

DAFTAR PUSTAKA

- Ahmad, M. M. (2006). *Antiinflamatory activities of Nigella sativa Linn.*
- Alvarez-Parrilla, E., De la Rosa, L., Amarowicz, R., & Shahidi, F. (2010). Antioxidant activity of fresh and processed jalapeño and serrano peppers. *Journal of Agricultural and Food Chemistry*, 59, 163-173.
- Amelia, Fitriani Rizky. (2015). Penentuan jenis tanin dan penetapan kadar tanin dari buah bungur muda (*Lagerstroemia speciosa* Pers.) secara spektrofotometri dan permanganometri. *Jurnal Ilmiah Mahasiswa Universitas Surabaya*, 4.
- Bacon, K., Boyer, R., Denbow, C., O'Keefe, S., Neilson, A., & Williams, R. (2016). Evaluation of different solvents to extract antibacterial compounds from jalapeño peppers. *Journal of Food Science and Nutrition*, 5.
- Bacon, K., Boyer, R., Denbow, C., O'Keefe, S., Neilson, A., & Williams, R. (2017). Antibacterial activity of jalapeño pepper (*Capsicum annuum* var. *annuum*) extract fractions against select foodborne pathogens. *Journal of Food Science and Nutrition*, 5.
- Bonang, G. (1992). *Mikrobiologi untuk profesi kesehatan* (edisi 16). Jakarta: Buku Kedokteran EGC.
- Brooks, G. F., Butel, J. S., & Morse, S. A. (2005). *Mikrobiologi kedokteran* (Eddy Mudihardi, Penerjemah). Jakarta: Salemba Medika.
- Casimir, O. A., Dje, K., Eba, K., Adima, A., & Kouadio, E. (2018). Chemical composition, antioxidant and antimicrobial activities of *Capsicum annuum* var. *annuum* concentrated extract obtained by reverse osmosis. *GSC Biological and Pharmaceutical Sciences*, 5, 116-125.
- Cervantes-Paz, B., Yahia, E. M., de Jesús Ornelas-Paz, J., Victoria-Campos, C. I., Ibarra-Junquera, V., Pérez-Martínez, J. D., & Escalante-Minakata, P. (2014). Antioxidant activity and content of chlorophylls and carotenoids

- in raw and heat-processed jalapeño peppers at intermediate stages of ripening. *Food Chemistry*, 146, 188-196.
- Choma, Irena & Grzelak, Edyta. (2011). Bioautography detection in thin-layer chromatography. *Journal of Chromatography A*, 1218, 2684-2691.
- Compean, K. L., & Ynalvez, R. A. (2014). Antimicrobial activity of plant secondary metabolites: a review. *Research Journal of Medicinal Plant*, 8, 204-213.
- Cowan, M. M. (1999). Plant products as antimicrobial agents. *Clinical Microbiology Reviews*, 12, 564-582.
- Csilléry, Gabor. (2006). Pepper taxonomy and the botanical description of the species. *Acta Agronomica Hungarica*, 54, 151-166.
- Departemen Kesehatan RI. (2006). *Monografi ekstrak tumbuhan obat Indonesia*, 2, 124.
- Ergina, S. N., & Pursitasari, I. D. (2014). Uji kualitatif senyawa metabolit sekunder pada daun palado (*Agave angustifolia*) yang diekstraksi dengan pelarut air dan etanol. *Jurnal Akademika Kimia*, 3, 165-172.
- Flores-Mireles, A., Walker, J., Caparon, M., & Hultgren, S. (2015). Urinary tract infections: Epidemiology, mechanisms of infection and treatment options. *Nature Reviews Microbiology*, 13, 269-284.
- Gould, C., Umscheid, C., Agarwal, R., Kuntz, G., & Pegues, David. (2010). Guideline for prevention of catheter-associated urinary tract infections 2009. *Infection Control and Hospital Epidemiology*, 31.
- Haslam, Edwin. (1996). Natural polyphenols (vegetable tannins) as drugs: possible modes of action. *Journal of Natural Product*, 59, 205-215.
- Haque, M., Sartelli, M., Mckimm, J., & Abu Bakar, M. (2018). Health care-associated infections – An overview. *Infection and Drug Resistance*, 11, 2321-2333.
- Harpenas, A. & Dermawan, R. (2010). *Budidaya cabai unggul*. Jakarta: Penebar Swadaya.

- Hermawan, A., (2007). Pengaruh ekstrak daun sirih (*Piper betle* L.) terhadap pertumbuhan *Staphylococcus aureus* dan *Escherichia coli* dengan metode difusi disk. *Artikel Ilmiah*. Surabaya: FKH Universitas Airlangga.
- Hewindati, Y. T. (2006). *Hortikultura*. Jakarta: Universitas Terbuka.
- Kim, H. G., Bae, J. H., Jastrzebski, Z., Cherkas, A., Heo, B. G., Gorinstein, S., & Ku, Y. G. (2016). Binding, antioxidant and anti-proliferative properties of bioactive compounds of sweet paprika (*Capsicum annuum* L.). *Journal of Plant Foods for Human Nutrition*, 71.
- Khoddami, A., Wilkes, M. A., & Roberts, T. H. (2013). Techniques for analysis of plant phenolic compounds. *Molecules*, 18, 2328-2375.
- Kouassi, C. K., Koffi-Nevry, R., Yao, L., Yéssé, Z. N., Koussémon, M., Tano, K., & Kouassi, K. A. (2012). Profiles of bioactive compounds of some pepper fruit (*Capsicum* L.) varieties grown in Côte d'Ivoire. *Innovative Romanian Food Biotechnology*, 11, 23-31.
- Kusmiyati & Agustini, N. W. S. (2007). Uji aktivitas senyawa antibakteri dari mikroalga *Porphyridium cruentum*. *Biodiversitas*, 8, 48-53.
- Lee, J. H., Kiyota, N., Ikeda, T., & Nohara, T. (2006). Acyclic diterpene glycosides, capsianosides VIII, IX, X, XIII, XV and XVI from the fruits of paprika *Capsicum annuum* L. var. *grossum* BAILEY and jalapeño *Capsicum annuum* L. var. *annuum*. *Chem Pharm Bull*, 54, 1365-1369.
- Lorian, V. (1980). *Antibiotics in laboratory medicine* (Jilid I). Jakarta: Universitas Indonesia Press.
- Manikharda, Takahashi, M., Arakaki, M., Yonamine, K., Hashimoto, F., Takara, K., & Wada, K. (2018). Influence of fruit ripening on color, organic acid contents, capsaicinoids, aroma compounds, and antioxidant capacity of shimatogarashi (*Capsicum frutescens*). *Journal of Oleo Science*, 67, 113-123.
- Mukherjee, P. K.. (2019). *Quality control and evaluation of herbal drugs*, Elsevier <https://www.elsevier.com/books/quality-control-and-evaluation-of-herbal-drugs/mukherjee/978-0-12-813374-3>.

- National Institute for Health and Care Excellence. (2012). *Preventing infections in people having treatment or care at home or in the community*. United Kingdom: Author.
- Nurcahya, H. (2013). *Panduan budidaya paprika di berbagai media tanam*. Yogyakarta: Pustaka Baru Press.
- Omuello, R., Chikwem, U., Chikwem, N., & Chikwem, John. (2017). Determination of the antibacterial effect of pepper. *Lincoln University Journal of Science*, 6, 9-15.
- Padilha, H. K. M., Pereira, E. dos S., Munhoz, P. C., Vizzotto, M., Valgas, R. A., & Barbieri, R. L. (2015). Genetic variability for synthesis of bioactive compounds in peppers (*Capsicum annuum*) from Brazil. *Journal of Food Science and Technology*, 35, 516-523.
- Pusat Informasi Obat Nasional BPOM. (n.d.). *Antibakteri*. Juli 28, 2020.
<http://pionas.pom.go.id/ioni/bab-5-infeksi/51-antibakteri>.
- Prajnanta, F. (2007). *Agribisnis cabai hibrida*. Jakarta: Penebar Swadaya.
- Pratiwi, I. Y. (2009). Uji antibakteri ekstrak kasar daun *Acalypha indica* terhadap bakteri *Salmonella choleraesuis* dan *Salmonella typhimurium*. *Skripsi*. Surakarta: Jurusan Biologi FMIPA UNS.
- Pratiwi, S. T. (2008). *Mikrobiologi farmasi*. Jakarta: Airlangga.
- Rahman, M., Ahsan, T., & Islam, S. (2010). Antibacterial and antifungal properties of the methanol extract from the stem of *Argyreia argentea*. *Bangladesh Journal of Pharmacology*, 5, 41-44.
- Ripangi, A. (2012). *Budidaya cabai*. Yogyakarta: Javalitera.
- Samrot, A. V., Shobana, N., & Jenna, R. (2018). Antibacterial and antioxidant activity of different staged ripened fruit of *Capsicum annuum* and its green synthesized silver nanoparticles. *BioNanoScience*, 8, 632–646.
- Sandoval-Castro, C., Valdez-Morales, M., Oomah, B. D., Gutiérrez Dorado, R., Medina, S., & Espinosa-Alonso, L. (2017). Bioactive compounds and antioxidant activity in scalped jalapeño pepper industrial byproduct (*Capsicum annuum*). *Journal of Food Science and Technology*, 54.

- Shaha, R. K., Rahman, S., & Asrul, A. (2013). Bioactive compounds in chilli peppers (*Capsicum annuum* L.) at various ripening (green, yellow and red) stages. *Annals of Biological Research*, 4, 27-34.
- Shihabudeen, S.M., Priscilla, H.D., & Thirumurungan, K. (2010). Antimicrobial activity and phytochemical analysis of selected Indian Folk medicinal plants. *International Journal of Pharma Sciences and Research*, 1, 430-434.
- Sudarmadji, S., Haryono, B., & Suhardi. (2007). *Analisis bahan makanan dan pertanian*. Yogyakarta: Liberty.
- Syaafriana, V., Natasha, N., dan Wahidin. (2019). Uji aktivitas antibakteri ekstrak etanol buah paprika merah (*Capsicum annuum* L.) terhadap bakteri *Enterococcus faecalis*. *Sainstech Farma*, 12, 44-47.
- Tjahjadi, N. (1991). *Bertanam cabai*. Yogyakarta: Kanisius.
- Weiner, Li., Webb, A., Limbago, B., Dudeck, M., Patel, J., Kallen, A., Edwards, J., & Sievert, D. (2016). Antimicrobial-resistant pathogens associated with healthcare-associated infections: Summary of data reported to the National Healthcare Safety Network at the centers for disease control and prevention, 2011-2014. *Infection Control and Hospital Epidemiology*, 1, 1-14.
- Wien, Hans Christian & Stutzel, Hartmut. (2020). *The physiology of vegetable crops* (2nd ed.). Wallingford: CABI.
- Wiryanta, B. T. W. (2002). *Bertanam cabai pada musim hujan*. Jakarta: Agromedia Pustaka.