

## DAFTAR PUSTAKA

- Astuti, M. 1980. Rancangan Percobaan dan Analisa Statistik. Bagian I. Fakultas Peternakan UGM. Yogyakarta.
- Astuti, M. 1980. Rancangan Percobaan dan Analisa Statistik. Bagian II. Fakultas Peternakan UGM. Yogyakarta.
- Bernhold, H.F. 1975. Meat and Other Proteinaceous Foods. Pada: Enzymes in Food Processing. 2nd edition. G. Reed. Universal Food Corp., Milwaukee, Wisconsin Academy Press New York. San Francisco. London.
- Bouton, F.E., P.V. Harris. 1972. The effects of cooking temperature and time on some mechanical properties of meat. Journal of Food Science. 37: 140 Australia.
- Bouton, F.E., P.V. Harris, W.R. Shorthose, end D. Ratcliff. 1974. Changes in the mechanical properties of veal muscles produced by myofibrillar Contraction State, cooking temperature, and cooking time. Journal of Food Science. 39 : 869 Australia.
- Bouton, P. E., Howard, A. end Lawrie, R.A. (1957) Speck. Rep, Food. Investigation. Bdl., London, No. 67
- Bouton, F.E., P.V. Harris, W.R. Shorthose. 1976. Factors influencing cooking losses from meat. Journal of Food Science. 41: 1902. Australia.
- Bratzler, L.J. 1971. Palatability characteristic of meat. In: The Science of Meat and Meat Products. 2nd edition. J.F Price and B.S. Schweigert, W.H.Freteman and Co, San Francisco.
- Briskey end Kauffman. 1971. Quality characteristics of mas a food. In: The Science of Meat and Meat Products. 2nd edition. J.F Price and B.S. Schweigert, W.H.Freeman and Co, San Francisco.
- Cook, C.F. 1964. Techniques for measuring some quality characteristics of meat. In: Carcass Composition and Appraisal of Meat Animals. Editor D.E. Tribe. The Commonwealth Scientific and Industrial Research Organization. Melbourne.

- Cori, C.F. 1956. Enzymes: Units of Biological Structure and Function (Ea. O. H. Gabbler), P.573, Academic Press, New York.
- Direktorat Bina Program. 1998. Buku Statistik Peternakan. Dirjen Peternakan, Deptan. RI, Jakarta.
- Emi, D. A. 1992. Hubungan antara Komposisi Kimia Otot Semitendoneus dan Otot SM Dengan Kadar Protein Kolagen Pada Sapi Peranakan Ongole Jantan. Skripsi Sarjana Peternakan. Fakultas Peternakan UGM, Yogyakarta.
- Forrest, J.C., F.D. Aberle, H.B Hendrick, M.D.Judge, R.A Merkel. 1975. Principle of Meat Science. W.H. Freeman and Co. San Francisco.
- Frandsen, R.R. 1992. Anatomi dan Fisiologi Ternak. ed. 4. Gadjah Mada University Press.
- Gerrard, D.E, S.J. Jones, E.D. Aberle, R.P. Lamener, M.A. Diekman and M.D. Judge. 1987. Collagen stability, testosterone, secretion and meat tenderness bulls and steers. Journal of Animal Science. 65 : 1236-1242
- Hamm, R. 1964. The water holding capacity of meat. in: Carcas Composition and Appraisal of Meat Animals. Editor D.E. Tribe. The Commonwealth Scientific and Industrial Research Organization. Melbourne.
- Hammond, J. 1932a. Growth and Development of Mutton Qualities in Sheep, Oliver and Boyd, London.
- Howard. 1964. The relation between physiological stress and meat quality. in: Carcass Composition and Appraisal of Meat Animals. Editor D.E. Tribe, The Commonwealth Scientific and Industrial Research Organization, Melbourne.
- Judge, M.D., E.D. Aberle, J.C. Forrest, H.B. Hendrick and R.A. Merkel. 1989. Principles of Meat Science. 2nd edition. Kendal/ Hunt Publishing Co., Dubuque, Iowa.
- Kramlich, W.E. A.M. Pearson and F.W. Touber. 1973. Processed Meat, Westport, Connecticut. The Avi Publishing Company, Inc.

- Lawrie, R.A., 1979. Meat Science. 3rd edition. Pergamon Press, Oxford.
- Mountney, G.O. 1976. Poultry Product Technology. 2nd Edition. West Point Connecticut. The Avi Publishing Company, Inc.
- Marpaung, A.H. 1977. Pengolahan Daging. Dirjen Peternakan, Jakarta.
- Pearson, A.M. 1971. Muscle function and post mortem changes. In: : The Science of Meat and Meat Products. 2nd edition. J.F Price and B.S. Schweigert, W.H.Freteman and Co, San Francisco.
- Preston dan Willis. 1974. Intensive Beff Production. 2nd edition. Pergamon Press, Sydney, Australia.
- Romans, J.D. and P. Thomas Zeigler. 1974. The Meat We Eat. Tenth edition. The Interstate Printers and Publisher Inc. Danville Illinois.
- Soeparno. 1992. Ilmu dan Tekhnologi Daging. Jurusan Tekhnologi Hasil Ternak, Fakultas Peternakan UGM. Yogyakarta.
- Swatland, H.J. 1984. Structure and Development of Meat Animals. Prentice-Hal Inc., Engel Wood Cliffs, New Jersey.
- Suharjono. 1993. Pengaruh Bangsa, Stimulasi Listrik, dan Pelayuan Terhadap Kualitas Daging Sapi. Laporan Penelitian. Fakultas Peternakan UGM. Yogyakarta
- Thornton, H. 1949. Text Book of Meat Inspection. Bailliere, Tindall and Cox, London.
- Wijayanti, S. 1992. Kualitas Kimia Beberapa Macam Otot Sapi BX Jantan Dewasa Yang Digemukakan dengan pakan yang berbeda. Skripsi Sarjana Peternakan. Fakultas Peternakan UGM. Yogyakarta.
- Winarno, F.G. 1983. Enzym Pangan. Penerbit P.T. Gramedia Jakarta.
- Wisner-Pedersen. 1971. Chemistry of animal tissue: water. In: The Science of Meat and Meat Products. 2nd edition. Editor J.F Price and B.S. Schweigert., W.H.Freeman and Co, San Francisco.