

## REFERENCES

- Alpindo, A. (2016) 'PENINGKATAN KUALITAS SAMBAL FERMENTASI MELALUI PENAMBAHAN GARAM DAN BAHAN PENSTABIL IMPROVING', *AGRITEPA*.
- Andersen, B. V., Brockhoff, P. B. and Hyldig, G. (2019) 'The importance of liking of appearance, -odour, -taste and -texture in the evaluation of overall liking. A comparison with the evaluation of sensory satisfaction', *Food Quality and Preference*. doi: 10.1016/j.foodqual.2018.07.005.
- Arifin, U. F. and Djaeni, M. (2018) 'Thermal degradation kinetics of capsaicin on drying of blanching-Brine-Calcium pretreatment red chili pepper', *Bulletin of Chemical Reaction Engineering & Catalysis*. doi: 10.9767/bcrec.13.2.1660.365-372.
- B., R. *et al.* (2013) 'Nonivamide, a capsaicin analog, increases dopamine and serotonin release in SH-SY5Y cells via a TRPV1-independent pathway', *Molecular Nutrition and Food Research*. doi: 10.1002/mnfr.201200846 LK - <http://sfx.library.uu.nl/utrecht?sid=EMBASE&issn=16134133&id=doi:10.1002%2Fmnfr.201200846&atitle=Nonivamide%2C+a+capsaicin+analog%2C+increases+dopamine+and+serotonin+release+in+SH-SY5Y+cells+via+a+TRPV1-independent+pathway&stitle=Mol.+Nutr.+Food+Res.&title=Molecular+Nutrition+and+Food+Research&volume=57&issue=11&spage=2008&epage=2018&aulast=Rohm&aufirst=Barbara&aunit=B.&aufull=Rohm+B.&coden=&isbn=&pages=2008-2018&date=2013&aunit1=B&aunitm=>.
- Cao, E. *et al.* (2013) 'TRPV1 structures in distinct conformations reveal activation mechanisms', *Nature*. doi: 10.1038/nature12823.
- Caterina, M. *et al.* (1997) 'The capsaicin receptor: a heat-activated ion channel in the pain pathway.', *Nature*.
- Chung, Y. *et al.* (2017) 'Effect of capsaicin on the threshold of sweet, sour, salty, and umami tastes', *Journal of the Korean Society of Food Science and Nutrition*. doi: 10.3746/jkfn.2017.46.12.1510.
- Clark, R. and Lee, S.-H. (2016) 'Anticancer Properties of Capsaicin Against Human Cancer.', *Anticancer research*.
- DeMedia, T. D., 2008. *Aneka Sambal Nusantara*. s.l.:DeMedia.

- Duarte, D. R. *et al.* (2000) 'Capsaicin hydrolysis by *Candida antarctica* lipase', *Biotechnology Letters*. doi: 10.1023/A:1005622704504.
- Gardjito, M., 2018. Profil Sambal Nusantara.
- Guillen, N. G., Tito, R. and Mendoza, N. G. (2018) 'Capsaicinoids and pungency in capsicum Chinense and capsicum baccatum fruits', *Pesquisa Agropecuaria Tropical*. doi: 10.1590/1983-40632018v4852334.
- Juniman, P. T., 2018. *CNN INDONESIA*. [Online]  
Available at: <https://www.cnnindonesia.com/gaya-hidup/20180406175029-262-288944/mitos-atau-fakta-makan-sambal-bikin-sakit-perut>  
[Accessed 08 04 2018].
- Keharom, S. *et al.* (2016) 'Optimization studies on ultrasonic assisted extraction of the capsaicinoids from sweet-to-superhot chilli samples using response surface methodology', *International Food Research Journal*.
- De Lourdes Reyes-Escogido, M., Gonzalez-Mondragon, E. G. and Vazquez-Tzompantzi, E. (2011) 'Chemical and pharmacological aspects of capsaicin', *Molecules*. doi: 10.3390/molecules16021253.
- Nwokem, C. O. *et al.* (2010) 'Determination of Capsaicin Content and Pungency Level of Five Different Peppers Grown in Nigeria', *New York Science Journal*  
*New York Science Journal*.
- O'Neil MJ. (2013) 'The Merck Index - An Encyclopedia of Chemicals, Drugs and Biologicals. Cambridge, UK: Royal Society of Chemistry', *Royal Society of Chemistry*. doi: 10.1007/978-3-642-16499-6\_4.
- O'Neill, J. *et al.* (2012) 'Unravelling the Mystery of Capsaicin: A Tool to Understand and Treat Pain', *Pharmacological Reviews*. doi: 10.1124/pr.112.006163.
- Ochi, T. *et al.* (2003) 'Antioxidant activity of a new capsaicin derivative from *Capsicum annum*', *Journal of Natural Products*. doi: 10.1021/np020465y.
- Ornelas-Paz, J. de J. *et al.* (2010) 'Effect of cooking on the capsaicinoids and phenolics contents of Mexican peppers', *Food Chemistry*. doi: 10.1016/j.foodchem.2009.09.054.
- Park, H. W. and Yoon, W. B. (2018) 'Effect of drying and grinding characteristics of colored potato (*Solanum tuberosum* L.) on tribology of mashed colored potato paste', *CyTA - Journal of Food*. Taylor & Francis, 16(1), pp. 135–145. doi: 10.1080/19476337.2017.1348394.
- Pickersgill, B. (2004) 'Peppers and Chillies', in *Encyclopedia of Food Sciences and Nutrition*. doi: 10.1016/b0-12-227055-x/00904-4.
- Popelka, P. *et al.* (2017) 'Determination of Capsaicin Content and Pungency Level of Different Fresh and Dried Chilli Peppers', *Folia Veterinaria*. doi: 10.1515/fv-

2017-0012.

- Rollyson, W. D. *et al.* (2014) 'Bioavailability of capsaicin and its implications for drug delivery', *Journal of Controlled Release*. doi: 10.1016/j.jconrel.2014.09.027.
- Rosa, A. *et al.* (2002) 'Antioxidant activity of capsinoids', *Journal of Agricultural and Food Chemistry*. doi: 10.1021/jf020431w.
- Saleh, B. K., Omer, A. and Teweldemedhin, B. (2018) 'Medicinal uses and health benefits of chili pepper (*Capsicum* spp.): a review', *MOJ Food Processing & Technology*. doi: 10.15406/mojfpt.2018.06.00183.
- Schweiggert, U., Schieber, A. and Carle, R. (2006) 'Effects of blanching and storage on capsaicinoid stability and peroxidase activity of hot chili peppers (*Capsicum frutescens* L.)', *Innovative Food Science and Emerging Technologies*. doi: 10.1016/j.ifset.2006.03.003.
- Sekaran, U. (2006) 'Metode Penelitian Bisnis', in *Salemba*.
- Shahrim Muhammad, A. K. *et al.* (2011) 'Consumers' Perspective Towards Malaysian Traditional Food: Sambal Belacan (Chilli Shrimp Paste), a Preliminary Investigation', *Journal of Agribusiness Marketing*.
- Sihsobhon, C. *et al.* (2008) 'American consumer acceptance of satay sauce as affected by different peanut grinding methods, the multi-step and one-step processes, and processing times', *Kasetsart Journal - Natural Science*.
- Sukrasno, S. and Kusmardiyani, S. (2009) 'Kandungan kapsaisin dan dihidrokapsaisin pada berbagai buah *Capsicum*', *Jurnal Matematika & Sains*, 2(1), pp. 28–34.
- Wahyuni, Y. *et al.* (2011) 'Metabolite biodiversity in pepper (*Capsicum*) fruits of thirty-two diverse accessions: Variation in health-related compounds and implications for breeding', *Phytochemistry*. doi: 10.1016/j.phytochem.2011.03.016