

DAFTAR PUSTAKA

- Adrovic, F. 2012. Gamma Radiation. IntechOpen. Croatia.
- Afni, S. E., D. Fardiaz, & N. Andarwulan. 2023. Karakteristik kimia, fisik dan sensori instant mashed sweet potato. *Jurnal Teknologi Pangan Kesehatan*. 5(1): 33-41.
- Aftab, M., I. Rafaqat, F. Saleem, B. Aftab, R. Abdullah, M. Iqtedar, A. Kaleem, T. Iftikhar, & S. Naz. 2015. Enhancement of shelf life and wholesomeness of goat meat by gamma irradiation treatment. *Int. J. Biosci.* 7: 177-185.
- Ahn, D.U., I. S. Kim, and E. J. Lee. 2013. Irradiation and additive combinations on the pathogen reduction and quality of poultry meat. *Poult. Sci.* 92(2): 534-545.
- Akrom, M., & E. Hidayanto. 2014. Kajian pengaruh radiasi sinar gamma terhadap susut bobot pada buah jambu biji merah selama masa penyimpanan. *Jurnal Pendidikan Fisika Indonesia*. 10(1): 86-91.
- Al-Bachir, M., S. Farah, & Y. Othman. 2010. Influence of gamma irradiation and storage on the microbial load, chemical and sensory quality of chicken kabab. *Radiation Physics and Chemistry*. 79: 90-905.
- Al-Bachir, M. & R. Zeinou. 2009. Effect of gamma irradiation on microbial load and quality characteristics of minced camel meat. *Meat Science*. 82: 119–124.
- Al-Bachir, M., & Y. Othman. 2013. Use of irradiation to control microorganisms and extend the refrigerated market life of chicken sausage. *Innovative Romanian Food Biotechnology*. 13: 63-70.
- Armianti, R., dan A. P. Nurandi. 2023. Perkembangan embrio dan penentuan jenis kelamin ayam jawa. *Mudabbir (Journal Research And Education Studies)*. 2(2): 85-92.
- Arzina, H., M. Z. Hasan, A. Al-mahin, & H. O. Rashid. 2012. Effect of the radiation and low temperature on pathogenic staphylococcus aureus isolated from pizza. *American Journal of Food Technology*. 7: 204-213.
- Ayari, S., J. Han, K. D. Vu, & M. Lacroix, 2016. Effects of gamma radiation, individually and in combination with bioactive agents, on microbiological and physicochemical properties of ground beef. *Food Control*. 64: 173-180.
- Badan Pusat Statistik Indonesia. 2024. Data Konsumsi Daging Ayam. Jakarta.
- Balakrishnan, N., S. M. Yusop, I. A. Rahman, E. Dauqan, & A. Abdullah. 2021. Efficacy of gamma irradiation in improving the microbial and physical quality properties of dried chillies (*Capsicum annum L.*): A review. *Foods*. 11(1): 91.
- Chen, Q., M. Cao, H. Chen, P. Gao, Y. Fu, M. Liu, Y. Wang, & M. Huang. 2016. Effects of gamma irradiation on microbial safety and quality of stir fry chicken dices with hot chili during storage. *Radiation Physics and Chemistry*. 127: 122–126.
- Choi, Y.S., H. W. Kim, K. E. Hwang, D. H. Song, T. J. Jeong, K. W. Seo, Y. B. Kim, & C. J. Kim. 2015. Effects of gamma irradiation on physicochemical properties of heat-induced gel prepared with chicken salt-soluble pro-teins. *Radiat. Phys. Chem.* 106: 16–20.
- Fregonesi, R.P., R. G. Portes, A. M. M. Aguiar, L. C. Figueira, C. B. Gonçalves, V. Arthur, C. G. Lima, A. M. Fernandes, & M. A. Trindade. 2014. Irradiated vacuum-packed lamb meat stored under refrigeration: Microbiology, physicochemical stability and sensory acceptance. *Meat Science*. 97: 151-155.

- Gecgel, U. 2013. Changes in some physicochemical properties and fatty acid composition of irradiated meatballs during storage. *Journal of Food Science & Technology*. 50(3): 505-513.
- Ham, Y. K., H. W. Kim, K. E. Hwang, D. H. Song, Y. J. Kim, Y. S. Choi, B. S. Song, J. H. Park, & C. J. Kim. 2017. Effects of irradiation source and dose level on quality characteristics of processed meat products. *Radiation Physics and Chemistry*. 130. 259-264.
- Hamid, G. A. W., R. Riyanti, R. Sutrisna, dan F. Fathul. 2023. Penggunaan limbah pembuatan enzim bromelin sebagai feed additive pada ransum terhadap performa ayam joper umur 0-8 minggu. *Jurnal Riset dan Inovasi Peternakan*. 7(3): 298-305.
- Hammouti, B., M. Dahmani, A. Yahyi, A. Ettouhami, M. Messali, A. Asehrou, A. Bouyanzer, I. Warad, & R. Touzani. 2019. Black pepper, "king of spices": chemical composition to applications. *Arabian Journal of Chemical and Environment Research*. 6(1): 12-56.
- Handarini, I. R., D. Wahyuni, P. T. Satya, & D. Sudrajat. 2024. Kualitas fisik daging ayam kampung jowo super (joper) yang diberi tepung serai wangi (*cymbopogon nardus* L.) dalam ransum: physical quality of jowo super native chicken (joper) meats with given citronella meal (*cymbopogon nardus* L.) in the ration. *Jurnal Peternakan Nusantara*. 10(2): 93-99.
- Haryuni, N., L. Lestariningsih, & B. Khopsah. 2023. Pengaruh penggunaan soy milk waste (smw) dalam pakan terhadap produktivitas joper periode stater. *Briliant: Jurnal Riset dan Konseptual*, 8(1): 138-147.
- Hashim, M. S., S. M. Yusop, & I. A. Rahman. 2024. The impact of gamma irradiation on the quality of meat and poultry: A review on its immediate and storage effects. *Applied Food Research*. 4(2): 1-16.
- Henriques, L. S. V., F. D. C. Henry, J. B. Barbosa, S. A. Ladeira, S. M. D. F. Pereira, I. M. D. S. Antonio, & E. F. M. D. Reis. 2013. Elimination of coliforms and *Salmonella* spp. in sheep meat by gamma irradiation treatment. *Brazilian Journal of Microbiology*. 44(4): 1147-1153.
- Herlambang, F. P., A. Latriyanto, & A. M. Ahmad. 2019. Karakteristik fisik dan uji organoleptik produk baksotepung singkong sebagai substitusi tepung tapioka. *Jurnal Keteknik Pertanian Tropis dan Biosistem*. 7(3): 253-258.
- Hlavackova L., A. Janegova, O. Ulicna, P. Janega, A. Cerna, & P. Babal. 2011. Spice up the hypertension diet-curcumin and piperine prevent remodeling of aorta in experimental L-NAME induced hypertension. *Nutr Metab (Lond)*. 8: 72.
- Indiarto, R., B. Nurhadi, & E. Subroto. 2012. Kajian karakteristik tekstur (texture profil analysis) dan organoleptik daging ayam asap berbasis teknologi asap cair tempurung kelapa. *Jurnal Teknologi Hasil Pertanian*. 5(2): 106-116.
- Indiarto, R., A. N. Irawan, & E. Subroto. 2023. Meat irradiation: a comprehensive review of its impact on food quality and safety. *Foods*. 12(9): 1845.
- Islam, A., A. Hossain, S. Sadakuzzaman, M. Khan, M. Rahman, & A. Hashem. 2022. Effect of gamma irradiation on the shelf life and quality of mutton. *Turkish Journal of Agriculture - Food Science and Technology*. 10(2): 117-124.
- Islam, A., S. Sadakuzzaman, A. Hossain, M. Hossain, & A. Hashem. 2019. Effect of gamma irradiation on shelf life and quality of indigenous chicken meat. *Journal of the Bangladesh Agricultural University*. 17(4): 560-566.

- Khalafalla, G. M., N. F. Nasr, A. M. Gaafar, & R. M. Abo-Zaid. 2018. Effect of gamma irradiation on microbial load, physicochemical characteristics and shelf-life of raw minced beef meat. *Middle East Journal of Applied Sciences*. 8(2): 625-634.
- Khalid, W., M. S. Arshad, M. Yasin, A. Imran, & M. H. Ahmad. 2021. Quality characteristics of gamma irradiation and kale leaf powder treated ostrich and chicken meat during storage. *International Journal of Food Properties*. 24(1): 1335-1348.
- Kim, Y. J., J. Y. Cha, T. Y. Kim, J. H. Lee, S. Jung, & Y. S. Choi. 2024. The effect of irradiation on meat products. *Food Sciences of Animal Resources*. 44(4): 1-19.
- Lacroix, M. 2005. *Irradiation of foods*. Elsevier Academic Press. San Diego.
- Lasmawati, D., F. Nurlidar, I. M. Pratama, H. Widyastuti, A. M. Benita, & R. P. Tanhindarto. 2021. Physical Quality of Gamma Rays-Irradiated Meatball Stored at Room Temperature. *Food Scientia: Journal of Food Science and Technology*. 1(2): 69–86.
- Lee, J. W., K. S. Park, J. G. Kim, S. H. Oh, Y. S. Lee, & J. H. Kim. 2005. Combined effects of gamma irradiation and rosemary extract on the shelf-life of a ready-to-eat hamburger steak. *Radiation Physics and Chemistry*. 72: 49–56.
- Marshall, M. R. 2010. Chapter 7: Ash Analysis. In S. S. Nielsen (Ed.), *Food analysis* (4th ed., pp. 105–116). Springer.
- Munawaroch, R. E. 2020. Pengolahan daging ayam kampung super yang sehat. *Prosiding Seminar Nasional Pertanian*. 8-15.
- Oktafa, H., A. H. Prayitno, & H. T. Handayani. 2023. Quality of physical and sensory of super-native chicken breast marinated with herbs and spices with different levels of marination concentration. *Jurnal Ilmu Ternak dan Veteriner*. 28(1): 76-84.
- Park J. G., Y. Yoon, J. N. Park, I. J. Han, B. S. Song, J. H. Kim, W. G. Kim, H. J. Hwang, S. B. Han, & J. W. Lee. 2010. Effects of gamma irradiation and electron beam irradiation on quality, sensory, and bacterial populations in beef sausage patties. *Meat Sci*. 85:368-372.
- Purade, R., A. R. Lubis, dan R. br Ginting. 2023. Pemanfaatan tepung daun sirsak (*annona muricata* L) sebagai feed additive terhadap performance ayam joper. *Jurnal Sains Peternakan Terpadu*. 1(1): 15-23.
- Prayitno, A. H., N. Asrianto, B. Utomo, A. N. Respati, N. Ningsih, R. Rahmasari, N. Muhamad, R. Meswari, A. Irawan, Y. D. K. Putra, M. N. Agustin, & F. R. S. I. Ramadhanti. 2023. Reviu: aplikasi bahan marinasi terhadap kualitas daging unggas. In *Conference of Applied Animal Science Proceeding Series*. 4: 29-46.
- Qadr, H. M., & N. F. Salih. 2024. A review of the irradiation effect on the quality and safety of different types of meat. *Theory and Practice of Meat Processing*. 9(4): 314-322.
- Rifaldi, A. R., D. H. Juanda, K. Mahmudi, T. Prihandono, W. T. B. Sinuraya, & M. Y. B. Sembiring. 2023. Metode radiasi ionizing dalam mempertahankan kualitas buah dan sayuran pasca panen. *AGRORADIX: Jurnal Ilmu Pertanian*. 7(1): 43-53.
- Risnawati, H., R. Triana, P. B. Purwandoko, N. K. I. Mayasti, N. D. Susanti, F. Novianti, I. F. Aprianto, C. Litaay, I. S. Kuala, A. Indriati, E. J. Pristianto, A. N. Rahman, & E. D. Kurniawan. 2025. Effect of low temperature on physical characteristics of chicken (*gallus domesticus*) meat during storage. *IOP*

- Publishing 7th International Conference on Food and Agriculture (ICoFA 2024). 1446: 1-7.
- Rodrigues, L. M., L. A. Sales, P. R. Fontes, R. A. T. Filho, M. P. D. Andrade, A. L. S. R. Ramos, & E. M. Ramos. 2020. Combined effects of gamma irradiation and aging on tenderness and quality of beef from Nellore cattle. *Food Chemistry*. 313: 1-8.
- Sebranek, J.G., M. Dikeman, & C. E. Devine. 2014. Irradiation in Encyclopedia of Meat Sciences (Second Edition). Elsevier Academic Press, London.
- Setyawan, L. A. dan M. Sitanggang. 2017. Beternak Ayam Kampung Jowo Super (Joper) 50 Hari Panen. PT. AgroMedia Pustaka. Jakarta.
- Song, D. H., H. W. Kim, K. E. Hwang, Y. J. Kim, Y. K. Ham, Y. S. Choi, D. J. Shin, T. K. Kim, J. H. Lee, C. J. Kim, & H. D. Paik. 2017. Impacts of irradiation sources on quality attributes of low-salt sausage during refrigerated storage. *Korean J Food Sci Ani Resour*. 37(5): 698-707.
- Srinivasan K. 2007. Black pepper and its pungent principle-piperine: a review of diverse physiological effects. *Crit Rev Food Sci Nutr*. 47: 735–748.
- Sun, J., X. Tan, X. Yang, L. Bai, F. Kong, G. Zhao, J. Wen, & R. Liu. 2022. Identification of candidate genes for meat color of chicken by combing selection signature analyses and differentially expressed genes. *Genes (Basel)*. 13(2): 307.
- Suryanto, T., dan S. S. R. Kurniawan. 2018. Ayam kampung joper panen 60 hari. Penebar Swadaya Grup. Jakarta.
- Syarifuddin, S., H. Y. Harahap, A. Febriady, & R. Andriani. 2025. Pengaruh aktivitas antibakteri ekstrak etanol daun merica (*piper nigrum* L.) terhadap bakteri *escherichia coli*. *Forte Jurnal*. 5(1): 121-125.
- Wibowo A. 2013. Budidaya ayam Jowo Super (Joper) pedaging. <http://www.pertanian.magelangkota.go.id>. Diakses pada 10 Maret 2022.
- Widiyanti, A., & I. D. Kumalasari. 2024. Karakteristik fisiko-kimia dan organoleptik sosis analog tepung kacang hijau (*vigna radiata*) dan tepung sukun (*artocarpus altilis*). *Jurnal Keteknik Pertanian Tropis dan Biosistem*. 12(2): 138-149.
- Widyastuti, B., & M. Ulfah. 2023. Peran teknologi iradiasi dalam peningkatan mutu dan keamanan pangan: a review. In *Prosiding Seminar Nasional Sains dan Teknologi (SainTek)*. 1(1): 1-10.
- Zhang, Y., S. M. Henning, R. P. Lee, J. Huang, A. Zerlin, Z. Li, & D. Heber. 2015. Turmeric and black pepper spices decrease lipid peroxidation in meat patties during cooking. *International Journal of Food Sciences and Nutrition*. 66(3): 260-265.
- Zhang, J., Y. Wang, D. D. Pan, J. X. Cao, X. F. Shao, Y. J. Chen, Y.Y. Sun, C. R. and Ou. 2016. Effect of black pepper essential oil on the quality of fresh pork during storage. *Meat Science*. 117: 130-136.
- Zhou, G.H., X. L. Xu, & Y. Liu. 2010. Preservation technologies for fresh meat – A review. *Meat Science*. 86(1):119-128.