

6. DAFTAR PUSTAKA

Aitken, A., I. M. Mackie, J. H. Merritt & M. L. Windsor. (1982). *Fish Handling & Processing 2nd edition*. Her Majesty's Stationery office. Edinburgh.

Alizadeh, E., N. Chapleau, M. de Lamballerie & A. LeBail. (2007). *Effects of Freezing and Thawing Processes on the Quality of Atlantic Salmon (*Salmo salar*) Fillets*. Journal of Food Science 72(5) : E279-E284.

Arpah, M. (1993). Pengawasan Mutu Pangan. Tarsito. Bandung.

Bhattiprolu, S. (2004). *Color, Texture and Rehydration Characteristics Of Ohmically Treated Sweet Potatoes*. A Thesis Submitted to the Graduate Faculty of the Louisiana State University and Agricultural and Mechanical College

Blanc, M., A. Desurmont & S. Beverly. (2005). *Onboard Handling of Sashimi-Grade Tuna*. Secretariat of the Pacific Community. New Caledonia.

Bourne, M. C. (2002). *Food Texture and Viscosity: Concept and Measurement*. London: Academic Press.

de Man, J. M. (1997). *Principle of Food Chemistry* (terjemahan : Kimia Makanan diterjemahkan oleh Padmawinata). Institut Teknologi Bandung. Bandung.

De Silva, D. & M. Yamao. (2006). *A Yen for Sushi: an Analysis of Demographic and Behavioural Patterns of Sushi Consumption in Japan*. Journal of Foodservice. 17 (2) : 63-76.

Hallier, A., S. Chevallier, T. Serot & C. Prost. (2007). *Freezing-Thawing Effects on the Colour and Texture of European Catfish Flesh*. International Journal of Food Science and Technology.

Kennedy, J. C. (2002). *Managing Frozen Foods*. Woodhead Publishing Limited. Cambridge, England.

Laconi, D. V. (1995). *Professional Food Preparation*. John Wiley & Sons, Inc. New York.

Marshall, C. & G. Rossman. (1999). *Designing Qualitative Research*. Thousand Oaks, Sage Publications, Inc.

Meilgaard, M; G.V. Civille; and B.T. Carr. (1999). *Sensory Evaluation Techniques 3rd Edition*. CRC Press. ASA.

Neumark-Sztainer, D. ; M. Story; C. Perry and M. A. Casey. (1999). *Factors Influencing Food Choices of Adolescents: Finding from Focus-Group Discussions with Adolescents*. Journal of the American Dietetic Association No. 8 Vol. 99

Parker, R. (2003). *Introduction to Food Science*. A division of Thomson Learning, Inc. New York.

Potter, N. N and J. H. Hotchkiss. (1996). *Food Science Fifth Edition*. CBS. New Delhi.

Resurreccion, A.V.A. (1998). *Consumer Sensory Testing for Product Development*. An Aspen Publication Aspen Publishers, Inc. Gaithersburg, Maryland.

Rosenthal, A. J. (1999). *Food Texture Measurement and Perception*. Aspen Publishers, Inc. Maryland.

Soeparno (1994). Ilmu dan Teknologi Daging. Gajahmada University Press.

Sudarmadji, S.; B. Haryono dan Suhardi. (1989). Analisa Bahan Makanan dan Pertanian. Penerbit Liberty. Yogyakarta.