

- [8] Badan Pusat Statistik. (2017). Konsumsi buah dan sayur susenas Maret 2016 dalam rangka hari gizi nasional 25 Januari 2017. [Online]. Available: <http://gizi.depkes.go.id/wp-content/uploads/2017/01/Paparan-BPS-Konsumsi-Buah-Dan-Sayur.pdf>.
- [9] E. Coyago-Cruz, M. Corell, A. Moriana, D. Hernanz, A.M. Benitez-Gonzalez, C.M. Stinco, A.J. Melendez-Martinez, "Antioxidants (carotenoids and phenolics) profile of cherry tomatoes as influenced by deficit irrigation, ripening and cluster," *Food Chemistry*, vol. 240, pp 870–884. 2018.
- [10] S. Jeyaprakash, J.E. Heffernan, R.H. Driscoll, and D.C. Frank, "Impact of drying technologies on tomato flavor composition and sensory quality," *LWT*, vol 120, 108888. 2020.
- [11] S.W. Souci, W. Fachmann, and H. Kraut. *Food Composition and Nutrition Tables, 7th Revised and Completed Edition*. USA: Taylor and Francis Group, CRC Press, 2008.
- [12] J. Zhang, Y. Zhang, S. Song, W. Su, Y. Hao, and H. Liu, "Supplementary red light results in the earlier ripening of tomato fruit depending on ethylene production," *Environmental and Experimental Botany*, vol.175: 104044. 2020.
- [13] M. Eggersdorfer, and A. Wyss, "Carotenoids in human nutrition and health. *Archives of Biochemistry and Biophysics*, vol. 652, pp. 18–26. 2018.
- [14] R. Wang, M. Lammers, Y. Tikunov, A.G. Bovy, G.C. Angenent, and R.A. de Maagd, "The rin, nor and Cnr spontaneous mutations inhibit tomato fruit ripening in additive and epistatic manners," *Plant Science*, vol. 294: 110436. 2020.
- [15] R. Ilahy, I. Thili, M.W. Siddiqui, C. Hdidier, and M.S. Lenucci, "Inside and beyond color: comparative overview of functional quality of tomato and watermelon fruits. *Frontiers in Plant Science*, vol. 10: Article 769. 2019.
- [16] V.R. Preedy, and R.R. Watson. *Lycopene: Nutritional, Medicinal and Therapeutic Properties*. USA: Science Publishers, 2008.
- [17] S. Li, Z. Luo, B. Lu, S. Xia, C. Li, X. Guan, J. Zhang, K. Huang, and F. Xian, "Protective effects of lycopene on kainin acid-induced seizures. *Journal of Epilepsy Research*, vol. 151, pp. 1-6. 2019.
- [18] F.D. Anggraeni, N. Takahashi, M. Kono, K. Takayama, H. Nishina, M.A.F. Falah, R. Kudo, Y. Nakanishi, K. Yamamoto, and H. Matuura, "Effect of storage temperatures on high soluble solids tomato fruit quality after long-term storage," Joint Conference on Environmental Engineering in Agriculture, Japan. 2018.
- [19] S. Abasi, S. Minaei, B. Jamshidi, and D. Fathi, "Dedicated non-destructive devices for food quality measurement: A review," *Trends in Food Science & Technology*, vol.78, pp. 197–205. 2018.
- [20] N. Khuriyati, T. Matsuoka, and S. Kawano, "Precise near infrared spectral acquisition of intact tomatoes in interactance mode," *Journal of Near Infrared Spectroscopy*, vol. 12, pp. 391-396. 2004.
- [21] N. Takahashi, K. Takayama, H. Nishina, "Non-destructive measurement for lycopene content in tomato fruit using visible/near-infrared spectroscopy," in *Proc. of the International Conference on Agro-industry 2017 in Japan*.
- [22] S. Hao, H. Cao, H. Wang, and X. Pan, "The physiological responses of tomato to water stress and re-water in different growth periods," *Scientia Horticulturae*, 249: 142-154. 2019.
- [23] S.O. Ihouma, and C.A. Madramooto, "Sensitivity of spectral vegetation indices for monitoring water stress in tomato plants," *Computers and Electronics in Agriculture*, 163:104860. 2019.
- [24] G. Klunkin, and G. Savage, "Effect on quality characteristics of tomatoes grown under well-watered and drought stress conditions," *Foods Journal (MDPI)* 6, 56. 2017.
- [25] H. Ito, and H. Horie, "Proper solvent selection for lycopene extracton in tomatoes and application to a rapid determination. *Bulletin of The National Institute of Vegetable and Tea Science*, vol. 8, pp. 165-173. 2009.
- [26] M. Nagata, Y. Noguchi, H. Ito, S. Imanishi, and K. Sugiyama," A simple spectrophotometric method for the estimation of α -carotene, β -carotene and lycopene concentrations in carrot acetone extracts. (in Japanese text with english summary) *Nippon Shokuhin Kagaku Kogaku Kaishi*, vol. 54, pp. 351-355. 2007.
- [27] M. Nagata, and I. Yamashita, "Simple method for simultaneous determination of chlorophyll and carotenoids in tomato fruit. (in Japanese text with English summary) *Nippon Shokuhin Kogyo Gakkaishi*, vol. 39, pp. 925-928. 1992.
- [28] K. Kawamura, Y. Tsujimoto, M. Rabenarivo, H. Asai, A. Andriamanjara, and T. Rakotoson, "Vis-NIR spectroscopy and PLS regression with waveband selection for estimating the total C and N of paddy soils in Madagascar. *Remote Sensing*, vol. 9. 2017.
- [29] V.R. Preedy, and R.R. Watson. *Tomatoes and Tomato Products: Nutritional, Medicinal and Therapeutic Properties*. USA: Science Publishers, 2008.
- [30] T. Sun, H. Yuan, H. Cao, M. Yazdani, Y. Tadmor, and L. Li, "Carotenoid metabolism in plants: the role of plastids," *Molecular Plant*, vol.11, issue 1, pp 58-74. 2018.
- [31] P.S. Khapte, P. Kumar, U. Burman, and P. Kumar, "Deficit irrigation in tomato: agronomical and physio-biochemical implications, review. *Scientia Horticulturae*, vol. 248, pp. 256-264. 2019.
- [32] R. Marti, M. Valcarcel, M. Leiva-Brondo, I. Lahoz, C. Campillo, S. Rosello, and Cebolla-Cornejo, "Influence of controlled deficit irrigation on tomato functional value," *Food Chemistry*. 252: 250-257. 2018.
- [33] M.K. Selahle, D. Sivakumar, and P. Soundy, "Effect of photo-selective nettings on post-harvest quality and bioactive compounds in selected tomato cultivars. *J. Sci. Food Agric.*, vol. 94, pp. 2187–2195. 2014.
- [34] J. Javanmardi, and C. Kubota, "Variation of lycopene, antioxidant activity, total soluble solids and weight loss of tomato during postharvest storage. *Postharvest Biol. Technol.*, vol. 41, pp. 151–155. 2006.
- [35] H. Kuscu, A. Turhan, and A.O. Demir, "The response of processing tomato to deficit irrigation at various phenological stages in a sub-humid environment. *Agricultural Water Management*, vol. 133, pp. 92– 103. 2014.
- [36] Y. Huang, R. Lu, and K. Chen, "Assessment of tomato soluble solids content and pH by spatially-resolved and conventional Vis/NIR spectroscopy," *Journal of Food Engineering*, vol.236, pp.19-28. 2018.
- [37] X. Liang, C. Ma, X. Yan, X. Liu, and F. Liu, "Advances in research on bioactivity, metabolism, stability and delivery systems of lycopene," *Trends in Food Science & Technology*, vol. 93, pp.185-196. 2019.
- [38] D.P.S. Oberoi, and D.S. Sogi, "Prediction of lycopene degradation during dehydration of watermelon pomace (cv Sugar Baby)," *Journal of the Saudi Society of Agricultural Sciences*, vol.16, issue 1, pp.97-103. 2017.
- [39] R. Sheng, W. Cheng, H. Li, S. Ali, A.A. Agyekum, and Q. Chen, "Model development for soluble solids and lycopene contents of cherry tomato at different temperatures using near-infrared spectroscopy," *Postharvest Biology and Technology*, vol. 156. 2019.