

DAFTAR PUSTAKA

- Aiello, G., Xu, R., Pugliese, R., Bartolomei, M., Li, J., Bollati, C., Rueller, L., Robert, J., Arnoldi, A., & Lammi, C. (2022). *Quality Assessment of the Protein Ingredients Recovered by Ultrasound-Assisted Extraction from the Press Cakes of Coconut and Almond Beverage Preparation*.
- Alagumuthu, M., Dahiya, D., & Nigam, P. S. (2019). *Phospholipid — the dynamic structure between living and non-living world ; a much obligatory supramolecule for present and future*. 6(October 2018), 1–19. <https://doi.org/10.3934/molsci.2019.1.1>
- Alves, J., Machado, J., Cristina, M., Maria, J., Ferreira, S., Manoel, P., Lins, P., Cohen, S., Rodrigues, D., Morais, D., Nogueira, M., Beatriz, C., & Bottoli, G. (2019). Characterization of the lipid profile from coconut (Cocos nucifera L.) oil of different varieties by electrospray ionization mass spectrometry associated with principal component analysis and independent component analysis. *Food Research International*, 123(April), 189–197. <https://doi.org/10.1016/j.foodres.2019.04.052>
- Amloy, S., & Preechaburana, P. (2019). Smartphone-based critical angle refractometer for real-time monitoring of Brix value. *IEEE Photonics Technology Letters*, PP(c), 1. <https://doi.org/10.1109/LPT.2019.2892898>
- Aqilah, N., Channip, A. G. A., Chok, P., Hwa, H., Ja, F., & Anwar, M. Y. (2018). *Physicochemical properties , antioxidant capacities , and metal contents of virgin coconut oil produced by wet and dry processes*. March, 1298–1306. <https://doi.org/10.1002/fsn3.671>
- Breil, C., Vian, M. A., Zemb, T., Kunz, W., & Chemat, F. (2017). “ *Bligh and Dyer” and Folch Methods for Solid – Liquid – Liquid Extraction of Lipids from Microorganisms . Comprehension of Solvation Mechanisms and towards Substitution with Alternative Solvents*. 1–21. <https://doi.org/10.3390/ijms18040708>
- Casares, D., & Escriv, P. V. (2019). *Membrane Lipid Composition : Effect on Membrane and Organelle Structure , Function and Compartmentalization and Therapeutic Avenues*.
- Chang, J., Tsai, C., Weng, J., & Han, P. (2024). *Refractive Index and Dispersion Measurement Principle with Polarization Change in Total Internal Reflection*.
- Chemat, F., Rombaut, N., Sicaire, A., Meullemiestre, A., & Abert-vian, M. (2017). *Ultrasonics Sonochemistry Ultrasound assisted extraction of food and natural products . Mechanisms , techniques , combinations , protocols and applications . A review*. 34, 540–560.
- Chen, Z., Shen, R., Xie, J., Zeng, Y., Wang, K., Zhao, L., Liu, X., & Hu, Z. (2024). *Ultrasonics Sonochemistry Multi-frequency ultrasonic-assisted enzymatic*

- extraction of coconut paring oil from coconut by-products : Impact on the yield , physicochemical properties , and emulsion stability. *Ultrasonics Sonochemistry*, 109(June), 106996. <https://doi.org/10.1016/j.ultsonch.2024.106996>
- Dave, A. C., Ye, A., & Singh, H. (2018). Structural and interfacial characteristics of oil bodies in coconuts (*Cocos nucifera* L .). *Food Chemistry*, September. <https://doi.org/10.1016/j.foodchem.2018.09.125>
- Dayrit, F. M. (2014). *The Properties of Lauric Acid and Their Significance in Coconut Oil*. <https://doi.org/10.1007/s11746-014-2562-7>
- Dennis, M., Retrato, C., Qiu, S., Lundquist, A., Muratovic, A. Z., Rad, M., Ubhayasekera, S. J. K. A., & Bergquist, J. (2023). *Analytical Methods Simultaneous determination of 22 fatty acids in total parenteral nutrition (TPN) components by gas*. 2480–2489. <https://doi.org/10.1039/d3ay00407d>
- Ferraris, Q., Qian, M. C., Ferraris, Q., & Qian, M. C. (2021). Direct ethanolic extraction of polar lipids and fractional crystallization from whey protein phospholipid concentrate Direct ethanolic extraction of polar lipids and fractional crystallization from whey protein phospholipid concentrate. *JDSC*, 2(4), 177–181. <https://doi.org/10.3168/jdsc.2021-0076>
- Forfang, K., Zimmermann, B., Kosa, G., Kohler, A., & Shapaval, V. (2017). *FTIR Spectroscopy for Evaluation and Monitoring of Lipid Extraction Efficiency for Oleaginous Fungi*. 1–17. <https://doi.org/10.1371/journal.pone.0170611>
- Fu, X., Belwal, T., Cravotto, G., & Luo, Z. (2020). Ultrasonics - Sonochemistry Sono-physical and sono-chemical effects of ultrasound : Primary applications in extraction and freezing operations and influence on food components. *Ultrasonics - Sonochemistry*, 60(August 2019), 104726. <https://doi.org/10.1016/j.ultsonch.2019.104726>
- Germain, M. S., Iraj, R., & Bakovic, M. (2023). *Phosphatidylethanolamine homeostasis under conditions of impaired CDP-ethanolamine pathway or phosphatidylserine decarboxylation*. January, 1–19. <https://doi.org/10.3389/fnut.2022.1094273>
- Gries, P., Rathore, A. S., Lu, X., Chiou, J., Huynh, Y. B., Lodi, A., & Tiziani, S. (2021). *Automated Trimethyl Sulfonium Hydroxide Derivatization Method for High-Throughput Fatty Acid Profiling by Gas Chromatography–Mass Spectrometry*.
- Helfield, B., Chen, X., Watkins, S. C., & Villanueva, F. S. (2016). *Biophysical insight into mechanisms of sonoporation*. <https://doi.org/10.1073/pnas.1606915113>
- Hofbauer, H. F., Schopf, F. H., Schleifer, H., Knittelfelder, O. L., Rechberger, G. N., Wolinski, H., Gaspar, M. L., Kappe, C. O., Stadlmann, J., Mechtler, K., Zenz, A., Lohner, K., Tehlivets, O., Henry, S. A., & Kohlwein, S. D. (2014).

Article Regulation of Gene Expression through a Transcriptional Repressor that Senses Acyl-Chain Length in Membrane Phospholipids. 729–739. <https://doi.org/10.1016/j.devcel.2014.04.025>

Hoogevest, P. Van, Tiemessen, H., Metselaar, J. M., Drescher, S., & Fahr, A. (2021). *The Use of Phospholipids to Make Pharmaceutical Form Line Extensions.* 2000297, 1–38. <https://doi.org/10.1002/ejlt.202000297>

Hudiyanti, D., Kamila, N., & Wardani, F. K. (2019). *Coconut Phospholipid Species : Isolation , Characterization and Application as Drug Delivery System.* 1–17.

Hudiyanti, D., Khairiah, R., Siahaan, P., Adibah, F., Majid, A., Fachriyah, E., Hafizah, N., Andreas, A., & Andriani, Y. (2025). Profiling lipid extracted from coconut (*Cocos nucifera* L .) meat using liquid chromatography-high-resolution mass spectrometry. *Food Chemistry Advances*, 7(December 2024), 100986. <https://doi.org/10.1016/j.focha.2025.100986>

Hudiyanti, D., Raharjo, T. J., & Noegrohati, S. (2012). *Isolasi dan karakterisasi lesitin kelapa dan wijen.* 32(1), 23–26.

Hudiyanti, D. W. I., Fuad, M., Khafiz, A. L., & Anam, K. (2018). *Coconut (Cocos nucifera L .) Lipids : Extraction and Characterization.* 17–19.

Hudiyanti, D. W. I., Jayanti, M., Fuad, M., Khafiz, A. L., & Anam, K. (2018). *A Study of Coconut (Cocos Nucifera L .) Phosphatidylcholine Species.*

Husna, Z., Manurung, R., Gery, A., Siregar, A., Kimia, D. T., Teknik, F., Sumatera, U., Kimia, D. T., Teknik, F., Sumatera, U., Kimia, D. T., Teknik, F., Sumatera, U., Kimia, D. T., Teknik, F., & Sumatera, U. (2024). *Ekstraksi senyawa tanin dalam ampas kopi sebagai sumber daya tanin terbarukan.* 1(2), 89–99.

Kashyap, H. K. (2022). *Deciphering Ethanol-Driven Swelling , Rupturing , Aggregation , and Fusion of Lipid Vesicles Using Coarse-Grained Molecular Dynamics Simulations.* <https://doi.org/10.1021/acs.langmuir.1c02763>

Kementrian Pertanian. (2023). *BUKU OUTLOOK.*

Kobus, Z., Krzywicka, M., Wójcicka, A. S., & Sagan, A. (2022). Effect of the duty cycle of the ultrasonic processor on the efficiency of extraction of phenolic compounds from *Sorbus intermedia*. *Scientific Reports*, 0123456789, 1–12. <https://doi.org/10.1038/s41598-022-12244-y>

Konings, M. C. J. M., Schrauwen-hinderling, V. B., Mensink, R. P., & Plat, J. (2021). *A Validated Method for Quanti fi cation of Fatty Acids Incorporated in Human Plasma Phospholipids by Gas Chromatography – Triple Quadrupole Mass Spectrometry.* <https://doi.org/10.1021/acsomega.0c03874>

Koynova, R., & Caffrey, M. (2002). *An index of lipid phase diagrams.* 115, 107–219.

Kumar, K., Srivastav, S., & Singh, V. (2021). *Ultrasonics - Sonochemistry*

- Ultrasound assisted extraction (UAE) of bioactive compounds from fruit and vegetable processing by-products : A review. *Ultrasonics - Sonochemistry*, 70(August 2020), 105325. <https://doi.org/10.1016/j.ultsonch.2020.105325>
- Kurniawati, D. (2023). *Penentuan Indeks Bias Kaca dengan Pola Interferensi Pola Terhambur dan Prinsip Pembiasan : Kajian Literatur*. 1(2), 30–36.
- Leliana, L., Setyaningsih, W., Palma, M., & Supriyadi, S. (2022). *Optimization of Ultrasound-Assisted Extraction from Young Coconut Mesocarp in the Rapid Extraction of Phenolic Compounds and Antioxidant Activity*.
- Li, J., Pettinato, M., Casazza, A. A., & Perego, P. (2022). *A Comprehensive Optimization of Ultrasound-Assisted Extraction for Lycopene Recovery from Tomato Waste and Encapsulation by Spray Drying*.
- Liu, Y., Liu, X., Cui, Y., & Yuan, W. (2022). Ultrasonics Sonochemistry Ultrasound for microalgal cell disruption and product extraction : A review. *Ultrasonics Sonochemistry*, 87(May), 106054. <https://doi.org/10.1016/j.ultsonch.2022.106054>
- Mehta, N., Jeyapriya, S., Kumar, P., Verma, A. K., Umaraw, P., Khatkar, S. K., Khatkar, A. B., Pathak, D., Kaka, U., & Sazili, A. Q. (2022). *Ultrasound-Assisted Extraction and the Encapsulation of Bioactive Components for Food Applications*. 1–39.
- Mohammed, N. K., Samir, Z. T., Jassim, M. A., & Saeed, S. K. (2021). Materials Today: Proceedings Effect of different extraction methods on physicochemical properties , antioxidant activity , of virgin coconut oil. *Materials Today: Proceedings*, 42, 2000–2005. <https://doi.org/10.1016/j.matpr.2020.12.248>
- More, P. R., & Arya, S. S. (2021). Ultrasonics Sonochemistry Intensification of bio-actives extraction from pomegranate peel using pulsed ultrasound : Effect of factors , correlation , optimization and antioxidant bioactivities. *Ultrasonics Sonochemistry*, 72, 105423. <https://doi.org/10.1016/j.ultsonch.2020.105423>
- Patrick J. Sinko. (2011). *MARTIN ' S PHYSICAL PHARMACY AND PHARMACEUTICAL SCIENCES Physical Chemical and Biopharmaceutical Principles in the Pharmaceutical Sciences Editor*.
- Pluhackova, K. (2021). *polar lipid extract shed light on the importance of lipid composition complexity*. 1–22.
- Price, N., Fei, T., Clark, S., & Wang, T. (2018). Extraction of phospholipids from a dairy by-product (whey protein phospholipid concentrate) using ethanol. *Journal of Dairy Science*, 101(10), 8778–8787. <https://doi.org/10.3168/jds.2018-14950>
- Reinhard, B. M. (2024). *polylactic acid nanoparticles †*. 8533–8545. <https://doi.org/10.1039/d3nr06464f>

- Respati, R., Saputra, N. A., Lesmana, R. Y., Akbar, R. Z., Imam, A., Marlina, S., & Afitah, I. (2025). *No Title*.
- Saini, R. K., Prasad, P., Shang, X., & Keum, Y. (2021). *Advances in Lipid Extraction Methods*. 1–19.
- Sastry, G. N. (2021). *Study of Lipid Heterogeneity on Bilayer Membranes Using Molecular Dynamics Simulations*. 1–22.
- Savoire, R., Subra-paternault, P., Bardeau, T., Morvan, E., & Cansell, M. (2019). *Selective extraction of phospholipids from food by-products by supercritical carbon dioxide and ethanol and formulating ability of extracts*. 1–28.
- Simon drescher. (2020). *The The Phospholipid Phospholipid Research Center : Current Current Research in Phospholipids and Their Use in Drug Delivery in Phospholipids and Their Use in Drug Delivery and*.
- Singh, P., Kumar, V., Chakraborty, S., Dash, K., Singh, R., & Mukarram, A. (2023). *Heliyon Ultrasound-assisted extraction of phytochemicals from green coconut shell : Optimization by integrated artificial neural network and particle swarm technique*. 9(November). <https://doi.org/10.1016/j.heliyon.2023.e22438>
- Standard, A. Q. (2009). *APCC QUALITY STANDARD*. August, 5–6.
- Vorholt, A. J., & Esteban, J. (2020). *An overview of the biphasic dehydration of sugars to 5-hydroxymethylfurfural and furfural: a rational selection of solvents using COSMO-RS and selection guides*. 22. <https://doi.org/10.1039/c9gc04208c>
- Walsh, M. P., Tikekar, R. V, Nitin, N., & Wrenn, S. (2020). *Journal. Journal of Food Engineering*, 110410. <https://doi.org/10.1016/j.jfoodeng.2020.110410>
- Yang, R., Zhang, X., Si, J., Zhao, X., & Song, J. (2025). Liposome structural classification for nutrient delivery and preservation was reviewed . agents . nutrients . 4 . This review establishes a theoretical framework for the industrial application of liposome . *Journal of Future Foods*, 0–38. <https://doi.org/10.1016/j.jfutfo.2025.11.003>
- Yunus, W. M. M., Fen, Y. W., & Yee, L. M. (2009). *Refractive Index and Fourier Transform Infrared Spectra of Virgin Coconut Oil and Virgin Olive Oil*. 6(2), 328–331.
- Zhang, S., Jiao, X., Kang, H., & Yu, W. (2025). *Efficiency evaluation of phospholipid fatty acid method based on lipid standards : methanol failed to recover a majority of phospholipids yet eluted unexpected glycolipid*. May, 1–9. <https://doi.org/10.3389/fmicb.2025.1587425>
- Zou, L., Zheng, B., Zhang, R., Zhang, Z., & Liu, W. (2016). Influence of Lipid Phase Composition of Excipient Emulsions on Curcumin Solubility , Stability , and Bioaccessibility. *Food Biophysics*, 235. <https://doi.org/10.1007/s11483-016-9432-9>