

DAFTAR PUSTAKA

- Agbor, G.A., J.A. Vinson, J.E. Oben, J.Y. Ngogang, 2006, Comparative Analysis of the in Vitro Antioxidant Activity of White and Black Pepper. *Nutrition Research* 26: 659-663.
- Agoes, G, 2007, *Teknologi Bahan Alam*. Bandung : Penerbit ITB Press
- Amaliana, L. N, 2008, Uji Sitotoksik Ekstrak Etanol 70 % Buah Merica Hitam (*Piper nigrum* L.) terhadap Sel Hela. Skripsi. Fakultas Farmasi Universitas Muhammadiyah Surakarta. Surakarta.
- Anonim, 1979, *Farmakope Indonesia*, Edisi ketiga, 591, Departemen Kesehatan. Republik Indonesia, Jakarta.
- Anonim, 2000, *Informasi Obat Nasional Indonesia*, Direk Jendral Pengawasan Obat dan Makanan, hal 47, Depkes RI, Indonesia.
- Badan Pengawas Obat dan Makanan (BPOM), 2004, *Peraturan Teknis Penggunaan Bahan Tambahan Pangan Pemanis Buatan dalam Produk Pangan*. Jakarta: Deputi Bidang Pengawasan Keamanan Pangan dan Bahan Berbahaya.
- Balittri. 2007, *Teknologi Unggulan Tanaman Lada*. <http://balittri.litbang.deptan.go.id/> diakses 27 November 2018 pukul 19:52 WIB

- Bunaciu, A.A., Aboul-Enein, H.Y. dan Fleschin, S, 2011, Recent applications of fourier transform infrared spectrophotometry in herbal medicines analysis. *Applied Spectroscopy Reviews* 46: 251-260.
- Dachriyanus., 2004, Analisis Struktur Senyawa Organik Secara Spektrofotometri, hal 35, Andalas University Press, Padang.
- Deepthi, S.P., V. Junis, P. Shibin, S. Senthil, R.S. Rajesh., 2012, Isolation, Identification and Antimycobacterial Evaluation of Piperine from Piper longum. *Dermatology Pharmacia Letter* 2012: 863-868.
- Departemen Kesehatan RI, 1978, *Materia Medika Indonesia Jilid II (MMI-II)*. Penerbit Direktorat Jenderal Pengawasan Obat Dan Makanan. Jakarta
- Epstein, W.W.; D.F. Netz., dan J. L. Seidel., 1993, Isolation of Piperine from Black Pepper. *Journal Chemistry*. Ed.1993, 70, 598-599.
- FDA Bhavan, Kotla Road, New Delhi, 2012, Quick Test For Some Adulterants in Food. India: Food Safety and Standards Authority of India (FSSAI).
- Fennema, O.R., 1976, Principle of food science. Part I food chemistry. Marcel Dekker inc., New York.

- FSSAI, 2012, Manual of Methods of Analysis of Foods Microbiological Testing. Food Safety and Standards Authority of India, New Delhi.
- Gamse, T, 2002, Liquid-Liquid Extraction and Solid-Liquid Extraction. Institute of Thermal Process and Environmental Engineering Graz University of Technology. 2-24.
- Handa, Sukhdev Swami., et al., 2008, Teknologi Ekstraksi Tanaman Obat Dan Aromatik. Pusat Internasional Untuk Ilmu Pengetahuan Dan Teknologi Tinggi.
- Harmita, 2004, 'Petunjuk Pelaksanaan Validasi Metode dan Cara Perhitungannya', Majalah Ilmu Kefarmasian, Vol. I, No. 3, Desember.
- Karamizadeh, Sasan., dan Hooman, Alizera., 2013, An Overview of Principal Component Analysis, Agustus 2013.
- Lakshmi V, LABS R.V, Guntur and Pradesh A., 2012, Food adulteration. IJSIT, Vol. 1(2), pp106-113.
- Meghwal, M. dan T. K. Goswami, 2012, Nutritional Constituent of Black Pepper as Medicinal Molecules: A Review. 1: 129 doi:10.4172/scientificreports.12.
- Moore C. Jeffrey, John Spink ,Markus Lipp, 2012, Development and Application of a Database of Food Ingredient Fraud and Economically Motivated Adulteration from 1980 to 2010. Journal of food science.

- Mukhriani. 2014. Ekstraksi, Pemisahan Senyawa, dan Identifikasi Senyawa Aktif. Jurnal Kesehatan. Vol VII No.2.
- Namara, F. M., 2005, Effects of Piperine, the Pungent Component of Black Pepper, at the Human Vanilloid Receptor (TRPV1), British Journal of Pharmacology 144, 781–790.
- Paradkar, M.M., 2001, A New TLC Method to Detect The Presence Of Ground Papaya Seed In Ground Black Pepper. Journal Of The Science Of Food And Agriculture.
- Rismunandar, 2000, Lada Budidaya dan Tataniaga. Penebaran Swadaya. Depok.
- Soedibjo B, 2008, Analisis Komponen Utama Dalam Kajian Ekologi. Jurnal Oseana, Volume XXXIII, Nomor 2, 2008 : 43 - 53 ISSN 0216-1877
- Stuart, B., 2004, Infrared Spectroscopy: Fundamentals and Applications, John Wiley and Sons, Chichester, United Kingdom.
- Wahid, P, 1996, Identifikasi Tanaman Lada. Monograf Tanaman Lada. Balittro: hal. 27-32.
- Yunita, F.B., 2010, Lada Sebagai Afrodisiak. Kulinologi Indonesia Vol.II/No.10/ 2010.