

6. DAFTAR PUSTAKA

- Adams, M.R. & M.O. Moss. (2000). *Food Microbiology Second Edition*. The Royal Society of Chemistry.
- AL-HAQ, M.I., J. Sugiyama, & S. Isobe. (2005). Applications of Electrolyzed Water in Agriculture & Food Industries. *Journal of Food Sci. Technol. Res.* 11(2), 135-150, 2005.
- Apata, E.S. (2014). Effects of post-motem processings and freezing on water holding capacity, warner bratzler value and chemical composition of chevon. *American Journal of Research Communication*, 2014, 2(4): 100-113.
- Asriani, B. S. Laksmi, S. Yasni, & I. Sudirman. (2007). Mekanisme Antibakteri Metabolit *Lb. plantarum* kik dan Monoasilglicerol Minyak Kelapa Terhadap Bakteri Patogen Pangan. *Jurnal Teknol. Dan Industri Pangan*, Vol. XVIII No. 2 Th 2007.
- Badan Standarisasi Nasional [BSN]. (2006). Air Minum Dalam Kemasan. SNI 01-3553-2006.
- Badan Standarisasi Nasional [BSN]. (2009). Batas Cemaran Mikroba Maksimum Dalam Bahan Pangan 7388 : 2009.
- Faridz, R., Hafiluddin, & M. Anshari. (2007). Analisa Jumlah Bakteri dan Keberadaan *Escherichia coli* pada Pengolahan Ikan Teri di PT. Kelola Mina Laut Sumenep. *Embryo* Vol. 4 No.2 ISSN 0216-0188.
- Fennema, O. R. (1996). *Food Chemistry Third Edition*. New York : Marcel Dekker, Inc.
- Francesca, L., L. H. J. Lohoo, & H. W. Mewengkang. (2014). Identifikasi Bakteri *Escherichia* Pada Ikan Selar (*Selaroides* sp.) Bakar Di Beberapa Resto di Kota Manado. *Jurnal Media Teknologi Hasil Perikanan* : Vol. 2, No. 1, Februari 2014.
- Goldman, E. & L. H. Green. (2009). *Practical Handbook of Microbiology*. CRC Press, 2nd edition.
- Hadiwiyoto, S. (1993). *Teknologi Pengolahan Hasil Perikanan*. Yogyakarta: Liberty.
- Hamid, M. A., X. Wang, & X. Zhao. (2013). Measurement of trimethylamine contents and evaluation of pig meat natural quality by spectrophotometric method. *Academic Journals* Vol. 8(47), pp. 2281-2288, 18 December, 2013
- Hartanto, S. (2007). Studi Kasus Kualitas Dan Kuantitas Kelayakan Air Sumur Artetis Sebagai Air Bersih Untuk Kebutuhan Sehari-hari Di Daerah Kelurahan Sukorejo Kecamatan Gunungpati Semarang Tahun 2007. [Skripsi]
- Hasan, A. (2006). Dampak Penggunaan Klorin. *J. Tek. Ling. P3TL – BPPT*. 7. (1) : 90-96.

- Henry, M. & J. Chambron. (2013). Review : Physico-Chemical, Biological and Therapeutic Characteristics of Electrolyzed Reduced Alkaline Water (ERAW). *Water 2013, 5, 2094-2115; doi:10.3390/w5042094. www.mdpi.com/journal/water*.
- Huang, Y. R., Y. C. Jung, S. Y. Hsu, Y. W. Huan, & D. F. Hwang. (2008). Application of electrolyzed water in the food industry. *Journal of Food Control 19 (2008) 329–345.*
- Hui, Y.H. (2006). *Handbook Of Food Science, Technology, and Engineering*. United States of America : CRC Press.
- Jawetz, M. & Adelberg's. (2001). *Medical Microbiology Twenty Second Edition*. McGraw-Hill Companies Inc.
- Junianto. (2003). *Teknik Penanganan Ikan*. Jakarta : Penerbar Swadaya.
- Khasana, D.A., I. Yusuf, & N. Ekantari. (2005). Pengaruh Konsentrasi dan Lama Perendaman dalam Larutan Sodium Tripolyphosphate Terhadap Penyusutan Berat Filet Nila Merah Selama Penyimpanan Beku. *Prosiding Seminar Nasional Hasil Penelitian dan Perikanan II, Yogyakarta*, Universitas Gadjah Mada, Yogyakarta.
- Karlsdottir, M.G. (2009). Application of Additives in Chilled and Frozen White Fish Filets. [Thesis]
- Krisen, S. S., B. Setiaji, W. Trisunaryanti, & H. D. Pranowo. (2014). Trimethylamine (TMA) Profile Of White Snapper Filet (*Lates Calcarifer*) After Giving Liquid Smoke Of Coconut Shell. *Asian Journal of Science and Technology Vol. 5, Issue 9, pp. 573-576, September, 2014.*
- Kuncoro, E. B. & F. E. A. Wiharto. (2009). *Ensiklopedia Populer : Ikan Air Laut*. Yogyakarta : Lili Publisher.
- Maturin, L. & J. T. Peeler. (2001). BAM: Aerobic Plate Count. FDA (Food and Drug Administration). Diakses pada tanggal 3 Maret 2015 dari <http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm063346.htm>
- McGee, H. (2004). *On Food and Cooking*. New York : Scribner 1230 Avenue of the Americas.
- Monfort, P., D. L. Gal, J.C. L. Saux, Piclet, Raguenes, S. Boulben, & A. Plusquellec. (1994). Improved Rapid Method for Isolation and Enumeration of *Salmonella* from Bivalves Using Rambach Agar. *Journal of Microbiological Methods, 19(1994) 67-79.*
- Muchtadi, D. (2009). *Prinsip Teknologi Pangan Sumber Protein*. Alfabeta. Bandung.

- Murray, J. & J. R. Burt. (2001). "The Composition of Fish." Ministry of technology, Torry research station. Diakses pada tanggal 24 Januari 2016 dari <http://www.fao.org/wairdocs/tan/x5916E/x5916e01.htm#Structure%20of%20fish20, uscle.>
- Murtini, J. T., R. Riyanto, N. Priyanto, & I. Hermana. (2014). Pembentukan Formaldehid Alami Pada Beberapa Jenis Ikan Laut Selama Penyimpanan Dalam Es Curai. *JPB Perikanan Vol. 9 No. 2 Tahun 2014: 143–151.*
- Nielsen, S. S. (2003). *Food Analysis Third Edition*. New York : Kluwer Academic/ Plenum Publishers.
- Novotny, L., L. Dvorska, A. Lorencova, V. Beran, & I. Pavlik. (2004). Fish: a Potential Source Of Bacterial Pathogens For Human Beings. *Vet. Med. – Czech*, 49, 2004 (9): 343–358.
- Nurjanah, Tati, & Fatmawati. (2007). Karakteristik mutu ikan bandeng (*Chanos chanos*) di Tambak Sambiroto Kabupaten Pati Jawa Tengah. Jakarta: Seminar International Perikanan 2007.
- Ovissipour, M., H. M. Al-Qadiri, S. S. Sablani, B. N. Govindan, N. Al-Alami, & B. Rasco. (2015). Efficacy of acidic and alkaline electrolyzed water for inactivating *Escherichia coli* O104:H4, *Listeria monocytogenes*, *Campylobacter jejuni*, *Aeromonas hydrophila*, and *Vibrio parahaemolyticus* in cell suspensions. *Food Control* 53 (2015) 117-123
- Pearson, A.M. & T.R. Dutson. (1994). *Quality Attributes and Their Measurement in Meat, Poultry, and Fish Products*. Springer Science + Business Media Dondrocht.
- Purwaningsih, S., J. Santoso, & R. Garwan. (2013). Perubahan Fisiko-Kimiawi, Mikrobiologis Dan Histamin Bakasang Ikan Cakalang (*Katsuwonus pelamis*, Lin) Selama Fermentasi Dan Penyimpanan. *J. Teknol. dan Industri Pangan Vol. 24 No. 2 Th. 2013.*
- Rab, T. (1997). *Teknologi hasil Perairan*. Pekanbaru : Universitas Islam Riau Press.
- Rasco, B. & M. Ovissipour. (2015). Electrolyzed Water Applications in Aquaculture and the Seafood Industry. *J Aquac Res Development* 2015, 6:1
- Said, N. I.. (2007). Disinfeksi Untuk Proses Pengolahan Air Minum. *JAI Vol. 3, No. 1 2007.*
- Seibel, B.A. & P.J. Walsh. (2002). Trimethylamine oxide accumulation in marine animals: relationship to acylglycerol storage. *The Journal of Experimental Biology* 306: 297–306.
- Shahidi, F. & J. R. Botta. (1994). *Seafood : Chemistry, Processing, Technology, and Quality*. Suffolk : St Edmundsbury Press.

Sikorski, Z. E. (1990). *Seafood: Resources, Nutritional Compostion, and Preservation.* CRC Press.

Siregar, E. (2015). Kementerian Kelautan Dorong Budi Daya Kakap Putih. AntaraNews. Diakses pada tanggal 2 Maret 2016 dari <http://www.antaranews.com/berita/519798/kementerian-kelautan-dorong-budi-daya-kakap-putih>

Taub & R. Paul. (1998). *Food Storage Stability.* New York : CRC Press.

Walpole, R.E., R.H. Myers, & S.L. Myers. (1998). *Probability and Statistics for Engineers and Scientists.* Precentice Hall Int Inc. New Jersey.

Winarno, F.G. (2004). *Kimia Pangan dan Gizi.* Jakarta : PT Gramedia Pustaka Utama.

Yuanita, L. (2008). Penentuan Kadar STTP Food Grade Untuk Meningkatkan Masa Simpan Ikan Nila Tilapia (*Oreochromis niloticus L.*)

