



## DAFTAR PUSTAKA

- Aini, N.S. 2014. Faktor Risiko Yang Berhubungan Dengan Kejadian Gizi Lebih Pada Remaja Di Perkotaan. *Unnes Jurnal Of Public Health, Unnes J. Public Heal.*, 1, 1–8.
- Alvarado, C. Dan McKee, S. 2007. Marination To Improve Functional Properties And Safety Of Poultry Meat, *J. Appl. Poult. Res.*, 16, 113–120.
- Ambarwati, M., & Triana , M. (2012). Penerapan Format Baku Surat dalam Menunjang Keseragaman dan Efektifitas Korespondensi. *Jurnal Administrasi dan Keselektrarisan*, 157-180.
- Anonim. 2020. Mencukupkan Konsumsi Daging. Kementrian Perdagangan. <https://ews.kemendag.go.id/berita/NewsDetail.aspx?v=7812>. Diakses pada tanggal 24 Agustus 2020.
- Aprianda, W., Rochadi, T., Dan Marina, S. 2016. Pola Konsumsi Daging Ayam Broiler Berdasarkan Tingkat Pengetahuan Dan Pendapatan Kelompok Mahasiswa Fakultas Peternakan Universitas Padjadjaran, *J. Univ. Padjadjaran*, 5, 1–16.
- Aranti, N. Dan Oktaufanus, S. 2015. Risk Analysis of Poultry Feed Production Using Fuzzy FMEA. *Procedia Manuf.*, 4, 270–281.
- Attaahmid, N. (2009). *Strategi Manajemen Mutu Proses Produksi Karkas Ayam Pedagang di Rumah Pemotongan Ayam PT Sierad Produce, Tbk, Parung, Bogor*. Bogor: Institut Pertanian Bogor.
- Badan POM. (2021). *Pedoman Cara Pengolahan dan Penanganan Pangan Olahan Beku Yang Baik*. Jakarta: Badan POM dan Makanan RI.
- Badan Pusat Statistik. 2017. *Kajian Konsumsi Bahan Pokok tahun 2017*. Badan Pusat Statistik. Jakarta. BPS RI
- Bowker, B. Dan Zhuang, H. 2017. Freezing-Thawing and Sub-Sampling Influence the Marination Performance of Chicken Breast Meat, *Poult. Sci.*, 96, 3482–3488.
- Carroll, C.D. Dan Alvarado, C.Z. 2008. Comparison of Air and Immersion Chilling on Meat Quality and Shelf Life of Marinated Broiler Breast Fillets, *Poult. Sci.*, 87, 368–372.
- Choi, M.-J., Abduzukhurov, T., Park, D., Kim, E., & Hong, G.-p. (2018). Effects of Deep Freezing Temperature for Long-term Storage on Quality Characteristics and Freshness of Storage on Quality Characteristics and Freshness of. *Korean J. Food Sci. An*, 959-969.



Chourot, J.M., Lauwers, J., Massoji, N., Lucas, T. Behavior Of Green Beans During the Immersion Chilling and Freezing, *Technol. Food Sci. Technol.*, 36, 179–187.

Dang, D., Bastarrachea, L., Martini Silviana, & Matarneh, S. (2021). Crystallization Behavior and Quality of Frozen Meat. *Foods*, 2707.

De Michelis, A., 2003. Parameters Affecting Pre-Cooling, Freezing, Storage and Transport of Red Raspberry Fruits, Individually Frozen in Discontinuous Tunnels. Comparison Among Five Varieties of Rubus Sp., *Int. J. Refrig.*, 26, 586–592.

Dempsey, P. Dan Bansal, P., 2012. The Art of Air Blast Freezing: Design and Efficiency Considerations. *Journal of Appl. Therm. Eng.*, 41, 71–83.

Ekaningtyas, S. (2016). *Pengaruh Sistem Shift Kerja Terhadap Stres Kerja Pengaruh Sistem Shift Kerja Terhadap Stres Kerja*. Jember: PROGRAM STUDI ILMU ADMINISTRASI BISNIS, UNIVERSITAS JEMBER.

Espinoza Rodezno, L.A., Sundararajan, S., Solval, K.M., Chotiko, A., Li, J., Zhang, J., Et Al., 2013. Cryogenic and Air Blast Freezing Techniques and Their Effect on The Quality of Catfish Fillets. *Journal of Food Sci. Technol.*, 54, 377–382.

European Agency for Safety and Health at Work. (2015). Work-Related Stress. EUOSHA Fact Sheet 22. <https://osha.europa.eu/en/publications/factsheet-22-work-related-stress>, 1-2.

Giersberg, M., Molenaar, R., Pieters, r., Boyer, W., & Bas, T. (2020). Effects of drop height, conveyor belt speed and acceleration on the welfare of broiler chickens in early and later life. *Poultry Science*.

Goswami, T.K., 2001. Cryogenic Fish Freezing: Science, Technology & Economics. *4th Int. Conf. Mech. Eng.*, 179–184.

Grujic , R., Petrovic, L., Pikula, B., & Amidzic, L. (1993). Definition of the optimum freezing rate-1. Investigation of structure and ultrastructure of beef M. longissimus dorsi frozen at different freezing rates. *Meat Sci* 33, 301-318.

Harada, H., Suwazono, Y., Sakata , K., Okuro, Y., Oishi, M., Uetani, M., Nogawa, K. (2005). Three-Shift System Increase Stress in Japanese Workers. *Journal of Occupational Health*, vol. 47, 397-404.

Harrington, J. (2001). Health Effects of Shift Work and Extended Hours of Work. *Occup Environ Med* vol.58, 68-72.

Hongdiyanto. (2017). The importance of production standard operating procedure in a family business company. *Surabaya: IOP Conf. Series: Materials Science and Engineering* 277 (2017) 012024.



Horbaniuc, B. Dan Dumitra, G., 2012. Study of Individual Quick Freezing Using Liquid Nitrogen. *Lucrări Științifice – vol. 55 (2), seria Agronomie*79–83.

Huezo, R., Smith, D.P., Northcutt, J.K., Dan Fletcher, D.L. 2007. Effect of Immersion or Dry Air Chilling on Broiler Carcass Moisture Retention and Breast Fillet Functionality. *J. Appl. Poult. Res.*, 16, 438–447.

J, S., Schimdt, & Lee, J. (2019). How Does the Freezer Burn Our Food? *Journal of Food Science Education* (8).

Jadayil, W., Khraisat, W., & Shakoor, M. (2017). Different Strategies To Improve The Production To Reach The Optimum Capacity In Plastic Company. *Cogent Engineering* 4.

Jo, Y.J., Jang, M.Y., Jung, Y.K., Kim, J.H., Sim, J.B., Chun, J.Y., Et Al. 2014. Effect of Novel Quick-Freezing Techniques Combined with Different Thawing Processes on Beef Quality. *Korean J. Food Sci. Anim. Resour.*, 34, 777–783.

Karthikeyan, J., Kumar, S., Anjaneyulu, A., & Rao, K. (2000). Application of hurdle technology for the development of caprine keema and its stability at ambient temperature. *Meat Science*, 54(1): 9-15.

Katiyo, W., De Kock, H.L., Coorey, R., Dan Buys, E.M. 2019. Assessment of Safety Risks Associated with Handling Chicken as Based on Practices and Knowledge of a Group of South African Consumers. *Food Control*, 101, 104–111.

Khadatkar, R., Kumar , S., & Pattanayak, S. (2004). Cryofreezing and cryofreezer. *Cryogenics* 44, 661–678.

Kim, K., Shim, J., Yoo, S., Min, S., Lee, S., Jo, Y., & Choi, M. (2015). Effects of various freezing and thawing techniques on pork quality in ready-to-eat meals. *African J Food Sci* 9, 525-533.

Kim, Y., & Hong , G. (2016). Effect of artificial supercooling followed by slow freezing on the microstructure and qualities of pork loin. *Korean J Food Sci An* 36, 650-655.

Koutsoumanis, K., & Taoukis, P. (2005). Meat Safety, refrigerated storage and transport: Modelling and Management. In J. N. Sofos. ed. *Improving the Safety of Fresh meat*. Cambridge, UK: Wood Head Publishing.

Lawrie , R. (2003). *Ilmu Daging edisi V, Terjemahan Aminuddin Parakasi*. Jakarta: Universitas Indonesia.

Li, B., & Sun, D.-w. (2002). Novel Methods For Rapid Freezing And Thawing Of Foods – A Review. *Journal of Food Engineering* 54, 175-182.

Limbo, S., Torri, L., Sinelli, N., Franzetti, L., & Casiraghi , E. (2010). Evaluation And Predictive Modeling Of Shelf Life Of Minced Beef Stored In High-



- Oxygen Modified Atmosphere Packaging At Different Temperatures. *Meat Science*, 84: 129-36.
- Lokobal, A., Sumajouw, M., Dan Sompie, B.2014. Manajemen Risiko Pada Perusahaan Jasa Pelaksana Konstruksi Di Propinsi Papua (Study Kasus Di Kabupaten Sarmi), *J. Ilm. Media Eng.*, 4, 100881.
- Moustaka, E., & COnstantinidis, T. (2010). Sources and Effects of Work-Related Stress in Nursing. *Health Science Journal*, vol. 4, Issue 4, 210-216.
- Mustikawati, I., & Maipan , R. (2012). Audit Manajemen atas Fungsi Produksi pada PTP. Nusantara VI Kayu Aro Kerinci : Jambi. *Jurnal: Vol. 1, No. 1*.
- Occupational Safety and Helath Branch. (2008). *Guide on Shift Work*. Hongkong: Labour Department.
- Persson, P., & Londahl, G. (1993). Freezing technology. In C. P.Mallett (Ed.). *Frozen food technology*, 20-58.
- Raes, K.; De Smet, S.; Demeyer, D., 2004. Effect of dietary fatty acids on incorporation of long chain polyunsaturated fatty acids and conjugated linoleic acid in lamb, beef and pork meat: a review. *Anim. Feed Sci. Technol.*, 113: 199-221.
- Robinson, J.-G. (2017). *Food Freezing Basics: Packaging, Loading the Freezer and Refreezing*. North Dakota State University, Fargo, North Dakota 58105: NDSU Extension Services.
- Rut, J., & Wolczanski, T. (2017). *Increasing The Production Capacity Of The Company Through The Implementation Of Computerised Maintenance Management Systems*. Sosnkowskiego Street, 45-272 Opole: Opole University of Technology.
- S, E. (2013). *Cara Mudah Bikin Standard Operating Procedure* . Yogyakarta: Medpress.
- Sanchez-Peña, A.G. Dan Alvarado, C.Z., 2013. Marination And Packaging Impact on Textural Properties of Home-Frozen Broiler Breast Fillets. *Poult. Sci.*, 92, 2404–2410.
- Singh, B., Gurunathan , K., Rajan, V., & Lalampuii, H. (2015). Effect Of Temperature Abuse On Quality Attributes Of Frozen Chicken Sausages. *Indian Journal of Poultry Science*, 50(2): 203-207.
- Smith, D.P. Dan Young, L.L., 2007. Marination Pressure and Phosphate Effects on Broiler Breast Fillet Yield, Tenderness, And Color. *Poult. Sci.*, 86, 2666–2670.
- Smith, D.P., 2011. Effect of Ultrasonic Marination On Broiler Breast Meat Quality



- and Salmonella Contamination. *Int. J. Poult. Sci.*, 10, 757–759.
- Soeparno. (1998). *Wood Head Publishing*. yogyakarta: Gadjah Mada University Press.
- Srivastava, U. (2010). Shift Work Related to Stress, Health and Mood States A study of Dairy Workers. *Journal of Health Management*, vol. 12(2), 173-200.
- Sujiwo, J., Kim, D., Dan Jang, A., 2018. Relation Among Quality Traits of Chicken Breast Meat During Cold Storage: Correlations Between Freshness Traits and Torrymeter Values. *Poult. Sci.*, 97, 2887–2894.
- Sun, S., Li, B., Yang, T., Luo, F., Zhao, J., Cao, J., Dan Lin, Q., 2019. Preservation Mechanism Of High Concentration Carbon Dioxide Controlled Atmosphere For Paddy Rice Storage Based On Quality Analyses And Molecular Modeling Tools. *J. Cereal Sci.*, 85, 279–285.
- Susilo, Leo. J; dan Kaho, V.R. 2018. *Manajemen Risiko: Panduan Untuk Risk Leaders dan Risk Practitioners*. PT Gramedia Widiasarana Indonesia. Jakarta.
- Suswinarno. 2012. *Aman Dari Risiko Dalam Pengadaan Barang/Jasa Pemerintah*, Visi Media: Jakarta.
- Tambunan, R. (2013). *Standard Operating Procedures (SOP) Edisi 2*. jakarta: Maeistas Publishing.
- Wahyuni, H.C. Dan Sumarmi, W. 2018. Pengukuran Risiko Keamanan Pangan Pada Sistem Rantai Pasok Ikan Segar,13, 37–44.
- Winata , S. (2016). Perancangan Standard Operating Procedure (Sop) Pada Chocolab. *Performa: Jurnal Manajemen dan Start-Up Bisnis*.
- Xargayó, M., Lagares, J., Fernández, E., Ruiz, D., Dan Borrell, D.2001. *Marination Of Fresh Meats By Means Of Spray Effect: Influence Of Spray Injection On The Quality Of Marinated Products*, Metalquimia, 181–190.
- Yai, H., Park, S., Dan Scien-, F., 2017. Effect of Tumbling Marination on Marinade Uptake of Chicken Carcass and Parts Quality. *Brazilian Journal of Poultry Science*. ISSN 1516-635X Jan - Mar 2017 / v.19 / n.1 / 061-068.
- Zhang, Y., Zhang, D., Huang, Y., Chen, L., Bao, P., Fang, H., Et Al.2020. *Effects of Basic Amino Acid on The Tenderness, Water Binding Capacity and Texture of Cooked Marinated Chicken Breast*, Lwt, 129, 109524.