DAFTAR PUSTAKA

- Aktas et al, 2007, Effects of Pretreatments of Sliced Vegetables with Trehalose on Drying Characteristics and Quality of Dried Products, *Food and Bioproducts Processing*, Vol. 85, No. 3, hal. 178-183.
- Amorim et al, 20212, Multi-objective integrated production and distribution planning of perishable products, *International Journal of Production Economics*, Vol. 138, No. 1, hal 89-101.
- Boer, Rusdiansyah, 2021, Development of a Three-Phase Inventory Management Model for Perishable Products (Chili) by Considering Quality Deterioration, Industrial Engineering Sepuluh Nopember Institute of Technology.
- Chatchawal et al, 2017, Experimental Research of Drying Red Chili by Two Methods: Solar Drying and Low Temperature System Drying, *Journal of King Mongkut's University of Technology Thonburi*, Bangkok, Thailand.
- Chen, 2018, Optimization of production inventory with pricing and promotion effort for a single-vendor multi-buyer system of perishable products.

 International Journal of Production Economics, Vol. 203, No.2, hal. 333-349.
- Donselaar. Broekmeuelen, 2011, Determination of safety stocks in a lost sales inventory system with periodic review, positive lead-time, lot-sizing and a target fill rate, *International Journal of Production Economics*, Vol. 143, No. 2, hal. 440-448.
- Eshetu, 2021, Studying the drying characteristics and quality attributes of chili pepper at different maturity stages, *Journal of Experimental and mechanistic model. Bahir Dar University*, Ethiopia.
- Ibrahim, 2018, Integration of three echelon supply chain (supplier-manufacturer-distributor-dropshipper) with permissible delay in payment and penalty contract, *IOP Conference Series: Materials Science and Engineering*, Vol. 337, hal. 12-27.

- Ibrahim et al, 2019, Integrated Green Supply Chain Model to Reduce Carbon Emission, *Journal of Permissible Delay-in-Payment Consideration*, Vol. 20, No. 2, hal. 128-139.
- Irfansyah, 2014, Prospek Pengembangan Hortikultura di Indonesia, Jurusan Ilmu Budidaya Pertanian, Program Studi Agroekoteknologi Fakultas Pertanian, Universitas Hasanuddin, Makasar.
- Jumasdan, 2012, Studi Pengaruh Penambahan Gas CO2 terhadap Umur Simpan Cabe Keriting (*Capsicum annum var*) Tanpa Bkanching, Program Studi Ilmu Dan Teknologi Pangan, Jurusan Teknologi Pertanian Fakultas Pertanian Universitas Hasanuddin, Makasar.
- Kesumawati. Hayati, 2016, Diversifikasi Produk Olahan Cabai Merah Keriting sebagai Alternatif Penanganan Pasca Panen Cabai Merah., Kecamatan Curup Utara Kabupaten Rejang Lebong.
- Nimrotham et al, 2017, Experimental Research of Drying Red Chili by Two Methods: Solar Drying and Low Temperature System Drying, *Journal of* University of Technology Thonburi Bangkok.
- Osvald. Stirn, 2008, A vehicle routing algorithm for the distribution of fresh vegetables and similar perishable food, *Journal of Food Engineering*, Vol. 85, No. 2, hal. 285-295.
- Sahin et al, 2007, Ensuring supply chain safety through time temperature integrators, *The International Journal of Logistics Management*, Vol. 18, No. 1, hal. 102-124.
- Shin et al, 2019, A two-phased perishable inventory model for production planning in a food industry, *The International Journal of Logistics Management*.
- Suswadi et al, 2021, Analysis of factors affecting income of organic curly red chili (Capsicum annum L.) in Gedangan Village, Cepogo District, Boyolali Regency, *Journal of Faculty of Agriculture Tunas Pembangunan University*, Indonesia.
- Song et al, 2016, A vehicle routing problem of both refrigerated- and general-type vehicles for perishable food products delivery, *Journal of Food Engineering*, Vol. 169, hal. 61-71.

- Tanner,2016, Impacts of Storage on Food Quality, *Journal of Reference Module in Food Science*, Elsevier.
- Thammanoon et al, 2010, Assessment of the thermal environment effects on human comfort and health for the development of novel air Conditioning system in tropical regions, *Journal of Energy and Buildings*, Vol. 42, hal. 1692-1702.
- Trisor et al, 2015, The Effect of Expiration Dates and Perceived Risk on Purchasing Behavior in Grocery Store Perishable Categories, *Journal of Marketing*, Vol. 69, No. 2, hal. 114-129
- Wardana, M.H., 2014, Budidaya Tanaman Cabai Merah, UPTD Perbibitan Tanaman Hortikultura, Desa Sumberejo Kecamatan Ambulu Kabupaten Jember.
- Wang. Li, 2012, A dynamic product quality evaluation based pricing model for perishable food supply chains, *Journal of University* of Bristol UK.
- Wriya et al, 2009, Effect of drying air temperatureand chemical pretreamens on quality of dried chili. *Journal of University* of Technology Thonburi Bangkok.
- Zanoni. Zavanella, 2012, Chilled or frozen? Decision strategies for sustainable food supply chains, *Journal of* Universita degli Studi di Brescia Brescia, Italy.