

DAFTAR PUSTAKA

- AOAC. 1990. *Official Methods of Analysis* (15th ed.). Association of Official Analytical Chemist.
- Benzie IFF, Wachtel-Galor S. 2011. *Herbal medicine: biomolecular and clinical aspect*. CRC Press.
- Bhandari, B., Bansal, N., Zhang, M., and Schuck, P. (Eds.). 2013. *Handbook of food powders*. Woodhead Publishing Limited.
- Bjørklund, G., Dadar, M., Martins, N., Chirumbolo, S., Goh, B.H., Smetanina, K. and Lysiuk, R., 2018. Brief Challenges on Medicinal Plants: An Eye-Opening Look at Ageing-Related Disorders. *Basic & clinical pharmacology & toxicology*, 122(6), pp.539-558.
- Boghani, A.H., Abdul, R. and Hashmi, S.I., 2012. Development and storage studies of blended papaya-Aloe vera ready to serve (RTS) beverage. *Journal of Food Processing and Technology*, 3(10).
- Embuscado, M. E. 2015. Spices and Herbs: Natural Sources of Antioxidants - A Mini Review. In *Journal of Functional Foods* (Vol. 18, pp. 811–819). Elsevier Ltd.
- Fazaeli, M., Emam-Djomeh, Z., Ashtari, A.K. and Omid, M., 2012. Effect of spray drying conditions and feed composition on the physical properties of black mulberry juice powder. *Food and bioproducts processing*, 90(4), pp.667-675.
- Galaz, P., Valdenegro, M., Ramírez, C., Nuñez, H., and Almonacid, S., Simpson, R. 2017. Effect of Drum Drying Temperature on Drying Kinetic and Polyphenol Contents in Pomegranate Peel. *Journal of Food Engineering*, 208, 19–27.
- Ganje, M., Jafari, S. M., Dusti, A., Dehnad, D., Amanjani, M., and Ghanbari, V. 2016. Modeling quality changes in tomato paste containing microencapsulated olive leaf extract by accelerated shelf life testing. *Food and Bioproducts Processing*, 97, 12–19.
- Giannakoudakis, D. A., Hosseini-Bandegharai, A., Tsafrakidou, P., Triantafyllidis, K. S., Kornaros, M., and Anastopoulos, I. 2018. Aloe Vera Waste Biomass-Based Adsorbents for the Removal of Aquatic Pollutants: A Review. *Journal of Environmental Management*, 227.
- Guin é, R. P. F. 2015. *Food Drying and Dehidration : Technology and Effect on Food Properties*. LAP LAMBERT Academic Publishing

- Guiné, R. P. F. 2018. The Drying of Foods and Its Effect on the Physical-Chemical, Sensorial and Nutritional Properties. *ETP International Journal of Food Engineering*, 93–100.
- Hashemi, S. A., Madani, S. A., and Abediankenari, S. 2015. The Review on Properties of Aloe Vera in Healing of Cutaneous Wounds. *BioMed Research International*.
- Havsteen, B. H. 2002. The Biochemistry and Medical Significance of the Flavonoids. *Pharmacology & Therapeutics*, 96(2–3), 67–202.
- Hendrawati, T.Y., 2015, January. Aloe vera powder properties produced from aloe chinensis baker, Pontianak, Indonesia. In *Journal of Engineering Science and Technology Special Issue on SOMCHE 2014 & RSCE 2014 Conference* (pp. 47-59).
- Heś, M., Dziejczak, K., Górecka, D., Jędrusek-Golińska, A., and Gujska, E. 2019. Aloe vera (L.) Webb.: Natural Sources of Antioxidants – A Review. In *Plant Foods for Human Nutrition* (Vol. 74, Issue 3, pp. 255–265). Springer New York LLC.
- Heyman, H.O., Swift Jr., E.J., and Ritter, A.V., 2013. *Sturdevant's Art and Science of Operative Dentistry*, 6th ed., Mosby Inc., Kanada, pp 54.
- Hofman, D. L., van Buul, V. J., and Brouns, F. J. P. H. 2016. Nutrition, Health, and Regulatory Aspects of Digestible Maltodextrins. *Critical Reviews in Food Science and Nutrition*, 56(12), 2091–2100.
- Jafari, S.M., Ghalehnoei, M.G. and Dehnad, D., 2017. Influence of spray drying on water solubility index, apparent density, and anthocyanin content of pomegranate juice powder. *Powder Technology*, 311, pp.59-65.
- Jaganath, I. B. and Crozier, A. 2010. *Dietary Flavonoids and Phenolic Compounds* (C. G. Fraga, Ed.). John Wiley & Sons.
- Kramer, A., and Twigg, B. A. 1970. *Quality Control for the Food Industry, Fundamentals* (3rd ed., Vol. 1). The AVI Publishing Company, Inc.
- Lawless, H.T. and Heymann, H., 2010. *Sensory evaluation of food: principles and practices* (Vol. 2). New York : Springer.
- Lestari, E., Sumarni, N.K. and Mappiratu, M., 2019. Kajian Aktivitas Antioksidan Mikrokapsul Ekstrak Kulit Terong Ungu (*Solanum melongena* L). *Kovalen: Jurnal Riset Kimia*, 5(3), pp.299-307.

- Li, W., Wang, Y., Zhao, H., He, Z., Zeng, M., Qin, F., and Chen, J. 2018. Effects of Soluble Soy Polysaccharides and Gum arabic on the Interfacial Shear Rheology of Soy B-Conglycinin at The Air/Water and Oil/Water Interfaces. *Food Hydrocolloids*, 76, 123–130.
- López, A., de Tangil, M., Vega-Orellana, O., Ramírez, A., and Rico, M. 2013. Phenolic Constituents, Antioxidant and Preliminary Antimycoplasmic Activities of Leaf Skin and Flowers of Aloe vera (L.) Burm. f. (syn. A. barbadensis Mill.) from the Canary Islands (Spain). *Molecules*, 18(5).
- Lushaini, S., Wibowo, M.A. and Ardiningsih, P., 2015. Kandungan total fenol, aktivitas antioksidan dan sitotoksik daun kedadai (*Ficus variegata Blume*). *Jurnal Kimia Khatulistiwa*, 4(2).
- Lustig, R. H., Schmidt, L. A., and Brindis, C. D. 2012. The Toxic Truth About Sugar. *Nature*, 482(7383), 27–29.
- Maherawati, M. and Hartanti, L. 2019. The Properties of Aloe Vera Powder using Cassava Maltodextrin as Carrier Agents. *Jurnal Industri Hasil Perkebunan*, 14(2).
- Mariana, A., L., M. and Valle, L., D., C. 2012. Gum arabic: More Than an Edible Emulsifier. In *Products and Applications of Biopolymers*. InTech.
- Marpaung, A.L.R.P., Tafzi, F. dan Rahmayani, I. 2015. *Pengaruh Perbandingan Maltodekstrin Dan Gum Arab Pada Mikroenkapsulasi Ekstrak Daun Duku Kumpeh (Lansium Domesticum corr.)*. Jambi : Universitas Jambi.
- Moradi, S. and Anarjan, N. 2019. Preparation and Characterization of A-Tocopherol Nanocapsules Based on Gum arabic-Stabilized Nanoemulsions. *Food Science and Biotechnology*, 28(2), 413–421.
- Michalska, A., Wojdyło, A., Lech, K., Łysiak, G.P. and Figiel, A., 2016. Physicochemical properties of whole fruit plum powders obtained using different drying technologies. *Food chemistry*, 207, pp.223-232.
- Michalska, A. and Lech, K., 2018. The effect of carrier quantity and drying method on the physical properties of apple juice powders. *Beverages*, 4(1), p.2.
- Nasiru, N. 2014. *Teknologi Pangan Pengolahan Praktis dan Aplikasi*. Yogyakarta : Graha Ilmu.

- Nguyen, V. T., Tran, A. X., and Le, V. A. T. 2021. Microencapsulation of Phenolic-Enriched Extract from Cocoa Pod Husk (*Theobroma cacao L.*). *Powder Technology*, 386, 136–143.
- Niu, F., Kou, M., Fan, J., Pan, W., Feng, Z.-J., Su, Y., Yang, Y., and Zhou, W. 2018. Structural Characteristics and Rheological Properties of Ovalbumin-Gum arabic Complex Coacervates. *Food Chemistry*, 260, 1–6.
- Panche, A. N., Diwan, A. D., and Chandra, S. R. 2016. Flavonoids: An Overview. *Journal of Nutritional Science*, 5, e47.
- Patel, S. and Goyal, A. 2015. Applications of Natural Polymer Gum arabic: A Review. In *International Journal of Food Properties* (Vol. 18, Issue 5, pp. 986–998). Taylor and Francis Inc.
- Purnomo, W., Khasanah, L.U. and Anandito, B.K., 2016. Pengaruh ratio kombinasi maltodekstrin, karagenan dan whey terhadap karakteristik mikroenkapsulan pewarna alami daun jati (*Tectona grandis Lf*). *Jurnal Aplikasi Teknologi Pangan*, 3(3).
- Qadir, M. A., Shahzadi, S. K., Bashir, A., Munir, A., and Shahzad, S. 2017. Evaluation of Phenolic Compounds and Antioxidant and Antimicrobial Activities of Some Common Herbs. *International Journal of Analytical Chemistry*.
- Radha, M. H. and Laxmipriya, N. P. 2015. Evaluation of biological properties and clinical effectiveness of Aloe vera: A systematic review. *Journal of Traditional and Complementary Medicine*, 5(1).
- Ray, A., Gupta, S. D., and Ghosh, S. 2013. Evaluation of Anti-Oxidative Activity and UV Absorption Potential of the Extracts of Aloe Vera L. Gel from Different Growth Periods of Plants. *Industrial Crops and Products*, 49.
- Rosa, L.D., Moreno-Escamilla, J.O., Rodrigo-García, J. and Alvarez-Parrilla, E., 2019. Phenolic compounds. *Postharvest physiology and biochemistry of fruits and vegetables*, pp.253-271.
- Roshanak, S., Rahimmalek, M., and Goli, S. A. H. 2016. Evaluation of Seven Different Drying Treatments in Respect to Total Flavonoid, Phenolic, Vitamin C Content, Chlorophyll, Antioxidant Activity and Color of Green Tea (*Camellia sinensis* or *C. assamica*) Leaves. *Journal of Food Science and Technology*, 53(1), 721–729.
- Roslan, A. S., Ismail, A., Ando, Y., and Azlan, A. 2020. Effect of Drying Methods and Parameters on the Antioxidant Properties of Tea (*Camellia sinensis*) Leaves. *Food Production, Processing and Nutrition*, 2(1), 8.

- Sahu, P. K., Giri, D. D., Singh, R., Pandey, P., Gupta, S., Shrivastava, A. K., Kumar, A., and Pandey, K. D. 2013. Therapeutic and Medicinal Uses of Aloe vera: A Review. *Pharmacology & Pharmacy*, 04(08).
- Sianturi, C. Y. 2019. Manfaat Lidah Buaya Sebagai Anti Penuaan Melalui Aktivitas Antioksidan. *Essence of Science Medical Journal*, 17, 34–38.
- Sipahelut, S.G., 2019. Kajian Penerimaan Konsumen Terhadap Marmalade Pala Dengan Variasi Konsentrasi Agar-Agar. *Agrikan: Jurnal Agribisnis Perikanan*, 12(2), pp.203-208.
- Srinivasan, K. 2014. Antioxidant Potential of Spices and Their Active Constituents. *Critical Reviews in Food Science and Nutrition*, 54(3).
- Standar Nasional Indonesia. 1995. *Bahan Tambahan Makanan*. Jakarta : Badan Standarisasi Nasional.
- Stankovic, M. S., Niciforovic, N., Mihailovic, V., Topuzovic, M., and Solujic, S. 2012. Antioxidant Activity, Total Phenolic Content and Flavonoid Concentrations of Different Plant Parts of *Teucrium polium L. subsp. polium*. *Acta Societatis Botanicorum Poloniae*, 81(2), 117–122.
- Sutardi, S.H. and Murti, C.R.N., 2010. Pengaruh dekstrin dan gum arab terhadap sifat kimia dan fisik bubuk sari jagung manis (*Zeamays saccharata*). *Jurnal Teknologi dan Industri Pangan*, 21(2), pp.102-107.
- Szadzińska, J., Łechtańska, J., Kowalski, S. J., and Stasiak, M. 2017. The Effect of High Power Airborne Ultrasound and Microwaves on Convective Drying Effectiveness and Quality of Green Pepper. *Ultrasonics Sonochemistry*, 34.
- Takeiti, C. Y., Kieckbusch, T. G., and Collares-Queiroz, F. P. 2010. Morphological and Physicochemical Characterization of Commercial Maltodextrins with Different Degrees of Dextrose-Equivalent. *International Journal of Food Properties*, 13(2).
- Timilsena, Y.P., Haque, M.A. and Adhikari, B., 2020. Encapsulation in the food industry: a brief historical overview to recent developments. *Food and Nutrition Sciences*, 11(06), p.481.
- Turkiewicz, I. P., Wojdyło, A., Tkacz, K., Lech, K., Michalska-Ciechanowska, A., and Nowicka, P. 2020. The Influence of Different Carrier Agents and Drying Techniques on Physical and Chemical Characterization of Japanese Quince (*Chaenomeles japonica*) Microencapsulation Powder. *Food Chemistry*, 323.

- Wariyah, C. dan Riyanto, R., 2015. Kondisi Kritis dan Perubahan Aktivitas Antioksidasi Instan Lidah Buaya. In *Seminar Nasional: Peran Zat Gizi Sebagai Regulator Gen Kesehatan. Program Studi Teknologi Pangan Fakultas Teknologi Industri UPN" Veteran" Jawa Timur.*
- Wariyah, C. H., and Riyanto. 2016. Antioxidative Activity of Microencapsulated Aloe Vera (*Aloe vera var. chinensis*) Powder with Various Concentrations of Added Maltodextrin. *International Food Research Journal*, 23(2), 537–542.
- Widarta, I.W.R. and Arihantana, N.M.I.H., 2014. Mikroenkapsulasi Ekstrak Bekatul Beras Merah: Kajian Jenis dan Konsentrasi Enkapsulan. In *Seminar Nasional Sains dan Teknologi.*
- Wu, J. H., Xu, C., Shan, C. Y., and Tan, R. X. 2006. Antioxidant Properties and PC12 Cell Protective Effects of APS-1, a Polysaccharide from *Aloe vera var. chinensis*. *Life Sciences*, 78(6), 622–630.
- Youssef, K. M. and Mokhtar, S. M. 2014. Effect of Drying Methods on the Antioxidant Capacity, Color and Phytochemicals of *Portulaca oleracea L.* Leaves. *Journal of Nutrition & Food Sciences*, 04(06).
- Zhang, Y., Bao, Z., Ye, X., Xie, Z., He, K., Mergens, B., Li, W., Yacilla, M., and Zheng, Q. 2018. Chemical Investigation of Major Constituents in Aloe vera Leaves and Several Commercial Aloe Juice Powders. *Journal of AOAC International*, 101(6).
- Zielinska, M., and Michalska, A. (2016). Microwave-Assisted Drying of Blueberry (*Vaccinium corymbosum L.*) Fruits: Drying Kinetics, Polyphenols, Anthocyanins, Antioxidant Capacity, Colour and Texture. *Food Chemistry*, 212

