

DAFTAR PUSTAKA

- [1] Khairuddin, J. N. Baciang, Indriani, and N. I. Inda, “Ekstraksi dan Uji Stabilitas Zat Warna Alami dari Bayam Merah (*Alternanthera amoena* Voss),” *KOVALEN: Jurnal Riset Kimia*, vol. 6, no. 3, pp. 212–217, 2020, doi: 10.22487/kovalen.2020.v6.i3.13670.
- [2] A. R. Hikmah and D. Retnasari, “Ecoprint Sebagai Alternatif Peluang Usaha Fashion Yang Ramah Lingkungan,” *Universitas Negeri Yogyakarta*, vol. 6, no. 1, pp. 1–5, 2021.
- [3] S. Muslichah, “Kajian Kandungan kimia dan Aktivitas Farmakologi Pewarna Alami,” *Jurnal Ilmiah Multidisiplin*, vol. 2, no. 8, pp. 3339–3347, 2023.
- [4] G. A. A. Almajid, R. Rusli, and M. Priastomo, “Pengaruh Pelarut, Suhu, dan pH Terhadap Pigmen Antosianin dari Ekstrak Kulit Buah Naga Merah (*Hylocereus Polyrhizus*),” *Proceeding of Mulawarman Pharmaceuticals Conferences*, vol. 14, pp. 179–185, 2021, doi: 10.25026/mpc.v14i1.557.
- [5] W. Nurtiana, “Anthocyanin As Natural Colorant: a Review,” *Food ScienTech Journal*, vol. 1, no. 1, p. 1, 2019, doi: 10.33512/fsj.v1i1.6180.
- [6] Netravati, S. Gomez, B. Pathrose, M. Joseph, M. Shynu, and B. Kuruvila, “Comparison of extraction methods on anthocyanin pigment attributes from mangosteen (*Garcinia mangostana* L.) fruit rind as potential food colourant,” *Food Chemistry Advances*, vol. 4, no. December 2023, p. 100559, 2024, doi: 10.1016/j.focha.2023.100559.
- [7] N. H. Novian, “Analisis Ekstrak Etanol Buah Labu Kuning (*Cucurbita*, p-ISSN: 2089-5313 e-ISSN: 2549-5062 <http://ejournal.poltektegal.ac.id/index.php/parape> mikir E-mail: parapemikir@poltektegal.ac.id Analisis,” *Jurnal poltektegal.ac.id/index.php/parapemikir*, vol. 9, no. 1, pp. 54–59, 2020.
- [8] N. Fatonah, N. Idiawati, and Harlia, “UJI STABILITAS ZAT WARNA EKSTRAK BUAH SENGGANI (*Melastoma malabathricum* L.),” *Jurnal Kimia Khatulistiwa*, vol. 5, no. 1, pp. 29–35, 2016.

- [9] N. suharini Nizori, Addion; sihombing, “Karakteristik Ekstrak Kulit Buah Naga Merah (*Hylocereus Polyrhizus*) Dengan Penambahan Berbagai Konsentrasi Asam Sitrat Sebagai Pewarna Alami Makanan,” *Jurnal Teknologi Industri Pertanian*, vol. 30, no. 2, pp. 228–233, 2020, doi: 10.24961/j.tek.ind.pert.2020.30.2.228.
- [10] S. S. Rosales-Murillo *et al.*, “Anthocyanin-Loaded Polymers as Promising Nature-Based, Responsive, and Bioactive Materials,” *Polymers (Basel)*, vol. 16, no. 1, 2024, doi: 10.3390/polym16010163.
- [11] L. T. Sin and B. S. Tueen, “Utilizations of Poly(Lactic Acid),” *Polylactic Acid*, pp. 347–363, 2019, doi: 10.1016/b978-0-12-814472-5.00011-x.
- [12] M. Fatkhi, “Perancangan Alat Uji Kekentalan Plastik dengan Kapasitas 4 Cm³ Pada Temperatur Maksimal 300 ° C,” vol. 304, 2016.
- [13] C. Y. Cheok *et al.*, “Current trends of tropical fruit waste utilization,” *Crit Rev Food Sci Nutr*, vol. 58, no. 3, pp. 335–361, 2018, doi: 10.1080/10408398.2016.1176009.
- [14] L. T. Sin and B. S. Tueen, *Polylactic Acid A Practical Guide for the Processing, Manufacturing, and Applications of PLA*, vol. 53, no. 9. 2019.
- [15] R. Alsabhi, “3D Printing on Textile Fabrics Based on Material Extrusion RANDA ALSABHI,” no. October, pp. 1–191, 2020.
- [16] R. Fitriyanti, E. Emmawati, and A. Yuliantini, “Analisis Antosianin dari Buah dengan Berbagai Macam Pelarut Menggunakan Metode Spektrofotometri UV-VIS,” *Jurnal Health Sains*, vol. 3, no. 7, pp. 812–818, 2022.
- [17] G. Kowalska, J. Wyrostek, R. Kowalski, and U. Pankiewicz, “Evaluation of glycerol usage for the extraction of anthocyanins from black chokeberry and elderberry fruits,” *J Appl Res Med Aromat Plants*, vol. 22, no. April 2020, 2021, doi: 10.1016/j.jarmap.2021.100296.
- [18] R. Akmalia, S. Isnaeni, L. Tuslinah, and H. Suhendy, “UJI STABILITAS KOPIGMENTASI ASAM SITRAT ANTOSIANIN EKSTRAK ETANOL KULIT BUAH NAGA MERAH (*Hylocereus costraricensis*) PADA BERBAGAI pH DAN TEMPERATUR,” *Journal of Pharmacopolium*, vol. 1, no. 2, pp. 62–68, 2021.

- [19] JOVITA SERAPHINE SIRAIT, *Optimasi ekstraksi antosianin dari rosela merah*. 2019.
- [20] S. Hosseini, M. Gharachorloo, B. Ghiassi-Tarzi, and M. Ghavami, "Evaluation of the organic acids ability for extraction of anthocyanins and phenolic compounds from different sources and their degradation kinetics during cold storage," *Pol J Food Nutr Sci*, vol. 66, no. 4, pp. 261–269, 2016, doi: 10.1515/pjfn-2015-0057.
- [21] E. C. Kilel, J. K. Wanyoko, A. K. Faraj, and P. Ngoda, "Effect of Citric Acid on the Total Monomeric Anthocyanins and Antioxidant Activity of Liquor Made from Unprocessed Purple Leafed TRFK 306 Kenyan Tea Clone," *Food Nutr Sci*, vol. 10, no. 10, pp. 1191–1201, 2019, doi: 10.4236/fns.2019.1010086.
- [22] A. Hujjastusnaini Noor, Indah Bunga, Afritri Emilia, Widyastuti Ratih, *EKSTRAKSI*. 2021.
- [23] N. Yazie, A. Delele, W. Ayele, and Y. A. Tsigie, "Recent advances in anthocyanin dyes extracted from plants for dye sensitized solar cell," *Mater Renew Sustain Energy*, vol. 9, no. 4, pp. 1–16, 2020, doi: 10.1007/s40243-020-00183-5.
- [24] A. Santoni, D. Darwis, and S. Syahri, "Isolasi Antosianin dari Buah Pucuk Merah (syzygium)," pp. 1–10, 2013.
- [25] C. C. Chen, C. Lin, M. H. Chen, and P. Y. Chiang, "Stability and quality of anthocyanin in purple sweet potato extracts," *Foods*, vol. 8, no. 9, pp. 1–13, 2019, doi: 10.3390/foods8090393.
- [26] H. Willian, Nancy; Pardi, *Buku Ajar Pemisahan Kimia*. 2022.
- [27] A. L. Sampebarra, "Karakteristik Zat Warna Antosianin Dari Biji Kakao Non- Fermantasi Sebagai Sediaan Zat Warna Alam," *Jurnal Industri Hasil Perkebunan*, vol. 13, no. 1, p. 63, 2018, doi: 10.33104/jihp.v13i1.3880.
- [28] W. Saptahadi, V. Anggraeni, P. S. Nazmi, and Rahmayetty, "SINTESIS BLEND FILM PLA-PATI MENGGUNAKAN ASAM ASETAT GLASIAL SEBAGAI COMPATIBILIZER," *Jurnal Integrasi Proses*, vol. 10(1), no. 1, pp. 37–41, 2021.

- [29] S. and K. P. Rawndkuen, “Valorization of Food Processing By-Products as Smart Food Packaging Materials and Its,” 2019, doi: DOI: <http://dx.doi.org/10.5772/intechopen.86245>.
- [30] P. Herfayati, S. Pandia, and H. Nasution, “Karakteristik Antosianin dari Kulit Buah Nipah (*Nypa fruticans*) sebagai Pewarna Alami dengan Metode Soxhletasi,” *Jurnal Teknik Kimia USU*, vol. 9, no. 1, pp. 26–33, 2020, doi: 10.32734/jtk.v9i1.2831.
- [31] G. B. Celli, C. Tan, and M. J. Selig, “Anthocyanidins and anthocyanins,” *Encyclopedia of Food Chemistry*, no. February, pp. 218–223, 2018, doi: 10.1016/B978-0-08-100596-5.21780-0.
- [32] S. Wang, L. Capoen, D. R. D’hooge, and L. Cardon, “Can the melt flow index be used to predict the success of fused deposition modelling of commercial poly(lactic acid) filaments into 3D printed materials?,” *Plastics, Rubber and Composites*, vol. 47, no. 1, pp. 9–16, 2018, doi: 10.1080/14658011.2017.1397308.
- [33] M. Szczęśna, M. Szindler, J. Wieszka, M. Szindler, and A. Żebracka, “Determining the melt flow index of polypropylene: Vistalon 404,” *Journal of Achievements in Materials and Manufacturing Engineering*, vol. 61, no. 2, pp. 308–314, 2013.
- [34] W. Nansu *et al.*, “Exploring the Potential of Roselle Calyx and Sappan Heartwood Extracts as Natural Colorants in Poly(butylene Succinate) for Biodegradable Packaging Films,” *Polymers (Basel)*, vol. 15, no. 20, 2023, doi: 10.3390/polym15204193.
- [35] S. Gomez, B. Pathrose, M. Joseph, M. Shynu, and B. Kuruvila, “Comparison of extraction methods on anthocyanin pigment attributes from mangosteen (*Garcinia mangostana* L .) fruit rind as potential food colourant,” vol. 4, no. June 2023, 2024.
- [36] H. Asni, R. Manurung, and D. Bonella, “Aplikasi Pelarut Eutektik K₂CO₃-Gliserol pada Ekstraksi Pigmen Antosianin dari Kulit Manggis (*Garcinia mangostana* Linn.),” *Jurnal Teknik Kimia USU*, vol. 9, no. 2, pp. 64–69, 2020, doi: 10.32734/jtk.v9i2.3562.

- [37] S. Tablit *et al.*, “Effect of chemical treatments of arundo donax L. fibre on mechanical and thermal properties of the PLA/PP blend composite filament for FDM 3D printing,” *J Mech Behav Biomed Mater*, vol. 152, no. February, p. 106438, 2024, doi: 10.1016/j.jmbbm.2024.106438.
- [38] B. P. Kafle, “Theory and instrumentation of absorption spectroscopy,” *Chemical Analysis and Material Characterization by Spectrophotometry*, pp. 17–38, 2020, doi: 10.1016/b978-0-12-814866-2.00002-6.
- [39] N. Umam, “Universitas Diponegoro Rancang Bangun Alat Pembentuk Filament 3D,” 2023.