

REFERENCES

- Akesowan, A. (2014). Optimization of textural properties of Konjac gels formed with κ-carrageenan or xanthan and xylitol as ingredients in jelly drink processing. *Journal of Food Processing and Preservation*, 39(6), 1735–1743. <https://doi.org/10.1111/jfpp.12405>
- Arruda, K. A. da C., Machado, G. G. L., Bastos, R. A., & Gonçalves, G. A. S. (2022). Development and evaluation of Jelly Made With Peaches outside the in natura consumption standard, sweetened with cane broth. *Carpathian Journal of Food Science and Technology*, 5–13. <https://doi.org/10.34302/crpjfst/2022.14.3.1>
- Baccichet, I., Chiozzotto, R., Bassi, D., Gardana, C., Cirilli, M., & Spinardi, A. (2021). Characterization of fruit quality traits for organic acids content and profile in a large Peach Germplasm Collection. *Scientia Horticulturae*, 278, 109865. <https://doi.org/10.1016/j.scienta.2020.109865>
- BPOM. (2022). PENGAWASAN KLAIM PADA LABEL DAN IKLAN PANGAN OLAHAN. PERATURAN BADAN PENGAWAS OBAT DAN MAKANAN NOMOR 1 TAHUN 2022. https://standarpangan.pom.go.id/dokumen/peraturan/202x/PerBPOM_No_1_Tahun_2022_tentang_Pengawasan_Klaim_Pada_Label_dan_Iklan_Pangan_Olahan.pdf
- Edmund, C. (2023, November 25). Understanding how brix effects hydrocolloids: A deep dive. Cape Crystal Brands. <https://www.capecrystalbrands.com/blogs/cape-crystal-brands/understanding-how-brix-effects-hydrocolloids-a-deep-dive>
- Fuentes-Pérez, M. D., Nogales-Delgado, S., Ayuso, M. C., & Bohoyo-Gil, D. (2014). Different peach cultivars and their suitability for minimal processing. *Czech Journal of Food Sciences*, 32(5), 413–421. <https://doi.org/10.17221/320/2013-cjfs>

- Ganesh, R., Sumesh, K., & Roshan, D. (2022). Konjac market size, share, growth: Industry forecast 2030. Allied Market Research. <https://www.alliedmarketresearch.com/konjac-market>
- Jackson, E. B. (1995). Use of glucose syrups in the food industry. *Handbook of Starch Hydrolysis Products and Their Derivatives*, 245–268. https://doi.org/10.1007/978-1-4615-2159-4_9
- Karim, A. A., & Bhat, R. (2008). Gelatin alternatives for the food industry: Recent developments, challenges and prospects. *Trends in Food Science & Technology*, 19(12), 644–656. <https://doi.org/10.1016/j.tifs.2008.08.001>
- Karo, F. Y., Sinaga, H., & Karo, T. (2021). The use of Konjac flour as gelatine substitution in making Panna Cotta. *IOP Conference Series: Earth and Environmental Science*, 782(3), 032106. <https://doi.org/10.1088/1755-1315/782/3/032106>
- Lee, J. (2016). Quality characteristics of jelly added with peach (*Prunus persica* L. Batsch) powder. *Culinary science and hospitality research*, 22(3), 108-120.
- Lei, W. X., Xu, X., Lin, F., Yang, Q. H., Li, Z. J., & Zhang, T. Y. (2008). Synthesis, characterization and antimicrobial activity of konjac glucomannan derivative with quaternary ammonium salts. *Guang pu xue yu Guang pu fen xi= Guang pu*, 28(5), 1030-1034.
- Lestari, W., Octavianti, F., Jaswir, I., & Hendri, R. (2019). Plant-based substitutes for gelatin. *Contemporary Management and Science Issues in the Halal Industry*, 319–322. https://doi.org/10.1007/978-981-13-2677-6_26
- Lim, Y.-T., Kim, D.-H., Ahn, J.-B., Choi, S.-H., Han, G.-P., Kim, G.-H., & Jang, K.-I. (2012). Quality characteristics of Madeleine with peach(*prunus persica* L. Batsch) juice. *The Korean Journal of Food And Nutrition*, 25(3), 664–670. <https://doi.org/10.9799/ksfan.2012.25.3.664>
- Oroian, M., Paduret, S., Amariei, S., & Gutt, G. (2015). Chemical composition and temperature influence on honey texture properties. *Journal of Food Science and Technology*, 53(1), 431–440. <https://doi.org/10.1007/s13197-015-1958-1>

Petruccelli, R., Bonetti, A., Ciaccheri, L., Ieri, F., Ganino, T., & Faraloni, C. (2023). Evaluation of the fruit quality and phytochemical compounds in peach and nectarine cultivars. *Plants*, 12(8), 1618. <https://doi.org/10.3390/plants12081618>

Shinwari, K. J., & Rao, P. S. (2018). Stability of bioactive compounds in fruit jam and jelly during processing and storage: A Review. *Trends in Food Science & Technology*, 75, 181–193. <https://doi.org/10.1016/j.tifs.2018.02.002>

Taher, M. A., Lo'ay, A. A., Gouda, M., Limam, S. A., Abdelkader, M. F., Osman, S. O., Fikry, M., Ali, E. F., Mohamed, Sayed. Y., Khalil, H. A., El-Ansary, D. O., El-Gioushy, S. F., Ghazzawy, H. S., Ibrahim, A. M., Maklad, M. F., Abdein, M. A., & Hikal, D. M. (2022). Impacts of Gum Arabic and polyvinylpyrrolidone (PVP) with salicylic acid on peach fruit (*prunus persica*) shelf life. *Molecules*, 27(8), 2595. <https://doi.org/10.3390/molecules27082595>

Utomo, B. S., Darmawan, M., Hakim, A. R., & Ardi, D. T. (2014). Physicochemical properties and sensory evaluation of Jelly Candy made from different ratio of K-Carrageenan and konjac. *Squalen Bulletin of Marine and Fisheries Postharvest and Biotechnology*, 9(1), 25. <https://doi.org/10.15578/squalen.v9i1.93>

Yang, S.-H., & Panjaitan, B. P. (2021). A multi-country comparison of consumers' preferences for imported fruits and vegetables. *Horticulturae*, 7(12), 578. <https://doi.org/10.3390/horticulturae7120578>

Yuningsih, N. (2021). *Report name: Food and Agricultural Import Regulations and standards ... USDA Foreign Agricultural Service.* https://apps.fas.usda.gov/newgainapi/api/Report/DownloadReportByFileName?fileName=Food%20and%20Agricultural%20Import%20Regulations%20and%20Standards%20Country%20Report_Brussels%20USEU_European%20Union_09-30-2021

Zhuang, Y., Liu, J., Pan, Y., Huang, J., & Pang, J. (2014). Effects of pH on gel properties and color of konjac glucomannan complex systems. *Chinese Journal of Bioprocess Engineering*, 12(3), 58-61.