

DAFTAR PUSTAKA

- Agarwa, A. and Rao, A.V. 2000. Tomato Lycopene and its Role in Human Health and chronic Diseases. *Can. Med. Assoc. J.* 163, 739-744.
- Arshad, M and Frankenberger, W.T. 2002. *Ethylene: Agricultural Sources and Applications*. Kluwer Academic / Plenum Publishers. New York. 343 pages.
- Azizka, I. 2013. Kandungan Protein, Level Triptofan, dan Aktivitas Enzim Dehidrogenase Pada Setiap Tingkat Kematangan Buah Pisang Ambon (*Musa paradisiaca* var. *Sapientum*). (Skripsi). Universitas Lampung. Bandar Lampung. 60pp.
- Brodowski, D. and J.R. Geisman. 1980. Protein Content and Amino Acid Composition of Protein of Seeds from Tomatoes at Various Stages of Ripeness. *Journal of Food Science*. 45(2): 228-229.
- Chohan, T.Z. and Ahmad, S. 2008. Post-Harvest Technologies and Marketing Channel in Tomato Production in Danna Katchely, Azad Jammu Kashmir. *Pak. J. Life Soc Sci.* 6(2): 80-85.
- Darwin, C.S., Knapp, S. and Peralta, E.I. 2003. Taxonomy of Tomatoes in the Galapagos Islands: Native and Introduced Species of *Solanum* Section *Lycopersicon* (Solanaceae). *Systematic and biodiversity*. 1(1): 29-53.
- F. Flores, F. E. Yahyaoui, G. De Billerbeck, F. Romojaro, A. Latche', M. Bouzayen, J.C. Pech, and C. Ambid. 2002. Role of ethylene in the biosynthetic pathway of aliphatic ester aroma volatiles in Charentais Cantaloupe melons, *J. Exp. Bot.* 53: 201–206.
- Giovannucci .2002. A Prospective Study of Tomato Products, Lycopene, and Prostate Cancer Risk. *JNCI*. 2002. 94:5 391-398
- Hartz, T.K., E.M. Miyao, R.J. Mullen, and M.D. Cahn. 2001. Potassium fertilization effects on processing tomato yield and fruit quality. *Acta Hort.* 542:127-133.
- Heuvelink, E. 2005. *Tomatoes*. CABI Publishing. London UK. 325 pages.

- Jones, J.B. 2008. *Tomato Plant Culture in the Field, Green House, and Home Garden*. CRC Press: Taylor and Francis Group. 400 Pages.
- Layne, E. 1957. Spectrophotometric and Turbidimetric Methods for Measuring Proteins. *Methods Journal in Enzymology* .10: 447-455.
- Lenucci, M.S., Cadinu, D., Taurino, M., Piro, G., and Dalessandro, G. 2006. Antioxidant Composition in Cherry and High Pigment Tomato Cultivars. *J. Agric. Food Chem.* 54: 2606-2613.
- Li, Z., Li, P., and Liu, J. 2010. Effect of tomato internal structure on its mechanical properties and degree of mechanical damage. *African Journal of Biotechnology*. Vol. 9(12), pp. 1816-1826.
- Lippman, Z.B., Cohen O., Alvarez J.P., Pekker M.A., I. Paran., I. Eshed, and Zamir. 2008. The Making of a Compound Inflorescence in Tomato and Related Nightshades. *PLoS Biol.* 6(11): e288.
- Sato S, Kamiyama M, Iwata T, Makita N, Furukawa H, Ikeda H, 2006. Moderate increase of mean daily temperature adversely affects fruit set of *Lycopersicon esculentum* by disrupting specific physiological processes in male reproductive development. *Ann Bot.* 97:731-738.
- Millerd, A., Bonner, J., and Biale, J.B. 1952. The Climateric Rise in Fruit Respiration as Contolled by Phosphorylative Coupling. *Annu. Rev. Plant Physiol*, 28: 521-531.
- Pinela, J., Barros, L., Carvalho, A.M., Ferreira, I.C.F.R. 2011. Influence of the Drying Method in the Antioxidant Potential of Four Shrubby Flowering Plants from the Tribe Genisteae (Fabaceae). *Food Chem Toxi.* 49: 2983-2989.
- Wattimena, G.A. 1988. *Zat Pengatur Tumbuh Tanaman*. Diperbanyak oleh Pusat Anta Universitas Institut Pertanian Bogor Bekerja Sama Dengan Lembaga Sumber Daya Informasi- IPB. Bogor.
- Witham H.F., D.F. Blaydes and R.M. Devlin. 1986. *Exercises in Plant Physiology*. PWS Publisher.