

DAFTAR PUSTAKA

- Barile, F. A. 2013. *Principles of Toxicology Testing*. 2nd Ed. CRC Press, p. 58-73
- Bowen-Forbes, C. S., Zhang, Y., Nair, M. G. 2010. Anthocyanin Content, Antioxidant, Anti-inflammatory and Anticancer Properties of Blackberry and Raspberry Fruits. *Journal of Food Composition and Analysis*. 23 (6). p. 554-560.
- Burtis, C. A. and Bruns, D. E. 2014. *Tietz Fundamentals of Clinical Chemistry and Molecular Diagnostics*. 7th ed. Elsevier Health Science, p.364-375
- Direktorat Kacang-kacangan dan Umbi-umbian. Ditjen Bina Produksi Tanaman Pangan. 2002. Prospek dan Peluang Agribisnis Ubi jalar. Direktorat Jenderal Bina Produksi Tanaman Pangan. Departemen Pertanian. Jakarta.
- Donatus, I.A. 2001. *Toksikologi Dasar*, 27. Laboratorium Farmakologi dan Toksikologi dan Farmasi Klinik Fakultas Farmasi UGM, Yogyakarta, hal.27
- Dorato, M. A. & Engelhardt, J. A. 2005. The no-observed-adverse-effect-level in Drug Safety Evaluations: use, issues, and definition. *Regulatory Toxicology and Pharmacology*. 42(3), p. 265-274.
- Eaton, D.L., Gilbert, S.G. 2008. *Principles of Toxicology*. In Klaassen C.D. (Ed), *Casarett & Doull's Toxicology: The Basic Science of Poison, Seventh Edition*, 11, Mc.GrawHill. New York.
- Edelstein, C. L. 2010. *Biomarkers of Kidney Disease*. Academic Press, p. 179-181.
- Giusti, M.M., Wrolstad, R.E. 2003. Acylated Anthocyanins from Edible Sources and Their Application in Food Systems. *Biochemical Engineering Journal* 14, p. 217-225
- Giknis, M. L. A., and Clifford, C. B. 2008. Clinical laboratory parameters for CrI: WI (Han). *Charles River Laboratories*. March.
- Goldman, L., & Schafer, A. I. 2012. *Goldman's Cecil Medicine*. (Ed), 24th Edition, Elsevier Health Sciences.
- Gowda, S., Desai, P. B., Kulkarni, S. S., Hull, V. V., Math, A. K., Bernekar, S. N. 2010. Markers of renal function tests. *North American Journal of Medicine Sciences* 2, p.170–173.
- Handayani, D. 2012. Prevention and Treatment of High Fat Diet-induced Obesity by Dietary Intake of Shiitake and Oat. *School of Health Science, University of Wollongong Thesis Collections*
- Hartoyo, T, 2004, *Olahan dari Ubi Jalar*, Trubus Agrisarana, Surabaya.

- Haschek, W. M., Rousseaux, C. G., & Wallig, M. A. 2009. *Fundamentals of toxicologic pathology*. Academic Press.
- Hayes, A. W. and Kruger, C. L. 2014. *Hayes' Principles and Methods of Toxicology, Sixth Edition*. CRC Press. p. 342-344
- He, F., Min, L., Yan, G.L., Liang, N.N., Pan, Q.H., Wang, J., Reeves, M.J., Duan, C.Q. 2010. Biosynthesis of Anthocyanins and Their Regulation in Colored Grapes. *Molecules* 2010. Beijing, p. 9057-9091
- Hollman, P. C. 1998. Bioavailability and Health Effects of Dietary Flavonols in Man. *Archives of Toxicology Supplement* 20, p.237-248.
- Hosseinian, F.S., Beta, T. 2007. Saskatoon and wild blueberries have higher anthocyanin contents than other Manitoba berries. *Journal of Agricultural and Food Chemistry* 55 (26), p. 10832–10838
- Hudgson, E., Levi, P.E. 2004. Nephrotoxicity. In: *Hodgson E, editor. A Textbook of modern toxicology, third edition*. New York: John Wiley & Sons, p. 75-273.
- Jang, Y.P., Zhou, J., Nakanishi, K., Sparrow, J.R. 2005. Anthocyanins Protect against A2E Photooxidation and Membrane Permeabilization in Retinal Pigment Epithelial Cells. *Photochemistry and Photobiology* 81, p. 529-536
- Katsube, N., Iwashita, K., Tsushida, T., Yamaki, K., Koburi, M., 2003. Induction of Apoptosis in Cancer Cells by Bilberry (*Vaccinium myrtillus*) and the Anthocyanins. *Journal of Agricultural and Food Chemistry* 51, p. 68-75
- Kay, C. D., Mazza, G., & Holub, B. J. 2005. Anthocyanin Exist in the Circulation Primarily as Metabolites in Adult Men. *Journal of Nutrition* 135, p.2582-2588.
- Kay, C. D. 2006. Aspects of anthocyanin absorption, metabolism and pharmacokinetics in humans. *Nutrition research reviews*. 19(01). p.137-146.
- Kumalaningsih, Sri. 2006. Antioksidan Alami . *Trubus Agrisarana magazine*. Surabaya
- Maharani, T., Sargowo, D., Tjokropranowo, A., Ratnawati, R. 2014. Effect of Extract Purple Ipomoea Batatas Cultivar Kawi Mountain Chronic Inflammation in Wistar Rats with Atherogenic Diet. *IEESE International Journal of Science and Technology (IJSTE)*, Vol. 3 No. 1, p. 1-7
- Mazza, G., 2007. Anthocyanins and Heart Health. *Annali dell' Istituto Superiore di Sanita* 43, p. 369-374
- Manach, C., Williamson, G., Morand, C., Scalbert, A., Remesi, C. 2005. Bioavailability and Bioefficacy of Polyphenols in Humans. I. Review of 97 Bioavailability Studies. *American Journal of Clinical Nutrition* 81, p.230-242.

- Mohagheghi, A., Maghsoud, S., Khashayar, P., Ghazi-Khansari, M. 2010. The effect of Hibiscus sabdariffa on lipid profile, creatinine, and serum electrolytes: a randomized clinical trial. *ISRN gastroenterology*, 2011.
- Oancea, S., and Oprean, L. Antocyanins, from Biosynthesis in Plants to Human Health Benefits. *Food Technology* 2011, Vol. 15, p. 3
- OECD. 1998. Test No. 408: Repeated Dose 90-Day Oral Toxicity Study in Rodents. *OECD guideline for Testing of Chemicals, Section 4*. OECD Library, p. 1-10
- Purwono, L dan Purnamawati. 2007. *Budidaya Tanaman Pangan*. Penerbit Agromedia. Jakarta.
- Reeves, P.G. Component of the AIN-93 Diets as Improvements in the AIN 76A Diet. *The Journal of Nutrition*, 1997, 127: 838S-841S.
- Rhoades, R.A., and Bell, D.R. 2012. Medical Physiology: Principles for Clinical Medicine. Lippincott Williams & Wilkins. p. 399-470.
- Rukmana, H, R, 2001. *Aneka Keripik Umbi*, Kanisius, Yogyakarta.
- Schnellmann, R.G. 2008. *Toxic Responses of the Kidney*. In *Klaassen C.D. (Ed), Casarett & Doull's Toxicology: The Basic Science of Poison, Seventh Edition*, 11, Mc.GrawHill. New York.
- Shan Q., Lu J., Zheng Y., Li J., Zhou Z., Hu B., Zhang Z., Fan S., Mao Z., Wang, Y., Ma D. 2009 Purple Sweet Potato Color Ameliorates Cognition Deficits and Attenuates Oxidative Damage and Inflammation in Aging Mouse. *Journal of Biomedicine and Biotechnology* Vol. 2009, p. 1-9
- Solimun. 2001. *Diktat Metodologi Penelitian LKIP dan PKM Kelompok Agrokompleks*. Malang: Universitas Brawijaya.
- Steed, L.E., and Truong, V.D. 2008. Antocyanin Content, Antioxidant Activity, and Selected Physical Properties of Flowable Purple-Fleshed Sweet potato Purees. *Journal of Food Science* 73, p. S215-S221
- Suprpta, D. N. 2004. Kajian aspek pembibitan budidaya dan pemanfaatan umbi-umbian sebagai sumber pangan alternatif .laporan Hasil Penelitian, Kerjasama BAPEDA propinsi Bali dengan Fakultas Pertanian UNUD
- Tjahyadi, E. I. 2015. "Uji Toksisitas Subkronik Antosianin Ubi Jalar (Ipomoea batatas L.) Varietas Ungu Kultivar Gunung Kawi terhadap Histopatologi Ginjal Tikus Rattus norvegicus Strain Wistar Yang Dipapar Dengan Diet Normal". Tugas Akhir S1 Pendidikan Dokter, Fakultas Kedokteran Universitas Brawijaya. Belum dipublikasi.

- Toora, B. D., and G. Rajagopal. 2010. Measurement of creatinine by Jaffe's reaction-Determination of concentration of sodium hydroxide required for maximum color development in standard, urine and protein free filtrate of serum. *Indian journal of experimental biology*. 40(3). p.352-354.
- Tsuda, T., Horio, F., & Osawa, T. 1999. Absorption and Metabolism of cyanidin 3-O-beta-D-glucoside in Rats. *FEBS Letters* 449, p.179-182.
- United States Department of Agriculture. 2007. *Ipomoea batatas* (L.) Lam. SWEET POTATO. Berkeley.
- Walker, H. K., Hall, H.D., Hurst, J. W. 1990. *Clinical Methods: The History, Physical, and Laboratory Examination, Third Edition*. Boston: Butterworths.
- Weisel, T., Baum, M., Eisenbrand, G., Dietrich, H., Will, F., Stockis, J. P., Kulling, S., Rüfer, C., Johannes, C., Janzowski, C. 2006. An anthocyanin/polyphenolic-rich fruit juice reduces oxidative DNA damage and increases glutathione level in healthy probands. *Biotechnology journal*. 1(4). p.388-397.
- Williamson, G., Day, A. J., Plumb, G. W., Couteau, D. 2000. Human Metabolic Pathways of Dietary Flavonoids and Cinnamates. *Biochemical Society Transaction* 28, p.16-22.
- Yildirim, Z., and Tokusoglu, O. 2012. Effects of Cooking Methods on the Anthocyanins Levels and Antioxidants Activity of a Local Turkish Sweetpotato (*Ipomoea batatas* L.) Cultivar Hatay Kirmizi: Boiling, Steaming and Frying Effects. *Turkish Journal of Fields Crops* 2012, Izmir, p. 87-90
- Yordi, E. G., Pérez, E. M., Villares, E. U., Matos, M. J. 2012. Antioxidant and Pro-oxidant Effects of Polyphenolic Compounds and Structure-Activity Relationship Evidence. *INTECH Open Access Publisher*.
- Yosef, H. 2015. "Uji Toksisitas Oral Akut Antosianin Ubi Jalar (*Ipomoea batatas* L.) Varietas Ungu Kultivar Gunung Kawi terhadap Histopatologi Ginjal Tikus *Rattus norvegicus* Strain Wistar yang Dipapar Diet Normal". Tugas Akhir S1 Pendidikan Dokter, Fakultas Kedokteran Universitas Brawijaya. Belum dipublikasi.