

DAFTAR PUSTAKA

- Ahmad, M. Shah, S. John Don Bosco, S. Ahmad Mir, dan K. V. Sunooj. 2017. *Evaluation of shelf life of retort pouch packaged Rogan josh, a traditional meat curry of Kashmir, India*. Food Packag. Shelf Life, Vol. 12. Hal. 76–82.
- Ahmed J, Shivhare US. 2006. *Thermal Processing of Vegetables*. Dalam Sun Da-Wen. 2012. *Thermal Food Processing: New Technology and Quality Issues*. Boca Raton, London, New York: CRC Press.
- Anggo, Apri Dwi. 2010. *Kinetika Pelunakan Tulang dan Penetrasi Panas Pada Pemasakan Bandeng (Chanos chanos sp) Duri Lunak Berbumbu*. Yogyakarta : Universitas Gadjah Mada.
- Bappeda DIY. 2021. Data UMKM. Jakarta: Depkes. Diakses pada tanggal 21 Juli 2022. http://bappeda.jogjaprov.go.id/dataku/data_dasar/index/107-umkm?id_skpd=44.
- Beltrán, José Antonio dan Marc Bellés. 2019. *Effect of Freezing on the Quality of Meat*. Encyclopedia of Food Security and Sustainability, Volume 2 : 493–497.
- Chinesta, F., Torres, R., Ramón, A., Rodrigo, M. C., Chinesta, F., Torres, R., Ramón, A., Rodrigo, M. C., Homog-, M. R., Chinesta, F., Torres, R., Ramon, A., & Carmen, M. 2018. *Homogenized thermal conduction model for particulate foods*. Journal of Food Engineering, 80 : 80–95.
- Elida, Mutia, Sri Aulia Novita, dan Elviati. 2015. *Effect of Storage on Security Microbiology Ground Beef Rendang Packaging Bottle*. Peluang dan Tantangan Implementasi Teknologi Dalam Perspektif Nasional. Hal. 8-84.
- Featherstone, Susan. 2015. *A Complete Course in Canning and Related Processes*. Retortable flexible containers for food packaging. Hal. 137–146. doi:10.1016/B978-0-85709-678-4.00007-5.
- Garbutt J. 1997. *Essential of Food Microbiology*. London : Arnold.
- Gusnita, W. dan Fitri, Yenti Yulia. 2019. *Standarisasi resep rendang daging di Kabupaten Solok*. Jurnal Kapita Selekt Geografi. 2 (9) : 17-36.
- Hariyadi P, Kusnandar F, Wulandari N. 2006. *Teknologi Pengalengan Pangan*. Bogor: Departemen Ilmu dan Teknologi Pangan, Institut Pertanian Bogor.

- Hutapea, Jhon Harianto, Retno Andamari, Nyoman Adiasmara Giri, dan Gusti Ngurah Permana. 2006. *Kajian Bioreproduksi dan Komposisi Proksimat Daging Ikan Tuna Sirip Kuning (Thunnus albacares) Dari Beberapa Perairan Di Indonesia*. Jurnal Riset Akuakultur, Volume 1 Nomor 3 : 325-336.
- Holdsworth, Donald dan Simpson, Ricardo. 2007. *Thermal Processing of Packaged Foods*. New York, USA : Springer Science+Business Media, LLC.
- Ihsaniah, Azizah. 2019. *Perubahan Mutu Rendang dalam Kaleng Selama Penyimpanan*. doi:10.31227/osf.io/75cpj.
- Kiziltas, S., Erdogdu, F., dan Palazoglu, T.K. 2010. *Simulation of Heat Transfer for Solid-liquid Food Mixture in Cans and Model Validation under Pasteurization Conditions*. Journal Food Engineering, 97 : 449-456.
- Mugale, R., S. B. Patange, V. R. Joshi, G. N. Kulkarni, dan M. M. Shirdhankar. 2018. *Heat Penetration Characteristics and Shelf Life of Ready to Serve Eel Curry in Retort Pouch*. Int. J. Curr. Microbiol. Appl. Sci., Vol. 7, No. 2. Hal. 89-100.
- Nurhikmat, Asep, Bandul Suratmo, Nursigit Bintoro, and Suharwadji. 2016. *The Effect of Temperature and Time of Sterilization on the F Value and The Physical Cans Conditions in Canned Gudeg*. Agritech 36(1):71-78.
- Praharasti, Anggita Sari, E.R.N. Herawati, A. Nurhikmat, A. Susanto, dan M. Angwar. 2014. *Optimasi Proses Sterilisasi Rendang Daging Dengan Menggunakan Kemasan Retort Pouch*. Seminar Nasional Sinergi Pangan Pakan dan Energi Terbarukan. Hal. 463-467.
- Praharasti, A. S., Nugroho, J., Rahardjo, B., & Nurhikmat, A. 2016. *Evaluation for Sterilization of Rendang Packaged by Flexible Retort Pouch using Finite Difference Method*. The International Symposium on Agricultural and Biosystem Engineering, C03-1-6.
- Praharasti, Anggita Sari, Annisa Kusumaningruma, Asep Nurhikmata, Agus Susanto, Suprapedi, Maghfira Dwi Maulani, dan Wahyu Wiratama. 2020. *Estimation of Sterilization Value using General Method and Ball Formula for Beef Rendang in Retort Pouch*. International Journal on Advanced Science Engineering Information Technology, Vol. 10, No. 5. Hal. 2118-2125.

- Rahmadana, S. 2013. *Analisa Masa Simpan Rendang Ikan Tuna Dalam Kemasan Vakum Selama Penyimpanan Pada Suhu Ruang dan Dingin*. Universitas Hassanuddin, Makassar.
- Ramaswamy, Hosahalli S. dan R. Paul Singh. 1997. *Sterilization Process Engineering* dalam Enrique Rotstein R. Paul Singh, and Kenneth J. Valentas. 1997. *Handbook of food engineering practice*. New York : CRC Press.
- Sala, F. J., Burgos, J., Condon, S., Lopez, P., dan Raso, J. 1995. *Effect of Heat and Ultrasound on Microorganism and Enzymes*. Didalam Gould, G. W., Ed. 1995. *New Method of Preservation*. Blackie Academic and Professional. London.
- Singh R P dan Heldman D R. 2009. *Introduction to Food Engineering*: Forth Edition. San Diego, California : Academic Press.
- Soriano-Santos, Jorge. 2010. *Chemical Composition And Nutritional Content of Raw Poultry Meat*. Handbook of Poultry Science and Technology, Volume 1 : 467-489.
- Sucipta, I Nyoman, Ketut Suriasih, dan Pande Ketut Diah Kencana. 2017. *Pengemasan Pangan: Kajian Pengemasan yang Aman, Nyaman, Efektif, dan Efisien*. Udayana University Press. Hal. 29-81.
- Supardi, I, Sukanto. 1999. Mikrobiologi dalam pengolahan dan Keamanan Pangan. Bandung : Alumi.
- Wijaya, Christofora Hanny. 2013. *Indonesian Vegetables*. Jakarta : Elex Media Komputindo.