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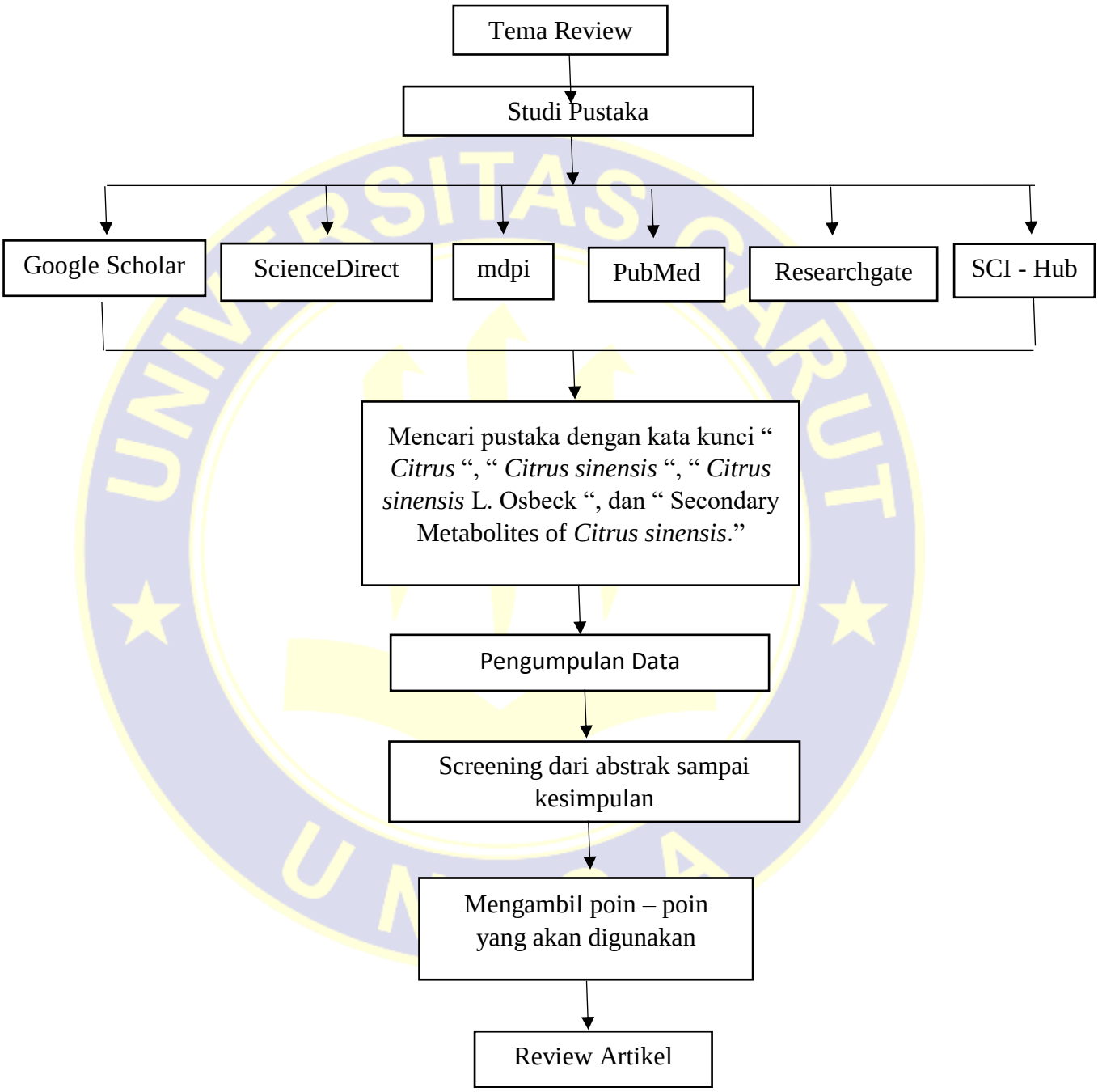
LAMPIRAN 1

DIAGRAM ALIR PENELITIAN



Gambar II. 1 Skema alur pembuatan review artikel

LAMPIRAN 2

IDENTIFIKASI JURNAL RUJUKAN

No	Judul Artikel	Tahun	Volume/ Nomor	Jenis Publikasi	Penulis	Identitas Jurnal	Link
1.	*Investigation of physicochemical and antioxidant properties of gelatin edible film mixed with blood orange (Citrus sinensis) peel extract*	2019	Volume 21	Jurnal Internasional, terindeks Scopus	Mourad Jridi, Soumaya Boughriba, Ola Abdelhedi, Hend Nciri, Rim Nasri, Hela Kchaou, Murat Kaya, Hichem Sebai, Nacim Zouari, Moncef Nasri	Food Packaging and Shelf Life Q1 H Index : 34 ISSN : 22142894	https://www.sciencedirect.com/science/article/abs/pii/S2214289418303545

LAMPIRAN 2
(LANJUTAN)

No	Judul Artikel	Tahun	Volume/ Nomor	Jenis Publikasi	Penulis	Identitas Jurnal	Link
2.	*Sainguinello and Tarocco (Citrus sinensis* L. Osbeck*) : Bioactive compounds and colour appearance of blood orange*	2018	Volume 270, halaman 395-402	Jurnal Internasional, terindeks Scopus	Laura Cebadera – Miranda, Laura Dominguez, Maria Ines Dias, Lilian Barros, Isabel C. F. R. Ferreira, Marta Igual, Nuria Martinez _ Navarrete, Virginia Fernandez –	Food Chemistry Q1 H Index : 262 ISSN : 03088146, 18737072	https://www.sciencedirect.com/science/article/abs/pii/S0308814618312421

					Ruiz, Patricia Morales, Montana Camara		

LAMPIRAN 2
(LANJUTAN)

No	Judul Artikel	Tahun	Volume/ Nomor	Jenis Publikasi	Penulis	Identitas Jurnal	Link
3.	*Allelopathic potential of essential oils isolated from peels of three Citrus species (Citrus sinensis, Citrus aurantium, Citrus raticulat)*	2019	Volume 64, halaman 89-94	Jurnal Internasional, terindeks Scopus	Salma A. El Sawia, Mohamed E. Ibrahimb, Kowthar Gad El-Rokiekc, Samia Amin Saad El-Din	Annals of Agricultural Sciences Q2 H Index : 28 ISSN : 05701783	https://www.sciencedirect.com/science/article/pii/S0570178319300053

LAMPIRAN 2
(LANJUTAN)

No	Judul Artikel	Tahun	Volume/ Nomor	Jenis Publikasi	Penulis	Identitas Jurnal	Link
4.	*Determination of phenolic composition and antioxidant capacity of blood orange juice obtained from cvs Moro and Sanguinello (Citrus sinensis* (L.) Osbeck*) grown in Turkey*	2017	Volume 107, halaman 1710-1716	Jurnal Internasional, terindeks Scopus	Hasim Kelebek, Ahmet Canbas, Serkan Selli	Food Chemistry Q1 H Index : 262 ISSN : 03088146, 18737072	https://www.sciencedirect.com/science/article/abs/pii/S0308814607010102

LAMPIRAN 2
(LANJUTAN)

No	Judul Artikel	Tahun	Volume/Nomor	Jenis Publikasi	Penulis	Identitas Jurnal
5.	*Ultrasound-assisted extraction of polyphenols (flavanone glycosides) from Orange (Citrus sinensis* L *) peel*	2019	Volume 119, halaman 851-858	Jurnal Internasional, terindeks Scopus	Muhammad Kamran Khan, Maryline Abert-Vian, Anne-Sylvie Fabiano-Tixier, Olivier Dangles, Farid Chemat	Food Chemistry Q1 H Index : 262 ISSN : 03088146, 18737072
6.	*Ulcer protective potential of standardized hesperidin, a Citrus flavonoid isolated from Citrus sinensis*	2014	Volume 24, halaman 330-340	Jurnal Internasional, terindeks Scopus	Papiya Bigoniya, Kailash Singh	Revista Brasileira de Farmacognosia (Brazilian Journal of Pharmacognosy) Q2

LAMPIRAN 2
(LANJUTAN)

No	Judul Artikel	Tahun	Volume/ Nomor	Jenis Publikasi	Penulis	Identitas Jurnal	Link
7.	*First evidence of C–and –glycosyl flavone in blood orange (Citrus sinensis* (L.) Osbeck) *juice and their influence on antioxidant*	2013	Volume 149, halaman 244-252	Jurnal Internasional, terindeks Scopus	Davide Barreca, Ersilia Bellocco, Ugo Leuzzi, Giuseppe Gattuso	Food Chemistry Q1 H Index : 262 ISSN : 03088146, 18737072	https://pubmed.ncbi.nlm.nih.gov/24295703/

LAMPIRAN 2
(LANJUTAN)

No	Judul Artikel	Tahun	Volume/ Nomor	Jenis Publikasi	Penulis	Identitas Jurnal	Link
8.	*Cytotoxicity and anti–leishmania amazonensis activity of Citrus sinensis leaft extracts*	2017	Volume 55, No. 1, halaman 1780–1786	Jurnal Internasional, terindeks Scopus	Andreza R. Garcia, Ana Claudia F. Amaral, Mariana M. B. Azevedo, Suzana Corte-Real, Rosana C. Lopes, Celuta S. Alviano, Anderson S. Pinheiro, Alane	Pharmaceutical Biology Q1 H Index : 64 ISSN : 13880209, 17445116	https://pubmed.ncbi.nlm.nih.gov/28524774/

					B. Vermelho & Igor A. Rodrigues		

LAMPIRAN 2
(LANJUTAN)

No	Judul Artikel	Tahun	Volume/ Nomor	Jenis Publikasi	Penulis	Identitas Jurnal	Link
9.	*Chemical composition, antioxidant, antibacterial, and tyrosinase inhibition activity of extracts from Newhall navel orange (Citrus sinensis* Osbeck cv. Newhall) *pell*	2019	Volume 100, halaman 2664-2674	Jurnal Internasional, terindeks Scopus	Can Guo, Youxia Shan, Zhiqiang Yang, Linyan Zhang, Wei Ling, Yan Liang, Zhigang Ouyang, Balian Zhonga, Jun Zhanga	SCI Q1 H Index : 1186 ISSN : 00368075, 10959203	https://pubmed.ncbi.nlm.nih.gov/31997352/

LAMPIRAN 2
(LANJUTAN)

No	Judul Artikel	Tahun	Volume/ Nomor	Jenis Publikasi	Penulis	Identitas Jurnal	Link
10.	*Effects of Citrus sinensis* (L.) *Osbeck epicarp essential oil on growth and morphogenesis of Aspergillus niger* (L.) Van Tieghem	2018	Volume 163, halaman 337-344	Jurnal Internasional, terindeks Scopus	Neeta Sharma, Abhishek Tripathi	Microbiological Research Q2 H Index : 84 ISSN : 09445013, 16180623	https://pubmed.ncbi.nlm.nih.gov/16870411/

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