

DAFTAR PUSTAKA

- Abu Bakar, M. F., Mohamad, M., Rahmat, A., Burr, S. A., & Fry, J. R. (2010). Cytotoxicity, cell cycle arrest, and apoptosis in breast cancer cell lines exposed to an extract of the seed kernel of *Mangifera pajang* (bambangan). *Food and Chemical Toxicology*, 48(6), 1688–1697. <https://doi.org/10.1016/j.fct.2010.03.046>
- Abu Bakar, M. F., Mohamed, M., Rahmat, A., Burr, S. A., & Fry, J. R. (2010). Cytotoxicity and polyphenol diversity in selected parts of *Mangifera pajang* and *Artocarpus odoratissimus* fruits. *Nutrition & Food Science*, 40(1), 29–38. <https://doi.org/10.1108/00346651011015890>
- Abu Bakar, M. F., Mohamed, M., Rahmat, A., & Fry, J. (2009). Phytochemicals and antioxidant activity of different parts of bambangan (*Mangifera pajang*) and tarap (*Artocarpus odoratissimus*). *Food Chemistry*, 113(2), 479–483. <https://doi.org/10.1016/j.foodchem.2008.07.081>
- Ahmad, S., Sukari, M. A., Ismail, N., Ismail, I. S., Abdul, A. B., Abu Bakar, M. F., Kifli, N., & Ee, G. C. L. (2015). Phytochemicals from *Mangifera pajang* Kosterm and their biological activities. *BMC Complementary and Alternative Medicine*, 15(83), 1–8. <https://doi.org/10.1186/s12906-015-0594-7>
- Al-Sheraji, S. H., Ismail, A., Manap, M. Y., Mustafa, S., Yusof, R. M., & Hassan, F. A. (2012). Purification, characterization and antioxidant activity of polysaccharides extracted from the fibrous pulp of *Mangifera pajang* fruits. *LWT - Food Science and Technology*, 48(2), 291–296. <https://doi.org/10.1016/j.lwt.2012.04.002>
- Alam, M. N., Bristi, N. J., & Rafiquzzaman, M. (2013). Review on in vivo and in vitro methods evaluation of antioxidant activity. *Saudi Pharmaceutical Journal*, 21(2), 143–152. <https://doi.org/10.1016/j.jsps.2012.05.002>
- Alara, O. R., Abdurahman, N. H., Ukaegbu, C. I., & Azhari, N. H. (2018). *Vernonia cinerea* leaves as the source of phenolic compounds, antioxidants, and anti-diabetic activity using microwave-assisted extraction technique. *Industrial Crops and Products*, 122(December 2017), 533–544. <https://doi.org/10.1016/j.indcrop.2018.06.034>
- Alché, J. D. D. (2019). A concise appraisal of lipid oxidation and lipoxidation in higher plants. *Redox Biology*, 23(February), 101136. <https://doi.org/10.1016/j.redox.2019.101136>
- Amorati, R., Foti, M. C., & Valgimigli, L. (2013). Antioxidant Activity of Essential Oils. *Journal of Agricultural and Food Chemistry*, 61(46), 10835–10847. <https://doi.org/10.1021/jf403496k>
- Anamudzi, M. A. N. H. (2019). *Studi literatur pengaruh aktivitas jalan kaki terhadap tingkat kebugaran fisik*. Universitas Muhammadiyah Malang, Malang.

- Anonim. (1985). *Cara Pembuatan Simplisia* (Jilid I). Direktorat Jenderal Pengawasan Obat dan Makanan.
- Atma, Y. (2018). *Prinsip Analisis Komponen Pangan Makro & Mikro Nutrien* (Cetakan 1). Deepublish.
- Badhani, B., Sharma, N., & Kakkar, R. (2015). Gallic acid: a versatile antioxidant with promising therapeutic and industrial applications. *RSC Advances*, 5(35), 27540–27557. <https://doi.org/10.1039/C5RA01911G>
- Banjarnahor, S. D. S., & Artanti, N. (2014). Antioxidant properties of flavonoids. *Medical Journal of Indonesia*, 23(4), 239–244. <https://doi.org/10.13181/mji.v23i4.1015>
- Benzie, I. F. F., & Devaki, M. (2017). The ferric reducing/antioxidant power (FRAP) assay for non-enzymatic antioxidant capacity: concepts, procedures, limitations and applications. In *Measurement of Antioxidant Activity & Capacity* (pp. 77–106). John Wiley & Sons, Ltd. <https://doi.org/10.1002/9781119135388.ch5>
- Cano, A., & Arnao, M. B. (2017). ABTS/TEAC (2,2'-azino-bis(3-ethylbenzothiazoline-6-sulfonic acid)/Trolox®-Equivalent Antioxidant Capacity) radical scavenging mixed-mode assay. In *Measurement of Antioxidant Activity & Capacity* (pp. 117–139). John Wiley & Sons, Ltd. <https://doi.org/10.1002/9781119135388.ch7>
- Craft, B. D., Kerrihard, A. L., Amarowicz, R., & Pegg, R. B. (2012). Phenol-Based Antioxidants and the In Vitro Methods Used for Their Assessment. *Comprehensive Reviews in Food Science and Food Safety*, 11(2), 148–173. <https://doi.org/10.1111/j.1541-4337.2011.00173.x>
- Dorta, E., Lobo, M. G., & Gonzalez, M. (2012). Reutilization of Mango Byproducts: Study of the Effect of Extraction Solvent and Temperature on Their Antioxidant Properties. *Journal of Food Science*, 77(1), C80–C88. <https://doi.org/10.1111/j.1750-3841.2011.02477.x>
- Dorta, E., Lobo, M. G., & González, M. (2012). Using drying treatments to stabilise mango peel and seed: Effect on antioxidant activity. *LWT - Food Science and Technology*, 45(2), 261–268. <https://doi.org/10.1016/j.lwt.2011.08.016>
- Du, J., Cullen, J. J., & Buettner, G. R. (2012). Ascorbic acid: Chemistry, biology and the treatment of cancer. *Biochimica et Biophysica Acta (BBA) - Reviews on Cancer*, 1826(2), 443–457. <https://doi.org/10.1016/j.bbcan.2012.06.003>
- Dubey, N. K. (2014). *Plants as a Source of Natural Antioxidant*. CABI.
- Duli, N. (2019). *Metode penelitian kuantitatif: Beberapa Konsep Dasar untuk Penulisan Skripsi & Analisis Data dengan SPSS* (Cetakan 1). Deepublish.
- Eghbaliferiz, S., & Iranshahi, M. (2016). Prooxidant Activity of Polyphenols,

- Flavonoids, Anthocyanins and Carotenoids: Updated Review of Mechanisms and Catalyzing Metals. *Phytotherapy Research*, 30(9), 1379–1391. <https://doi.org/10.1002/ptr.5643>
- Erel, O. (2004). A novel automated direct measurement method for total antioxidant capacity using a new generation, more stable ABTS radical cation. *Clinical Biochemistry*, 37(4), 277–285. <https://doi.org/10.1016/j.clinbiochem.2003.11.015>
- Erlidawati, Safrida, & Mukhlis. (2018). *Potensi Antioksidan sebagai Antidiabetes* (Cetakan 1). Syiah Kuala University Press.
- Evans, P., & Halliwell, B. (1999). Free Radicals and Hearing: Cause, Consequence, and Criteria. *Annals of the New York Academy of Sciences*, 884(1), 19–40. <https://doi.org/10.1111/j.1749-6632.1999.tb08633.x>
- Fan, L. N., Abu Bakar, M. F., Md Nor, N. A., Rahim, A. C., Abu Bakar, F. I., & Md Sukari, M. A. (2018). Comparison of Chemical Composition, Antimicrobial and Antioxidant Activities of Essential Oils Extracted from Different Parts of Bambang (Mangifera pajang) Fruit. *Asian Journal of Chemistry*, 30(8), 1743–1746. <https://doi.org/10.14233/ajchem.2018.21281>
- Fischer, M. A. J. G., Gransier, T. J. M., Beckers, L. M. G., Bekers, O., Bast, A., & Haenen, G. R. M. M. (2005). Determination of the antioxidant capacity in blood. *Clinical Chemistry and Laboratory Medicine (CCLM)*, 43(7), 735–740. <https://doi.org/10.1515/CCLM.2005.125>
- Francenia Santos-Sánchez, N., Salas-Coronado, R., Villanueva-Cañongo, C., & Hernández-Carlos, B. (2019). Antioxidant Compounds and Their Antioxidant Mechanism. In *Antioxidants* (pp. 1–28). IntechOpen. <https://doi.org/10.5772/intechopen.85270>
- Grotto, D., Maria, L. S., Valentini, J., Paniz, C., Schmitt, G., Garcia, S. C., Pomblum, V. J., Rocha, J. B. T., & Farina, M. (2009). Importance of the lipid peroxidation biomarkers and methodological aspects FOR malondialdehyde quantification. *Química Nova*, 32(1), 169–174. <https://doi.org/10.1590/S0100-40422009000100032>
- Gulcin, İ. (2020). Antioxidants and antioxidant methods: an updated overview. *Archives of Toxicology*, 94(3), 651–715. <https://doi.org/10.1007/s00204-020-02689-3>
- Halliwell, B. (2006). Reactive Species and Antioxidants. Redox Biology Is.pdf. *Plant Physiology*, 141(June), 312–322. <https://doi.org/10.1104/pp.106.077073.312>
- Handajani, F. (2019). *Oksidan dan Antioksidan pada Beberapa Penyakit dan Proses Penuaan* (Cetakan 1). Zifatama Jawa.
- Haryanto, A. G., Ruslijanto, H., & Mulyono, D. (2000). *Metode penulisan dan penyajian karya ilmiah: buku ajar untuk mahasiswa* (Cetakan 1). Buku

Kedokteran EGC.

- Haryoto, & Priyatno, E. (2018). *Potensi Buah Salak sebagai Suplemen Obat dan Pangan* (Cetakan 1). Muhammadiyah University Press.
- Hassan, F. A., Ismail, A., Abdulhamid, A., & Azlan, A. (2011). Identification and Quantification of Phenolic Compounds in Bambangan (Mangifera pajang Kort.) Peels and Their Free Radical Scavenging Activity. *Journal of Agricultural and Food Chemistry*, 59(17), 9102–9111. <https://doi.org/10.1021/jf201270n>
- Hassan, F. A., Ismail, A., Abdulhamid, A., Azlan, A., & Al-sheraji, S. H. (2011). Characterisation of fibre-rich powder and antioxidant capacity of Mangifera pajang K. fruit peels. *Food Chemistry*, 126(1), 283–288. <https://doi.org/10.1016/j.foodchem.2010.11.019>
- Hermawan, I. (2019). *Metodologi penelitian pendidikan kuantitatif, kualitatif dan mixed methode* (Cetakan 1). Hidayatul Quran Kuningan.
- Höferl, M., Stoilova, I., Schmidt, E., Wanner, J., Jirovetz, L., Trifonova, D., Krastev, L., & Krastanov, A. (2014). Chemical Composition and Antioxidant Properties of Juniper Berry (Juniperus communis L.) Essential Oil. Action of the Essential Oil on the Antioxidant Protection of Saccharomyces cerevisiae Model Organism. *Antioxidants*, 3(1), 81–98. <https://doi.org/10.3390/antiox3010081>
- Huyut, Z., Beydemir, Ş., & Gülçin, İ. (2017). Antioxidant and Antiradical Properties of Selected Flavonoids and Phenolic Compounds. *Biochemistry Research International*, 2017, 1–10. <https://doi.org/10.1155/2017/7616791>
- Ibrahim, M., Ismail, A., Al-Sheraji, S. H., Azlan, A., & Abdul Hamid, A. (2013). Effects of Mangifera pajang Kostermans juice on plasma antioxidant status and liver and kidney function in normocholesterolemic subjects. *Journal of Functional Foods*, 5(4), 1900–1908. <https://doi.org/10.1016/j.jff.2013.09.011>
- Ibrahim, M., Nagendra Prasad, K., Ismail, A., Azlan, A., & Hamid, A. A. (2010). Physiochemical composition and antioxidant activities of underutilized Mangifera pajang fruit. *African Journal of Biotechnology*, 9(28), 4392–4397. <https://doi.org/10.5897/AJB10.452>
- Jahurul, M. H. A., Leykey, B., Sharifudin, M. S., Hasmadi, M., Zaidul, I. S. M., Jinap, S., Ali, M. E., & Omar, A. K. M. (2018). Optimization of fat yield of bambangan (Mangifera pajang) kernel using response surface methodology and its antioxidant activities. *Journal of Food Measurement and Characterization*, 12(2), 1427–1438. <https://doi.org/10.1007/s11694-018-9758-8>
- Jahurul, M. H. A., Zaidul, I. S. M., Beh, L., Sharifudin, M. S., Siddiquee, S., Hasmadi, M., Sahena, F., Mansoor, A. H., Lee, J. S., & Jinap, S. (2018). Valuable components of bambangan fruit (Mangifera pajang) and its co-products: A review. *Food Research International*, 115(August), 105–115.

<https://doi.org/10.1016/j.foodres.2018.08.017>

- Jouki, M., Mortazavi, S. A., Yazdi, F. T., & Koocheki, A. (2014). Optimization of extraction, antioxidant activity and functional properties of quince seed mucilage by RSM. *International Journal of Biological Macromolecules*, 66, 113–124. <https://doi.org/10.1016/j.ijbiomac.2014.02.026>
- Kalita, D., Kar, R., & Handique, J. G. (2012). A THEORETICAL STUDY ON THE ANTIOXIDANT PROPERTY OF GALLIC ACID AND ITS DERIVATIVES. *Journal of Theoretical and Computational Chemistry*, 11(02), 391–402. <https://doi.org/10.1142/S0219633612500277>
- Kamemura, N. (2018). Butylated hydroxytoluene, a food additive, modulates membrane potential and increases the susceptibility of rat thymocytes to oxidative stress. *Computational Toxicology*, 6, 32–38. <https://doi.org/10.1016/j.comtox.2018.04.001>
- Kasperczyk, S., Dobrakowski, M., Kasperczyk, J., Ostalska, A., Zalejska-Fiolka, J., & Birkner, E. (2014). Beta-carotene reduces oxidative stress, improves glutathione metabolism and modifies antioxidant defense systems in lead-exposed workers. *Toxicology and Applied Pharmacology*, 280(1), 36–41. <https://doi.org/10.1016/j.taap.2014.07.006>
- Kedare, S. B., & Singh, R. P. (2011). Genesis and development of DPPH method of antioxidant assay. *Journal of Food Science and Technology*, 48(4), 412–422. <https://doi.org/10.1007/s13197-011-0251-1>
- Kesić, A., Ibrišimović-Mehmedinović, N., & Šestan, A. (2015). *Phytochemical Profile of Honey* (pp. 1–12). Phytochemicals - Isolation, Characterisation and Role in Human Health.
- Khoo, H.-E., Prasad, K. N., Ismail, A., & Mohd-Esa, N. (2010). Carotenoids from *Mangifera Pajang* and Their Antioxidant Capacity. *Molecules*, 15(10), 6699–6712. <https://doi.org/10.3390/molecules15106699>
- Khoo, H.-E., Prasad, K. N., Kong, K.-W., Jiang, Y., & Ismail, A. (2011). Carotenoids and Their Isomers: Color Pigments in Fruits and Vegetables. *Molecules*, 16(2), 1710–1738. <https://doi.org/10.3390/molecules16021710>
- Lapau, B. (2013). *Metodologi Penelitian Kesehatan Metode Ilmiah Penulisan Skripsi, Tesis dan Disertasi* (Edisi 2). Yayasan Pustaka Obor Indonesia.
- Leba, M. A. U. (2017). *Ekstraksi dan Real Kromatografi* (Cetakan 1). Deepublish.
- Leopoldini, M., Marino, T., Russo, N., & Toscano, M. (2004). Antioxidant Properties of Phenolic Compounds: H-Atom versus Electron Transfer Mechanism. *The Journal of Physical Chemistry A*, 108(22), 4916–4922. <https://doi.org/10.1021/jp037247d>
- Leopoldini, M., Russo, N., & Toscano, M. (2011). The molecular basis of working mechanism of natural polyphenolic antioxidants. *Food Chemistry*,

- 125(2), 288–306. <https://doi.org/10.1016/j.foodchem.2010.08.012>
- Liang, N., & Kitts, D. (2014). Antioxidant Property of Coffee Components: Assessment of Methods that Define Mechanisms of Action. *Molecules*, 19(11), 19180–19208. <https://doi.org/10.3390/molecules191119180>
- Litz, R. E. (2009). *The mango: botany, production and uses* (Second Ed.). Library of Congress Cataloging.
- Mangiameli, M. F., González, J. C., Bellú, S., Bertoni, F., & Sala, L. F. (2014). Redox and complexation chemistry of the CrVI/CrV-d-glucaric acid system. *Dalton Transactions*, 43(24), 9242. <https://doi.org/10.1039/c4dt00717d>
- Marpaung, R. G. (2020). *Isolasi Senyawa Kempferol dan Rhamnetin yang Terkandung pada Daun Tumbuhan Senna (Cassia Angustifolia)* (Cetakan 1). CV. Jakad Media Publishing.
- Maryati, K., & Suryawati, J. (2001). *Sosiologi untuk SMA dan MA Kelas XII*. Esis-Penerbit Erlangga.
- Miguel, M. G. (2010). Antioxidant and Anti-Inflammatory Activities of Essential Oils: A Short Review. *Molecules*, 15(12), 9252–9287. <https://doi.org/10.3390/molecules15129252>
- Mojiol, A. R., Sompud, J., & Lintangah, W. (2018). *Mangifera pajang*. enzyklopädie der holzgewächse: Handbuch Und Atlas Der Dendrologie. <https://doi.org/https://doi.org/10.1002/9783527678518.ehg2017006>
- Moreno, J., & Peinado, R. (2012). Sugars in Must. In *Enological Chemistry* (Edition 1, pp. 95–107). Elsevier. <https://doi.org/10.1016/B978-0-12-388438-1.00007-8>
- Mulyoutami, E., Rismawan, R., & Joshi, L. (2009). Local knowledge and management of simpukng (forest gardens) among the Dayak people in East Kalimantan, Indonesia. *Forest Ecology and Management*, 257(10), 2054–2061. <https://doi.org/10.1016/j.foreco.2009.01.042>
- Nagarajan, J., Ramanan, R. N., Raghunandan, M. E., Galanakis, C. M., & Krishnamurthy, N. P. (2017). Carotenoids. In *Nutraceutical and Functional Food Components* (pp. 259–296). Elsevier. <https://doi.org/10.1016/B978-0-12-805257-0.00008-9>
- Nasrudin, J. (2019). *Metodologi Penelitian Pendidikan (buku ajar praktis cara pembuatan penelitian)*. PT. Panca Terra Firma.
- Naushad, M., & Lichtfouse, E. (2019). Sustainable Agriculture Reviews 34. In M. Naushad & E. Lichtfouse (Eds.), *Springer International Publishing* (Vol. 34). Springer International Publishing. <https://doi.org/10.1007/978-3-030-11345-2>
- Ng, T. B., Wong, J. H., Tam, C., Liu, F., Cheung, C. F., Ng, C. C. W., Tse, R., Tse, T. F., & Chan, H. (2018). Methyl Gallate as an Antioxidant and Anti-

- HIV Agent. In *HIV/AIDS: Oxidative Stress and Dietary Antioxidants* (pp. 161–168). Elsevier. <https://doi.org/10.1016/B978-0-12-809853-0.00014-6>
- Nurdin, I., & Hartati, S. (2019). *Metodologi Penelitian Sosial*. Media Sahabat Cendekia.
- Özcan, M. M., Juhaimi, F. Al, & Uslu, N. (2018). The effect of heat treatment on phenolic compounds and fatty acid composition of Brazilian nut and hazelnut. *Journal of Food Science and Technology*, 55(1), 376–380. <https://doi.org/10.1007/s13197-017-2947-3>
- Palozza, P., Serini, S., Trombino, S., Lauriola, L., Ranelletti, F. O., & Calviello, G. (2006). Dual role of β -carotene in combination with cigarette smoke aqueous extract on the formation of mutagenic lipid peroxidation products in lung membranes: dependence on pO₂. *Carcinogenesis*, 27(12), 2383–2391. <https://doi.org/10.1093/carcin/bgl074>
- Parwata, M. O. A. (2016). *Antioksidan*. Universitas Udayana.
- Pehlivan, F. E. (2017). Vitamin C: An Antioxidant Agent. In *Vitamin C* (pp. 23–35). InTech. <https://doi.org/10.5772/intechopen.69660>
- Peng, C., Wang, X., Chen, J., Jiao, R., Wang, L., Li, Y. M., Zuo, Y., Liu, Y., Lei, L., Ma, K. Y., Huang, Y., & Chen, Z. Y. (2014). Biology of ageing and role of dietary antioxidants. In *BioMed Research International* (Vol. 2014, pp. 1–13). <https://doi.org/10.1155/2014/831841>
- Poljšak, B., & Raspor, P. (2008). The antioxidant and pro-oxidant activity of vitamin C and trolox in vitro: a comparative study. *Journal of Applied Toxicology*, 28(2), 183–188. <https://doi.org/10.1002/jat.1264>
- Procházková, D., Boušová, I., & Wilhelmová, N. (2011). Antioxidant and prooxidant properties of flavonoids. *Fitoterapia*, 82(4), 513–523. <https://doi.org/10.1016/j.fitote.2011.01.018>
- Putchala, M. C., Ramani, P., Sherlin, H. J., Premkumar, P., & Natesan, A. (2013). Ascorbic acid and its pro-oxidant activity as a therapy for tumours of oral cavity – A systematic review. *Archives of Oral Biology*, 58(6), 563–574. <https://doi.org/10.1016/j.archoralbio.2013.01.016>
- Qasim, M., Abideen, Z., Adnan, M. Y., Gulzar, S., Gul, B., Rasheed, M., & Khan, M. A. (2016). Antioxidant properties, phenolic composition, bioactive compounds and nutritive value of medicinal halophytes commonly used as herbal teas. *South African Journal of Botany*, 110, 240–250. <https://doi.org/10.1016/j.sajb.2016.10.005>
- Rahmasari, A., Aruan, N., & Susanto, S. H. (2019). *Prosiding Temu Ilmiah Nasional Balitbang Tahun 2019 “Percepatan Pengembangan Desa Mandiri.”* Badan Penelitian dan Pengembangan Provinsi Jawa Timur.
- Roberts, A. R., & Greene, G. J. (2009). *Social Workers’ Desk Reference*. Oxford:

- Oxford University Press (Originally Published in English in 2002). Diterjemahkan oleh Damanik J. dan Pattiasina, C. (2009). Buku Pintar Pekerja Sosial-Jilid 2 (Cetakan 1). PT. BPK Gunung Mulia.*
- Rubiyanto, D. (2017). *Metode Kromatografi: Prinsip Dasar, Praktikum & Pendekatan Pembelajaran Kromatografi* (Cetakan 1). Deepublish.
- Rusmawan, U. (2019). *Teknik Penulisan Tugas Akhir dan Skripsi Pemrograman*. PT. Elex Media Komputindo.
- San Miguel-Chávez, R. (2017). Phenolic Antioxidant Capacity: A Review of the State of the Art. In *Phenolic Compounds - Biological Activity* (pp. 59–74). InTech. <https://doi.org/10.5772/66897>
- Shalaby, E. A., & Shanab, S. M. M. (2013). Antioxidant compounds, assays of determination and mode of action. *African Journal of Pharmacy and Pharmacology*, 7(10), 528–539. <https://doi.org/10.5897/AJPP2013.3474>
- Sharopov, F. S., Wink, M., & Setzer, W. N. (2015). Radical Scavenging and Antioxidant Activities of Essential Oil Components – An Experimental and Computational Investigation. *Natural Product Communications*, 10(1), 153–156. <https://doi.org/10.1177/1934578X1501000135>
- Siems, W., Wiswedel, I., Salerno, C., Crifò, C., Augustin, W., Schild, L., Langhans, C.-D., & Sommerburg, O. (2005). β -Carotene breakdown products may impair mitochondrial functions — potential side effects of high-dose β -carotene supplementation. *The Journal of Nutritional Biochemistry*, 16(7), 385–397. <https://doi.org/10.1016/j.jnutbio.2005.01.009>
- Situmorang, S. H., Muda, I., Dalimunthe, D. M. J., Fadli, & Syarief, F. (2010). *Analisis Data: untuk Riset Manajemen dan Bisnis* (Terbitan 1). USU Press.
- Sogi, D. S., Siddiq, M., & Dolan, K. D. (2014). Total phenolics, carotenoids and antioxidant properties of Tommy Atkin mango cubes as affected by drying techniques. *LWT - Food Science and Technology*, 62(1), 564–568. <https://doi.org/10.1016/j.lwt.2014.04.015>
- Sogi, D. S., Siddiq, M., Greiby, I., & Dolan, K. D. (2013). Total phenolics, antioxidant activity, and functional properties of ‘Tommy Atkins’ mango peel and kernel as affected by drying methods. *Food Chemistry*, 141(3), 2649–2655. <https://doi.org/10.1016/j.foodchem.2013.05.053>
- Stylianopoulos, C. (2013). Carbohydrates: Chemistry and Classification. In *Encyclopedia of Human Nutrition* (Edition 3, Vols. 1–4, pp. 265–271). Elsevier. <https://doi.org/10.1016/B978-0-12-375083-9.00041-6>
- Sultana, B., Anwar, F., & Ashraf, M. (2009). Effect of Extraction Solvent/Technique on the Antioxidant Activity of Selected Medicinal Plant Extracts. *Molecules*, 14(6), 2167–2180. <https://doi.org/10.3390/molecules14062167>

- Suoth, E. J., Herowati, R., & Pamudji, G. (2020). Uji aktivitas antioksidan gula aren. *CHEMISTRY PROGRESS*, 13(1), 17–21.
- Sutrisno, A. (2017). *Teknologi Enzim* (Cetakan 1). UB Press.
- Syawaludin, M. (2017). *Sosiologi Perlawanan Studi Perlawanan Reportoar Petani di Rengas Ogan Ilir Sumatera Selatan* (Cetakan 1). Deepublish.
- T. K., L. (2012). Edible Medicinal and Non-Medicinal Plants. In *Edible Medicinal and Non-Medicinal Plants* (Vol. 1). Springer Netherlands. <https://doi.org/10.1007/978-90-481-8661-7>
- Tan, B. L., Norhaizan, M. E., Liew, W.-P.-P., & Sulaiman Rahman, H. (2018). Antioxidant and Oxidative Stress: A Mutual Interplay in Age-Related Diseases. *Frontiers in Pharmacology*, 9(OCT), 1–28. <https://doi.org/10.3389/fphar.2018.01162>
- Tsao, R. (2010). Chemistry and Biochemistry of Dietary Polyphenols. *Nutrients*, 2(12), 1231–1246. <https://doi.org/10.3390/nu2121231>
- Türkez, H., & Aydın, E. (2016). In vitro assessment of cytogenetic and oxidative effects of α -pinene. *Toxicology and Industrial Health*, 32(1), 168–176. <https://doi.org/10.1177/0748233713498456>
- Utami, E., & Sukrisno. (2005). *Langkah Belajar Logika dan Algoritma Menggunakan Bahasa C dan C++ di GNU/Linux* (Edisi 1). ANDI.
- Vespermann, K. A. C., Paulino, B. N., Barcelos, M. C. S., Pessôa, M. G., Pastore, G. M., & Molina, G. (2017). Biotransformation of α - and β -pinene into flavor compounds. *Applied Microbiology and Biotechnology*, 101(5), 1805–1817. <https://doi.org/10.1007/s00253-016-8066-7>
- Vuolo, M. M., Lima, V. S., & Maróstica Junior, M. R. (2019). Phenolic Compounds: Structure, Classification, and Antioxidant Power. In *Bioactive Compounds* (pp. 33–50). Elsevier. <https://doi.org/10.1016/B978-0-12-814774-0.00002-5>
- Wang, J., Hu, S., Nie, S., Yu, Q., & Xie, M. (2016). Reviews on Mechanisms of In Vitro Antioxidant Activity of Polysaccharides. *Oxidative Medicine and Cellular Longevity*, 2016, 1–13. <https://doi.org/10.1155/2016/5692852>
- Wang, Y., He, L., Lv, G., Liu, W., Liu, J., Ma, X., & Sun, X. (2019). Distribution, transformation and toxicity evaluation of 2,6-Di-tert-butyl-hydroxytoluene in aquatic environment. *Environmental Pollution*, 255, 113330. <https://doi.org/10.1016/j.envpol.2019.113330>
- Winarsi, H. (2007). *Antioksidan Alami dan Radikal Bebas*. Kanisius.
- Yoganingrum, A., Yaniasih, Hidayat, D. S., Saputra, D. F., Ulum, A., & Yaman, A. (2019). *Pemanfaatan Sumber Pustaka dan Perangkat Penunjang Publikasi Ilmiah* (Cetakan 1). Direktorat Jenderal Penguatan Riset dan Pengembangan, Kemenristekdikti.

- Yuslianti, E. R. (2018). *Pengantar Radikal Bebas dan Antioksidan* (Cetakan 1). Deepublish.
- Zed, M. (2014). *Metode Penelitian Kepustakaan* (Cetakan 3). Yayasan Pustaka Bogor Indonesia.
- Zohrahayaty, Azis, A. I. S., Husna, A., Salihi, I. A., Santoso, B., Alhamad, A. R., & Amiruddin. (2019). *Karakteristik Penelitian Ilmu Komputer* (Cetakan 1). Deepublish.