

DAFTAR PUSTAKA

- 1 Kalt W. Health functional phytochemicals of fruits. *Hort rev.* 2002; 269-315.
- 2 Frusciante L, Carli P, Ercolano MR, Pernice R, Matteo AD, Fogliano V, et al. Antioxidant nutritional quality of tomato. January 2, 2007. Diunduh dari: <http://www3.interscience.wiley.com/cgi>
- 3 Gil MI, Tomaas-Barberan FA, Hess-Pierce B, Kader AA. Antioxidant capacities, phenolic compounds, carotenoids, and vitamin C contents of nectarine, peach, and plum cultivars from California. *J. Agric. Food Chem.* 2002;50, 4976-4982
- 4 Scalbert A, Williamson G. Dietary intake and bioavailability of polyphenols. *Journal of Nutrition.* 130:2073S-2085S.2002; diunduh pada tanggal 30 Maret 2008 dari: <http://jn.nutrition.org/cgi/content/full/130/8/2073S>
- 5 Verhoeven ME, Bovy A, Collins G, Muir S, Robinson S, De Vos CHR, et al. Increasing antioxidant levels in tomatoes through modification of the flavonoid biosynthetic pathway. *Journal of Experimental Botany.* Vol. 53. No. 377. 2002 Oct 1; 2099-106.
- 6 Van der Rest B, Danoun S, Boudet A, Rochange SF. Down-regulation of cinnamoyl-CoA reductase in tomato (*Solanum lycopersicum* L.) induces dramatic changes in soluble phenolic pools. *The American Society for Nutritional Science.* 2005; 1226-30
- 7 Canene-Adams K, Campbell JK, Zaripheh S, Jeffery EH, Erdman JW, Jr. The Tomato As a Functional Food. In Symposium: Relative Bioactivity of Functional Foods and Related Dietary Supplements. *The Journal of Nutrition.* 2005.
- 8 Vinson JA, Su X, Zubik L, Bose P. Phenol antioxidant quantity and quality in foods: fruits. *J. Agric. Food Chem.* Vol. 49. 2001; 5315- . diunduh pada tanggal 30 Maret 2008 dari: [http://152.1.118.33/Files/Journal%20of%20Agricultural%20and%20Food%20Chemistry%202001%2049%20\(11\)%205315-5321.pdf](http://152.1.118.33/Files/Journal%20of%20Agricultural%20and%20Food%20Chemistry%202001%2049%20(11)%205315-5321.pdf)
- 9 Nijveldt RJ, van Nood E, van Hoorn DEC, Boelens PG, van Norren K, van Leeuwen PAM. Flavonoids: a review of probable mechanisms of action and potential applications. *American Journal of Clinical Nutrition.* Vol 74. No. 4. 2001; 418-25.
- 10 Prakash A. Antioxidant activity. Medallion Laboratories Analytical Progress. Vol 19 No.2 ;2001

- 11 Buhler DR, Miranda C. Antioxidant activities of flavonoids. Oregon: Department of Environmental and Molecular Toxicology Oregon State University; 2000.
- 12 Pietta PG. Flavonoids as antioxidants. *Journal of Natural Product*. 63 (7) July, 2000; 1035-1042
- 13 George B, Kaur C, Khurdiya DS, Kapoor HC. Antioxidants in tomato (*Lycopersium esculentum*) as a function of genotype. *Journal of Food Chemistry*. Vol.84. Issue 1. 2004 jan; 45-51
- 14 Proteggente AR, Pannala AS, Paganga G, van Buren L, Wagner E, Wiseman S, et al. The antioxidant activity of regularly consumed fruit and vegetables reflects their phenolic and vitamin C composition. *Free Radical Research*. Vol 36. Issue 2. 2002; 217-33.
- 15 Andayani R, Lisawati Y, Maimunah. Penentuan aktivitas antioksidan, kadar fenolat total dan likopen pada buah tomat (*Solanum lycopersicum L*). *Jurnal Sains dan Teknologi Farmasi*, Vol. 13. No. 1. 2008. Diunduh pada tanggal 25 Mei 2009 dari http://farmasi.unand.ac.id/pub/JSTF-Feb2009%20regina_.pdf
- 16 Jones JB. Tomato plant culture in the field, greenhouse, and home garden. Boca Raton: CRC press; 1999.
- 17 Vermerris W, Nicholson R. Phenolic compound biochemistry. Netherlands: Springer; 2006.
- 18 Hein M, Best LR, Pattison S, Arena S. Introduction to organic and biochemistry. California: Brooks/cole Publishing Company; 1993.p.99-102.
- 19 Soobratte MA, Neergheen VS, Luximon-Ramma A, Aruoma OI, Bahroun T. Phenolics as potential antioxidant therapeutic agents: mechanism and actions. *Mutat Res*. 2005 Nov 11; 579(1-2):200-13. Epub 2005 Aug 26. Diunduh pada tanggal 27 Mei 2007 dari: www.ncbi.nlm.nih.gov/entrez/utils/fref.fcgi?
- 20 Percival M. Antioxidants. *Clinical nutrition insight*. Nut 031 1/96 Rev. 10/98; 1998.
- 21 Kumar V, Abbas AK, Fausto N. Robbins and cotran pathologic basis of disease. 7th ed. Philadelphia: Elsevier Saunders; 2005.
- 22 Waterhouse AL. Determination of total phenolics. *Current Protocols in Food Analytical Chemistry*. 2002; I1.1.1-I1.1.8.

- 23 Mongkolsilp S, Pongbupakit I, Sae-Lee N, Sitthithaworn W. Radical scavenging activity and total phenolic content of medicinal plants used in primary health care. *SWU J Pharm Sci*, Vol. 9 No. 1.2004 Nov; P.32-35.
- 24 Slimestad R, Verheul MJ. Seasonal Variations in the Level of Plant Constituents in Greenhouse Production of Cherry Tomatoes. *PlantChem, Planteforsk*, N-4353 Klepp Station, Norway. *J Agric Food Chem*. 2005 Apr 20;53(8);p. 3114-3119.
- 25 Deniati SH. Aktivitas antioksidan dan kandungan fenol total beberapa ekstrak bahan alam. Departemen Biokimia dan biologi molekuler. Jakarta: FKUI; 2006.
- 26 Marinova D, Ribarova F, Atanassova M. Total phenolics and total flavonoids in Bulgarian fruits and vegetables. *Journal of the University of Chemical Technology and Metallurgy*, 40, 3. 2005; P. 255-260
- 27 Rahmawati A. Kadar fenol total mengkudu (*Morinda citrifolia*). Jakarta: FKUI;2009.
- 28 Widiyanti R. Analisis kandungan fenol total jahe (*Zingiber officinale Roscoe*) secara in vitro. Jakarta: FKUI; 2009.