

DAFTAR PUSTAKA

- Ang, C.Y.W. 1992. Poultry flavors. In: Encyclopedia of Food Science and Technology. Y.H Hui, Ed. John Wiley & Sons Inc., New York.
- AOAC. 1995. Official Methods of Analysis. Association of Official Analytical Chemists International. 16th ed. Vol. II. P. Cunnif, Ed. Gaithersburg, Maryland.
- Barbut, S. 1992. Poultry processing and product technology. In: Encyclopedia of Food Science and Technology. Y.H Hui, Ed. John Wiley & Sons Inc., New York.
- Bouton, P. E., P. V. Harris, and W. R. Shorthose. 1972. The effect of ultimate pH on ovine muscle: mechanical properties. J. Food Sci. 37: 357.
- Bratzler, L.J. 1971. Palatability factors and evaluation. In : The Science of Meat and Meat Products. 2nd ed. J.F Price and B.S Schweigert, Eds. W.H. Freeman & Co., San Francisco.
- Breclaw, E.W. and L.E. Dawson. 1970. Smoke-flavored chicken rolls. J. Food Sci. 35: 379.
- Daun, H. 1979. Interaction of wood smoke components and foods. Food Technology. 33(59): 68-71.
- Desroisier, N.W. 1977. Meat Technology. Elements of Food Technology. Avi Publ. Co. Inc., Westport, Connecticut.
- Devine, C.E. and B.B. Chrystall. 1992. Meat science. In: Encyclopedia of Food Science and Technology. Y.H Hui, Ed. John Wiley & Sons Inc., New York.
- Forrest, J.C., E.B. Aberle, H.B. Hedrick, M.D. Judge dan R.A. Merkel. 1975. Principles of Meat Science. W. H. Freeman & Co., San Francisco.
- Froning, G.W., 1981. Mechanical deboning of poultry and fish. Advances in Food Research. 27: 109.

- Gaman, P.M. and K.B. Sherrington. 1981. The Science of Food. Pergamon Press, Oxford.
- Girard, J.P. 1992. Smoking. In: Technology of Meat and Meat Product. J.P Girard, Ed. Ellis Horwood, New York.
- Hadiman, 1991. Tekstur pangan. Pada : Kursus Singkat Sifat Sensoris Pangan. Pusat Antar Universitas Pangan dan Gizi, Universitas Gadjah Mada. Yogyakarta.
- Hadiwiyoto, S. 1982. Dasar-dasar Teknologi Ikan. Fakultas Tekonologi Pertanian UGM. Yogyakarta.
- Henrickson, R.L., 1978. Meat, Poultry, and Seafood Technology. Prentice-Hall Inc. Englewood Cliffs, New Jersey.
- Jacobson, M. and G. Armbruster. 1968. A recording micro-penetrometer, design and application. Food Technol. 21: 457.
- H Janky, D.M., J.L. Oblinger, and J.A. Korbürger. 1975. Sensory and microbiological evaluation of smoked Cornish game hens. Poultry Sci. 54: 1942.
- i Judge, M.D., E.D. Aberle, J.C. Forrest, H.B. Hedrick, and R.A. Merkel. 1989. Principles of Meat Science. 2nd ed. Kendall/ Hunt Publ. Co., Dubuque, Iowa.
- Keller, G. and H.O. Guenther. 1976. Investigations into aroma substances in seasonings smoked in liquid smoke. Fleischwirtschaft 56(4): 564.
- Koswara, S. 2000. Istimewanya ayam dan bebek. Femina 48: suplemen.
- Kramlich, H. 1971. Sausage product. In: The Science of Meat and Meat Products. J.F Price and B.S Schweigert, Eds. W.H Freeman & Co., San Fransisco.
- Lawrie, R. A. 1979. Meat Science. 3rd ed. Pergamon Press. Oxford.
- Leclereq, B. and H. de Carville. 1982. Growth and body composition of muscovy duckling. In: Duck



Production Science and World Practice. University of New England, New South Wales.

Loncin, M. and R.L. Merson. 1979. Food Engineering, Principles and Selected Applications. Academic Press Inc., New York.

Marinkov, M. and M.D. Sukakov. 1991. Meat processing. In: Guidelines for Slaughtering, Meat Cutting and Further Processing. FAO Animal Production And Health Paper, Rome.

Maurer, A.J. 1979. Extrusion and texturizing in the manufacture of poultry products. Food Technol. 33(5): 48-51.

Mountney, G.J. 1981. Poultry Product Technology. The Avi Publ. Co. Inc., Westport, Connecticut.

Palmer, H.H. 1972. Sensory methods in food-quality assesment. In: Food Teory and Applications. P.C Paul and H.H Palmer, Eds. John Wiley & SonSK New York.

Pearson, A.M. and F.W. Tauber. 1984. Processed Meats. 2nd ed. The Avi Publ. Co. Inc., Westport, Connecticut.

Pomeranz, Y. 1992. Food analysis. In: Encyclopedia of Food Science and Technology. Y.H Hui, Ed. John Wiley & Sons, New York.

Pszczola, D.E. 1995. Tour highlight production uses of smoke-based flavor. Food Technol. 1: 70-74.

Rasyaf, M. 1992. Pengelolaan Peternakan Unggas Pedaging. Penerbit Kanisius, Yogyakarta.

Ripoche, A., L. Le Guern, J.L. Martin, R.G. Taylor and J.L. Vendevre. 2001. Sausage structure analysis. J. Food Sci. 66: 670-674.

Romans, J.R., and P.T. Ziegler. 1974. The Meat We Eat. The Interstate Printers and Pubis. Inc., Danville, Illinois.

Ruiter, A. 1979. Color of smoked food. Food Technol. 33(5): 54-63.



- Rukmana, R. 2001. Membuat Sosis: Daging Kelinci, Daging Ikan, Tempe Kedelai. Penerbit Kanisius, Yogyakarta.
- Savic, I.V. 1985. Small-scale Sausage Production. FAO Animal Production and Health Paper, Rome.
- Savitri. 1992. Stabilitas Emulsi Sosis Ayam Afkir dari Daging 0, 2, 4, 6 Jam Postmortem yang Didinginkan 24 Jam. Skripsi Fakultas Teknologi Pertanian UGM, Yogyakarta.
- Schmidt, G.R. and H.R. Cross. 1988. Meat Science, Milk Science and Technology. Elsevier Science Publ. B.V., New York.
- Sink, J.D. 1979. Effect of smoke processing on muscle food product characteristic. Food Technol. 42(6): 79-83.
- Soeparno. 1989. Kimia dan Nutrisi Daging. Bahan Kuliah Fakultas Peternakan Universitas Gadjah Mada. Yogyakarta.
- Soeparno. 1994. Ilmu dan Teknologi Daging. Gadjah Mada University Press, Yogyakarta.
- Srigandono, B. 1997. Ilmu Unggas Air. Cetakan ke-3. Gadjah Mada University Press, Yogyakarta.
- Srigandono, B. 2000. Beternak Itik Pedaging. Cetakan ke-3. PT. Trubus Agriwijaya, Jakarta.
- Steel, R.G.D. and J.H. Torrie. 1991. Prinsip dan Prosedur Statistika : Suatu Pendekatan Biometrik. Cetakan kedua. Alih bahasa B. Sumantri. PT. Gramedia, Jakarta.
- Stone, H. and J.L. Sidel. 1995. Strategic application for sensory evaluation in a global market. Food Technol. 1: 80-89.
- Sudarmadji, S., B. Haryono, Suhardi. 1984. Prosedur Analisa untuk Bahan Makanan dan Pertanian. Penerbit Liberty, Yogyakarta.
- Sugiyono. 2001. Statistik Nonparametris Untuk Penelitian. Cetakan ke-2. CV. Alfabeta, Bandung.

- Tranggono. 1991. Rasa Bahan Makanan. Pada : Kursus Singkat Sensoris Pangan. Pusat Antar Universitas Pangan dan Gizi. Universitas Gadjah Mada. Yogyakarta.
- Tranggono, Suhardi dan B. Setiaji. 1997. Produksi asap cair dan penggunaannya pada pengolahan beberapa bahan makanan khas Indonesia. Laporan Akhir Riset Unggulan Terpadu III. Kantor Menristek. Puspitek, Jakarta.
- Triyantini, Abubakar, I.A.K. Bintang dan T. Antawidjaja. 1997. Study komparatif preferensi, mutu dan gizi beberapa jenis daging unggas. Jurnal Ilmu Ternak dan Veteriner. 2(3):157-163.
- USDA. 1979. Poultry products: raw, processed, prepared. In: Composition of Foods. U.S. Department of Agriculture, Agriculture Handbook, Washington, D.C.
- Wahyuningtyas, R. 1997. Pemanfaatan Kulit Buah Kakao dan Kopi Untuk Pembuatan Asap Cair dan Aplikasinya pada Daging. Skripsi Sarjana Fakultas Teknologi Pertanian Universitas Gadjah Mada, Yogyakarta.
- Wibowo, S. 2000. Industri Pengasapan Ikan. Penebar Swadaya, Jakarta.
- Wismer-Pedersen, B. 1971. Chemistry of animal tissue; water. In: The Science of Meat and Meat Products. J.F Price and B.S Schweigert, Eds. W.H Freeman & Co., San Fransisco.
- Xiong, Y.L., D.C. Noel and W.G. Moody. 1999. Textural and sensory properties of low-fat beef sausages with added water and polysaccharides as affected by pH and salt. J. Food Sci. 64: 550-554.
- Yang, A., J.T. Keeton, S.L. Beilken and G.R. Trout. 2001. Evaluation of some binders and fat substitutes in low-fat frankfurters. J. Food Sci. 66: 1039-1046.
- Yaylayan, V.A. 1992. Flavor chemistry. In: Encyclopedia of Food Science and Technology. Y.H. Hui, Ed. John Wiley & Sons Inc., New York.



Yulistiani, R. 1997. Kemampuan penghambatan asap cair terhadap pertumbuhan bakteri patogen dan perusak pada lidah sapi. Tesis Program Pascasarjana Universitas Gadjah Mada, Yogyakarta.

ii
1

ii
wh

i?