

DAFTAR PUSTAKA

1. Widyastuti. Pengukuran Aktivitas Antioksidan Dengan Metode Cuprac, Dpph, Dan Frap Serta Korelasinya Dengan Fenol Dan Flavonoid Pada Enam Tanaman. Institut Pertanian Bogor; 2010.
2. Kristanto D. Buah Naga : Pembudidayaan di Pot dan di Kebun. Jakarta: Penebar Swadaya; 2009.
3. Cahyono B. Sukses Bertanam Buah Naga. Jakarta: Pustaka Mina; 2009. 14-16. p.
4. Wahyuni R. Pemanfaatan Kulit Buah Naga Supermerah (*Hylocereus costaricensis*) Sebagai Sumber Antioksidan Dan Pewarna Alami Pada Pembuatan Jelly. *J Teknol Pangan*. 2011;2(1).
5. Mitasari A. Uji Aktivitas Ekstrak Kloroform Kulit Buah Naga Merah (*Hylocereus polyrhizus* Britton & Rose) Menggunakan Metode DPPH (1,1-Difenil-2-Pikril Hidrazil). Universitas Tanjungpura; 2012.
6. Winahyu DA, Candra Purnama R, Yevi Setiawati M. Uji Aktivitas Antioksidan pada Ekstrak Kulit Buah Naga Merah (*Hylocereus polyrhizus*) dengan Metode DPPH. *J Anal Farm*. 2019;4(2):117–21.
7. Wu et al. Antioxidant and antiproliferative activities of red pitaya. 2006. 95(2):319–27.
8. Nurliyana et al. Antioxidant study of pulps and peels of dragon fruits: a comparative study. *Int Food Res J*. 2010;17:367–75.
9. Faliq M, Molyneux P. activity.
10. Winarsih S. Mengenal dan Membudidayakan Buah Naga. Semarang: CV Aneka Ilmu.; 2007.
11. Budilaksono W, Wahdaningsih S, Fahrurroji A. Uji Aktivitas Antioksidan Fraksi Kloroform Kulit Buah Naga Merah (*Hylocereus lemairei* Britton dan Rose) Menggunakan Metode DPPH (1,1-Difenil-2-Pikrilhidrazil). *J Mhs Farm Fak Kedokt UNTAN*. 2014;1(1):Hlm. 1-11.
12. Sinaga, A.A., Luliana, S., Fahrurroji A. Uji Efektivitas Antioksidan Losio Ekstrak Metanol Buah Naga Merah (*Hylocereus Polyrhizus* Britton Dan Rose). *J Untan*. 2014;1(1).
13. Taiwan Food Industry Develop & Research Autorhities. Component at Dragon Fruit [Internet]. 2005. [cited 2021 May 11]. Available from: [_benefits_of_dragonfruit.htm](http://swarnabhumi.com/dragonfruit/health_benefits_of_dragonfruit.htm), [Http//swarnabhumi.com/dragonfruit/health](http://swarnabhumi.com/dragonfruit/health)
14. Suyitno. Rekayasa Pangan. PAU Pangan dan Gizi. Yogyakarta.: UGM Press.; 1989.
15. Halliwell, B. and Gutteridge JMC. Free Radical in Biology and Medicine.

New York: Oxford University Press;

16. SOONG, Y-Y.; BARLOW PJ. Antioxidant activity and phenolic content of selected fruit seeds. *Food Chem.* 2004;88(3):411–7.
17. Kikuzaki, H., Hisamoto, M., Hirose K, Akiyama, K. & Taniguchi H. Antioxidant Properties of Ferulic Acid and Its Related Compounds. *J Agric Food Chem.* 2002;50,:2161–8.
18. Mathew, S., & Abraham TE. In vitro antioxidant activity and scavenging effects of *Cinnamomum verum* leaf extract assayed by different methodologies. *Food Chem Toxicol an Int J Publ Br Ind Biol Res Assoc.* 2006;44(2):198–206.
19. Javanmardi J, Stushnoff C, Locke E, Vivanco JM. Antioxidant activity and total phenolic content of Iranian *Ocimum* accessions. *Food Chem.* 2003;83(4):547–50.
20. Dorman, H.J.D & Hiltunen R. Fe(III) reductive and free radical-scavenging properties of summer savory (*Satureja hortensis* L.) extract and subfractions. *Food Chem [Internet].* 2004;88:193–199. Available from: 10.1016/j.foodchem.2003.12.039.
21. Pujimulyani D. Pengaruh Blanching Terhadap Sifat Antioksidasi Sirup Kunir Putih (*Curcuma mangga* Val.). *Agritech.* 2003;23(3):137–41.
22. Caillet, Stéphane & Salmiéri, Stéphane & Lacroix M. Evaluation of free radical-scavenging properties of commercial grape phenol extracts by a fast colorimetric method. *Food Chem [Internet].* 2006;95:1–8. Available from: 10.1016/j.foodchem.2004.12.011.
23. Kähkönen MP, Hopia AI, Vuorela HJ, Rauha JP, Pihlaja K, Kujala TS HM. Antioxidant activity of plant extracts containing phenolic compounds. *J Agric Food Chem.* 1999;47(10):3954–62.
24. Hidayah T. Uji Stabilitas Pigmen dan Antioksidan Hasil Ekstraksi Zat Warna Alami dari Kulit Buah Naga (*Hylocereus undatus*). *Fak Mat Dan Ilmu Pengetah Alam Univ Negeri Semarang.* 2013;29(18):2616–27.
25. Sami, F. J., Rahimah S. Uji Aktivitas Antioksidan Ekstrak Metanol Bunga Brokoli (*Brassica Oleracea* L. Var. *Italica*) dengan Metode Dpph (2,2 Diphenyl-1- picrylhydrazyl) dan Metode Abts (2,2 Azinobis (3- etilbenzotiazolin)-6-asam Sulfonat),. *J Fitofarmaka Indones.* 2016;2(2).
26. Harvey D. *Modern Analytical Chemistry.* New York: McGraw-Hill Comp.; 2000.
27. Underwood, A.L and R.A Day J. *Analisa Kimia Kuantitatif.* Jakarta: Erlangga; 1986.
28. Harris D. *Quantitative Chemical Analysis.* W.H. New York: Freeman and Company; 2010.

29. Luo H, Cai Y, Peng Z, Liu T, Yang S. Chemical composition and in vitro evaluation of the cytotoxic and antioxidant activities of supercritical carbon dioxide extracts of pitaya (dragon fruit) peel. *Chem Cent J*. 2014;8(1):1–7.
30. Istiqomah. Perbandingan Metode Ekstraksi Maserasi Dan Sokletasi Terhadap Kadar Piperin Buah Cabe Jawa (*Piperis Retrofracti Fructus*). UIN Jakarta; 2013.
31. Zancan, K.C., Marques, M.O.M., Petenate AJ, and Meireles MAA. Extraction of ginger (*Zingiber officinale Roscoe*) oleoresin With CO₂ and co-solvents: a study of the antioxidant action of the extracts,. *J Supercrit Fluids*. 2002;59.