

## 6. DAFTAR PUSTAKA

- Abu-Salem, F. M., & Abou Arab, E. A. (2010). "Chemical properties, microbiological quality and sensory evaluation of chicken and duck liver paste (foie gras). *Grasasy aceites*, 61(2), 126-135." Diakses dari <http://grasasyaceites.revistas.csic.es/index.php/grasasyaceites/article/view/820>
- Ahn, D. U., Sell, J. L., Jo, C., Chen, X., Wu, C., & Lee, J. I. (1998). "Effects of dietary vitamin E supplementation on lipid oxidation and volatiles content of irradiated, cooked turkey meat patties with different packaging. *Poultry science*, 77(6), 912-920." Diakses dari <https://scihub.se/https://www.sciencedirect.com/science/article/pii/S0032579119409024>
- Al Rasyid, H., Satyajaya, W., & Saptomi, A. (2017). "Kajian Penggunaan Asam Askorbat untuk Fortifikasi Beras Siger Study on Ascorbic Acid for Fortification of Rice Cassava. *Jurnal Agroindustri*, 7(2), 72-83." Diakses dari <http://repository.lppm.unila.ac.id/7254/>
- Al-Bachir, M. (2005). "The irradiation of spices, packaging materials and luncheon meat to improve the storage life of the end products. *International journal of food science & technology*, 40(2), 197-204." Diakses dari <https://scihub.se/https://ifst.onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2004.00931.x>
- Aly, A. A., & Morsy, H. A. (2019). "Evaluation of Fatty and Amino Acids Profile, Sensory and Microbial Load of Chicken Luncheon Prepared with Lentil Powder, Turnip Plant and Cauliflower. *Journal of Food and Dairy Sciences*, 10(6), 165-170." Diakses dari [https://jfds.journals.ekb.eg/article\\_48279\\_b038ff75d18412f3fa7e03e1b6a9d7e9.pdf](https://jfds.journals.ekb.eg/article_48279_b038ff75d18412f3fa7e03e1b6a9d7e9.pdf)
- Andrés, S. C., Garcia, M. E., Zaritzky, N. E., & Califano, A. N. (2006). "Storage stability of low-fat chicken sausages. *Journal of food Engineering*, 72(4), 311-319." Diakses dari <https://scihub.se/https://www.sciencedirect.com/science/article/pii/S0260877404004224>
- Asiah, N., Cempaka, L., & David, W. (2018). *Panduan Praktis Pendugaan Umur Simpan Produk Pangan*. Penerbitan Universitas Bakrie: Jakarta. Diakses dari <https://repository.bakrie.ac.id/1280/>
- Asiah, N., Cempaka, L., Ramadhan, K., & Matatula, S. H. (2020). *Prinsip Dasar Penyimpanan Pangan Pada Suhu Rendah*. Nas Media Pustaka: Jakarta. Diakses dari <https://www.google.com/books?hl=id&lr=&id=UIQEAAAQBAJ&oi=fnd&pg=PA1&dq=prinsip+dasar+penyimpanan+pangan+pada+suhu+rendah&ots=wuQ4ssCh1x&sig=vLix9Dlj4MLBvO9hhMKnGjh98w>

- Asiah, N., Kusaumantara, K. N., & Annisa, A. N. (2019). "Iradiasi Bahan Pangan: Antara Peluang dan Tantangan untuk Optimalisasi Aplikasinya. *Jurnal Ilmiah Aplikasi Isotop dan Radiasi*, 15(1), 25-35." Diakses dari <http://jurnal.batan.go.id/index.php/jair/article/view/4703>
- Atmoko, T. P. H. (2017). "Peningkatan *hygiene* sanitasi sebagai upaya menjaga kualitas makanan dan kepuasan pelanggan di Rumah Makan Dhamar Palembang. *Khasanah Ilmu-Jurnal Pariwisata dan Budaya*, 8(1)." Diakses dari <https://ejournal.bsi.ac.id/ejurnal/index.php/khasanah/article/view/839>
- Axtell, B., & Fellows, P. (2004). *Setting up and running a small meat or fish processing enterprise*. Opportunities in processing series Wageningen: ACP-EU Technical Centre for Agricultural and Rural Cooperation (CTA). Diakses dari <https://www.google.com/books?hl=id&lr=&id=9n51DwAAQBAJ&oi=fnd&pg=PA5&dq=Setting+up+and+running+a+small+meat+or+fish+processing+enterprise&ots=Lf0OwIPEek&sig=krjpuFTohkyGSMegsoweUNJNh4Y>
- Baehaki, A. (2019). "Pengaruh hidrolisat kolagen dari kulit ikan patin (*Pangasius pangasius*) terhadap umur simpan pempek ikan gabus (*Channa striata*). *Jurnal Agroindustri Halal*, 5(1), 067-074." Diakses dari <https://core.ac.uk/download/pdf/228440722.pdf>
- Bakhori, A. (2017). "Tinjauan Aspek Korosi pada Makanan dalam Kemasan Kaleng. *PISTON (Jurnal Ilmiah Teknik Mesin Fakultas Teknik UISU)*, 2(1), 30-38." Diakses dari <https://jurnal.uisu.ac.id/index.php/piston/article/view/208>
- Bammes, B. E., Jakana, J., Schmid, M. F., & Chiu, W. (2010). "Radiation damage effects at four specimen temperatures from 4 to 100 K. *Journal of structural biology*, 169(3), 331-341." Diakses dari <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC2826528/pdf/nihms164850.pdf>
- Bell, R. G., & Lacy, K. M. D. (1984). "Heat Injury and Recovery of *Streptococcus faecium* Associated with The Souring of Chub-packed Luncheon Meat. *Journal of Applied Bacteriology*, 57(2), 229-236." Diakses dari <https://sfamjournals.onlinelibrary.wiley.com/doi/pdfdirect/10.1111/j.1365-2672.1984.tb01387.x>
- Brewer, M. S., Zhu, L. G., Bidner, B., Meisinger, D. J., & McKeith, F. K. (2001). "Measuring pork color: effects of bloom time, muscle, pH and relationship to instrumental parameters. *Meat science*, 57(2), 169-176." Diakses dari <https://sci-hub.se/https://www.sciencedirect.com/science/article/pii/S0309174000000899>
- Bruyn, I. (1997). "The application of high dose irradiation. In Proceedings of National Seminar on Food Irradiation (pp. 32-40)." Diakses dari <https://inis.iaea.org/collection/NCLCollectionStore/Public/30/031/30031633.pdf>

- Cabedo, L., Picart i Barrot, L., & Teixidó i Canelles, A. (2008). "Prevalence of *Listeria monocytogenes* and *Salmonella* in Ready-to-eat Food in Catalonia, Spain. *Journal of Food Protection*, 71(4), 855-859." Diakses dari <https://meridian.allenpress.com/jfp/article-abstract/71/4/855/171858>
- Centre for Food Safety. (2014). *Microbiological Guidelines for Food (For Ready-to-eat Food in General and Specific Food Items)*. Hong-kong. Diakses dari [https://www.cfs.gov.hk/english/food\\_leg/files/food\\_leg\\_Microbiological\\_Guidelines\\_for\\_Food\\_e.pdf](https://www.cfs.gov.hk/english/food_leg/files/food_leg_Microbiological_Guidelines_for_Food_e.pdf)
- Chen, D., Mosher, W., Wiertzema, J., Peng, P., Min, M., Cheng, Y., ... Ruan Chen, R. (2020). "Effects of intense pulsed light and gamma irradiation on *Bacillus cereus* spores in mesquite pod flour. *Food Chemistry*, 128675. doi:10.1016/j.foodchem.2020.128675." Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.foodchem.2020.128675>
- Chmielewski, A. G. (2006). *Packing for food irradiation (No. INCT--1/B/2006)*. Institute of Nuclear Chemistry and Technology. Diakses dari <https://www.osti.gov/etdeweb/servlets/purl/20831146>
- Chowdhury, K., Khan, S., Karim, R., Obaid, M., & Hasan, G. M. M. A. (2011). "Effect of Moisture, Water Activity and Packaging Materials on Quality and Shelf Life of Some Locally Packed Chanachur. *Bangladesh Journal of Scientific and Industrial Research*, 46(1), 33-40." Diakses dari <https://www.banglajol.info/index.php/BJSIR/article/view/8102>
- Christensen, L., Bertram, H. C., Aaslyng, M. D., & Christensen, M. (2011). "Protein denaturation and water-protein interactions as affected by low temperature long time treatment of porcine Longissimus dorsi. *Meat science*, 88(4), 718-722." Diakses dari <https://sci-hub.se/https://www.sciencedirect.com/science/article/abs/pii/S0309174011000945>
- Contini, C., Romano, C., Scozzafava, G., & Casini, L. (2016). "Food Habits and The Increase in Ready-to-eat and Easy-to-prepare Products. *Food Hygiene and Toxicology in Ready-to-eat foods*, 3-14. "Diakses dari <https://sci-hub.se/https://www.sciencedirect.com/science/article/pii/B9780128019160000017>
- Deák, T. (2014). *Food Technologies: Pasteurization*. Encyclopedia of Food Safety, 219–224. doi:10.1016/b978-0-12-378612-8.00257-2. Diakses dari <https://sci-hub.se/https://www.sciencedirect.com/science/article/pii/B9780123786128002572>
- Dewi, S. H. C. (2012). "Korelasi antara kadar glikogen, asam laktat, pH daging dan susut masak Daging domba setelah pengangkutan. *Jurnal AgriSains*, 3(5)." Diakses dari <http://ejurnal.mercubuana-yogya.ac.id/index.php/AgriSains/article/view/50>

- Du, M., & Ahn, D. U. (2002). "Effect of antioxidants on the quality of irradiated sausages prepared with turkey thigh meat. *Poultry Science*, 81(8), 1251-1256." Diakses dari <https://www.sciencedirect.com/science/article/pii/S003257911943719X>
- Du, M., Ahn, D. U., Mendonca, A. F., & Wesley, I. V. (2002). "Quality characteristics of irradiated ready-to-eat breast rolls from turkeys fed conjugated linoleic acid. *Poultry science*, 81(9), 1378-1384." Diakses dari <https://www.sciencedirect.com/science/article/pii/S0032579119437425>
- Du, M., Nam, K. C., Hur, S. J., Ismail, H., Kim, Y. H., & Ahn, D. U. (2004). "Quality Characteristics of Irradiated Chicken Breast Rolls from Broilers Fed Different Levels of Conjugated Linoleic Acid. *Iowa State University Animal Industry Report*, 1(1)." Diakses dari <https://www.iastatedigitalpress.com/air/article/id/6442/>
- El-Kadi, Sherif & Sherif, M & El-Fadaly. (2017). "Microbial Spoilage of Some Meat Luncheon Samples Collected from Damietta City, Egypt. *J. Agric. Chem. and Biotechn., Mansoura Univ.* 8. 197-202. 10.21608/jacb.2017.38680." Diakses dari [https://www.researchgate.net/publication/319944961\\_Microbial\\_Spoilage\\_of\\_Some\\_Meat\\_Luncheon\\_Samples\\_Collected\\_from\\_Damietta\\_City\\_Egypt](https://www.researchgate.net/publication/319944961_Microbial_Spoilage_of_Some_Meat_Luncheon_Samples_Collected_from_Damietta_City_Egypt)
- Elson, R., Burgess, F., Little, C. L., Mitchell, R. T., & Local Authorities Co-ordinators of Regulatory Services and the Health Protection Agency. (2004). "Microbiological examination of ready-to-eat cold sliced meats and pâté from catering and retail premises in the UK. *Journal of Applied Microbiology*, 96(3), 499-509." Diakses dari <https://sfamjournals.onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2672.2004.02203.x>
- Estévez, M., Ventanas, S., & Cava, R. (2005). "Physicochemical Properties and Oxidative Stability of Liver Pâté as Affected by Fat Content. *Food Chemistry*, 92(3), 449-457." Diakses dari <https://www.sciencedirect.com/science/article/pii/S0308814604006211>
- FDA (US Food and Drug Administration) (2009). *Food Code*. Didapat dari <http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/>. Diakses pada 22 April 2021.
- FDA (US Food and Drug Administration). (2017). *Food Code*. Didapat dari <https://www.fda.gov/media/110822/download>. Diakses pada 18 Oktober 2021.
- Fentress, E. (2010). "Cooking Pots and Cooking Practice: An African Bain-marie?. *Papers of the British School at Rome*, 78, 145-150." Diakses dari <http://www.jstor.org/stable/41725292>
- Food Safety News. (2015). *Sausages Recalled in AZ Due to Potential Listeria Risk*. Didapat dari <https://www.foodsafetynews.com/2015/01/sausages-recalled-in-arizona-for-possible-listeria-contamination/>. Diakses pada 11 April 2021.

- Food Safety News. (2019). *Austrian Listeria Outbreak Linked to Liver Pâté*. Didapat dari [https://www.foodsafetynews.com/2019/10/austrian-listeria-outbreak-linked-to-liver-paté/](https://www.foodsafetynews.com/2019/10/austrian-listeria-outbreak-linked-to-liver-pate/). Diakses pada 11 April 2021.
- Food Safety News. (2019). *Recall Update Adds Diced Chicken Products Amidst Listeria Outbreaks*. Didapat dari <https://www.foodsafetynews.com/2019/10/recall-update-adds-diced-chicken-products-amidst-listeria-outbreaks/>. Diakses pada 11 April 2021.
- Gerber, N., Scheeder, M. R. L. and Wenk, C. (2009). “The influence of cooking and fat trimming on the actual nutrient intake from meat. *Meat Science* 81(1): 148- 154.” Diakses dari <https://scihub.se/https://www.sciencedirect.com/science/article/abs/pii/S0309174008002350>
- Grozdanov, A., Dimitrova, N., Atanasova, T., Dilova, N., Kaloyanov, I., & Monov, G. (1994). *Irradiation treatment of mechanically deboned meat to achieve decontamination and storage life extension* (No. IAEA-TECDOC--754). Diakses dari [https://inis.iaea.org/collection/NCLCollectionStore/\\_Public/26/001/26001003.pdf?r=1](https://inis.iaea.org/collection/NCLCollectionStore/_Public/26/001/26001003.pdf?r=1)
- Gunther IV, N. W., Abdul-Wakeel, A., Scullen, O. J., & Sommers, C. (2019). “The evaluation of gamma irradiation and cold storage for the reduction of *Campylobacter jejuni* in chicken livers. *Food microbiology*, 82, 249-253.” Diakses dari <https://scihub.se/https://www.sciencedirect.com/science/article/pii/S0740002018309171>
- Hardono, T., & Supriyadi, K. (2020). “Modifikasi *Autoclave* Berbasis Atmega328 (Suhu). *Medika Teknika: Jurnal Teknik Elektromedik Indonesia*, 1(2), 59-65.” Diakses dari <https://core.ac.uk/download/pdf/323997625.pdf>
- Hariyadi, Purwiyatno. 2019. *Masa Simpan dan Batas Kadaluarsa Produk Pangan*. Jakarta: Gramedia Pustaka Utama. Diakses dari <https://ebooks.gramedia.com/id/buku/masa-simpan-dan-batas-kedaluarsa-produk-pangan-pendugaan-pengelolaan-dan-penandaannya>
- Herawati, H. (2008). “Penentuan Umur Simpan pada Produk Pangan. *Jurnal Litbang Pertanian*, 27(4), 124-130.” Diakses dari [http://tekpan.unimus.ac.id/wp-content/uploads/2013/11/p3274082\\_penentuan\\_umur\\_simpan-libre.pdf](http://tekpan.unimus.ac.id/wp-content/uploads/2013/11/p3274082_penentuan_umur_simpan-libre.pdf)
- Heridiansyah, N., & Nur’aini, H. (2014). “Pengaruh Jenis Tempe dan Bahan Pengikat Terhadap Karakteristik Nugget Tempe. *AGRITEPA: Jurnal Ilmu dan Teknologi Pertanian*, 1(1).” Diakses dari <https://jurnal.unived.ac.id/index.php/agritepa/article/view/122>
- Huang, L., & Hwang, C. A. (2012). In-package Pasteurization of Ready-to-eat Meat and Poultry Products. *In Advances in Meat, Poultry and Seafood Packaging* (pp. 437-

- 450). Woodhead Publishing. Diakses dari <https://sci-hub.se/https://www.sciencedirect.com/science/article/pii/B9781845697518500167>
- Hutchison, M., Harrison, D., Richardson, I., & Tchórzewska, M. (2015). "A method for the preparation of chicken liver pâté that reliably destroys *Campylobacters*. *International journal of environmental research and public health*, 12(5), 4652-4669." Diakses dari <https://www.mdpi.com/1660-4601/12/5/4652>
- Hwang, K. E., Kim, H. W., Song, D. H., Kim, Y. J., Ham, Y. K., Lee, J. W., ... & Kim, C. J. (2015). "Effects of antioxidant combinations on shelf stability of irradiated chicken sausage during storage. *Radiation Physics and Chemistry*, 106, 315-319." Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.radphyschem.2014.08.014>
- IAEA (International Atomic Energy Agency). (2015). *Manual of Good Practice in Food Irradiation*. Technical Report Series No.481. IAEA, Vienna. Diakses dari <https://www-pub.iaea.org/MTCD/Publications/PDF/trs481web-98290059.pdf>
- ICMSF (International Commission on Microbiological Specifications for Foods). (1974). *A simplified guide to understanding and using Food Safety Objectives and Performance Objectives*. Didapat dari <http://www.icmsf.org/wp-content/uploads/2018/02/GuiaSimplificadoEnglish.pdf>. Diakses pada 3 Oktober.
- Inamura, P. Y., Uehara, V. B., Teixeira, C. A., & Del Mastro, N. L. (2012). "Mediate gamma radiation effects on some packaged food items. *Radiation Physics and Chemistry*, 81(8), 1144-1146." Diakses dari <https://sci-hub.se/https://www.sciencedirect.com/science/article/pii/S0969806X12000278>
- Inmanee, P., Kamonpatana, P., & Pirak, T. (2019). "Ohmic heating effects on *Listeria monocytogenes* inactivation, and chemical, physical, and sensory characteristic alterations for vacuum packaged sausage during post pasteurization. *Lwt*, 108, 183-189." Diakses dari <https://sci-hub.se/https://www.sciencedirect.com/science/article/pii/S0023643819302087>
- Irawati, Z., HARSOJO, C. N., Anas, F., & Natalia, L. (2009). "Irradiation to ensure the safety and quality of some ethnic soups, snacks and Yunan chicken. *Irradiation to Ensure the Safety and Quality Of Prepared Meals*, 131." Diakses dari <https://www.ipen.br/biblioteca/slr/cel/0065#page=140>
- Irawati, Z., Maha, M. A., Ansori, N., Nurcahya, C. M., & Anas, F. (2003). "Development of shelf-stable foods fish pepes, chicken and meat dishes through radiation processing. *Radiation Processing for Safe, Shelfstable and Ready-to-eat Food, IAEA-TECDOC-1337*, IAEA, Vienna, 85-99." Diakses dari [https://www.researchgate.net/profile/Tien-Le-4/publication/233720594\\_Production\\_and\\_application\\_of\\_edible\\_films\\_coating\\_in\\_relation\\_to\\_radiation\\_preservation\\_of\\_convenience\\_foods/links/5627ba610](https://www.researchgate.net/profile/Tien-Le-4/publication/233720594_Production_and_application_of_edible_films_coating_in_relation_to_radiation_preservation_of_convenience_foods/links/5627ba610)

[8ae518e347b2864/Production-and-application-of-edible-films-coating-in-relation-to-radiation-preservation-of-convenience-foods.pdf#page=90](http://8ae518e347b2864/Production-and-application-of-edible-films-coating-in-relation-to-radiation-preservation-of-convenience-foods.pdf#page=90)

- Irawati, Z. (2008). "Development and Prospect of Food Radiation Processing in Indonesia. *Jurnal Teknologi dan Industri Pangan*, 19(2), 170-170." Diakses dari <http://journal.ipb.ac.id/index.php/jtip/article/view/338>
- Irawati, Zubaidah. (2009). "Aplikasi Radiasi Pengion untuk Tujuan Sanitasi, Sterilisasi, dan Pengawetan pada Pangan Olahan dan Siap Saji. *Iptek Nuklir: Bunga Rampai Presentasi Ilmiah Jabatan Peneliti*." Diakses dari <https://digilib.batan.go.id/ppin/katalog/file/2087-8079-2010-041.pdf>
- Irawati, Zubaidah. (2010). "Aplikasi Radiasi Pengion pada Pembuatan Makanan Steril untuk Keperluan Khusus. *Seminar Nasional Keselamatan Kesehatan dan Lingkungan VI*." Diakses dari [https://digilib.batan.go.id/ppin/katalog/file/Zubaidah\\_irawati.pdf](https://digilib.batan.go.id/ppin/katalog/file/Zubaidah_irawati.pdf)
- Islam, M., Chen, J., Doyle, M. P., & Chinnan, M. (2002). "Effect of selected generally recognized as safe preservative sprays on growth of *Listeria monocytogenes* on chicken luncheon meat. *Journal of food protection*, 65(5), 794-798." Diakses dari <https://meridian.allenpress.com/jfp/article-abstract/65/5/794/168236>
- Ismanto, A., Lestyanto, D. P., Haris, M. I., & Erwanto, Y. "Komposisi Kimia, Karakteristik Fisik, dan Organoleptik Sosis Ayam dengan Penambahan Karagenan dan Enzim Transglutaminase. *Sains Peternakan: Jurnal Penelitian Ilmu Peternakan*, 18(1), 73-80." Diakses dari <https://jurnal.uns.ac.id/Sains-Peternakan/article/download/27974/26606>
- Jang, D. H., & Lee, K. T. (2012). "Quality changes of ready-to-eat ginseng chicken porridge during storage at 25 C. *Meat science*, 92(4), 469-473." Diakses dari <https://sci-hub.se/https://www.sciencedirect.com/science/article/pii/S0309174012001775>
- Jaroni, D., Ravishankar, S., & Juneja, V. (2010). "Microbiology of Ready-to-eat foods. Ready-to-eat foods: Microbial Concerns and Control Measures CRC Press, Taylor & Francis Group, Boca Raton, 1-3." Diakses dari [http://safeat.ir/wp-content/uploads/2018/05/Andy\\_Hwang\\_Lihan\\_Huang\\_Ready-to-eat\\_foods\\_mic-2.pdf#page=14](http://safeat.ir/wp-content/uploads/2018/05/Andy_Hwang_Lihan_Huang_Ready-to-eat_foods_mic-2.pdf#page=14)
- Jiang, J., & Xiong, Y. L. (2015). "Technologies and Mechanisms for Safety Control of Ready-to-eat Muscle Foods: An Updated Review. *Critical Reviews in Food Science and Nutrition*, 55(13), 1886-1901." Diakses dari <https://sci-hub.se/https://www.tandfonline.com/doi/abs/10.1080/10408398.2012.732624>
- Jo, C. (1999). *Lipid oxidation and production of off odor in irradiated meat*. Iowa State University. Diakses dari <https://search.proquest.com/openview/0f63ecc7f6bbc8cd2f879a71dc2cab35/1?pq-origsite=gscholar&cbl=18750&diss=y>

- Kailaku, S. I., Hidayat, T., & Setiabudy, D. A. (2020). "Pengaruh Kondisi Homogenisasi Terhadap Karakteristik Fisik dan Mutu Santan Selama Penyimpanan. *Jurnal Penelitian Tanaman Industri*, 18(1), 31-39." Diakses dari <http://ejurnal.litbang.pertanian.go.id/index.php/jptip/article/download/2140/1869>
- Kartika, E., Khotimah, S., & Yanti, A. H. (2014). "Deteksi Bakteri Indikator Keamanan Pangan Pada Sosis Daging Ayam Di Pasar Flamboyan Pontianak. *Protobiont*, 3(2)." Diakses dari <https://jurnal.untan.ac.id/index.php/jprb/article/view/5518>
- Keeratipibul, S., & Lekroengsin, S. (2009). "Risk analysis of *Listeria* spp. contamination in two types of ready-to-eat chicken meat products. *Journal of food protection*, 72(1), 67-74." Diakses dari <https://meridian.allenpress.com/jfp/article-abstract/72/1/67/172959>
- Keklik, N. M., Demirci, A., & Puri, V. M. (2009). "Inactivation of *Listeria monocytogenes* on unpackaged and vacuum-packaged chicken frankfurters using pulsed UV-light. *Journal of Food Science*, 74(8), M431-M439." Diakses dari <https://sci-hub.se/https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1750-3841.2009.01319.x>
- Ketaren, S. (2005). *Pengantar Teknologi Minyak dan Lemak Pangan*. Jakarta: Universitas Indonesia. Diakses dari <http://lib.ui.ac.id/detail?id=142051>
- Kumar, D. and Tanwar, V.K. (2011). "Effects of incorporation of ground mustard on quality attributes of chicken nuggets. *Journal of Food Science and Technology*, 48(6): 759-762. Diakses dari <https://link.springer.com/article/10.1007/s13197-010-0149-3>
- Kumar, R., Johnsy, G., Rajamanickam, R., Lakshmana, J. H., Kathiravan, T., Nataraju, S., & Nadasabapathi, S. (2013). "Effect of gamma irradiation and retort processing on microbial, chemical and sensory quality of ready-to-eat (RTE) chicken pulav. *International Food Research Journal*, 20(4), 1579." Diakses dari [http://www.ifrj.upm.edu.my/20%20\(04\)%202013/10%20IFRJ%2020%20\(04\)%202013%20Kumar%20\(006\).pdf](http://www.ifrj.upm.edu.my/20%20(04)%202013/10%20IFRJ%2020%20(04)%202013%20Kumar%20(006).pdf)
- Keener, K. (2009). SSOP and GMP Practices and Programs Sanitation Standard Operating Procedures and Good Manufacturing Practices OUTLINE. Didapat dari <https://www.extension.purdue.edu/extmedia/fs/fs-21-w.pdf>. Diakses pada 25 Oktober 2021.
- Kurniati, M., Dewi, S. U., & Dirgantara, M. (2015). Efek Radiasi Sinar Gamma Terhadap Perubahan Struktur Molekul Klobot Jagung Untuk Aplikasi Bahan Baku Biokomposit. Diakses dari <https://202.124.205.241/handle/123456789/78830>
- Lahti, E., Löfdahl, M., Ågren, J., Hansson, I., & Olsson Engvall, E. (2017). "Confirmation of a *campylobacteriosis* outbreak associated with chicken liver pâté using PFGE



- and WGS. *Zoonoses and public health*, 64(1), 14-20.” Diakses dari <https://onlinelibrary.wiley.com/doi/abs/10.1111/zph.12272>
- Lanier, W. A., Hale, K. R., Geissler, A. L., & Dewey-Mattia, D. (2018). “Chicken Liver–Associated Outbreaks of *Campylobacteriosis* and *Salmonellosis*, United States, 2000–2016: Identifying Opportunities for Prevention. *Foodborne Pathogens and Disease*, 15(11), 726-733.” Diakses dari <https://www.liebertpub.com/doi/abs/10.1089/fpd.2018.2489>
- Lim-im, J., Kulketwong, C., Suwanpayak, N., & Thungsotanon, D. (2019). “Effect of ohmic heating on colour and texture of chicken frankfurter. In *IOP Conference Series: Earth and Environmental Science* (Vol. 301, No. 1, p. 012054).” IOP Publishing. Diakses dari <https://iopscience.iop.org/article/10.1088/1755-1315/301/1/012054/meta>
- Lyon, B. G., & Klose, A. A. (1981). “Effect of heat processing in cans and retort pouches on sensory properties of fowl meat. *Journal of Food Science*, 46(1), 227-233.” Diakses dari <https://scihub.se/https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.1981.tb14569.x>
- Mahgoub, S., & SitoHy, M. (2013). “Comparative Prevalence of Pathogenic and Spoilage Microbes in Chicken Sausages from Egypt and Greece. *Health*, 5(02), 274.” Diakses dari <https://www.scirp.org/html/28454.html>
- Makinde, O. M., Ayeni, K. I., Sulyok, M., Krska, R., Adeleke, R. A., & Ezekiel, C. N. (2020). “Microbiological Safety of Ready-to-eat Foods in Low-And Middle-Income Countries: A Comprehensive 10-year (2009 to 2018) Review. *Comprehensive Reviews in Food Science and Food Safety*, 19(2), 703-732.” Diakses dari <https://onlinelibrary.wiley.com/doi/pdfdirect/10.1111/1541-4337.12533>
- Marcus, R., Hurd, S., Mank, L., Mshar, P., Phan, Q., Jackson, K., ... & Kissler, B. (2009). “Chicken salad as the source of a case of *Listeria monocytogenes* infection in Connecticut. *Journal of food protection*, 72(12), 2602-2606.” Diakses dari <https://meridian.allenpress.com/jfp/article-abstract/72/12/2602/172710https://meridian.allenpress.com/jfp/article-abstract/72/12/2602/172710>
- Massey, A., Sonkar, C., Masih, D. “Study on the thermal processing of moringa leaves (*Moringa oleifera*) chicken curry. *International Journal of Food Science and Nutrition*.” Diakses dari <http://www.foodsciencejournal.com/archives/2019/vol4/issue2/4-1-56>
- Mayana, M., Muchlisin, Z. A., & Dewiyanti, I. (2016). “Pemanfaatan ekstrak bawang merah (*Allium cepa*) dalam pakan sebagai sumber prebiotik untuk benih ikan seurukan (*Osteochilus vittatus*). *Jurnal Ilmiah Mahasiswa Kelautan dan Perikanan Unsyiah*, 1(1), 25-34.” Diakses dari

<https://www.academia.edu/download/44457459/3>. Ekstrak bawang merah ikan seurukan mayana.pdf

- Meat HACCP. (2007). Didapat dari <https://meathaccp.wisc.edu/> dan [https://meathaccp.wisc.edu/prerequisite\\_programs/assets/Model%20SSOP.doc](https://meathaccp.wisc.edu/prerequisite_programs/assets/Model%20SSOP.doc). Diakses pada 25 Oktober 2021.
- Modi, V. K., Sachindra, N. M., Sathisha, A. D., Mahendrakar, N. S., & Narasimha Rao, D. (2006). "Changes in quality of chicken curry during frozen storage. *Journal of muscle foods*, 17(2), 141-154." Diakses dari <https://scihub.se/https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1745-4573.2006.00034.x>
- Mohammed, H. N. (2013). "Study of some chemical, physical, sensory and bacteriology characteristics of canned chicken meat imported to Sulaymaniyah markets, Iraq. *International Journal of nutrition and Metabolism*, 5(7), 128-133." Diakses dari <https://academicjournals.org/journal/IJNAM/article-full-text-pdf/057F7A05103>
- Mordor Intelligence. (2020). Ready to Eat Food Market - Growth, Trends, Covid-19 Impact, and Forecasts (2021 - 2026). Didapat dari <https://www.mordorintelligence.com/industry-reports/ready-to-eat-food-market>. Diakses pada tanggal 13 Mei 2021.
- Mozdziak, P. (2019.) *Species of Meat Animals: Poultry. Reference Module in Food Science*. Elsevier, pp. 1-6. Diakses dari <http://dx.doi.org/10.1016/B978-0-08-100596-5.22959-4>.
- Mulyawan, I. B., Handayani, B. R., Dipokusumo, B., Werdiningsih, W., & Siska, A. I. (2019). "Pengaruh Teknik Pengemasan dan Jenis Kemasan Terhadap Mutu dan Daya Simpan Ikan Pindang Bumbu Kuning. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 22(3), 464-475." Diakses dari <http://journal.ipb.ac.id/index.php/jphpi/article/view/28926>
- Murniyati, M. (2009). "Penggunaan *Retort Pouch* untuk Produk Pangan Siap Saji. *Squalen Bulletin of Marine and Fisheries Postharvest and Biotechnology*, 4(2), 55-60." Diakses dari <https://www.bbp4b.litbang.kkp.go.id/squalen-bulletin/index.php/squalen/article/view/148>
- Nalini, P., Abraham, R. J., Rao, V. A., Babu, R. N., & Ilavarasan, R. (2015). "Microbial And Physico-Chemical Qualities Of Retort Pouch Processed Chettinad Style Chicken Using Desi and Broiler Meat. *J. Env. Bio-Sci*, Vol. 29 (2). ISSN 0973-6913." Diakses dari <https://krishikosh.egranth.ac.in/displaybitstream?handle=1/5810071843&fileid=addc68d9-204f-48d9-b071-18d2421848bc>
- Nalini, P., Abraham, R. J., Rao, V. A., Babu, R. N., Rajkumar, T. N., Rajkumar, R., & Kathiravan, R. S. (2018). "*Shelf-Life of Ready-To-Eat Retort Processed Pepper*

- Chicken. Int. J. Curr. Microbiol. App. Sci.* doi.org/10/20546/ijcmas.2018.703.xx.”  
Diakses dari <https://krishikosh.egranth.ac.in/displaybitstream?handle=1/5810071726&fileid=f5956ae3-8517-473b-aeb0-c4ad1daebb24>
- Nanke, K. E., Sebranek, J. G., & Olson, D. G. (1998). “Color characteristics of irradiated vacuum-packaged pork, beef, and turkey. *Journal of Food Science*, 63(6), 1001-1006.” Diakses dari <https://scihub.se/https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.1998.tb15842.x>
- Nanke, K. E., Sebranek, J. G., & Olson, D. G. (1999). “Color characteristics of irradiated aerobically packaged pork, beef, and turkey. *Journal of Food Science*, 64(2), 272-278.” Diakses dari <https://scihub.se/https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.1999.tb15881.x>
- Natalia, L., Priadi, A., & Irawati, Z. (2009). “Effects of irradiation on the survival of bacterial contaminants in food. *Jurnal Ilmu Ternak dan Veteriner*, 14(1), 58-65.” Diakses dari <http://new.medpub.litbang.pertanian.go.id/index.php/jitv/article/view/364>
- Natalia, L., Priadi, A., & Irawati, Z. (2009). “Pengaruh Iradiasi terhadap Daya Hidup Bakteri Kontaminan dalam Makanan. *JITV*. Vol. 14 No.1: 58-65.” Diakses dari <https://core.ac.uk/download/pdf/236132617.pdf>
- National Meat Association. (1999). Guidelines for developing good manufacturing practices (GMPs), standard operating procedures (SOPs) and environmental sampling/testing recommendations (ESTRs). Ready-to-eat (RTE) products. *National Meat Association*, Oakland, CA. Diakses dari <http://www.haccpalliance.org/sub/food-safety/guifinal2.pdf>
- Naveena, B. M., Khansole, P. S., Shashi Kumar, M., Krishnaiah, N., Kulkarni, V. V., & Deepak, S. J. (2017). “Effect of sous vide processing on physicochemical, ultrastructural, microbial and sensory changes in vacuum packaged chicken sausages. *Food Science and Technology International*, 23(1), 75-85.” Diakses dari <https://scihub.se/https://journals.sagepub.com/doi/abs/10.1177/1082013216658580>
- Northcutt, J. K., & Russell, S. M. (2010). *General guidelines for implementation of HACCP in a poultry processing plant*. Diakses dari <https://athenaeum.libs.uga.edu/bitstream/handle/10724/12487/B1155.pdf?sequence=1>
- Nurhikmat, A., Suratmo, B., Bintoro, N., & Suharwadi, S. “Pengaruh Suhu dan Waktu Sterilisasi terhadap Nilai F dan Kondisi Fisik Kaleng Kemasan pada Pengalengan Gudeg. *agriTECH*, 36(1), 71-78.” Diakses dari <https://journal.ugm.ac.id/agritech/article/view/10714>

- Nursanty, N., & Sugiarti, Y. (2020). “Pengaruh Kemasan dan Suhu Terhadap Masa Simpan Bumbu Instan Pindang Tulang Iga Sapi. *Jurnal Teknologi Pangan dan Gizi*, 19(2), 86-91.” Diakses dari <http://jurnal.wima.ac.id/index.php/JTPG/article/view/2753>
- Pataran, I. R., Ibrahim, M. N., & Isamu, K. T. (2017). “Karakteristik Sensori Dan Kimia Keripik Pokea (*Batissa Violacea Celebensis* Martens 1897) Dengan Perbandingan Daging Pokea Dan Tepung Tapioka Yang Berbeda. *Jurnal Fish Protech*, 1(1), 58-67.” Diakses dari <http://ojs.uho.ac.id/index.php/jfp/article/view/4409>
- Patil, A. R., Chogale, N. D., Pagarkar, A. U., Koli, J. M., Bhosale, B. P., Sharangdhar, S. T., ... & Kulkarni, G. N. (2020). “Vacuum Packaging is A Tool for Shelf Life Extension of Fish Product: A Review. *Journal of Experimental Zoology, India*, 23(Suppl. 1), 807-810.” Diakses dari [https://www.researchgate.net/publication/339842514\\_VACUUM\\_PACKAGING\\_IS\\_A\\_TOOL\\_FOR\\_SHELF\\_LIFE\\_EXTENSION\\_OF\\_FISH\\_PRODUCT\\_A\\_REVIEW](https://www.researchgate.net/publication/339842514_VACUUM_PACKAGING_IS_A_TOOL_FOR_SHELF_LIFE_EXTENSION_OF_FISH_PRODUCT_A_REVIEW)
- Patterson, R. L. S., & Stevenson, M. H. (1995). “Irradiation-induced off-odour in chicken and its possible control. *British Poultry Science*, 36(3), 425-441.” Diakses dari <https://sci-hub.se/https://www.tandfonline.com/doi/pdf/10.1080/00071669508417789>
- Patyukov, S., & Pacinovski, N. (2015). “Effect of traditional and ohmic heating on fat stability of pufa-fortified cooked sausages. *Macedonian Journal of Animal Science*, 5(2), 107-112.” Diakses dari <http://www.mjas.ukim.edu.mk/files/MJAS-05-2-2015-206-Patyukov.pdf>
- Peraturan Menteri Kesehatan Republik Indonesia, Nomor 701/MENKES/PER/VIII/2009, tentang: *Pangan Iradiasi*. <http://ejurnal.litbang.pertanian.go.id/index.php/jpasca/article/downloadSuppFile/7805/368>. Diakses pada 14 Oktober 2021.
- Pilette, L., (1990). “Effects of ionizing treatments on packaging—foodsimulant combinations. *Packag. Technol. Sci.* 3, 17–20.” Diakses dari <https://sci-hub.se/https://onlinelibrary.wiley.com/doi/abs/10.1002/pts.2770030104>
- Porto-Fett, A. C., Shoyer, B. A., Shane, L. E., Osoria, M., Henry, E., Jung, Y., & Luchansky, J. B. (2019). “Thermal inactivation of Salmonella in pate made from chicken liver. *Journal of food protection*, 82(6), 980-987.” Diakses dari <https://sci-hub.se/https://doi.org/10.4315/0362-028X.JFP-18-423>
- Prasonto, D., Riyanti, E., & Gartika, M. (2017). “Uji aktivitas antioksidan ekstrak bawang putih (*Allium sativum*). *ODONTO: Dental Journal*, 4(2), 122-128.” Diakses dari <http://jurnal.unissula.ac.id/index.php/odj/article/view/2250>

- Priharsanti, A. H. T. (2009). "Populasi bakteri dan jamur pada daging sapi dengan penyimpanan suhu rendah. *Sains Peternakan: Jurnal Penelitian Ilmu Peternakan*, 7(2), 66-72." Diakses dari <https://jurnal.uns.ac.id/Sains-Peternakan/article/view/1060>
- Pudjihastuti, I., Sumardiono, S., Nurhayati, O. D., & Yudanto, Y. A. (2019). "Pengaruh Perbedaan Metode Penggorengan Terhadap Kualitas Fisik dan Organoleptik Aneka Camilan Sehat. In *Prosiding Seminar Nasional Unimus* (Vol. 2)." Diakses dari <https://prosiding.unimus.ac.id/index.php/semnas/article/viewFile/416/419>
- Putri, J. C. S., Haryanti, S., & Izzati, M. (2017). "Pengaruh Lama Penyimpanan Terhadap Perubahan Morfologi dan Kandungan Gizi Pada Umbi Talas Bogor (*Colocasia esculenta* (L.) schott). *Jurnal Akademika Biologi*, 6(1), 49-58." Diakses dari <https://ejournal3.undip.ac.id/index.php/biologi/article/view/19522>
- Qu, Z., Tang, J., Sablani, S. S., Ross, C. F., Sankaran, S., & Shah, D. H. (2021). "Quality changes in chicken livers during cooking. *Poultry Science*, 100(9), 101316. doi:10.1016/j.psj.2021.101316." Diakses dari <https://sci-hub.se/https://doi.org/10.1016/j.psj.2021.101316>
- Rahayu, I., Sudaryani, T., & Santosa, H. (2011). *Panduan Lengkap Ayam*. PT. Penebar Swadaya. Jakarta. Diakses dari <https://books.google.co.id/books?id=vEyiCgAAQBAJ&printsec=frontcover>
- Rajan, S., Kulkarni, V. V., & Chandirasekaran, V. (2014). "Preparation and storage stability of retort processed Chettinad chicken. *Journal of food science and technology*, 51(1), 173-177." Diakses dari <https://sci-hub.se/https://link.springer.com/article/10.1007/s13197-011-0477-y>
- Rajkumar, V., Dushyanthan, K., & Das, A. K. (2010). "Retort pouch processing of Chettinad style goat meat curry—a heritage meat product. *Journal of food science and technology*, 47(4), 372-379." Diakses dari <https://sci-hub.se/https://link.springer.com/article/10.1007/s13197-010-0062-9>
- Ramaswamy, H. S., Marcotte, M., Sastry, S., & Abdelrahim, K. (Eds.). (2014). *Ohmic Heating in Food Processing*. CRC Press. Diakses dari [https://books.google.co.id/books?hl=id&lr=&id=CRL1AgAAQBAJ&oi=fnd&pg=PP1&ots=wEryZ6lauk&sig=cs1vN50aGG4dGbnOFxCJh4I7BDg&redir\\_esc=y#v=onepage&q&f=true](https://books.google.co.id/books?hl=id&lr=&id=CRL1AgAAQBAJ&oi=fnd&pg=PP1&ots=wEryZ6lauk&sig=cs1vN50aGG4dGbnOFxCJh4I7BDg&redir_esc=y#v=onepage&q&f=true)
- Ramdhani, A., Ramdhani, M. A., & Amin, A. S. (2014). "Writing a Literature Review Research Paper: A Step-by-step Approach. *International Journal of Basic and Applied Science*, 3(1), 47-56." Diakses dari <http://digilib.uinsgd.ac.id/5129/>
- Raseta, M., Lazic, I. B., Mrdovic, B., Baltic, B., Zsolt, B., & Djordjevic, V. (2019). "Optimization of liver pate sterilization from the aspect of preserving nutritional value and ensuring food safety. *Scientific journal " Meat Technology"*, 60(2), 97-105." Diakses dari

[http://journalmeattechnology.com/index.php/meat\\_technology/article/view/2019\\_60.2.4](http://journalmeattechnology.com/index.php/meat_technology/article/view/2019_60.2.4)

- Rianti, A., Christopher, A., Lestari, D., & El Kiyat, W. (2018). "Penerapan keamanan dan sanitasi pangan pada produksi minuman sehat kacang-kacangan UMKM Jukajo Sukses Mulia di Kabupaten Tangerang. *Jurnal Agroteknologi*, 12(02), 167-175." Diakses dari <https://jurnal.unej.ac.id/index.php/JAGT/article/download/9283/6209>
- Safitri, W. (2019). "Pengaruh Penambahan Tepung Susu Sebagai Bahan Pengikat Terhadap Kandungan Nutrisi Nugget Ayam. *Journal of Animal Center (JAC)*, 1(2), 124-138." Diakses dari <https://www.ejournal.uniks.ac.id/index.php/JAC/article/view/386>
- Sallam, K. I., Ishioroshi, M., & Samejima, K. (2004). "Antioxidant and antimicrobial effects of garlic in chicken sausage. *LWT-Food Science and Technology*, 37(8), 849-855." Diakses dari <https://sci-hub.se/https://www.sciencedirect.com/science/article/pii/S0023643804000891>
- Sastry, S. (2008). "Ohmic heating and moderate electric field processing. *Food Science and Technology International*, 14(5), 419-422." Diakses dari <https://sci-hub.se/https://journals.sagepub.com/doi/abs/10.1177/1082013208098813>
- Sen, C. T. (2009). *Curry: A Global History*. Reaktion Books. Diakses dari [https://books.google.co.id/books?hl=id&lr=&id=94tRvbuCqWcC&oi=fnd&pg=PA1&dq=indian+curry&ots=tDMY0Z59d6&sig=q6x7f4qcI9VZLUHcQ0TkKWPCjh8&redir\\_esc=y#v=onepage&q=indian%20curry&f=false](https://books.google.co.id/books?hl=id&lr=&id=94tRvbuCqWcC&oi=fnd&pg=PA1&dq=indian+curry&ots=tDMY0Z59d6&sig=q6x7f4qcI9VZLUHcQ0TkKWPCjh8&redir_esc=y#v=onepage&q=indian%20curry&f=false)
- Santosa, H., Handayani, N. A., Nuramelia, C., & Sukma, N. Y. T. (2016). "Pemanfaatan hati ayam sebagai fortifikan zat besi dalam bubur bayi instan berbahan dasar ubi jalar ungu (*Ipomoea Batatas L.*). *Jurnal Inovasi Teknik Kimia*, 1(1)." Diakses dari <https://www.publikasiilmiah.unwas.ac.id/index.php/inteka/article/view/1641>
- Shankar, C. N. R., T. K. S. Gopal and Vijayan, P. K. (2002). "Studies on heat processing and storage of seer fish curry in retort pouches. *Packaging Technology and Science*. 15: 3-7." Diakses dari <https://sci-hub.se/https://onlinelibrary.wiley.com/doi/abs/10.1002/pts.560>
- Siburian, E. T., Dewi, P., & Martuti, N. K. T. (2012). "Pengaruh Suhu dan Waktu Penyimpanan Terhadap Pertumbuhan Bakteri dan Fungi Ikan Bandeng. *Life Science*, 1(2)." Diakses dari <https://journal.unnes.ac.id/sju/index.php/UnnesJLifeSci/article/view/994>
- Silva, F. V., & Gibbs, P. A. (2012). "Thermal pasteurization requirements for the inactivation of Salmonella in foods. *Food Research International*, 45(2), 695-699." Diakses dari [https://www.academia.edu/download/48808590/Thermal\\_pasteurization\\_requirements\\_for\\_20160913-25483-18zm9s5.pdf](https://www.academia.edu/download/48808590/Thermal_pasteurization_requirements_for_20160913-25483-18zm9s5.pdf)

- Sipayung, M. Y., Suparmi, S., & Dahlia, D. (2015). *Pengaruh suhu pengukusan terhadap sifat fisika kimia tepung ikan rucah*. (Doctoral dissertation, Riau University). Diakses dari <https://media.neliti.com/media/publications/200809-none.pdf>
- Soffer, T., Margalith, P., & Mannheim, C. H. (1994). "Shelf-life of chicken liver/egg paté in modified atmosphere packages. *International journal of food science & technology*, 29(2), 161-166." Diakses dari <https://sci-hub.se/https://ifst.onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.1994.tb02057.x>
- Sopianti, D. S., Herlina, H., & Saputra, H. T. (2017). "Penetapan kadar asam lemak bebas pada minyak goreng. *Jurnal Katalisator*, 2(2), 100-105." Diakses dari <http://ejournal.ildikti10.id/index.php/katalisator/article/view/2408/853>
- SNI 3820:2015. (2015): *Sosis Daging*. Badan Standardisasi Nasional. Jakarta. Diakses dari [https://kupdf.net/download/sni-sosis-dagingsni-3820-2015pdf\\_59b8113008bbc58b75894c6b\\_pdf](https://kupdf.net/download/sni-sosis-dagingsni-3820-2015pdf_59b8113008bbc58b75894c6b_pdf)
- SNI 8776:2019. (2019): *Daging Luncheon*. Badan Standardisasi Nasional. Jakarta. Diakses dari <https://www.coursehero.com/file/72939612/2019-SNI-8776-Daging-LuncheonPDF/>
- Stevenson, M. H., & Reed, J. E. (1994). "The sensory quality of irradiated breaded poultry products. *in the Middle East and Europe*, 51." Diakses dari <https://inis.iaea.org/collection/NCLCollectionStore/Public/26/001/26001003.pdf#page=51>
- Stratakos, A. C., & Koidis, A. (2015). "Suitability, Efficiency and Microbiological Safety of Novel Physical Technologies for The Processing of Ready-To-Eat Meals, Meats and Pumpable Products. *International Journal of Food Science & Technology*, 50(6), 1283-1302." Diakses dari <https://sci-hub.se/https://ifst.onlinelibrary.wiley.com/doi/abs/10.1111/ijfs.12781>
- Sunooj, K. V., & Radhakrishna, K. (2013). "Physico-chemical changes in ready to eat pineapple chicken curry during frozen storage. *Food and Nutrition Sciences*, 2013, 4, 119-125." Diakses dari [https://www.scirp.org/html/1-2700470\\_27711.htm?pagespeed=noscript](https://www.scirp.org/html/1-2700470_27711.htm?pagespeed=noscript)
- Susanto, E., Agustini, T. W., Swastawati, F., Surti, T., Fahmi, A. S., Albar, M. F., & Nafis, M. K. (2011). "Pemanfaatan bahan alami untuk memperpanjang umur simpan ikan kembung (*Rastrelliger neglectus*). *Jurnal Perikanan Universitas Gadjah Mada*, 13(2), 60-69." Diakses dari [https://www.researchgate.net/profile/Fronthea-Swastawati/publication/317683985\\_UTILIZATION\\_OF\\_NATURAL\\_SUBSTANCES\\_TO\\_PROLONGING\\_INDIAN\\_MACKEREL\\_FISH\\_Rastrelliger\\_neglectus\\_SHELF-LIFE/links/5948c395a6fdcc70635a3ac3/UTILIZATION-OF-](https://www.researchgate.net/profile/Fronthea-Swastawati/publication/317683985_UTILIZATION_OF_NATURAL_SUBSTANCES_TO_PROLONGING_INDIAN_MACKEREL_FISH_Rastrelliger_neglectus_SHELF-LIFE/links/5948c395a6fdcc70635a3ac3/UTILIZATION-OF-)

[NATURAL-SUBSTANCES-TO-PROLONGING-INDIAN-MACKEREL-FISH-Rastrelliger-neglectus-SHELF-LIFE.pdf](#)

- Syelveia, E. Y. (2018). “Pengaruh suhu dan pH pertumbuhan jamur merang (*Volvariella volvacea*) terhadap degradasi lignin tandan kosong kelapa sawit. *Jurnal APTEK*, 10(1), 29-35.” Diakses dari <https://e-journal.upp.ac.id/index.php/aptk/article/view/1480>
- Teufel, P. (2002). *CAMPYLOBACTER* spp. | *Campylobacter coli* and *Campylobacter jejuni*. *Encyclopedia of Dairy Sciences*, 237–243. Diakses dari <https://doi.org/10.1016/b0-12-227235-8/00058-4>.  
<https://www.sciencedirect.com/science/article/pii/B0122272358000584>
- Triyannanto, E., & Lee, K. T. (2015). “Effects of emulsifiers, precooking and washing treatments on the quality of retorted ginseng chicken soup. *Journal of Food Processing and Preservation*, 39(6), 1770-1777.” Diakses dari <https://sci-hub.se/https://ifst.onlinelibrary.wiley.com/doi/abs/10.1111/jfpp.12409>
- Triyannanto, E., Arizona, A. S., Rusman, R., Suryanto, E., Sujarwanta, R. O., Jamhari, J., & Widyastuti, I. (2020). “Pengaruh Kemasan Retorted dan Penyimpanan pada Suhu Ruang Terhadap Kualitas Fisik dan Mikrobiologi Sate Ayam. *Jurnal Sain Peternakan Indonesia*, 15(3), 265-272.” Diakses dari <https://ejournal.unib.ac.id/index.php/jspi/article/view/11066>
- Triyannanto, E., Fauziah, S., Rahmatulloh, S., Diqna, H. I., & Putra, T. I. D. (2019). “Application of conventional, vacuum, and retort packaging on the physicochemical and sensory evaluation of ready-to-eat (RTE) ayam kalasan at ambient temperature during two weeks. In *IOP Conference Series: Earth and Environmental Science* (Vol. 387, No. 1, p. 012087). IOP Publishing.” Diakses dari <https://iopscience.iop.org/article/10.1088/1755-1315/387/1/012087/meta>
- UNECE. (2015). *UNECE Standard Processed Poultry Meat*. United Nations. Diakses dari [https://unece.org/DAM/trade/agr/standard/meat/e/ProcessedPoultryMeat\\_2015.pdf](https://unece.org/DAM/trade/agr/standard/meat/e/ProcessedPoultryMeat_2015.pdf)
- USDA (United States Department of Agriculture). (2019). *Biryani Pulav Masala*. Didapat dari <https://fdc.nal.usda.gov/fdc-app.html#/food-details/454452/nutrients>. Diakses pada 2 Oktober.
- USDA (United States Department of Agriculture). (2019). *Luncheon meat, pork and chicken, minced, canned, includes Spam Lite*. Didapat dari <https://fdc.nal.usda.gov/fdc-app.html#/food-details/174594/nutrients>. Diakses pada 28 September.
- USDA (United States Department of Agriculture). (2019). *Pamana, Chicken Rice Porridge*. Didapat dari <https://fdc.nal.usda.gov/fdc-app.html#/food-details/1634876/nutrients>. Diakses pada 3 Oktober.



- USDA (United States Department of Agriculture). (2020). *Chicken curry*. Didapat dari <https://fdc.nal.usda.gov/fdc-app.html#/food-details/1099246/nutrients>. Diakses pada 1 Oktober.
- Usuman, I., & Fitriyaningsih, F. (2011). “Penerapan Sistem Integrasi Elektronik dan Pengamatan Perlakuan Sifat Jamur Berdasarkan Suhu dan Kelembaban Pada Ruang Tumbuh Jamur likasi RFID untuk Sistem Kuping (*Auricularia* Sp.). *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*, 1(2), 11-20.” Diakses dari <https://jurnal.ugm.ac.id/ijeis/article/download/1928/1732>
- Varghese, K. S., Pandey, M. C., Radhakrishna, K., & Bawa, A. S. (2014). “Technology, applications and modelling of ohmic heating: a review. *Journal of food science and technology*, 51(10), 2304-2317.” Diakses dari <https://link.springer.com/article/10.1007/s13197-012-0710-3>
- Vergiyana, N. (2014). “Karakteristik mikroba dan kimia sosis ayam dengan penambahan khitosan dan angkak yang disimpan pada refrigerator. *Buletin Peternakan*, 38(3), 197-204.” Diakses dari <https://core.ac.uk/download/pdf/304206978.pdf>
- Vossen, E., Doolaee, E. H. A., Moges, H. D., De Meulenaer, B., Szczepaniak, S., Raes, K., & De Smet, S. (2012). “Effect of sodium ascorbate dose on the shelf life stability of reduced nitrite liver pâtés. *Meat Science*, 91(1), 29–35.” Diakses dari [https://www.researchgate.net/publication/221730488\\_Effect\\_of\\_sodium\\_ascorbate\\_dose\\_on\\_the\\_shelf\\_life\\_stability\\_of\\_reduced\\_nitrite\\_liver\\_pates](https://www.researchgate.net/publication/221730488_Effect_of_sodium_ascorbate_dose_on_the_shelf_life_stability_of_reduced_nitrite_liver_pates) | [https://scihub.se/https://www.researchgate.net/publication/221730488\\_Effect\\_of\\_sodium\\_ascorbate\\_dose\\_on\\_the\\_shelf\\_life\\_stability\\_of\\_reduced\\_nitrite\\_liver\\_pates](https://scihub.se/https://www.researchgate.net/publication/221730488_Effect_of_sodium_ascorbate_dose_on_the_shelf_life_stability_of_reduced_nitrite_liver_pates)
- Wahyudi, J. (2017). “Mengenal Bahan Tambahan Pangan Berbahaya: Ulasan. *Jurnal Litbang: Media Informasi Penelitian, Pengembangan dan IPTEK*, 13(1), 3-12.” Diakses dari <http://103.110.43.37/index.php/jl/article/view/88>
- Wahyuni, M., Salengke, S., & Mursalim, M. (2018). “Pengaruh Pemanasan Ohmic Terhadap Kadar Antosianin Kulit Buah Naga Merah (*Hylocereus Polyrhizus*). *Jurnal Agritechno*, 139-146.” Diakses dari <http://agritech.unhas.ac.id/ojs/index.php/at/article/view/135>
- Waziroh, E., D. Y. Ali dan N. Istianah. (2017). *Proses Thermal pada Pengolahan Pangan*. UB Press. Jawa Timur. Diakses dari [https://www.google.com/books?hl=id&lr=&id=ivtIDwAAQBAJ&oi=fnd&pg=PR5&dq=Waziroh,+E.,+D.+Y.+Ali+dan+N.+Istianah.+2017.+Proses+Thermal+pada+Pengolahan+Pangan.+UB+Press.+Jawa+Timur.&ots=WMHzP0muMh&sig=ACJd3WwKyaP-usK\\_3LY4SRJIYFo](https://www.google.com/books?hl=id&lr=&id=ivtIDwAAQBAJ&oi=fnd&pg=PR5&dq=Waziroh,+E.,+D.+Y.+Ali+dan+N.+Istianah.+2017.+Proses+Thermal+pada+Pengolahan+Pangan.+UB+Press.+Jawa+Timur.&ots=WMHzP0muMh&sig=ACJd3WwKyaP-usK_3LY4SRJIYFo)
- WHO (World Health Organization). (1973). *Potassium Sorbate*. Didapat dari <https://apps.who.int/food-additives-contaminants-jecfa-database/chemical.aspx?chemID=2724>. Diakses pada 12 Oktober 2021.

- WHO (World Health Organization). (1999). “*High-Dose Irradiation: Wholesomeness of food irradiated with doses above 10 kGy. Report of a joint FAO/IAEA/WHO Study Group*. WHO Technical Report Series. 890. Geneva. pp: 49-76.” Diakses dari <https://apps.who.int/iris/handle/10665/42203>
- WHO (World Health Organization). (2002). *Nitrite*. Didapat dari <https://apps.who.int/food-additives-contaminants-jecfa-database/chemical.aspx?chemID=711>. Diakses pada 12 Oktober 2021.
- Whyte, R., Hudson, J. A., & Graham, C. (2006). “Campylobacter in chicken livers and their destruction by pan frying. *Letters in applied microbiology*, 43(6), 591-595.” Diakses dari <https://scihub.se/https://sfamjournals.onlinelibrary.wiley.com/doi/abs/10.1111/j.1472-765X.2006.02020.x>
- Widiyanti, N. L. P. M., Jurusan Pendidikan Biologi, F. P., & MIPA IKIP, N. S. (2004). *Analisis kualitatif bakteri koliform pada depo air minum isi ulang di kota Singaraja Bali*. Diakses dari <http://r2kn.litbang.kemkes.go.id/handle/123456789/82747>
- Widyawatiningrum, E., Nur, S., & Ida, N. C. (2018). “Kadar Protein dan Organoleptik Nugget Ayam Fortifikasi Daun Kelor (*Moringa Oleifera Lamk*). *Prosiding Seminar Nasional Hasil Penelitian dan Pengabdian Masyarakat 2018*, ISBN: 978-602-14917-5-1.” Diakses dari <https://publikasi.polije.ac.id/index.php/prosiding/article/view/1224>
- Wulandari, N., & Budi, F. S. (2021). “Penerapan Proses Panas Pada Industri Kecil dan Menengah Pangan Bir Pletok Wilayah Jakarta Selatan. *Jurnal Standardisasi*, 23(1), 85-98.” Diakses dari <https://js.bsn.go.id/index.php/standardisasi/article/view/865>
- Yang, T. C. (1998). *Ambient storage*. Food storage stability. CRC Press. New York. Diakses dari [https://www.google.com/books?hl=id&lr=&id=3oQbpjMx6yIC&oi=fnd&pg=PA435&dq=Yang,+T.+C.+\(1998\).+Ambient+storage.+Food+storage+stability.+CRC+Press.+New+York.+&ots=gHe7crrZgk&sig=tBoj0Eerhgs2p1TgGd\\_sM98P32E](https://www.google.com/books?hl=id&lr=&id=3oQbpjMx6yIC&oi=fnd&pg=PA435&dq=Yang,+T.+C.+(1998).+Ambient+storage.+Food+storage+stability.+CRC+Press.+New+York.+&ots=gHe7crrZgk&sig=tBoj0Eerhgs2p1TgGd_sM98P32E)
- Yarış, A ve Ceyhun-Sezgin, A, Araplıoğlu, H., Atık, A., Elliot, R.L., Turgeon, E. (2017) *Food Packaging: Glass and Plastic* (Ed.). *Researches on Science and Art in 21st Century Turkey* (s. 735-740). Ankara: Gece Publishing. Diakses dari [https://www.researchgate.net/publication/338554897\\_FOOD\\_PACKAGING\\_GLASS\\_AND\\_PLASTIC](https://www.researchgate.net/publication/338554897_FOOD_PACKAGING_GLASS_AND_PLASTIC)
- Yoon, K. S. (2003). “Effect of gamma irradiation on the texture and microstructure of chicken breast meat. *Meat Science*, 63(2), 273–277. doi:10.1016/s0309-1740(02)00078-5.” Diakses dari <https://sci->

[hub.se/https://www.sciencedirect.com/science/article/abs/pii/S0309174002000785](https://www.sciencedirect.com/science/article/abs/pii/S0309174002000785)

Zhu, M., Du, M., Cordray, J., & Ahn, D. U. (2005). "Control of *Listeria Monocytogenes* Contamination in Ready-to-eat Meat Products. *Comprehensive Reviews in Food Science and Food Safety*, 4(2), 34-42." Diakses dari <https://onlinelibrary.wiley.com/doi/pdfdirect/10.1111/j.1541-4337.2005.tb00071.x>

