

REFERENCES

- Agriculture, Department of, Forestry, A. F. of S. A. (2012). Avocado: *Persea americana*. *Department of Agriculture, Forestry and Fisheries*. Pretoria.
- Alfa Laval. (n.d.). Alfa Laval – decanter centrifuge technology. Retrieved from <https://www.alfalaval.com/globalassets/documents/industries/pulp-and-paper/pcd00002en.pdf>
- Angerosa, F., Mostallino, R., Basti, C., & Vito, R. (2001). Influence of malaxation temperature and time on the quality of virgin olive oils. *Food Chemistry*, 72(1), 19–28. [https://doi.org/10.1016/S0308-8146\(00\)00194-1](https://doi.org/10.1016/S0308-8146(00)00194-1)
- Association of Analytical Communities. (1995). *Official Method AOAC 965.33 Peroxide Value of Oil and Fats*. (P. Cunnif, Ed.), *AOAC International* (16th ed.). Arlington: AOAC International.
- Badan Standardisasi Nasional. (1998). SNI 01-3555-1998 - Cara Uji Minyak dan Lemak. Retrieved from http://www.academia.edu/9973167/SNI_01-3555-1998_-_Cara_Uji_Minyak_dan_Lemak
- Blum Fretz, C., Baumann, A., & Feifel, S. (2007). Fat Determination: Comparison between Soxhlet and Hot Extraction using the Extraction Units E-812/E-816. *Best@buchi*, 47, 1. Retrieved from <https://www.dia-m.ru/upload/iblock/f60/561-buchi.pdf>
- Boskou, D. (2017). Edible Cold Pressed Oils and Their Biologically Active Components. *Journal of Experimental Food Chemistry*, 03(01), 1–2. <https://doi.org/10.4172/2472-0542.1000e108>
- British Nutrition Foundation. (2006). Health Effects of Dietary Unsaturated Fatty Acids. Retrieved from https://www.nutrition.org.uk/attachments/335_The health effects of dietary unsaturated fatty acids summary.pdf
- Budimarwanti, C. (2013). Analisis Lipida Sederhana dan Lipida Kompleks. Makasar. Retrieved from http://staff.uny.ac.id/sites/default/files/tmp/analisis_lipid.pdf
- Bystryak, S., Santockyte, R., & Peshkovsky, A. S. (2015). Cell disruption of *S. cerevisiae* by scalable high-intensity ultrasound. *Biochemical Engineering Journal*, 99, 99–106. <https://doi.org/10.1016/j.bej.2015.03.014>
- Carolina, D. (2008). *Penentuan Kadar Asam Lemak Bebas dan Bilangan Iodin dari Minyak Hasil Ekstraksi Kacang Tanah dengan Pelarut n-Heksana*. Universitas Sumatera Utara.
- Ciurzyńska, A., & Lenart, A. (2011). Freeze-Drying - Application in Food Processing and Biotechnology - A Review. *Polish Journal of Food and Nutrition Sciences*, 61(3), 165–171. <https://doi.org/10.2478/v10222-011-0017-5>
- Clodoveo, M. L. (2012). Malaxation: Influence on virgin olive oil quality. Past, present, and future-An overview. *Trends in Food Science & Technology*, 25, 13–23. <https://doi.org/10.1016/j.tifs.2011.11.004>
- Duarte, P. F., Chaves, M. A., Borges, C. D., & Mendonça, C. R. B. (2016). Avocado: characteristics, health benefits and uses. *Ciênc. Rural*, 46(4), 747–754. <https://doi.org/10.1590/0103-8478cr20141516>
- Food Safety and Standards Authority Of India Ministry Of Health and Family Welfare Government Of India. (2015). Manual of Methods of Analysis of Foods. New Delhi.
- Forero, M. P. (2007). *Storage Life Enhancement of Avocado Fruits*. McGill University. Retrieved from http://digitool.library.mcgill.ca/webclient/StreamGate?folder_id=0&dvs=1513074077352~78
- Gaidhani, K. A., Harwalkar, M., Bhambere, D., & Nirgude, P. S. (2015). Lyophilization/ Freeze Drying- A Review. *World Journal of Pharmaceutical Research*, 4(8), 516–543. Retrieved from <http://www.wjpr.net/download/article/1430382968.pdf>
- GN Solids Control. (n.d.). 3 Phase Decanter Centrifuge - GN Solids Control. Retrieved May 29, 2018, from <http://www.gnsolidscontrol.com/3-phase-decanter-centrifuge>
- Heines, R., Oliveros, C., & Horn, C. (2009). Caltest Standard Operating Procedure Soxhlet Extraction Method. *O-Soxhlet*, (January), 19196–19206.
- Integrated Taxonomic Information System. (2011). ITIS Standard Report Page: *Persea americana*. Retrieved December 9, 2017, from https://www.itis.gov/servlet/SingleRpt/SingleRpt?search_topic=TSN&search_value=18154#null

- Kaleem, A., Aziz, S., Iqtedar, M., Abdullah, R., Aftab, M., Rashid, F., ... Naz, S. (2015). Investigating Changes and Effect of Peroxide Values in Cooking Oils Subject to Light and Heat. *FUUAST J. BIOL*, 5(2), 191–196. Retrieved from <https://fuuast.edu.pk/biology/journal/images/pdfs/december2015/2-191-196.pdf>
- Kementerian Pertanian Direktorat Jenderal Hortikultura. (2015). *Statistik Produksi Hortikultura Tahun 2014*. Jaksrta: Direktorat Jenderal Hortikultura, Kementerian Pertanian.
- Lee, S. (1981). Methods for Percent Oil Analysis of Avocado Fruit. *California Avocado Society Yearbook*, 65, 133–141.
- Nasseri, S., Vaezi, F., Mahvi, A. H., Nabizadeh, R., & Haddadi, S. (2006). Determination of The Ultrasonic Effectiveness in Advanced Wastewater Treatment. *Journal of Environmental Health Science and Engineering*, 3(2), 109–116. Retrieved from <http://www.bioline.org.br/pdf?se06017>
- Nielsen, S. S. (2014). *Food Analysis Fourth Edition*. Food Analysis. <https://doi.org/10.1038/1841347a0>
- Nugraheni, D. T. (2011). *Analisis Penurunan Bilangan Iod terhadap Pengulangan Penggorengan Minyak Kelapa dengan Metode Titrasi Iodometri*. Universitas Islam Negeri Sultan Syarif Kasim. Retrieved from http://repository.uin-suska.ac.id/1337/1/2011_2011224.pdf
- Office of Disease Prevention and Health Promotion. (2015). Cut Down on Saturated Fats. Retrieved from https://health.gov/dietaryguidelines/2015/resources/DGA_Cut-Down-On-Saturated-Fats.pdf
- Ohaus. (2011). Instruction Manual MB45 Moisture Analyzer.
- Ozdemir, F., & Topuz, A. (2004). Changes in dry matter, oil content and fatty acids composition of avocado during harvesting time and post-harvesting ripening period. *Food Chemistry*, 86(1), 79–83. <https://doi.org/10.1016/j.foodchem.2003.08.012>
- Petrakis, C. (2006). *Olive Oil: Chemistry and Technology*. (D. Boskou, Ed.) (2nd ed.). Retrieved from http://aevnmont.free.fr/SACH-BOOKS/Petrochemistry/Olive_Oil_Chemistry_and_Technology/AO9788ch9.pdf
- Popa, M., Glevitzky, I., Dumitrel, G.-A., Glevitzky, M., & Popa, D. (2017). Study on Peroxide Values for Different Oils and Factors Affecting The Quality of Sunflower Oil. *Scientific Papers. Series E. Land Reclamation Earth Observation & Surveying, Environmental Engineering*, VI. Retrieved from <http://landreclamationjournal.usamv.ro/pdf/2017/Art24.pdf>
- Prihatman, K. (2000). Alpukat/Avokad (Persea americana Mill / Persea gratissima Gaerth). *Sistem Informasi Manajemen Pembangunan Di Perdesaan (BAPPENAS)*.
- Stabilimenti Torre SRL. (2015). *Safety Data Sheet: Avocado oil. Material Safety Data Sheet*. <https://doi.org/10.1021/ie50466a600>
- Stevens. (1999). *Interaction Effects in ANOVA*. Retrieved from <http://pages.uoregon.edu/stevensj/interaction.pdf>
- Takenaga, F., Matsuyama, K., Abe, S., Torii, Y., & Itoh, S. (2008). Lipid and fatty acid composition of mesocarp and seed of avocado fruits harvested at northern range in Japan. *Journal of Oleo Science*, 57(11), 591–597. Retrieved from <http://www.ncbi.nlm.nih.gov/pubmed/18838831>
- Tan, C. X., Gun Hean, C., Hamzah, H., & Ghazali, H. M. (2018). Optimization of ultrasound-assisted aqueous extraction to produce virgin avocado oil with low free fatty acids. *Journal of Food Process Engineering*, 41(2), 1–9. <https://doi.org/10.1111/jfpe.12656>
- Udoh, J. E., Olayanju, T. M. A., Dairo, O. U., & Alonge, A. F. (2017). Effect of Moisture Content on the Mechanical and Oil Properties of Soursop Seeds. *CHEMICAL ENGINEERING TRANSACTIONS*, 58. <https://doi.org/10.3303/CET1758061>
- Wong, M., Requejo-Jackman, C., & Woolf, A. (2010). What is unrefined, extra virgin cold-pressed avocado oil? *INFORM - International News on Fats, Oils and Related Materials*, 21(4).
- Agriculture, Department of, Forestry, A. F. of S. A. (2012). Avocado: Persea americana. *Department of Agriculture, Forestry and Fisheries*. Pretoria.
- Alfa Laval. (n.d.). Alfa Laval – decanter centrifuge technology. Retrieved from <https://www.alfalaval.com/globalassets/documents/industries/pulp-and-paper/pcd00002en.pdf>

- Angerosa, F., Mostallino, R., Basti, C., & Vito, R. (2001). Influence of malaxation temperature and time on the quality of virgin olive oils. *Food Chemistry*, 72(1), 19–28. [https://doi.org/10.1016/S0308-8146\(00\)00194-1](https://doi.org/10.1016/S0308-8146(00)00194-1)
- Association of Analytical Communities. (1995). *Official Method AOAC 965.33 Peroxide Value of Oil and Fats*. (P. Cunnif, Ed.), *AOAC International* (16th ed.). Arlington: AOAC International.
- Badan Standardisasi Nasional. (1998). SNI 01-3555-1998 - Cara Uji Minyak dan Lemak. Retrieved from http://www.academia.edu/9973167/SNI_01-3555-1998_-_Cara_Uji_Minyak_dan_Lemak
- Blum Fretz, C., Baumann, A., & Feifel, S. (2007). Fat Determination: Comparison between Soxhlet and Hot Extraction using the Extraction Units E-812/E-816. *Best@buchi*, 47, 1. Retrieved from <https://www.dia-m.ru/upload/iblock/f60/561-buchi.pdf>
- Boskou, D. (2017). Edible Cold Pressed Oils and Their Biologically Active Components. *Journal of Experimental Food Chemistry*, 03(01), 1–2. <https://doi.org/10.4172/2472-0542.1000e108>
- British Nutrition Foundation. (2006). Health Effects of Dietary Unsaturated Fatty Acids. Retrieved from https://www.nutrition.org.uk/attachments/335_The health effects of dietary unsaturated fatty acids summary.pdf
- Budimarwanti, C. (2013). Analisis Lipida Sederhana dan Lipida Kompleks. Makasar. Retrieved from <http://staff.uny.ac.id/sites/default/files/tmp/analisis lipid.pdf>
- Bystryak, S., Santockyte, R., & Peshkovsky, A. S. (2015). Cell disruption of *S. cerevisiae* by scalable high-intensity ultrasound. *Biochemical Engineering Journal*, 99, 99–106. <https://doi.org/10.1016/j.bej.2015.03.014>
- Carolina, D. (2008). *Penentuan Kadar Asam Lemak Bebas dan Bilangan Iodin dari Minyak Hasil Ekstraksi Kacang Tanah dengan Pelarut n- Heksana*. Universitas Sumatera Utara.
- Ciurzyńska, A., & Lenart, A. (2011). Freeze-Drying - Application in Food Processing and Biotechnology - A Review. *Polish Journal of Food and Nutrition Sciences*, 61(3), 165–171. <https://doi.org/10.2478/v10222-011-0017-5>
- Clodoveo, M. L. (2012). Malaxation: Influence on virgin olive oil quality. Past, present, and future-An overview. *Trends in Food Science & Technology*, 25, 13–23. <https://doi.org/10.1016/j.tifs.2011.11.004>
- Duarte, P. F., Chaves, M. A., Borges, C. D., & Mendonça, C. R. B. (2016). Avocado: characteristics, health benefits and uses. *Ciênc. Rural*, 46(4), 747–754. <https://doi.org/10.1590/0103-8478cr20141516>
- Food Safety and Standards Authority Of India Ministry Of Health and Family Welfare Government Of India. (2015). Manual of Methods of Analysis of Foods. New Delhi.
- Forero, M. P. (2007). *Storage Life Enhancement of Avocado Fruits*. McGill University. Retrieved from http://digitool.library.mcgill.ca/webclient/StreamGate?folder_id=0&dvs=1513074077352~78
- Gaidhani, K. A., Harwalkar, M., Bhambere, D., & Nirgude, P. S. (2015). Lyophilization/ Freeze Drying- A Review. *World Journal of Pharmaceutical Research*, 4(8), 516–543. Retrieved from <http://www.wjpr.net/download/article/1430382968.pdf>
- GN Solids Control. (n.d.). 3 Phase Decanter Centrifuge - GN Solids Control. Retrieved May 29, 2018, from <http://www.gnsolidscontrol.com/3-phase-decanter-centrifuge>
- Heines, R., Oliveros, C., & Horn, C. (2009). Caltest Standard Operating Procedure Soxhlet Extraction Method. *O-Soxhlet*, (January), 19196–19206.
- Integrated Taxonomic Information System. (2011). ITIS Standard Report Page: *Persea americana*. Retrieved December 9, 2017, from https://www.itis.gov/servlet/SingleRpt/SingleRpt?search_topic=TSN&search_value=18154#null
- Kaleem, A., Aziz, S., Iqtedar, M., Abdullah, R., Aftab, M., Rashid, F., ... Naz, S. (2015). Investigating Changes and Effect of Peroxide Values in Cooking Oils Subject to Light and Heat. *FUUAST J. BIOL*, 5(2), 191–196. Retrieved from <https://fuuast.edu.pk/biology journal/images/pdfs/december 2015/2- 191-196.pdf>
- Kementrian Pertanian Direktorat Jenderal Hortikultura. (2015). *Statistik Produksi Hortikultura Tahun 2014*. Jaksrta: Direktorat Jenderal Hortikultura, Kementerian Pertanian.
- Lee, S. (1981). Methods for Percent Oil Analysis of Avocado Fruit. *California Avocado Society Yearbook*, 65, 133–141.

- Nasseri, S., Vaezi, F., Mahvi, A. H., Nabizadeh, R., & Haddadi, S. (2006). Determination of The Ultrasonic Effectiveness in Advanced Wastewater Treatment. *Journal of Environmental Health Science and Engineering*, 3(2), 109–116. Retrieved from <http://www.bioline.org.br/pdf?se06017>
- Nielsen, S. S. (2014). *Food Analysis Fourth Edition. Food Analysis*. <https://doi.org/10.1038/1841347a0>
- Nugraheni, D. T. (2011). *Analisis Penurunan Bilangan Iod terhadap Pengulangan Penggorengan Minyak Kelapa dengan Metode Titrasi Iodometri*. Universitas Islam Negeri Sultan Syarif Kasim. Retrieved from http://repository.uin-suska.ac.id/1337/1/2011_2011224.pdf
- Office of Disease Prevention and Health Promotion. (2015). Cut Down on Saturated Fats. Retrieved from https://health.gov/dietaryguidelines/2015/resources/DGA_Cut-Down-On-Saturated-Fats.pdf
- Ohaus. (2011). Instruction Manual MB45 Moisture Analyzer.
- Ozdemir, F., & Topuz, A. (2004). Changes in dry matter, oil content and fatty acids composition of avocado during harvesting time and post-harvesting ripening period. *Food Chemistry*, 86(1), 79–83. <https://doi.org/10.1016/j.foodchem.2003.08.012>
- Petrakis, C. (2006). *Olive Oil: Chemistry and Technology*. (D. Boskou, Ed.) (2nd ed.). Retrieved from http://aevnmont.free.fr/SACH-BOOKS/Petrochemistry/Olive_Oil_Chemistry_and_Technology/AO9788ch9.pdf
- Popa, M., Glevitzky, I., Dumitrel, G.-A., Glevitzky, M., & Popa, D. (2017). Study on Peroxide Values for Different Oils and Factors Affecting The Quality of Sunflower Oil. *Scientific Papers. Series E. Land Reclamation Earth Observation & Surveying, Environmental Engineering*, VI. Retrieved from <http://landreclamationjournal.usamv.ro/pdf/2017/Art24.pdf>
- Prihatman, K. (2000). Alpukat/Avokad (Persea americana Mill / Persea gratissima Gaerth). *Sistem Informasi Manajemen Pembangunan Di Perdesaan (BAPPENAS)*.
- Stabilimenti Torre SRL. (2015). *Safety Data Sheet: Avocado oil. Material Safety Data Sheet*. <https://doi.org/10.1021/ie50466a600>
- Stevens. (1999). *Interaction Effects in ANOVA*. Retrieved from <http://pages.uoregon.edu/stevensj/interaction.pdf>
- Takenaga, F., Matsuyama, K., Abe, S., Torii, Y., & Itoh, S. (2008). Lipid and fatty acid composition of mesocarp and seed of avocado fruits harvested at northern range in Japan. *Journal of Oleo Science*, 57(11), 591–597. Retrieved from <http://www.ncbi.nlm.nih.gov/pubmed/18838831>
- Tan, C. X., Gun Hean, C., Hamzah, H., & Ghazali, H. M. (2018). Optimization of ultrasound-assisted aqueous extraction to produce virgin avocado oil with low free fatty acids. *Journal of Food Process Engineering*, 41(2), 1–9. <https://doi.org/10.1111/jfpe.12656>
- Udoh, J. E., Olayanju, T. M. A., Dairo, O. U., & Alonge, A. F. (2017). Effect of Moisture Content on the Mechanical and Oil Properties of Soursop Seeds. *CHEMICAL ENGINEERING TRANSACTIONS*, 58. <https://doi.org/10.3303/CET1758061>
- Wong, M., Requejo-Jackman, C., & Woolf, A. (2010). What is unrefined, extra virgin cold-pressed avocado oil? *INFORM - International News on Fats, Oils and Related Materials*, 21(4).