B., Aryani, R.D., dan Setiyono, 2003. *Ekstraksi Karotenoid Dari Minyak Kelapa Sawit Mentah (CPO)*. Seminar Nasional Teknik Kimia Indonesia 2003. Yogyakarta
- Kanasawut, Pawinee dan Crouzet, JC.1990. *Mechanism of Formation of Volatile Compounds by Thermal Degradation of Carotenoids in Aqueous Medium*. 1. β -Carotene Degradation J. Agric. Food Chem., Vol. 38, No. 1.
- Kanasawut, Pawinee dan Crouzet, JC. 1992. *Formation of Volatile Compounds by Thermal Degradation of Carotenoids*. *Methods In Enzymology*, Vol. 213.hal 54-62.
- Ketaren, S. 1986. *Pengantar Teknologi Minyak dan Lemak pangan*. Universitas Indonesia Press, Jakarta.
- Lalko, J., Lapczynski, A., McGinty, D., Bhatia, S., Letizia, C. S., & Api, A. M. 2007. *Fragrance Material Review On B-Ionone*. Food and chemical toxicology, 45(1), S241-S247.
- Lalko, J., Lapczynski, A., Letizia, C. S., & Api, A. M. 2007. *Fragrance material review on cis- β -damascone*. Food and chemical toxicology, 45(1), S192-S198.
- Liu L.H., Zabarar D., Bennett L.E., Aguas P., dan Woonton B.W., 2009. *Effects Of UV-C, Red Light and Sun Light on the Carotenoid Content and Physical Qualities Of Tomatoes During Post-Harvest Storage*, Food Chem. 115 495-500
- Mactavish, H. S., & Menary, R. C. 2000. *Production of Volatiles in Brown Boronia Flowers After Harvest: Pilot-scale Research*. The Journal of Horticultural Science and Biotechnology, 75(4), 455-458.

- Maleta, H. S., Indrawati, R., Limantara, L., & Brotosudarmo, T. H. P. 2018. *Ragam Metode Ekstraksi Karotenoid Dari Sumber Tumbuhan Dalam Dekade Terakhir*. Jurnal Rekayasa Kimia & Lingkungan, 13(1), 40-50.
- Mendes-Pinto, M. M. 2009. *Carotenoid breakdown products the—norisoprenoids—in wine aroma*. Archives of Biochemistry and Biophysics, 483(2), 236-245.
- Murray, TM dan Capelli, Bob. 2020. *β -Carotene and Other Carotenoids*. Textbook of Natural Medicine, 443-450 e2.
- Mustafa, W.A. 2017. *The Mass Spectra Analysis for α -Ionone and β -Ionone*. International Journal of Chemistry Vol 9 (3).
- Oktavian, A., Suhendra, L., & Wartini, N. M. *Pengaruh Ukuran Partikel dan Waktu Maserasi terhadap Ekstrak Virgin Coconut Oil (VCO) Kunyit (Curcuma longa L.) sebagai Pewarna Alami*. 2020. Jurnal Rekayasa Dan Manajemen Agroindustri, 8(4), 524-534.
- Pinheiro-Sant Ana, H. M., Stringheta, P. C., Brandao, S. C. C., Páez, H. H., & Queiroz, V. M. V. D. 1998. Evaluation of total carotenoids, alpha-and beta-carotene in carrots (*Daucus carota* L.) during home processing. Food Science and Technology, 18(1), 39-44.
- PORIM. 2005. *PORIM Test Methods*. Kuala Lumpur: Palm Oil Research Institute of Malaysia.
- Rachman, A., & Histifarina, D. I. A. N. 2005. *Potensi Sayuran Wortel dan Produk Olahannya Sebagai Pangan Fungsional*. In Seminar Pangan Fungsional.
- Rios J.J., Fernández-García E., MínguezMosquera M.I., dan Pérez-Gálvez A., 2008. *Description of Volatile Compounds Generated by the Degradation of Carotenoids in Paprika, Tomato and Marigold Oleoresins*. Food Chem. 106 (1145–1153).
- Rivers, John. Y., Truong, Truong. T., Pogson, Barry. J., & McQuinn, Ryan. P. 2019. *Volatile Apocarotenoid Discovery And Quantification In Arabidopsis Thaliana: Optimized Sensitive Analysis Via HS-SPME-GC/MS*. Metabolomics, 15(5), 1-13.
- Rodriguez-Amaya, D.B.; Kimura, M. 2004. *Harvest Plus Handbook for Carotenoid Analysis*. In *Harvest plus Technical Monograph, Series 2*;

International Food Policy Research Institute and International Center for Tropical Agriculture: Washington, DC, USA.

- Sommerburg, O., Langhans, C. D., Arnhold, J., Leichsenring, M., Salerno, C., Crifò, C., ... & Siems, W. G. 2003. *B-Carotene Cleavage Products After Oxidation Mediated By Hypochlorous Acid—A Model For Neutrophil-Derived Degradation*. *Free Radical Biology and Medicine*, 35(11), 1480-1490.
- Stratakos, A. C., & Koidis, A. 2016. *Methods For Extracting Essential Oils. In Essential Oils in Food Preservation, Flavor and Safety* (pp. 31-38). Academic Press.
- Suci, P. R. 2017. *Pengaruh Proses Pengolahan Biji Melinjo (Gnetum Gnemon L.) Terhadap Kadar Total Likopen dan Karoten dengan Metode Spektrofotometri-Vis*. *Jurnal Wiyata: Penelitian Sains dan Kesehatan*, 2(2), 151-156.
- Wright, John. 2012. *Dihydroactinidiolide: Why This Subtle And Versatile Flavor Material Is Perhaps Worth Adding To The Palette*. *Perfumer & flavorist*, 37(10), 18-19.
- Zaitseva, S. V., Tyulyaeva, E. Y., Zdanovich, S. A., & Koifman, O. I. 2019. *Efficient Oxidation of β -carotene in μ -carbido diiron octapropyltetraazaporphyrin-*t*BuOOH System*. *Journal of Molecular Liquids*, 287, 111023.
- Zeb, A. 2012. *Oxidation and Formation of Oxidation Products of β -carotene At Boiling Temperature*. *Chemistry and Physics of Lipids*, 165(3), 277-281.
- Zeb, A., dan Murkovic, M. 2013. *Determination Of Thermal Oxidation And Oxidation Products Of β -Carotene In Corn Oil Triacylglycerols*. *Food research international*, 50(2), 534-544.
- Zepka, L. Q., Garruti, D. S., Sampaio, K. L., Mercadante, A. Z., & Da Silva, M. A. A. 2014. *Aroma Compounds Derived From The Thermal Degradation Of Carotenoids In A Cashew Apple Juice Model*. *Food research international*, 56, 108-114.