

## DAFTAR PUSTAKA

- Agriflo. (2021). *Biologi Cabai*. Penebar Swadaya.
- Ahmad, Z. A. (2017). *Pengaruh Penambahan Buah Naga Merah (Hylocereus polyzahiruz) pada Pembuatan Saus Sambal terhadap Daya Terima Konsumen*. Universitas Negeri Jakarta.
- Aina, Q., Layli, A. N., & Arisandy, Y. P. (2020). Kandungan Vitamin C dan Aktivitas Antioksidan pada Nugget Ayam dengan Penambahan Brokoli dan Kubis Ungu. *Journal of Tropical Food and Agroindustrial Technology*, 1(1).
- Ali, M. M., Khalid, N. I., Wondi, M. H., Haris, N. I. N., & Azman, P. N. M. A. (2025). Exploring the Nutritional Values, Volatile Compounds, Health Benefits, and Potential Food Products of Chilli (*Capsicum annum*): A Comprehensive Review. *Food Chemistry*.
- Alif. (2017). *Kiat Sukses Budidaya Cabai Keriting*. Bio Genesis.
- Ang, C. Y. W., Liu, K., & Huang, Y.-W. (1999). *Asian Foods: Science and Technology*. CRC Press.
- Anggraini, T., Siski, F., & Yenrina, R. (2023). The Characteristic of Chili Sauce with Kolang Kaling (*Arenga pinnata*) Additon as Thickener. *IOP Conference Series: Earth and Environmental Science*, 1182.
- Ariani, R. P. (2023). *Preservasi Makanan Lokal*. PT. RajaGrafindo Persada - Rajawali Pers.
- Arshad, M. S., & Batool, S. A. (2017). Natural Antimicrobials, their Sources and Food Safety. In *Food Additives* (pp. 87–102). IntechOpen.
- Azzahra, N. (2014). *Puree & Bubur Sehat Bayi*. Puspa Swara.
- Bourne, M. C. (2014). *Food Texture and Viscosity: Concept and Measurement*. Academic Press.
- BPOM. (2016). *Bawang Putih: Allium sativum L.*
- BPOM RI. (2016). *Peraturan Kepala Badan Pengawas Obat dan Makanan Nomor 21 Tahun 2016 Tentang Kategori Pangan*.
- BPOM RI. (2017). *Produksi Pangan Untuk Industri Rumah Tangga: Saus Cabai*.
- BPS. (2020). *Rata-rata Konsumsi Perkapita Seminggu Menurut Kelompok Sayur-Sayuran Per Kabupaten/kota (Satuan Komoditas), 2018 - 2020*.
- BPS. (2023). *Rata-rata Konsumsi Perkapita Seminggu Menurut Kelompok Sayur-Sayuran Per Kabupaten/kota (Satuan Komoditas), 2021-2023*.

- Chon, S., & Kim, M. K. (2025). Spicy or Not? Exploring Kimchi's Spiciness Perception Across Spicy Food Tolerant and Sensitive Groups. *Journal of Food Science*, 90(6). <https://doi.org/10.1111/1750-3841.70331>
- Corder, G. W., & Foreman, D. I. (2014). *Nonparametric Statistics: A Step by Step Approach* (2nd ed.). Wiley.
- Czarnowska-Kujawska, M., Draszanowska, A., & Starowicz, M. (2022). Effect of Different Cooking Methods on the Folate Content, Organoleptic, and Functional Properties of Broccoli and Spinach. *LWT*, 167.
- Devi, M., Soekopitojo, S., Putri, A., Pratikto, H., Wibawa, A. P., & Hamid, M. A. (2022). The addition of dried broccoli (*Brassica oleracea* L.) leaves can improve the nutrition of noodles. *IOP Conference Series: Earth and Environmental Science*, 1116(1). <https://doi.org/10.1088/1755-1315/1116/1/012024>
- Ekasari, R. (2023). *Metodologi Penelitian*. AE Publishing.
- Elfarisna. (2023). Bawang Putih (*Allium sativum* L). In *Ensiklopedia Tanaman Obat Indonesia* (pp. 27–34). Nuha Medika.
- Estiasih, T., Waziirroh, E., & Fibrianto, K. (2017). *Kimia dan Fisik Pangan*. Bumi Aksara.
- Fadhilah, M., Telupere, F. M. S., & Darmakusuma, D. (2023). Effectiveness of Broccoli (*Brassica Oleracea* Var. *Italica*) on Antioxidant Activity and Chemical Quality of Beef Meatballs. *International Journal Of Scientific Advances*, 4(3). <https://doi.org/10.51542/ijscia.v4i3.15>
- FAO. (2024a). *Production/Yield Quantities of Cauliflowers and Broccoli in Indonesia*. <https://www.fao.org/faostat/en/#data/QCL/visualize>
- FAO. (2024b, December 20). *Production quantities of Chillies and peppers, green (Capsicum spp. and Pimenta spp.) by country*. Food and Agriculture Organization of the United Nations. <https://www.fao.org/faostat/en/#data/QCL/visualize>
- Fernandi, A. (2023). *Tips Mudah dan Praktis Mengolah Makanan dari Brokoli* (G. Irawan, Ed.; 1st ed.). Pustaka Referensi.
- Fitriana, N., & Frisella, E. (2024). Pengaruh Teknik Pengolahan Terhadap Mutu Brokoli. *Journal of Healthcare Technology and Medicine*, 10.
- Gardjito, M. (2019). *Kuliner Pedas Indonesia: Cita Rasa Nikmat yang Selalu Memikat* (M. Gardjito & R. Wikandari, Eds.; I). Nigtoon Cookery.
- Hafifah. (2017). *Budidaya Brokoli dengan Bahan Organik*. Sefa Bumi Persada.
- Handayani, E. P., Saputri, T. A., & Rakhmiati, R. (2023). *Cabai Sehat dan Bisnis Produk Olahan*.

- Harjosuwono, B. A., Arnata, I. W., & Puspawati, G. A. K. D. (2011). *Rancangan Percobaan Teori, Aplikasi SPSS dan Excel*. Lintas Kata Publishing.
- Hei, W., Liang, L., & Zhang, Y. (2023). Pungency Perception and the Interaction with Basic Taste Sensations: An Overview. *Foods*, 12(12).
- Hong, S. J., Yoon Soejong, Lee Jookyeong, Jo Seong Min, Jeong, H., Lee Youngseung, Park, S.-S., & Shin, E.-C. (2022). A Comprehensive Study for Taste and Odor Characteristics Using Electronic Sensors in Broccoli Floret with Different Methods of Thermal Processing. *Journal of Food Processing and Preservation*, 46(4).
- Houben, K., Kermani, Z. J., Buggenhout, S. Van, Loey, A. M. Van, & Hendrickx, M. E. (2014). Thermal and High-Pressure Stability of Pectin-Converting Enzymes in Broccoli and Carrot *Puree*: Towards the Creation of Specific Endogenous Enzyme Populations Through Processing. *Food Bioprocess Technol*, 7, 1713–1724.
- Hudiah, A., Bohari, I. F., Riwayani, R., & Widodo, S. (2024). Inovasi Pembuatan Kue Lumpur Substitusi *Puree* Brokoli Hijau (*Brassica oleracea* var. *italica*) dan Analisis Kandungan Gizi. *Aceh Nutrition Journal*, 9(1), 38–46.
- Humaidah, N. (2025). *Kimia Pangan*. Penerbit Andi.
- Husen, S., Sutardjo, H. T., & Zakia, A. (2021). *Teknologi Produksi Tanaman Sayuran*. UMMPress.
- Hutajulu, F. L. A., Hintono, A., & Bintoro, V. P. (2024). Karakteristik Kimia Saus Tomat Analog Berbahan Dasar Pepaya (*Carica papaya*L.) dengan Penambahan Asam Sitrat. *Jurnal Teknologi Pangan*, 7(2), 34–39.
- Kariang, L., Semboar, S. M., Ratulangi F. S., & Wannu, M. R. (2023). Sifat Fisik dan Organoleptik Nugget Ayam yang Menggunakan Sayur Brokoli (*Brassica oleracea* var *italica*). *Zootec*, 43, 118–129.
- Kaur, M., Aggarwal, P., & Kumar, V. (2021). Effect of chilli varieties and storage conditions on quality attributes of honey chilli sauce: A preservation study. *Journal of Food Processing and Preservation*, 45(9).
- Kementerian Kesehatan RI. (2020). *Tabel Komposisi Pangan Indonesia* (Revisi Cetakan 1). Kementerian Kesehatan RI.
- Khotimah, A. K., & Febriana, D. (2025). Peningkatan Nilai Gizi Bakso Sapi melalui Substitusi Parsial Sayuran: Studi pada Brokoli, Wortel, dan Sawi. *Fusion: Journal Od Research in Engineering, Technology and Applied Sciences*, 2(1).
- Kour, K., Bandral, J. D., Sood, M., & Gupta, S. (2023). Health Benefits of Broccoli and its by-products. *The Science World a Monthly e Magazine*, 3(08), 1874–1877.

- Koutidou, M., Grauwet, T., Loey, A. Van, & Acharya, P. (2017). Potential of Different Mechanical and Thermal Treatments to Control Off-Flavour Generation in Broccoli Puree. *Food Chemistry*, 217, 531–541.
- Kumar, S., & Gautam, N. (2024). *Introduction to Sensory Evaluation of Food Products*. Delve Publishing.
- Kurniawati, A. D. (2023). *Pengembangan Produk Pangan: Rancangan Penelitian dan Aplikasinya*. Universitas Brawijaya Press.
- Kusuma, T. S., Kurniawati, A. D., Rahmi, Y., Rusdan, I. H., & Widyanto, R. M. (2017). *Pengawasan Mutu Makanan*. Universitas Brawijaya Press.
- Kusumiyati, Putri, E., Agus, D., & Munawar, A. (2021). Model Prediksi Kadar Air Buah Cabai Rawit Domba (*Capsicum frutescens* L.) Menggunakan Spektroskopi Ultraviolet Visible Near Infrared Prediction Model of Water Content of Domba Cayenne Pepper Fruit (*Capsicum frutescens* L.) Using Ultraviolet Visible Near Infrared Spectroscopy. 4(1), 15–22. <https://doi.org/10.37637/ab.v4i1.615>
- Laksmi, R. T., Legowo, A. M., & Kusrahayu. (2012). Daya Ikan Air, pH, dan Sifat Organoleptik Chicken Nugget yang Disubstitusi dengan Telur Rebus. *Animal Agriculture Journal*, 1.
- Li, H., Xia, Y., Liu, H. Y., Guo, H., He, X. Q., Liu, Y., Wu, D. T., Mai, Y. H., Li, H. Bin, Zou, L., & Gan, R. Y. (2022). Nutritional values, benefecial effects, and food application of broccoli (*Brassica oleracea* var. *italica* Plenck). *Trends in Food Science & Technology*, 119, 288–308.
- Mahdiyah. (2016). *Statistik Pendidikan*. PT Remaja Rosdakarya.
- Mamuaja, C. F. (2016). *Pengawasan Mutu dan Keamanan Pangan*. Unsrat Press.
- Masud Parvez, G. M. (2017). Current Advances in Pharmacological Activity and Toxic Effects of Various Capsicum Species. *International Journal of Pharmaceutical Sciences and Research*, 8(5), 1900–1912. [https://doi.org/10.13040/IJPSR.0975-8232.8\(5\).1900-12](https://doi.org/10.13040/IJPSR.0975-8232.8(5).1900-12)
- McDonagh, C. (2021). Healthy Ingredients. In S. Pathania & B. K. Tiwari (Eds.), *Food Formulation: Novel Ingredients and Processing Techniques*. Wiley.
- Meilgaard, M. (2020). *Sensory Evaluation Techniques* (Vol. 2). CRC Press.
- Mozsik, G. (2018). *Capsaicin and its Human Therapeutic Development*. IntechOpen.
- Nagraj, G. S., Chouksey, A., Jaiswal Swarna, & Jaiswal, A. K. (2020). Broccoli. In A. K. Jaiswal (Ed.), *Nutritional Composition and Antioxidant Properties of Fruits and Vegetables* (pp. 5–6). Charlotte Cackle.



- Nainggolan, T. V., Suyatno, A., & Hutajulu, J. P. (2017). *Analisis Pemasaran dan Transmisi Harga Cabai Rawit di Kabupaten Kubu Raya*.
- Pareek, S., Sagar, N. A., Sharma, S., Kumar, V., Agarwal, T., Gonzalez-Aguilar, G. A., & Yahia, E. M. (2017). Chlorophylls: Chemistry and Biological Functions. *Fruit and Vegetable Phytochemicals: Chemistry and Human Health*, 269–284.
- Peraturan Menteri Kesehatan Republik Indonesia Nomor 2 Tahun 2023 Tentang Kesehatan Lingkungan, Kemenkes (2023).
- Pratiwi, A. E., & Isa, M. (2024). Pengaruh Keamanan Makanan, Kesadaran Kesehatan, Sertifikasi Halal dan Harga Terhadap Keputusan Pembelian. *Value: Jurnal Manajemen Dan Akuntansi*, 19(1), 123–138.
- Provost, J. J., Colabroy, K. L., Kelly, B. S., Steffey, A. L., & Wallert, M. A. (2025). *The Science of Cooking: Understanding the Biology and Chemistry Behind Food and Cooking*. Wiley.
- R, M., Udoh, & E, D. (2016). Extraction and Comparative Analysis of Moisture and Capsaicin Contents of Capsicum Peppers. *Journal of Pain & Relief*, 5(5). <https://doi.org/10.4172/2167-0846.1000268>
- Rahmi, Y., & Kusuma, T. S. (2020). *Ilmu Bahan Makanan*. Universitas Brawijaya Press.
- Ramadhani, B., & Saidi, I. A. (2021). Pengaruh Proporsi Brokoli dengan Pepaya, Nanas, dan Nangka terhadap Kualitas Vegetable Leather. *Journal of Tropical Food and Agroindustrial Technology*, 2(02), 34–42.
- Ramesh, M. N., & Al-Khusaibi, M. (2020). Cooking and Frying of Foods. In M. S. Rahman (Ed.), *Handbook of Food Preservation* (3rd ed.). CRC Press.
- Ranjan, R., Singh, S., Chauhan, A. K., & Yadav, R. (2022). Development of Green Chili Sauce Modulated by Pea Pod Powder as a Functional Ingredient. *Journal of Food and Agriculture Research*, 2(1), 33–44. <https://doi.org/10.47509/JFAR.2022.v02i01.03>
- Rukmana, R., & Yudirachman, H. (2017). *Untung Selangit dari Agribisnis Cabai* (I). Andi Offset.
- Sachin, A. J., Preethi, P., Reddy, S. V. R., & Naresh, P. (2024). Post-Harvest Handling and Processing of Green and Red Indian Chillies. In I. P. Singh, P. Suprasanna, P. S. Variyar, & V. Adiani (Eds.), *Peppers: Biological, Health, and Postharvest Perspectives*. CRC Press.
- Sari, K. N., & Ayustaningwarno, F. (2014). Kandungan Serat, Vitamin C, Aktivitas Antioksidan dan Organoleptik Keripik Ampas Brokoli (*Brassica oleracea* var. *italica*) Panggang. *Journal of Nutrition College*, 3, 378–385.
- Saus Cabai, Standar Nasional Indonesia (2006).

- Setiarto, R. H. B. (2020). *Teknologi Pengawetan Pangan Dalam Perspektif Mikrobiologi*. Guepedia.
- Setyaputri, Ni. A., & Kurnia, T. D. (2019). Pengaruh Pelapisan Kitosan dan Perlakuan Pengemasan Terhadap Masa Simpan Brokoli (*Brassica oleracea* var. *Italica*). *Jurnal Ilmu Dan Teknologi Pertanian*, 65–73.
- Sholl, J., & Rattan, S. I. S. (2020). *Explaining Health Across the Sciences*. Springer International Publishing.
- SNI. (1992). *SNI 01-2891-1992*.
- Suci Purwati, C., Ainul Yakin, E., Sukaryani Program Studi Peternakan, S., Pertanian, F., Veteran Bangun Nusantara Jl Letjen Sujono Humardani No, U., & Jawa Tengah, S. (2021). Suplementasi Ekstrak Brokoli sebagai Agen Kyuring Alami terhadap Uji Sensorik dan Protein Terlarut Daging Sapi Kornet. *Supplementation of Broccoli Extract as Natural Curing Agent on Sensory Test and Water Soluble Protein of Corned Beef*. *JITRO (Jurnal Ilmu Dan Teknologi Peternakan Tropis)*, 8(1), 32–36. <https://doi.org/10.33772/jitro.v8i1.14415>
- Suhaili. (2023). *Mengelola Bisnis Olahan Jagung*. Penerbit NEM.
- Suhendra, H. (2021). *Teknik Budi Daya Aneka Cabai*. DIVA Press.
- Syed, R. U., Moni, S. S., Break, M. K. Bin, Khojali, W. M. A., Jafar, M., Alshammari, M. D., Abdelsalam, K., Taymour, S., Alreshidi, K. S. M., Elhassan Taha, M. M., & Mohan, S. (2023). Broccoli: A Multi-Faceted Vegetable for Health: An In-Depth Review of Its Nutritional Attributes, Antimicrobial Abilities, and Anti-inflammatory Properties. *Antibiotics*, 12(7), 1157. <https://doi.org/10.3390/antibiotics12071157>
- Tarwendah, I. P., Teknologi, J., Pertanian, H., Universitas, F., Malang, B., Veteran, J., & Korespondensi, P. (2017). *Comparative Study of Sensory Attributes and Brand Awareness in Food Product : A Review* (Vol. 5, Issue 2).
- USDA. (2019, April 1). *Broccoli, raw*. Food Data Central.
- Utami, S. S., Guntoro, Suhariato, & Umami, M. R. (2018). Sifat Fisik dan Sensori Nugget Wortel Brokoli. *Prosiding*.
- Vaclavik, V. A., & Christian, E. W. (2007). *Essentials of Food Science*. Springer New York.
- Vazquez-Duran, A., Gallegos-Soto, A., Bernal-Barragan, H., Lopez-Perez, M., & Mendez-Albores, A. (2014). Physicochemical, nutritional and sensory properties of deep fat-fried fortified tortilla chips with broccoli (*Brassica oleracea* L. convar. *italica* Plenck) flour. *Journal of Food and Nutrition Research*, 53, 313–323.
- Waskito, N. P. W., Riptanti, E. W., & Adi, K. (2023). Preferensi Konsumen Terhadap Pembelian Cabai Besar di Kabupaten Sukoharjo. *AgriFo: Jurnal Agribisnis*

*Universitas Malikussaleh*, 8, 1–9.  
<https://doi.org/https://doi.org/10.29103/ag.v8i2.9008>

- Welbaum, G. E. (2015). *Vegetable Production and Practices*. CABI.
- Wijaya, C. H., Harda, M., & Rana, B. (2020). Diversity and potency of Capsicum spp. grown in Indonesia. In *Capsicum* (pp. 3–24). IntechOpen.
- Winarno, F. G. (2023). *Garam Nusantara: Garam Meja dan Garam Gurih*. PT. Gramedia Pustaka Utama.
- Xia, Y., Li, M.-Y., Wadood, S. A., Hong, H.-J., Liu, Y., Luo, Y.-X., Wang, Y.-Y., Liu, H.-Y., & Gan, R.-Y. (2024). Identification of Volatile and Flavor Metabolites in Three Varieties of Broccoli Sprouts. *Food Chemistry: X*, 24.
- Zeng, W., Tao, H., Li, Y., Wang, J., Xia, C., Li, S., Wang, M., Wang, Q., & Miao, H. (2021). The Flavor of Chinese Kale Sprouts is Affected by Genotypic Variation of Glucosinolates and Their Breakdown Products. *Food Chemistry*, 359.
- Zhang, J., Wang, C., Wang, J., Yang, Y., Han, K., Bakpa, E. P., Li, J., Lyu, J., Yu, J., & Xie, J. (2023). Comprehensive Fruit Quality Assessment and Identification of Aroma-active Compounds in Green Pepper (*Capsicum annuum* L.). *Frontiers in Nutrition*, 9. <https://doi.org/10.3389/fnut.2022.1027605>
- Zheng, C., Yang, Y., Wei, F., Lv, X., Xia, Z., Qi, M., & Zhou, Q. (2023). Widely Targeted Metabolomics Reveal the Glucosinolate Profile and Odor-active Compounds in Flowering Chinese Cabbage Powder. *Food Research International*, 172.