

DAFTAR PUSTAKA

- Albaali, G., & Farid, M. M. (2006). Sterilization Of Food In Retort Pouches. *Sterilization Of Food In Retort Pouches, December*, 0–16.
<https://doi.org/10.1007/0-387-31129-7>
- Badan Pengawas Obat dan Makanan. (2024). *BPOM Dorong Penguatan UMKM Pangan Steril*. Biro Kerjasama Dan Hubungan Masyarakat.
<https://www.pom.go.id/berita/bpom-dorong-penguatan-umkm-pangan-steril>
- Berk, Z. (2018). Food Process Engineering and Technology. In *Sustainability (Switzerland)* (Vol. 11, Issue 1). Academic Press.
- Canadian Food Inspection Agency. (2002). *Flexible Retort Pouch Defects : Identification and Classification Manual*. 1–9.
- Dincer, I. (1995). Effective heat transfer coefficients for individual spherical products during hydrocooling. *International Journal of Energy Research*, 19(3), 199–204. <https://doi.org/10.1002/er.4440190303>
- Dunno, K., Whiteside, W., Thomas, R., & Cooksey, K. (2015). Effect of Headspace Volume of Retort Pouches on Simulated Transport Hazards. *International Journal of Advanced Packaging Technology*, 3(1), 138–146.
<https://doi.org/10.23953/cloud.ijapt.18>
- Fadhillah, A. A., Budi, F. S., & Kusumaningrum, H. D. (2024). *Karakteristik dan Pengaruh Proses Sterilisasi terhadap Mutu Fisik Produk Lauk Berkuah dalam Kemasan Retort Pouch : Tinjauan Sistematis*. 17(3), 484–500.
- Featherstone, S. (2015). *A Complete Course in Canning and Related Processes*. Woodhead Publishing. <https://doi.org/https://doi.org/10.1016/C2013-0->

16340-4

Garry, T., & Featherstone, S. (2021). Essentials of thermal processing. In *Sustainability (Switzerland)* (Vol. 11, Issue 1). John Wiley & Sons Ltd.

Hariyadi, P. (2008). The food canning industry in Indonesia: need for safety assurance regulation and quality optimisation. *Food Manufacturing Efficiency*, 2(1), 45–48. <https://doi.org/10.1616/1750-2683.0027>

Heldman, D. R., Lund, D. B., & Sabliov, C. M. (2018). Handbook of Food Engineering. In *Drying Technology* (Vol. 11, Issue 2). CRC Press. <https://doi.org/10.1080/07373939308916830>

Holdsworth, D., & Simpson, R. (2007). *Thermal Processing of Packaged Foods*, 2nd ed.

Holdsworth, S. D., & Simpson, R. (2016). Thermal Processing of Packaged Foods, 3rd ed. In *Food Engineering Series* (Issue December 2016). <https://doi.org/10.1007/978-3-319-24904-9>

Hussein Al-Marshadi, A., Aslam, M., & Abdullah, A. (2021). Uncertainty-Based Trimmed Coefficient of Variation with Application. *Journal of Mathematics*, 2021, 17–22. <https://doi.org/10.1155/2021/5511904>

Jimenez, P. S., Bangar, S. P., Suffern, M., & Whiteside, W. S. (2024). Understanding retort processing: A review. *Food Science and Nutrition*, 12(3), 1545–1563. <https://doi.org/10.1002/fsn3.3912>

Klemeš, J., Smith, R., & Kim, J. K. (2008). Handbook of Water and Energy Management in Food Processing. In J. Klemeš, S. Robin, & J. K. Kim (Eds.),

Handbook of Water and Energy Management in Food Processing.

<https://doi.org/10.1533/9781845694678>

Ma'at, S. (2009). *Sterilisasi dan Disinfeksi*. Airlangga University Press.

Mohan, C. O., Ravishankar, & Gopal, T. K. S. (2015). Canning Of Fishery

Product. *Handbook of Food Processing: Food Preservation*, 57–86.

<https://doi.org/10.1201/b19397>

Muchtar, Z. H. F., Safitri, R. D., Udjiana, S., & Nugraha, S. A. (2023). Evaluasi

Pengaruh Kapasitas Produksi Terhadap Produk Reject Dan Ketahanan Layak

Konsumsi Produk Sosis Ayam Pt Phalosari Unggul Jaya Food Division.

DISTILAT: Jurnal Teknologi Separasi, 8(1), 224–231.

<https://doi.org/10.33795/distilat.v8i1.323>

Murniyati. (2009). Penggunaan Retort Pouch Untuk Produk Pangan Siap Saji.

Squalen Bulletin of Marine and Fisheries Postharvest and Biotechnology,

4(2), 55. <https://doi.org/10.15578/squalen.v4i2.148>

Mutma'innah, M. N., Maherawati, & Rahayuni, T. (2022). Perubahan nutrisi ikan

asam pedas dalam retort pouch dengan variasi waktu sterilisasi Nutrition

change of ikan asam pedas in retort pouch with variation of sterilization time.

Jurnal Agrotek UMMAT, 9(2), 75–86.

Ngurah, I. B., & Widianari, N. K. R. (2024). *STRATEGI PENINGKATAN*

KAPASITAS PRODUKSI DAN EFISIENSI ENERGI PADA FROZEN FRUIT

DI PT. BALI FOOD. 3(November), 901–907.

Potter, L. (2008). In-Pack Processed Foods: Improving Quality. In *In-Pack*

Processed Foods: Improving Quality. Woodhead Publishing Limited.

<https://doi.org/10.1533/9781845694692.1.17>

Rajput, H., Goswami, D., Arya, M., & Randhawa, A. (2022). Technology for Canning. *Global Hi-Tech Horticulture*, 6(November), 135–151.

<https://www.researchgate.net/publication/365488684>

Ranjbar Nedanami, A., Ziaifar, A. M., Parvini, M., Kashaninejad, M., & Maghsoudlou, Y. (2018). Numerical calculation of sterilization heat penetration parameters based on initial temperature and headspace in canned nonNewtonian fluid. *Journal of Food Processing and Preservation*, 42(10),

1–8. <https://doi.org/10.1111/jfpp.13709>

Rawaswamy, H. S., & Singh, R. P. (1997). *Sterilization Process Engineering*. CRC Press.

Silaturahmi, Ari Yesica; Moentamaria, D. (2024). *PANGAN MELALUI UJI SALMONELLA SP.* 10(9), 693–703.

Simpson, R., Teixeira, A., & Almonacid, S. (2007). Advances with intelligent on-line retort control and automation in thermal processing of canned foods. *Food*

Control, 18(7), 821–833. <https://doi.org/10.1016/j.foodcont.2006.04.006>