

## **DAFTAR PUSTAKA**

1. Vuong Q V. Utilisation of Bioactive Compounds from Agricultural and Food Waste. Boca Raton, Florida: CRC Press Taylor & Francis Group; 2017. viii.
2. Nguyen VT. Recovering Bioactive Compounds from Agricultural Wastes. Hoboken, New Jersey: John Wiley & Sons Ltd; 2017.
3. Skinner M, Hunter D. Bioactives in Fruit : Health Benefits and Functional Foods. Hoboken, New Jersey: John Wiley & Sons Ltd; 2013.
4. Sinaga AA, Luliana S, Fahrurroji A. Uji Efektivitas Antioksidan Losio Ekstrak Metanol Buah Naga Merah (*Hylocereus polyrhizus* Britton dan Rose). J Mhs Farm Fak Kedokt Univ Tanjungpura. 2014;1–13.
5. Warisno, Dahana K. Buku Pintar Bertanam Buah Naga. Jakarta: Gramedia Pustaka Utama; 2009.
6. Sobir, Amalya M. Bertanam 20 Buah Koleksi Eksklusif. Jakarta: Penebar Swadaya; 2011.
7. Puspaningtyas DE. The Miracle of Fruits. Jakarta: AgroMedia Pustaka; 2013.
8. Mahattanatawee K, Manthey JA, Luzio G, Talcott ST, Goodner K, Baldwin EA. Total Antioxidant Activity and Fiber Content of Select Florida-Grown Tropical Fruits. J Agric Food Chem. 2006;54(19):7355–63.
9. Wu LC, Hsu HW, Chen YC, Chiu CC, Lin YI, Ho JAA. Antioxidant and Antiproliferative Activities of Red Pitaya. Food Chem. 2006;95(2):319–27.

10. Kristanto D. Berkebun Buah Naga. Jakarta: Penebar Swadaya; 2014.
11. Ermawati D, Permata Ilmu Jogjakarta. The Miracle of Colors : Keajaiban Buah & Sayur Warna Kuning, Orange, dan Merah. 1st ed. Yogyakarta: ANDI; 2017.
12. Khalili RMA, Abdullah ABC, Manaf AA. Isolation and Characterization of Oligosaccharides Composition in Organically Grown Red Pitaya, White Pitaya and Papaya. *Int J Pharm Pharm Sci.* 2014;6(SUPPL. 2):131–6.
13. NIRC. What are Natural Ingredients [Internet]. Natural Ingredient Resource Center. [cited 2018 Nov 20]. Available from: [https://naturalingredient.org/?page\\_id=47](https://naturalingredient.org/?page_id=47)
14. Brahmachari G. Bioactive Natural Products : Opportunities and Challenges in Medicinal Chemistry. Singapore: World Scientific Publishing Co. Pte. Ltd.; 2012. 5 p.
15. de la Rosa LA. Fruit and Vegetable Phytochemicals : Chemistry, Nutritional Value and Stability. 1st ed. Iowa: Blackwell Publishing; 2010.
16. Xu Z, Howard LR. Analysis of Antioxidant-Rich Phytochemicals. Iowa: John Wiley & Sons Ltd; 2012.
17. Yahia EM. Fruit and Vegetable Phytochemicals : Chemistry and Human Health. 2nd ed. Hoboken, New Jersey: John Wiley & Sons Ltd; 2018.
18. Colegate SM, Molyneux RJ. Bioactive Natural Products : Detection, Isolation, and Structural Determination. 2nd ed. Boca Raton, Florida: CRC Press Taylor & Francis Group; 2008. 11 p.

19. Tringali C. Bioactive Compounds from Natural Sources : Natural Products as Lead Compounds in Drug Discovery. 2nd ed. Boca Raton, Florida: CRC Press Taylor & Francis Group; 2012.
20. International Centre for Science and High Technology United Nations Industrial Development Organization and The. Extraction Technologies for Medicinal and Aromatic Plants. Trieste, Italy: ICS-UNIDO; 2008. 22 p.
21. Harborne J. Phytochemical Methods : A Guide to Modern Techniques of Plant Analysis. 3rd ed. London: Chapman & Hall; 1998.