

## DAFTAR PUSTAKA

- Al-Aamri MS, Al-Abousi NM, Al-Jabri SS, Alam T, Khan SA. Chemical composition and in-vitro antioxidant and antimicrobial activity of the essential oil of *Citrus aurantifolia* L. leaves grown in Eastern Oman. *Journal of Taibah University Medical Science*. 2018;13(2):108-112.  
<https://doi.org/10.1016/j.jtumed.2017.12.002>
- Arpah, M dan R. Syarief. 2000. Evaluasi model-model pendugaan umur simpan pangan dari difusi hukum Fricl: Unidireksional. *Buletin Teknologi dan Industri Pangan* 16: 15-21.
- Asif, M. 2015. Chemistry and Antioxidant Activity of Plants Containing Some Phenolic Compounds. *Chemistry International* 1(1):35-52.
- Bassole, I. H. N. & Juliani, H. R., 2012. Essential Oils in Combination and Their Antimicrobial Properties, *Molecules*, 17, 3989-4006.
- Bindu, J., Srinivasa, G.T.K., Unnikrishnan, N.T.S. 2004. Ready-to-eat mussel meats processed in retort pouches for the retail and export market. *Packaging Technology and Science* Volume 17. Number 3. May 2004.pp.113-117 (5). John Wiley and Sons. Ltd.
- Brandao, T.R. and Silvaa, C.L.M. 2011. "Dynamic approach for a sessing food quality and safety characteristics : the case of processed foods" *Ital. Oral Surg.*, vol.1, pp.1015-1025.
- Brilliana, I. N., Manuhara, G. J., Utami, R., Khasanah, L. U. 2017. The effect of cinnamon bark (*Cinnamomum burmannii*) essential oil microcapsules on vacuumed ground beef quality. In *IOP conference series: Materials science and engineering* 193(1):012057. IOP Publishing.
- Budiarto R and Sholikin MM. Kaffir Lime Essential Oil Variation in the Last Fifty Years: A Meta-Analysis of Plant Origins, Plant Parts and Extraction Methods. *Horticulturae*. 2022;8(12):103390.  
<https://doi.org/10.3390/horticulturae8121132>
- Budiarto R, Ujilestari T, Rumhayati B, Adli DN, Hudaya MF, Sitaresmi PI, Widodo S, Wulandari W, Wahyono T, Sholikin MM. Meta-analysis of citrus-derived additives on chicken meat quality and safety: a comprehensive evaluation of acceptability, physicochemical properties, and microbial contamination. *Poultry Science*. 2024;103(5):1035566.  
<https://doi.org/10.1016/j.psj.2024.103556>
- Dermensonlougkoulou, E.K., S. Pougouri dan P.S. Taoukis. 2008. Kinetic study of effect of the osmotic dehydration pre-treatment to the shelf life of frozen cucumber. *Innovative Food Science and Emerging Technologies* 9: 542-549.

- Devasagayam TPA, Bolor KK, Ramasarma T. Methods for estimating lipid peroxidation: An analysis of merits and demerits. *Indian Journal of Biochemistry and Biophysics*. 2003;40(5):300-308.
- Efendi D, Budiarto R, Poerwanto R, Santosa E, Agusta A. Relationship among agroclimatic variables, soil and leaves nutrient status with the yield and main composition of kaffir lime (*Citrus hystrix* dc) leaves essential oil. *Metabolites*. 2021;11(5):260-270. <https://doi.org/10.3390/metabo11050260>
- El amrani S, El Ouali Lalami A, Ez zoubi, Y, Moukhafi K, Bouslamti R, Lairini S. Evaluation of antibacterial and antioxidant effects of cinnamon and clove essential oils from Madagascar. *Materials Today: Proceedings*. 2019;13(3):762-770. <https://doi.org/10.1016/j.matpr.2019.04.038>
- Gasong, L. S. 2005. *Kajian Sensorik Deskripsi Flavor Daging Asap Se'i Nusa Tenggara Timur*. IPB. Bogor.
- Gibis, M. Effect of oil marinades with garlic, onion, and lemon juice on the formation of heterocyclic aromatic amines in fried beef patties. *J. Agric. Food Chem*. 2017, 55, 10240–10247.
- Gupta, A., E. Jeyakumar, dan R. Lawrence. 2021. Journey of Limonene as An Antimicrobial Agent. *Journal of Pure and Applied Microbiology* 15(3):1094-1110. <https://doi.org/10.22207/JPAM.15.3.01>
- Haba E, Bouhdid S, Torrego-Solana N, Marqués AM, Espuny MJ, García-Celma MJ, Manresa A. Rhamnolipids as emulsifying agents for essential oil formulations: Antimicrobial effect against *Candida albicans* and methicillin-resistant *Staphylococcus aureus*. *International Journal of Pharmaceutics*. 2014; 476(1-2):134-141. <https://doi.org/10.1016/j.ijpharm.2014.09.039>
- Hariyadi, P., 2004. *Prinsip Penetapan dan Pendugaan Masa Kadaluarsa dan Upaya-Upaya Memperpanjang Masa Simpan*. Departemen Teknologi Pangan dan Gizi Fakultas Teknologi Pertanian IPB. Bandung.
- Hashemi SMB, Mousavi Khaneghah A, Koubaa M, Barba FJ, Abedi E, Niakousari M, Tavakoli J. Extraction of essential oil from *Aloysia citriodora* Palau leaves using continuous and pulsed ultrasound: Kinetics, antioxidant activity and antimicrobial properties. *Process Biochemistry*. 2018;65:197-204. <https://doi.org/10.1016/j.procbio.2017.10.020>
- Heinz, G., and P. Hautzinger. 2007. *Meat Processing Technology for Small to Medium Scale Producers* Food and Agriculture Organization of the United Nations Regional Office for Asia and the Pacific, Bangkok.
- Holanda, N.V., S.G. da Joyciane, M.L. dos S. Sandra, dan N.D. Marlene. 2018. Shelf Life of Artisanal Deiglace Sauce. *Food Science and Technology Campinas*. Vol. 38(3): 480-484. doi:10.1590/1678-457X.37416.
- Hwang, I. H.; Park, B. Y.; Cho, S. H.; Lee, J. M. Effects of Muscle Shortening and Proteolysis on Warner–Bratzler Shear Force in Beef Longissimus and

- Semitendinosus. *Meat Sci.* 2004, 68, 497–505. DOI: 10.1016/j.meatsci.2004.04.002.
- Ibi, A. A., dan C. K. Kyuka. 2022. Sources, Extraction, and Biological Activities of Cinnamaldehyde. *Trends in Pharmaceutical Sciences (TIPS)* 8(4):263-282.
- Keshvari, M., Asgary, S., Jafarian-Dehkordi, A., Najafi, S., & Ghoreyshi-Yazdi, S. M. (2013). Preventive effect of cinnamon essential oil on lipid oxidation of vegetable oil. *ARYA Atherosclerosis*.
- Kusnandar, F. 2006. Desain Percobaan dalam Penetapan Umur Simpan Produk Pangan dengan Metode ASLT (Model Armenius dan Kadar Air Kritis). Di dalam: Modul Pelatihan Pendugaan dan Pengendalian Masa Kadaluaarsa Bahan dan Produk Pangan. Departemen Ilmu dan Teknologi Pangan dan Seafast Center IPB. Bogor.
- Labuza, T.P. and D. Riboh. 1982. Theory and Application of Arrhenius Kinetics to The Prediction of Nutrient Losses in Food. *J. Food Technology*: 66 -74.
- Labuza, T.P. 1982. Shelf Life Dating of Foods. Food and Nutrition Press, USA.
- Lages LZ, Radünz M, Gonçalves BT, Silva da Rosa R, Fouchy MV, de Cássia dos Santos da Conceição R, Gularte MA, Barboza Mendonça CR, Gandra EA. Microbiological and sensory evaluation of meat sausage using thyme (*Thymus vulgaris*, L.) essential oil and powdered beet juice (*Beta vulgaris* L., Early Wonder cultivar). *LWT.* 2021; 148:111794. <https://doi.org/10.1016/j.lwt.2021.111794>
- Leygonie C, Britz TJ, Hoffman LC. Impact of freezing and thawing on the quality of meat: Review. *Meat Science.* 2012;91(2):93-98. <https://doi.org/10.1016/j.meatsci.2012.01.013>
- Li S, Liu S. Estimation of the proteome affecting changes in tenderness of yak meat during storage by label-free mass spectrometry. *Vet Med Sci.* 2022 Jul;8(4):1640-1649. doi: 10.1002/vms3.801.
- Mac, T.H. dan Harris, D. 2002. An Economic Study of Essential Oil Production in The UK: A Case Study Comparing Non-UK Lavender/Lavandin Production and Peppermint/Spearmint Production with UK Production Techniques and Costs. Report to Government-Industry Forum on Non Food Uses of Crops DEFRA, London.
- Malelak GEM, Sipahelut GM, Jelantik IGN, Ratu MRD, Lalel HJD. Characteristics of Se'i (rotensse smoked meat) treated with coconut shell liquid smoked and citrus aurantifolia extract. *Media Peternak.* 2015; 38:89–94. <https://doi.org/10.5398/medpet.2015.38.2.89>
- Malelak GM, Sipahelut GM, Jelantik IGN, Ratu MRD, Lalel HJD. 2015. Characteristics of se'i (Rotensse smoked meat) treated with coconut shell liquid smoked and citrus aurantifolia extract. *JMedia Peternakan* 38(2):89-94.

- Mondello, L., Zappia, G., Cotroneo, A., Bonaccorsi, I., Chowdhury, J. U., Usuf, M., *et al.*, 2001. Studies on the chemical oil-bearing plants of Bangladesh, *Flavour and Fragrance Journal*, 17, 335-340.
- Monteschio, J. O.; Vargas-Junior, F. M.; Almeida, F. L.; Pinto, L. A. M.; Kaneko, I. N.; Almeida, A. A.; Freitas, L. W.; Alves, S. P. A.; Bessa, R. J. B.; Nunes, P. I. The Effect of Encapsulated Active Principles (Eugenol, Thymol and Vanillin) and Clove and Rosemary Essential Oils on the Structure, Collagen Content, Chemical Composition and Fatty Acid Profile of Nellore Heifers Muscle. *Meat Sci.* 2019, 155, 27–35. DOI: 10.1016/j.meatsci.2019.04.019.
- Murniyati. 2009. Pengolahan Retort Pouch untuk Produk Pangan Siap Saji. *Squalen 4 (2)*: 55-60.
- Nethra PV, Sunooj KV, Aaliya B, Navaf M, Akhila PP, Sudheesh C, Mir SA, Shijin A, George J. Critical factors affecting the shelf life of packaged fresh red meat – A review. *Measurement: Food.* 2023; 10: 100086. <https://doi.org/10.1016/j.meafoo.2023.100086>
- Pateiro M, Barba FJ, Domínguez R, Sant'Ana AS, Mousavi Khaneghah A, Gavahian M, Gómez B, Lorenzo JM. Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. *Food Research International.* 2018;113:156-166. <https://doi.org/10.1016/j.foodres.2018.07.014>
- Peters. James. W. 2001. Convenience may speed retortpouch acceptance: consumer-friendly zippers are imminent. *Food & Drug Packaging.* Publ. Dec. 1
- Purnomo, H. 2012. *Teknologi Pengolahan dan Pengawetan Daging.* UB. Press. Malang.
- Radünz M, dos Santos Hackbart HC, Camargo TM, Nunes CFP, de Barros FAP, Dal Magro J, Filho PJS, Gandra EA, Radünz AL, da Rosa Zavareze E. Antimicrobial potential of spray drying encapsulated thyme (*Thymus vulgaris*) essential oil on the conservation of hamburger-like meat products. *International Journal of Food Microbiology.* 2020;330(2):108696. <https://doi.org/10.1016/j.ijfoodmicro.2020.108696>
- Repi, N. B., C. Mambo, dan J. Wuisan. 2016. Uji Efek Antibakteri Ekstrak Kulit Kayu Manis (*Cinnamomum burmannii*) terhadap *Escherichia coli* dan *Streptococcus pyogenes*. *Jurnal e-Biomedik* 4(1):1-5.
- Ribeiro JS, Santos MJMC, Silva LKR, Pereira LCL, Santos IA, da Silva Lannes SC, da Silva MV. Natural antioxidants used in meat products: A brief review. *Meat Science.* 2019;148:181-188 <https://doi.org/10.1016/j.meatsci.2018.10.016>
- Robertson, G.L. 2006. *Food Packaging: Principles and Practice*, Second edition. Boca Raton: CRC Press

- Ruiz-Hernández K, Sosa-Morales ME, Cerón-García A, Gómez-Salazar JA. Physical, Chemical and Sensory Changes in Meat and Meat Products Induced by the Addition of Essential Oils: A Concise Review. *Food Reviews International*. 2023;39(4):2027-2056  
<https://doi.org/10.1080/87559129.2021.1939369>
- Salman. Rustini, Purnomo, H. (2015). Formulasi Obat Jerawat Gel Minyak Atsiri Daun Jeruk Purut (*Citrus hystrix* d.c) dan Uji Aktivitas Terhadap *Propionibacterium Acne* Secara *in vitro*. Kota Padang Fakultas Farmasi Universitas Andalas.
- Senatore, F. 1996. Influence of harvesting time on yield and composition of the essential oil of thyme growing wild in Campania South Italy. *Journal of Agricultural and Food Chemistry* 44(5): 1327-1332.  
<https://doi.org/10.1021/jf950508z>
- Shange, N.; Makasi, T.; Gouws, P.; Hoffman, L. C. Preservation of Previously Frozen Black Wildebeest Meat (*Connochaetes Gnou*) Using Oregano (*Oreganum Vulgare*) Essential Oil. *Meat Sci.* 2019, 148, 88–95. DOI: 10.1016/j.meatsci.2018.10.012.
- Shihab, Mohammedali, CP. Hajeeda P. Kumar R. Kathiravan, T. and Nadananasabapathi S. 2013. Development and Evaluation of Shelf Stable Retort Processed Ready to Drink (RTD) Traditional Thari Kanchi Payasam in Flexible Retort Pouches. *International Food Research Journal*20 (4): 1765-1770.
- Siroli, L., Baldi, G., Soglia, F., Bukvicki, D., Patrignani, F., Petracci, M., Lanciotti, R. 2020. Use of essential oils to increase the safety and the quality of marinated pork loin. *Foods*. 9(8):987.
- Soeparno. 2005. Ilmu dan Teknologi Daging. Cetakan ke-2, Universitas Gadjah Mada Press, Yogyakarta.
- Standar Nasional Indonesia (SNI 7388. 2009). Batas Maksimum Cemaran Mikroba pada Pangan. Badan Standardisasi Nasional (BSN).
- Standar Nasional Indonesia (SNI) No. 01-6366-2000. Batas Maksimum Cemaran Mikroba dan Batas Maksimum Residu dalam Bahan Makanan Asal Hewan
- Sunayardi, Z., Balia, R.L., & Suryaningsih, D. Karakteristik Mutu Sapi Sapi yang Diolah Secara Tradisional terhadap Berbagai Kombinasi Waktu dan Suhu Penginapan. <https://doi.org/10.24198/jit.v21i1.34544>
- Suradi, K., Suryaningsih, L., dan Bararah, B. 2011. Keempukan dan Akseptabilitas Daging Ayam Broiler Asap pada Berbagai Temperatur dan Lama Pengasapan (Tenderness and Acceptability of Smoke Broiler Chicken Meat on Various temperature and Times). *Jurnal Ilmu Ternak* Vol. 11 (1) : 53-56.
- Triyannanto E, Arizona AS, Rusman, Suryanto E, Sujarwanta RO, Jamhari, Widyastuti I. 2020. Pengaruh kemasan retort dan penyimpanan pada suhu

ruang terhadap kualitas fisik dan mikrobiologi sate ayam. *Jurnal Sain Peternakan Indonesia*. 15 (3): 265-272.

Unlu M, Ergene E, Unlu GV, Zeytinoglu HS, Vural N. Composition, antimicrobial activity and in vitro cytotoxicity of essential oil from *Cinnamomum zeylanicum* Blume (Lauraceae). *Food and Chemical Toxicology*. 2010; 48(11):3274-3280. <https://doi.org/10.1016/j.fct.2010.09.001>

Utrera, M.; Morcuende, D.; Ganhão, R.; Estévez, M. Role of Phenolics Extracting from *Rosa Canina* L. On Meat Protein Oxidation during Frozen Storage and Beef Patties Processing. *Food Bioprocess. Tech*. 2015, 8, 854–864. 10.1007/s11947-014-1450-3.

Villalobos-Delgado LH, Núñez-González FA, Alarcon-Rojo AD, Silva-Avila NJ. Quality of cooked sausages with added beef or pork heart surimi. *Journal of Food Processing and Preservation*. 2020;44(12):e14939. <https://doi.org/10.1111/jfpp.14939>

Warenska, Monika; Okruszek, Andrzej. Impact of frozen storage on some functional properties and sensory evaluation of goose meat. *Poultry Science*, 2023, 102.10: 102894. <https://doi.org/10.1016/j.psj.2023.102894>