

REFERENCES

Abdullah, R., Lee, P. and Lee, K. (2010). Multiple color and pH stability of floral anthocyanin extract: *Clitoria ternatea*. *2010 International Conference on Science and Social Research (CSSR 2010)*.

Argyris Margoulas (2016) Foodsafety.gov. *What is Food Spoilage?* | *FoodSafety.gov*. [online] Available at: <https://www.foodsafety.gov/blog/2016/02/what-is-food-spoilage.html> [Accessed 1 Dec. 2017].

Bejerholm C, Aaslyng MD. The influence of cooking technique and core temperature on results of a sensory analysis of pork--depending on the raw meat quality. *Food Qual Prefer*. 2004;15(1):19–30. doi: 10.1016/S0950-3293(03)00018-1.

Christie, P., Alfenito, M. and Walbot, V. (1994). Impact of low-temperature stress on general phenylpropanoid and anthocyanin pathways: Enhancement of transcript abundance and anthocyanin pigmentation in maize seedlings. *Planta*, 194(4), pp.541-549.

Delgado-Vargas F, Jiménez AR, Paredes-López O (2000) Natural pigments: carotenoids, anthocyanins, and betalains--characteristics, biosynthesis, processing, and stability. *Crit Rev Food Sci Nutr*. 2000 May; 40(3):173-289

Harvard Law Today. (2017). *HLS Food Law and Policy Clinic co-authors groundbreaking report on food date labeling and food waste - Harvard Law Today*.

Hernandez-Czares AS, Aristoy MC, Toldr F. Hypoxanthine-based enzymatic sensor for determination of pork meat freshness. *Food Chem*. 2010;123(3):949–954. doi: 10.1016/j.foodchem.2010.04.066.

Kazuma K, Noda N, Suzuki M. *Phytochemistry*. 2003;64:1133 ;62:229.

Kerry, J., O'Grady, M. and Hogan, S. (2006). Past, current and potential utilisation of active and intelligent packaging systems for meat and muscle-based products: A review. *Meat Science*, 74(1), pp.113-130.

Khoo, H. E., Azlan, A., Tang, S. T., and Lim, S. M., (2017). NCBI. PMC5613902

Kong JM, Chia LS, Goh NK, Chia TF, Brouillard R (2003) Analysis and biological activities of anthocyanins. *Phytochemistry*. 64(5):923-33

Kuswandi, B, Jayus, Oktaviana, R, Abdullah, A & Heng, LY 2014, 'A novel on-package sticker sensor based on methyl red for real-time monitoring of broiler chicken cut freshness' *Packaging Technology and Science*, vol 27, no. 1, pp. 69-81. DOI: [10.1002/pts.2016](https://doi.org/10.1002/pts.2016)

Kuswandi B, Wicaksono Y, Jayus AbdullahA, Heng L, Ahmad M. Smart packaging: sensors for monitoring of food quality and safety. *Sens Instrum Food Qual Saf*. 2011;5(3-4):137-146. doi: 10.1007/s11694-011-9120-x.

Kuswandi B, Jayus LarasatiT, Abdullah A, Heng L. Real-time monitoring of shrimp spoilage using on-package sticker sensor based on natural dye of curcumin. *Food Anal Methods*. 2012;5(4):881-889. doi: 10.1007/s12161-011-9326-x

Marsh, B. (1954). Rigor mortis in beef. *Journal of the Science of Food and Agriculture*, 5(2), pp.70-75.

Marpaung, A., Andarwulan, N., Hariyadi, P. and Nur Faridah, D. (2017). The colour degradation of anthocyanin-rich extract from butterfly pea (*Clitoria ternatea* L.) petal in various solvents at pH 7. *Natural Product Research*, 31(19), pp.2273-2280.

Mohebi, E. and Marquez, L. (2014). Intelligent packaging in meat industry: An overview of existing solutions. *Journal of Food Science and Technology*, 52(7), pp.3947-3964.

Ni Nyoman Ariwidiani , Ayu Anulus , Putu Desy Metriani , Maruni Wiwin Diarti (2016) KERINLANG (INOVASI KERTAS INDIKATOR ASAM BASA DARI BUNGA TELANG) - Program Studi D IV Analis Kesehatan Jurusan Analis Kesehatan

Nilghaz, A., Wicaksono, D., Gustiono, D., Abdul Majid, F., Supriyanto, E. and Abdul Kadir, M. (2012). Flexible microfluidic cloth-based analytical devices using a low-cost waxpatterning technique. *Lab Chip*, 12(1), pp.209-218.

Realini CE, Marcos B. Active and intelligent packaging systems for a modern society. *Meat Sci.* 2014;98:404–419. doi: 10.1016/j.meatsci.2014.06.031.

Restuccia D, Spizzirri UG, Parisi O, Cirillo G, Curcio M, Iemma F, Puoci F, Vinci G, Picci N. New EU regulation aspects and global market of active and intelligent packaging for food industry applications. *Food Control.* 2010;21:1425–1435. doi: 10.1016/j.foodcont.2010.04.028.

Singhal, R., Kulkarni, P. and Rege, D. (2001). Handbook of indices of food quality and authenticity. Cambridge, England: Woodhead Pub.

Shukla, V., Kandeepan, G. and Vishnuraj, M. (2015). Development of On-Package Indicator Sensor for Real-Time Monitoring of Buffalo Meat Quality During Refrigeration Storage. *Food Analytical Methods*, 8(6), pp.1591-1597.

Shukla, V., Kandeepan, G., Vishnuraj, M. and Soni, A. (2016). Anthocyanins Based Indicator Sensor for Intelligent Packaging Application. *Agricultural Research*, 5(2), pp.205-209.

Terahara, N., Oda, M., Matsui, T., Osajima, Y., Saito, N., Toki, K. and Honda, T. (1996). Five New Anthocyanins, Ternatins A3, B4, B3, B2, and D2, from *Clitoria ternatea* Flowers. *Journal of Natural Products*, 59(2), pp.139-144.

Tian, X., Cai, Q. and Zhang, Y. (2011). Rapid Classification of Hairtail Fish and Pork Freshness Using an Electronic Nose Based on the PCA Method. *Sensors*, 12(12), pp.260-277.

Welch, C., Wu, Q. and Simon, J. (2008). Recent Advances in Anthocyanin Analysis and Characterization. *Current Analytical Chemistry*, 4(2), pp.75-101.

Xia Z, e. (2017). *Conductometric titration to determine total volatile basic nitrogen (TVB-N) for post-mortem interval (PMI)*. - *PubMed - NCBI*. [online] Ncbi.nlm.nih.gov.

Yam KL, Takhistov PT, Miltz J. Intelligent packaging: Concepts and applications. *J Food Sci*. 2005;70(1):R1–R10. doi: 10.1111/j.1365-2621.2005.tb09052.x.

Yoshida, K., Mori, M. and Kondo, T. (2009). Blue flower color development by anthocyanins: from chemical structure to cell physiology. *Natural Product Reports*, 26(7), p.884.

SWISS GERMAN UNIVERSITY