

DAFTAR PUSTAKA

- Adel P. R. S., dan Prakash J. 2010. Chemical Composition and Antioxidant Properties of Ginger Root (*Zingiber officinale*). *Journal of Medicinal Plants Research*, 4, hal. 2674-2679
- Ali, Badreldin H., Gerald, Blunden., Musbah, O. Tanira, and Abderrahim Nemmar., 2008. Some Phytochemical, Pharmacological and Toxicological Properties of Ginger (*Zingiber officinale* Roscoe): A Review of Recent Research. *Food and Chemical Toxicology*, 46(2), hal 409–420
- Amic, D., Davidonic-Amic, D., Beslo, D. dan Trinajstic, N., 2003. Structure-Radical Scavenging Activity Relationships of Flavonoids. *Croatica Chemica Acta*, 76(1), hal. 55-61.
- Andersen, O. M. dan Markham, K. R., 2005. *Flavonoids: Chemistry, Biochemistry and Applications*. Boca Raton: CRC Press.
- Andriyani, R., Thelma, A. B., dan Sri, P., 2015. Effect of Extraction Method of Total Flavonoid, Total Phenolic Content, Antioxidant and Anti-bacterial Activity of *Zingiberis officinale* Rhizome. *Procedia Chemistry*, 16, hal. 149-154
- Anesini, C., Ferraro, G. E. dan Filip, R., 2008. Total Polyphenol Content and Antioxidant Capacity of Commercially Available Tea (*Camellia sinensis*) in Argentina. *Journal of Agricultural and Food Chemistry*, 56(19), hal. 9225-9229.
- Anjarsari, I. R. D., 2016. Katekin teh Indonesia : Prospek dan Manfaatnya. *Jurnal Kultivasi*, 15(2), hal. 99-106.
- Aspan, R., 2008. *Taksonomi Koleksi Tanaman Obat Kebun Tanaman Obat Citereup*. Jakarta: Badan Pengawas Obat dan Makanan Republik Indonesia

- Ayu, L., Indradewa, D. dan Ambarwati, E., 2012. Pertumbuhan, Hasil dan Kualitas Pucuk Teh (*Camellia sinensis* (L.) Kuntze) di Berbagai Tinggi Tempat. *Vegetalika*, 1(4).
- Badan Pengawasan Obat dan Makanan RI, 2000. *Parameter Standar Umum Ekstrak Tumbuhan Obat Cetakan Pertama*. Jakarta: Departemen Kesehatan RI.
- Badan Standarisasi Nasional, 2016. *Standar Nasional Indonesia 3945:2016*. Jakarta: Badan Standarisasi Nasional.
- Bahorun, T., Soobrattee, M., Luximon-Ramma, V. dan Aruoma, O., 2006. Free Radicals and Antioxidants in Cardiovascular Health and Disease. *Internet Journal of Medical Update*, 1(2), hal. 25-41.
- Balentine, D. A., Wiseman, S. A. dan Bouwens, L. C. M., 1997. The Chemistry of Tea Flavonoids. *Critical Reviews in Food Science and Nutrition*, 37(8), hal. 693-704.
- Bhebhe, M., Thanise, N. F., Batsirai, C., dan Maud, M., 2015. Effect of Solvent Type on Total Phenolic Content and Free Radical Scavenging Activity of Black Tea and Herbal Infusions. *Food Anal. Methods*, 9, hal. 1060-1067
- Budavari, 2001. *The Merck Index an Encyclopedia of Chemical, Drugs, and Biological*. 13th Edition. New York: Merck & Co Ind.
- Cabrera, C., Artacho, R. dan Giménez, R., 2006. Beneficial Effects of Green Tea-A Review. *Journal of the American College of Nutrition*, 25(2), hal. 79-99.
- Chacko, S. M., Thambi, P. T., Kuttan, R. dan Nishigaki, I., 2010. Beneficial Effects of Green Tea: A Literature Review. *Chinese Medicine*, 5(13), hal. 1-9.

- Chakrawati, L., Agrawal, R., Dang, S., Gupta, S. dan Gabrani, R., 2016. Therapeutic Effects of EGCG: A Patent Review. *Expert Opinion on Therapeutic Patents*, 26(8), hal. 907-916.
- Danusantoso, H., 2003. Peran Radikal Bebas Terhadap Beberapa Penyakit Paru. *Jurnal Kedokter Trisakti* , 22(1), hal. 31-36.
- Davies, M. J., Judd J. T., Baer, D. J., Clevidence, B. A., Paul, D. R., Edwards, A. J., Wiseman, S. A., Muesing, R. A., dan Chen, S. C., 2003. Black Tea Consumption Reduces Total and LDL Cholesterol in Mildly Hypercholesterolemic Adults. *The Journal of Nutrition*, 133(10), hal. 3298S-3302S.
- Departemen Kesehatan Republik Indonesia, 2014. *Farmakope Indonesia Edisi V*. Jakarta: Direktorat Jenderal Pengawasan Obat dan Makanan.
- Dewi, Z. S., Zam, Z. Z. dan Rakhman, K. A., 2017. Maserasi dan Uji Aktivitas IC₅₀ Antioksidan Buah Pinang (*Areca catechu*) Secara Spektrofotometri UV-VIS. *Saintifik@MIPA*, 1(1), hal. 14-19.
- Dimitrios, B., 2006. Sources of Natural Phenolic Antioxidants. *Trends in Food Science and Technology*, 17(9), hal. 505-512.
- Dugasani, S., Mallikarjuna, R. P., Vishna, D. N., Madhu, K. B., Satyanarayana, T., dan Jayaveera, N. K., 2010. Comparative Antioxidant and Anti-inflammatory Affects of [6]-gingerol, [8]-gingerol, [10]-gingerol and [6]-shogaol. *Journal of Ethnopharmacology*, 127, hal 515-520
- Ezez, D., dan Tefera, M., 2020. Effects of Solvents on Total Phenolic Content And Antioxidant Activity of Ginger Extracts. *Research Square*

- Farooq, S. dan Sehgal, A., 2018. Antioxidant Activity of Different Forms of Green Tea: Loose Leaf, Bagged and Matcha. *Current Research in Nutrition and Food Science*, 6(1), hal. 1-6.
- Fathona, D., 2011. Kandungan Gingerol dan Shogaol, Intensitas Kepedasan dan Penerimaan Panelis terhadap Oleosarin Jahe Gajah (*Zingiber officinale* var. Roscoe), Jahe Emprit (*Zingiber officinale* var. Amarum), dan Jahe Merah (*Zingiber officinale* var. Rubrum). Repository IPB.
- Forester, S. C. dan Lambert, J. D., 2011. The Role of Antioxidant versus Pro-oxidant Effects of Green Tea Polyphenols in Cancer Prevention. *Molecular Nutrition and Food Research*, 55(6), hal. 844-854.
- Gauglitz, G., 2001. Ultraviolet and Visible Spectroscopy. *Handbook of Analytical Techniques*. Tubingen: WILEY-VCH Verlag GmbH, hal. 419-463.
- Gawron-Gzella, A., Agnieszka, K., Dan Magdalena, P., 2018. Antioxidant Activity of Teas Obtained from Leaves of *Camellia sinensis* (L.) Kuntze in Course of Various Production Processes Available on Polish Market. *Herba Polonica*, 64(2)
- Genestra, M., 2007. Oxy Radicals, Redox-sensitive Signalling Cascades and Antioxidants. *Cellular Signalling*, 19(9), hal. 1807-1819.
- Ghasemzadeh, A., Hawa, Z. J., dan Asmah, R., 2010. Antioxidant Activities, Total Phenolics and Flavonoids Content into Varieties of Malaysia Young Ginger (*Zingiber officinale* Roscoe). *Molecules*, 15(6), hal. 4324-4333.
- Ghasemzadeh, A., Hawa, Z. J., dan Asmah, R., 2016. Changes In Antioxidant And Antibacterial Activities as well as Phytochemical

- Constituents Associated With Ginger Storage and Polyphenol Oxidase Activity. *BMC Complementary and Alternative Medicine*, 16(382)
- Graham, H. N., 1992. Green Tea Composition, Consumption, and Polyphenol Chemistry. *Preventive Medicine*, 21(3), hal. 334-350.
- Gupta, A., Naraniwal, M. dan Kothari, V., 2012. Modern Extraction Methods for Preparation of Bioactive Plant Extracts. *International Journal of Applied and Natural Sciences*, 1(1), hal. 8-26.
- Gupta, R. K., Priyanka, C., Mridula, T., Anil, K. S., dan Archana, P., 2014. Synergistic Antioxidant Activity of Tea with Ginger, Black Pepper and Tulsi. *International Journal of Pharmacy and Pharmaceutical Science*, 6(5), hal. 477-479
- Handa, S. S., Khanuja, S. P. S., Longo, G. dan Rakesh, D. D., 2008. *Extraction Technologies for Medical and Aromatic Plants*. Trieste: United Nations Industrial Development Organization and the International Centre for Science and High Technology.
- He, Q., Yuanting, Lv., Ling, Z. dan Bi, S., 2010. Simultaneous Determination of Caffeine and Catechins in Tea Extracts By HPLC. *Journal of Chromatography & Related Technologies*, 33(4), hal. 491-498
- Hilal, Y. dan Engelhardt, U., 2007. Characterisation of White Tea – Comparison to Green and Black Tea. *Journal für Verbraucherschutz und Lebensmittelsicherheit*, 2(4), hal. 414-421.
- Idris, N. A., Hartini, M. Y., dan Anwar, U., 2019. Voltammetric and Spectroscopic Determination of Polyphenols and Antioxidants in Ginger (*Zingiber officinale* Roscoe). *Heliyon*, 5

- Indarti, D., 2015. *Outlook Teh Komoditas Pertanian Subsektor Perkebunan*. Sekretariat Jendral Kementrian Pertanian: Indonesia.
- Juneja, L. R., Kapoor, M. P., Okubo, T. dan Rao, T. P., 2013. *Green Tea Polyphenols: Nutraceuticals of Modern Life*. New York: CRP Press Taylor and Francis Group.
- Jun, M., Fu, H. Y., Hong, J., Wan, X., Yang, C. S., dan Ho, C. T., 2003. Comparison of Antioxidant Activities of Isoflavones from Kudzu Root (*Pueraria lobata* Ohwi). *Journal of Food Science*, 68(6), hal. 2117-2122.
- Khan, N. dan Mukhtar, H., 2013. Tea and Health: Studies in Humans. *Current Pharmaceutical Design*, 19(34), hal. 6141-6147.
- Kim, Y., Goodner, K. L., Park, J., Choi, J., dan Talcott, S. T., 2011. Changes in Antioxidant Phytochemicals and Volatile Composition of *Camellia sinensis* by Oxidation During Tea Fermentation. *Food Chemistry*, 129(4), hal. 1331-1342.
- Kristanti, A., Aminah, N., Tanjung, M. dan Kurniadi, B., 2008. *Buku Ajar Fitokimia*. Surabaya: Airlangga University Press.
- Lambert, J. D. dan Elias, R. J., 2010. The Antioxidant and Pro-oxidant Activities of Green Tea Polyphenols: A Role in Cancer Prevention. *Archives of Biochemistry and Biophysics*, 501(1), hal. 65-72.
- Leung, L. K., Su, Y., Chen, R., Zhang, Z., Huang, Y., dan Chen, Z., 2001. Theaflavins in Black Tea and Catechins in Green Tea Are Equally Effective Antioxidants. *The Journal of Nutrition*, 131(9), hal. 2248-2251.
- Li, F., Wang, Y., Li, D., Chen, Y., Qiao, X., Fardous, R., Lewandowski, A., Liu, J., Chan, T., dan Dou, Q. P., 2018. Perspectives on The Recent Developments with Green Tea Polyphenols in Drug

- Discovery. *Expert Opinion on Drug Discovery*, 13(7), hal. 643-660.
- Lobo, V., Patil, A., Phatak, A. dan Chandra, N., 2010. Free Radicals, Antioxidants and Functional Foods: Impact on Human Health. *Pharmacognosy Reviews*, 4(8), hal. 118-126.
- Lopez, P., Buffoni, E., Pereira, F. dan Vilchez Quero, J. L., 2011. Analytical Method Validation. *Wide Spectra of Quality Control*. InTech.
- Maesaroh, K., Dikdik, K., dan Jamaludin, A. A., 2018. Perbandingan Metode Uji Aktivitas Antioksidan DPPH, FRAP, dan FIC terhadap Asam Askorbat, Asam Galat dan Kuersetin. *Chimica et Natura Acta*, 6(2), hal. 93-100.
- Mahmudati, N., Wahyono, P., dan Djunaedi, D., 2020. Antioxidant Activity and Total Phenolic Content of Three Varieties of Ginger (*Zingiber officinale*) in Decoction and Infusion Extraction Method. *Journal of Physic: Conference Series*
- Malongane, F., McGaw, LJ., dan Mudau, FN., 2017. The Synergistic Potential of Various Teas, Herbs and Therapeutic Drugs in Health Improvement: A Review. *Journal of the Science of Foof and Agriculture*, 97(14), hal 4679-4689.
- Makanjuola, S. A., Victor, N. E., Olufunmilayo, S. O., dan David, M. S., 2015. Combination of Antioxidant from Different Source Could Offer Synergistic Benefits: A Case Study of Tea and Ginger Blend. *Natural Product Communication*, 10(11), hal. 1829-1832
- Martono, B., Falah, S. dan Nurlaela, E., 2016. Aktivitas Antioksidan Teh Varietas GMB 7 Pada Beberapa Ketinggian Tempat. *Jurnal Tanaman Industri dan Penyegar*, 3(1), hal. 53-60.

- Mao, Q., Xu, X., Cao, S., Gan, R., Corke, H., Beta, T., dan Li, H., 2019. Bioactive Compounds and Bioactivities of Ginger (*Zingiber officinale* Roscoe). *Foods*, 8(185)
- Miura, Y., Chiba, T., Tomita, I., Koizumi, H., Miura, S., Umegaki, K., Hara, Y., Ikeda, M., dan Tomita, T., 2001. Tea Catechins Prevent the Development of Atherosclerosis in Apoprotein E-Deficient Mice. *Biochemical and Molecular Action of Nutrients*, Vol. 131, hal. 27-32.
- Moharram, H. A., dan Yousef, M. M., 2014. Methods for Determining the Antioxidant Activity: A Review. *Alex. J. Fd. Sci. & Technol*, 11(1), hal 31-42
- Molyneux, P., 2004. The Use of The Stable Free Radical Diphenylpicrylhydrazyl (DPPH) for Estimating Antioxidant. *Songklanakarinn Journal of Science and Technology*, 26(2), hal. 211-219.
- Namita, P., Mukesh, R. dan Vijay, K. J., 2012. *Camellia sinensis* (green tea): A Review. *Global Journal of Pharmacology*, 6(2), hal. 52-59.
- Naveed, M., Bibi, J., Kamboh, A. A., Suheryani, I., Kakar, I., Fazlani, S. A., FangFang, X., Kalhor, S. A., Yunjuan, L., Kakar, M. U., El-Hack, M. E. A., Noreldin, A. E., Zhixiang, S., LiXia, C., dan XiaoHui, Z., 2018. Pharmacological Values and Therapeutic Properties of Black Tea (*Camellia sinensis*) : A Comprehensive Overview. *Biomedicine & Pharmacotherapy*, Vol. 100, hal. 521-531.
- Offei-Oknye, R., Patterson, J., Walker, L. T., dan Verghese, M., 2015. Processing Effects on Phytochemical Content and Antioxidative Potential of Ginger *Zingiber officinale*. *Food and Nutrition Sciences*, 06(05), hal. 445-451.

- Ozcelik, B., Lee, J. H. dan Min, D. B., 2003. Effects of Light, Oxygen, and pH on the Absorbance of *2,2-Diphenyl-1-picrylhydrazyl*. *Journal of Food Science*, 68(2), hal. 487-490.
- Olszowy-Tomczyk, M., 2020. Synergistic, Antagonistic, and Additive Antioxidant Effect in the Binary Mixtures. *Phytochem Rev*, 19, hal. 63-103.
- Pasrija, D., dan Anandharamakrishnan, C., 2015. Techniques for Extraction of Green Tea Polyphenols: A Review. *Food Bioprocess Technol*, 8, hal 935-950
- Pham-Huy, L. A., He, H., dan Pham-Huy, C., 2008. Free Radicals, Antioxidants in Disease and Health. *International Journal of Biomedical Science*, 4(2), hal. 89-96.
- Pratiwi, L., Fudholi, A., Martien, R. dan Pramono, S., 2016. Ethanol Extract, Ethyl Acetate Extract, Ethyl Acetate Fraction, and n-Heksan Fraction Mangosteen Peels (*Garcinia mangostana* L.) As Source of Bioactive Substance Free-Radical Scavengers. *Journal of Pharmaceutical Science and Clinical Research*, 1(2), hal. 71-82.
- Raghavendra, H. L., Pradeep K, S. V., Prashith K, T. R., Eyasu, E., Bereket, M., Anilakumar, K. R., dan Farhat, K., 2011. HPLC Method for Chemical Composition and In vitro Antioxidant Activity of *Camellia sinensis* Linn. *Analytical Chemistry Letters*, hal. 361-369
- Rahman, K., 2007. Studies on Free Radicals, Antioxidants, and Co-factors. *Clinical Interventions in Aging 2007*, 2(2), hal. 219-236.
- Rahmani, Arshad H., Fahad, M., Al, dan Salah, M. Aly., 2014. Active Ingredients of Ginger as Potential Candidates in the Prevention and

- Treatment of Diseases via Modulation of Biological Activities. *Physiol Pathophysiol Pharmacol*, 6(2), hal. 125–36.
- Rohdiana, D., 2015. Teh: Proses, Karakteristik, dan Komponen Fungsionalnya. *Food Review Indonesia*, 10(8), hal. 34-37.
- Sahala, A. dan Soegihardjo, C. J., 2012. Uji Aktivitas Antioksidan dan Penetapan Kadar Fenolat Total Fraksi Air Daun Ketapang (*Terminalia catappa* L.) Dengan Metode DPPH (2,2-diphenyl-1-picrylhydrazyl) dan Metode Folin-Ciocalteu. *Jurnal Farmasi Sains dan Komunitas*, 9(2), hal. 91-97.
- Shahidi, F., dan Priyatharini, A., 2015, Phenolics and Polyphenolics in Foods, Beverages, and Spices: Antioxidant Activity and Health Effect-A Review. *Journal of Functional Foods*, 18, hal. 820-897.
- Saito, S. T., Froehlich, P. E., Gosmann, G. dan Bergold, A. M., 2007. Full Validation of a Simple Method for Determination of Catechins and Caffeine in Brazilian Green Tea (*Camellia sinensis* var. *assamica*) Using HPLC. *Chromatographia*, 65(9-10), hal. 607-610.
- Samadi, S., dan Raouf F, F., 2020. Phytochemical Properties, Antioxidant Activity and Mineral Content (Fe, Zn and Cu) in Iranian Produced Black Tea, Green Tea and Roselle Calyces. *Biocatalysis and Agricultural Biotechnology*.
- Setyamidjaja, D., 2000. *Teh: Budidaya dan Pengolahan Pascapanen*. Yogyakarta: KANISIUS.
- Shah, R. S., Shah, R. R., Pawar, R. B. dan Gayakar, P. P., 2015. UV-Visible Spectroscopy - A Review. *International Journal of Institutional Pharmacy and Life Science*, 5(5), hal. 490-505.
- Sharangi, A., 2009. Medicinal and Therapeutic Potentialities of Tea (*Camellia sinensis* L.) – A Review. *Food Research International*, 5-6(42), hal. 529-535.

- Shekhar, T. C. dan Anju, G., 2014. Antioxidant Activity by DPPH Radical Scavenging Method of *Ageratum conyzoides* Linn. Leaves. *American Journal of Ethnomedicine*, 1(4), hal. 244-249.
- Shuyuan, L., Ai, Z., Qu, F., Chen, Y., dan Ni, D., 2017. Effect of Steeping Temperature on Antioxidant And Inhibitory Activities of Green Tea Extracts Against α -Amylase, α -Glucosidase and Intestinal Glucose Uptake. *Food Chemistry*
- Singh, S. dan Singh, R., 2008. In Vitro Methods of Assay of Antioxidants: An Overview. *Food Reviews International*, 24(4), hal. 392-415.
- Skoog, D. A., West, D. M., Holler, F. J. dan Crouch, S. R., 2013. *Analytical Chemistry*. Boston: Cengage Learning.
- Song, J. M. dan Seong, B. L., 2007. Tea Catechins as a Potential Alternative Anti-infectious Agent. *Expert Review of Anti-Infective Therapy*, 5(3), hal. 497-506.
- Sudaryat, Y., Kusmiyati, M., Pelangi, C. R., Rustamsyah, A., dan Rohdiana, D., 2015. Aktivitas Antioksidan Seduhan Sepuluh Jenis Mutu Teh Hitam (*Camellia sinensis* (L.) O. Kuntze) Indonesia. *Jurnal Penelitian Teh dan Kina*, 18(2), hal. 95-100.
- Sunarni, T., Pramono, S. dan Asmah, R., 2007. Antioxidant-Free Radical Scavenging of Flavonoid from The Leaves of *Stelechocarpus burahol* (Bl.) Hook f. & Th. *Indonesian Journal of Pharmacy*, 18(3), hal. 111-116.
- Tariq, M., Naveed, A. dan Barkat, A. K., 2010. The Morphology, Characteristics, and Medicinal Properties of *Camellia sinensis* Tea. *Journal of Medicinal Plants Research*, 4(19), hal. 2028-2033.
- Thanh, T. B., Dang, K. T., Nguyen, T. K. T., dan Nguyen T. H., 2017. Antioxidant and Acetylcholinesterase Inhibitory Activities of Ginger

- Root (*Zingiber officinale* Roscoe) Extract. *Journal of Complementary and Integrative Medicine*, 14(4).
- Toh, H., Ilhami, G., Ercan, B., Ahmet, C. G., Saleh, H. A., dan Ekrem, K., 2016. Antioxidant Activity and Phenolic Compounds of Ginger (*Zingiber officinale* Rosc.) Determined by HPLC-MS/MS. *Food Measure*
- Visht, S. dan Chaturvedi, S., 2012. Isolation of Natural Products. *Current Pharma Research*, 2(3), hal. 584-599.
- Wang, K., Liu, Z., Huang, J., Fu, D., Liu, F., Gong, Y., dan Wu, X., 2009. TLC Separation of Catechins and Theaflavins on Polyamide Plates. *Journal of Planar Chromatography – Modern TLC*, 22(2), hal. 97-100.
- Willcox, J. K., Ash, S. L. dan Catignani, G. L., 2004. Antioxidants and Prevention of Chronic Disease. *Critical Reviews in Food Science and Nutrition*, 44(4), hal. 275-295.
- Winarsi, H., 2007. *Antioksidan Alami dan Radikal Bebas: Potensi dan Aplikasi dalam Kesehatan*. Yogyakarta: KANISIUS.
- Xu, Y. Q., Ji, W. B., Yu, P., Chen, J. X., Wang, F., dan Yin, J. F., 2018. Effect of Extraction Methods on The Chemical Components and Taste Quality of Green Tea Extract. *Food Chemistry*, 1(248), hal. 146-154.
- Yeh, H., Cheng-hung, C., Hsin-chun, C., Chu-jen, W., Tai-liang, C., dan Li-yun, L., 2014. Bioactive Components Analysis of Two Various Gingers (*Zingiber officinale* Roscoe) and Antioxidant Effect of Ginger Extracts. *LWT - Food Science and Technology*, 55, hal. 329-334

Yesiloglu, Y., Hatice, A., dan Ismail, K., 2013. In Vitro Antioxidant Activity of Various Extracts of Ginger (*Zingiber officinale* L.) Seed. *Asian Journal of Chemistry*, 25(7), hal. 3573-3578