

## 6. DAFTAR PUSTAKA

Aberle, E. D., J. C. Forrest, D. E. Gerrard, E. W. Mills, H. B. Hnedrick, M. D. Judge and R. A. Merkel. (2001). *Principles of Meat Science*. 4<sup>th</sup> Edition. Kendall/Hutt Publishing Co, Iowa.

Affi, E. A. and El-Nashaby, F. M. (2001). Microbial decontamination of some chicken meat products by gamma irradiation. *Arab. J. of Nuclear Sci and Appl* ISSN 1110-451. Periodical of the Egyptian Society of Nuclear Sciences and Application. 34 (1) January 2001.

Alloui, M. N., A. Agabou and N. Alloui. (2014). *Review Article: Application of herbs and phytogetic feed additives in poultry production*. *Global Journal of Animal Scientific Research*, 2(3):234-243, 2014.

Alvarez-Astorga, M., R. Capita. C. Alonso-Calleja, B. Moreno, M. Del Camoni Garcia-Fernandez. (2002). Microbiological quality of retail chicken by-products in Spain. *Meat Sci*. 62, 45-50.

Anggara, N. (2011). Kualitas daging ayam di pasar ditemukan proses pembusukan. <http://surabaya.detik.com/read/2011/08/22//120227/1708157/466/kualitas-daging-ayam-di-pasar-ditemukan-proses-pembusukan>. [11 November 2014].

AOAC. (1984). *Official Methods of Analysis* 12<sup>th</sup> edition. Association of Official Analytical and Chemist. Washington DC.

Athanasiadou, S., J. Githiori and I. Kyriazakis. (2007). Medical plants for helminthes parasite control: facts and fiction. *Animal*. 1 (9):1392-1400.

Badan Standardisasi Nasional. (2009). SNI 01-3924-2009. Mutu Karkas dan Daging Ayam. Badan Standardisasi Nasional, Jakarta.

Balunas, M. J. and A. D. Kinghorn. (2005). Drug discovery from medicinal plants. *Life Sci*. 78(5):431-441.

Bell, R. G. (2001). *Meat Packaging: Protection, Preservation and Presentation*. In: Hui Y. H., Nip W. K., Rogers R. W., Young O. A. (ed.) *Meat Sci and App*, Marcel Dekker Inc., New York, 710 p.

Buckle, K.A. (1987). Ilmu Pangan. Universitas Indonesia Press. Jakarta.

Buhr, R. J., M. E. Berrang, and J.A. Cason. (2003). Bacterial recovery from breast skin of genetically feathered and featherless broiler carcasses immediately following scalding and picking. *International Journal of Poultry Science*. 2(6): 81-86.

Cason, J. A. (2004). Impact of feathers and feather follicles on broiler carcass bacteria. *International Journal of Poultry Science*. 1(5): 110-119.

Chantarapanont, W., M. Berrang, J. F. Frank. (2003). Direct microscopic observation and viability determination of *Campylobacter jejuni* on chicken skin. *J. Food Prot.* 66, 2222-2230.

Costa, L. B., F. B. Luciano, V. S. Miyada, and F. D. Gois. (2013). *Review article: Herbal extracts and organic acids as natural feed additives in pig diets.* *South African Journal of Animal Science* 2013, 43 (No.2).

Dhankhar, S., S. Ruhil, M. Balhara, S. Dhankhar, A. K. Chhillar. (2011). *Aegle marmelos* (Linn.) Correa: A Potential Source of Phytochemistry. *Journal of Medicinal Plants Research* Vol. 5(9). Pp 1497-1507. India.

Duna, A. A., D. J. Kilpatrick dan N. F. S. Gault. (1993). Effect of Postmortem Temperatur on Chicken in Pectorales Major : Muscle Shortening and Cooked Meat Tenderness. *J. British Poultry Sci.* 34:689-697.

El-Shamery, G. R. (2007). Studies on microbiological, physical and chemical quality of cow meats during storage. *Egypt. J. of Appl. Sci.*, 22 (6A). 2007. 78-93.

Eskin, N. A. M. (1990). *Biochemistry of Foods*. Second Edition. Academic Press, Inc. San Diego, California.

Eskin, N. A. M. and D. S. Robinson. (2001). *Food Shelf Life Stability*. CRC Press: Boca Raton.

Estancia, K., Isroli, Nurwantoro. (2012) Pengaruh Pemberian Ekstrak Kunyit (*Curcuma domestica*) terhadap Kadar Air, Protein, dan Lemak Daging Ayam Broiler. *Animal Agriculture Journal*, Vol. 1, No.2, 2012, p 31-39.

Fardiaz, S. (1992). *Mikrobiologi Pengelolaan Pangan*. Departemen Pendidikan dan Kebudayaan Direktorat Jendral Pendidikan Tinggi Pusat Antar Universitas Pangan dan Gizi. Institut Pertanian Bogor, Bogor.

Forsythe, S. J. and P. R. Hayes. (1998). *Food Hygiene, Microbiology and HACCP. Third Edition*. Aspen Publishers, Inc. Gaithersburg, Maryland.

Food and Drug Administration (FDA) Philippines. (2013). Guidelines for the assessment of microbiological quality of processed foods. FDA Circular No. 2013-010. Philippines.

Goun, E., Cunningham, G., Chu, D., Nguyen C., Miles, D. (2003). Antibacterial and antifungal activity of Indonesian ethnomedical plants. *Fitoterapia*, 74:592-596.

Hadiwiyoto, S. (1992). *Kimia dan Teknologi Unggas*. Pusat Antar Universitas Pangan dan Gizi. Yogyakarta: Universitas Gadjah Mada.

Hansson, I. B. (2001) Microbiological meat quality in high and low capacity slaughter house in Sweden. *Journal of Food Protection*. 64: 820-825.

Handria, F. F. (2015). Pengaruh pemberian kromanon deamina terhadap karakteristik kimia daging ayam broiler. Skripsi. Program Studi Teknologi Pangan. Fakultas Teknologi Pertanian, Universitas Katolik Soegijapranata, Semarang.

Hardman, T. M. (1989). *Water and Food Quality*. Elsevier Science Publisher Ltd. New York, USA.

ISM (PT. Indoherb Sains Medika). (2008). *Buku Pintar Penggunaan Vet-i*. PT. ISM, Semarang.

Jamroz, D., A. Wiliczekiewicz, T. Wertelecki, J. Orda and J. Scorupinska. (2005). Use of active substances of plant origin in chicken diets based on maize and domestic grains. *Br. Poult. Sci.* 46: 485-493.

Judge, M. D., E. D. Aberle, J. C. Forrest, H. B. Hedrick, and R. A. Merkel. (1989). *Principles of Meat Science*. 2nd ed. Hal 201. *Dalam Ilmu dan Teknologi Daging*. Soeparno. Gadjah Mada University Press. Yogyakarta.

Kamel, C. (2001). Natural plant extracts: classical remedies bring modern animal production solutions. Feed manufacturing in the Mediterranean region. Improving safety: from feed to food. In Brufau J. (Ed.) Zaragoza: CIHEAM-IAMZ, 31-38.

Kanatt, S. R.; Chander, R. and Sharma A. (2009). Effect of radiation processing on the quality of chilled meat products. *Meat Science*, (In press).

Kaudia, T. J. (2001). The effect of chemical treatment on life broilers before slaughter and slaughter condition microbial quality and shelf life of broiler meat. *Journal of Food Technology Africa*. 6: 78-82.

Keener, K. M., M. P. Bashor, P. A. Curtis, B. W. Sheldon, and S. Kathariou. (2004). Comprehensive review of *Campylobacter* and poultry processing. *Comprehensive Reviews in Food Science and Food Safety*. 6: 105-116.

Kementrian Pertanian dan Kesehatan RI. (2010). Tanya jawab seputar daging ayam sumber makanan bergizi. Jakarta: Departemen Pertanian dan Kesehatan Republik Indonesia.

Kokoszynski, D., Z. Bernacnki, H. Korytkowska, K. Krajewski, and L. Skrobiszewska. (2013). Carcass Composition and Physicochemical and Sensory Properties of Meat From Broiler Chickens of Different Origin. *Journal of Central European Agriculture*, 2013, 14(2), p.781-793.

Komariah, I. I. A. dan Wiguna. (2004). Kualitas Fisik dan Mikroba Daging Sapi yang Ditambah Jahe (*Zingiber officinale Roscoe*) pada Konsentrasi dan Lama Penyimpanan yang Berbeda. *Media Peternakan* Vol. 27(2): 46-54.

Koswara, S. (2009). Pengolahan Unggas. Ebookpangan 2009. <http://tekpan.unimus.ac.id/wp-content/uploads/2013/07/PENGOLAHAN-UNGGAS.pdf> diunduh tanggal 28 Mei 2015.

Kusumowardhani, T. H. and Sumardi. (2006). The Effectiveness of Xanthorrhizol in Reducing Fat Contents of Chicken Broiler Carcass. Semarang.

Lasmono and Sumardi. (2006). Enhancing Quality of Chicken Broiler Meat by Inducing Short Chain Hydrobenzene of Curcuma Spp. Semarang.

Lawrie, R. A. (1991). *Meat Science. Fifth Edition*. Pergamon Press. New York.

Lawrie, R. A. (1996). Ilmu Daging. Terjemahan Aminuddin P. Penerbit Universitas Indonesia Press, Jakarta.

Lawrie, R. A. (2003). Ilmu Daging. Terjemahan Aminuddin Parakkasi. Universitas Indonesia Press. Jakarta.

Li, P., Piao, X., Ru Y., Han Xu, Xue L., and Zhang H. (2012). Effects of adding essential oil to the diet of weaned pigs on performance, nutrient utilization, immune response and intestinal health. *Asian-Aust J. Anim. Sci.* 25, 1617-1626.

Matulessy, D. N. (2011). Analisis Mikrobiologi Karkas Ayam Broiler Beku yang Beredar di Pasar Tradisional Halmahera Utara. *Junral Agroforestri* Vol. VI No.1 Maret 2011.

Mead, G. C. (2004). *Poultry Meat Processing Quality*. Woodhead Publishing Limited. Cambridge, England.

Moeljanto. (1992). *Pengawetan dan Pengolahan Hasil Perikanan*. Jakarta: Panebar Swadaya.

Muchtadi, T. R. dan Sugiyono. (1992). Petunjuk Laboratorium Ilmu Pengetahuan Bahan Pangan. Departemen Pendidikan dan Kebudayaan Direktorat Jenderal Pendidikan Tinggi Pusat Antar Universitas Pangan dan Gizi. Institut Pertanian Bogor, Bogor.

Pennacchia, C., D. Ercolini, F. Villani. (2011). Spoilage-related microbiota associated with chilled beef stored in air or vacuum pack. *Food Microb* 28: 84-93.

Price, J. F. and B. S. Schweigert. The Science of Meat and Meat Products. 2nd ed. W. H. Freeman and Co. Hal 201. *Dalam Ilmu dan Teknologi Daging*. Soeparno. Gadjah Mada University Press. Yogyakarta.

Pusparini, M.R, Sumardi & Laksmie Hartayanie. (2008). Improving Meat Quality of Milkfish by Induction Chromanone Deamine. National Student Conference on Food Science & Technology, Department of Food Technology, Unika Soegijapranata, Semarang 2008.

Rahardjo, A. H. D. dan B. S. Santosa. (2005). Kajian terhadap Kualitas Karkas Broiler yang Disimpan pada Suhu Kamar Setelah Perlakuan Pengukusan. *Animal Production*, Vol. 7, No. 1, Januari 2005: 1-5.

Rahardjo, M. (2010). Penerapan SOP Budidaya Untuk Mendukung Temulawak Sebagai Bahan Baku Obat Potensial. *Perspektif* 9(2) : 78-93.

Rajan, S., M. Gokila, P. Jency, P. Brindha, R. K. Sujatha. (2011). Antioxidant and Phytochemical Properties of *Aegle marmelos* Fruit Pulp. International Journal of Current Pharmaceutical Research Vol 3, Issue 2, 2011. India.

Ray, B. (1996). Fundamental Food Microbiology. C.R.C. Press, Inc. Boca Raton Florida.

Sampers, I., I. Habib, D. Berkvens, A. Dumoulin, L. De Zutter, and M. Uyttendaele. (2008). Processing practices contributing to *Campylobacter* contamination in Belgian Chicken meat preparations. International Journal of Food Microbiology 128: 297-303.

Sams, A. R. (2001). Poultry Meat Processing. CRC Press. New York.

Sanger, G. (2010). Oksidasi Lemak Ikan Tongkol (*Auxis thazard*) Asap yang Direndam dalam Larutan Ekstrak Daun Sirih. Jurnal Pacific, 2:870-873.

Siddiqui, Z. N. and F. Farooq. (2012). A Practical One Pot Synthesis of Novel 2-Hydroxy-4 Chromanone Derivatives from 3-Formylchromone. J. Chem. Sci. Vol. 124, No. 5.

Singh, A.; H. K. Sharma; P. Kaushai; and A. Upadhyay. (2014). Bael (*Aegle marmelos* Correa) Products Processing: A Review. African Journal of Food Science Vol 8(5): 204-215.

Soeparno. (1992). *Ilmu dan Teknologi Daging*. Gajah Mada University Press. Yogyakarta.

Soeparno. (1994). *Ilmu dan Teknologi Daging*. Gajah Mada University Press. Yogyakarta.

Soeparno. (1998). *Ilmu dan Teknologi Daging*. Edisi ke-3. Gajah Mada University Press, Yogyakarta.

Soeparno. (2005). *Ilmu dan Teknologi Daging*. Cetakan ke-4. Gajah Mada University Press, Yogyakarta.

Soeparno. (2009). *Ilmu dan Teknologi Daging*. Gajah Mada University Press. Yogyakarta.

Souza, X. R., P. B. Faria, M. C. Bressan. (2011). Proximate Composition and Meat Quality of Broilers Reared under Different Production Systems. Brazillian Journal of Poultry Science. ISSN 1516-635X Jan-Mar 2011/v.13/n.1/15-20.

Standar Nasional Indonesia. (2008). Metode Pengujian Cemaran Mikroba dalam Daging, Telur, dan Susu, serta Hasil Olahannya. BSN: SNI 2897:2008.

Subrata, G. and R. J. Playford. (2003). Antibacterial activity of Bael fruit. *Clinical Science*, 104:547-56.

Sudarmadji, S. (2003). *Mikrobiologi Pangan*. PAU Pangan dan Gizi UGM. Yogyakarta.

Sumardi (Inventor), Paten No. P00200500693. Teknik Pemisahan Kromanon Amina dari Daging Buah Mojo.

Suradi, K. (2006). Perubahan Sifat Fisik Daging Ayam Broiler *Post Mortem* Selama Penyimpanan Temperatur Ruang. *Jurnal Ilmu Ternak Juni 2006 Vol. 6 No. 1*, 23-27.

Syarief, R. dan H. Halid. (1993). *Teknologi Penyimpanan Pangan*. Penerbit Arcan, Jakarta.

Trihendradi, C. (2005). *Step by Step SPSS 13: Analisa Data Statistik*. Andi Yogyakarta. Yogyakarta.

Widdig, A.; Odenthal; H. J. Kabbe; Leverkusen; M. Scheer; R. Sitt (inventor). (1981). Chromanone Derivatives. United States Patent 4,261,988.

Winarno, F. G. (1997). *Kimia Pangan dan Gizi*. Jakarta: Gramedia Pustaka Utama.

Winarso, D. (2003). Perubahan karakteristik fisik akibat perbedaan umur, macam otot, waktu dan temperatur perebusan pada daging ayam kampung. *J. Indon. Trop. Anim. Agric.* 28(3): 119-132.

Windisch, W., K. Schedle, C. Plitzner, and A. Kroismayr. (2008). Use of phytogetic products as feed additives for swine and poultry. *J. Anim. Sci*, 2008, 86 (E. Suppl.): E140-E148.

Yuanisa, Y. Y. (2005). Kualitas mikrobiologi karkas ayam broiler pada berbagai lama *postmortem*. Skripsi. Program Studi Teknologi Hasil Ternak. Fakultas Peternakan, Institut Pertanian Bogor, Bogor.