



## DAFTAR PUSTAKA

- Anderson, B. A. 1988. Composition and nutritional value of edible meat by-products, In: Edible Meat By-products, Advance in Meat Research. Vol. 5. Pearson, A. M., and T. R. Dutson (Eds). Elsevier Science Publishers, Ltd. England.
- Anonimous. 1998. Texture Measurement of Meat Products. Stable Micro Systems, Ltd. [www.stablemicrosystems.com](http://www.stablemicrosystems.com)
- <sup>1</sup>Baumgartner, P. A. 1988. Classification of processed meats, In: Manual for Smallgoods Manufacturing Workshop. Faculty of Food and Environmental Sciences and Hawkaid. Richmond. N.S.W. Australia.
- Bourne, M. C. 2002. Food Texture and Viscosity: Concept and Measurement. 2<sup>nd</sup> ed. Academic Press, An Elsevier Science Imprint. London.
- Chan, W., J. Brown, S. M. Lee, and D. H. Buss. 1995. Meat, Poultry, and Game, Suplement to McCance and Widdowson's, The Composition of Foods. The Royal Society of Chemistry Cambridge, and Ministry of Agriculture, Fisheries and Food. London.
- Christensen, R. 1996. Analysis of Variance Design and regression, Applied Statistical Methods. 1<sup>st</sup> ed. Chapman and Hall. London.
- Cross, H. R., P. R. Durland, and S. C. Seideman. 1986. Sensory qualities of meat, In: Muscle as Food. Bechtel, P. J. (Ed.). Academic Press, Inc. London.
- JDewan Standarisasi Nasional. 1995. Sosis Daging. Standar Nasional Indonesia. SNI 01-3820-1995, ICS 667.120.10. Badan Standarisasi Nasional. Indonesia.
- Girard, J. P., C. Denoyer, and T. Maillard. 1992. Coarse comminution and restructuring of sausage mix, In: Technology of Meat and Meat Products. Girard, J. P. (Ed.) Ellis Horwood Ltd. England.

- Hubbard, M. R. 1996. Statistical Quality Control for the Food Industry. 2<sup>nd</sup> ed. Chapman & Hall, an International Thomson Publishing Company. USA.
- Jones, J. M., and T. C. Grey. 1989. Influence of processing on product quality and yield, In: Processing of Poultry. Mead, G. C. (Ed). Elsevier Science Publishers, Ltd. England.
- Judge, M. D., E. D. Aberle, J. C. Forrest, H. B. Hedrick, R. A. Merkel. 1989. Principles of Meat Science. 2<sup>nd</sup> ed. Kendall/Hunt Publishing Company. USA.
- Laroche, M. 1992. Cooking, In: Technology of Meat and Meat Products. Girard, J.P. (Ed.) Ellis Horwood Limited. England.
- Lawrie, R. A. 1995. Ilmu Daging. Edisi kelima. Parakkasi, A. (penerjemah). Penerbit Universitas Indonesia. Jakarta.
- Moreira, R. T. 2002. Effect of Fat Content and Soy Isolate Protein on Texture of Fish Emulsified Type Sausage. Annual Meeting and Food Expo. Anaheim, California. 18 Juni 2002.
- Morton, I. D., J. I. Gray, and P. T. Tybor. 1988. Edible tallow, lard and partially defatted tissue, In: Edible Meat By-products, Advance in Meat Research. Vol. 5. Pearson, A. M., and T. R. Dutson (Eds). Elsevier Science Publishers, Ltd. England.
- Mountney, G. J., and C. R. Parkhurst. 1995. Poultry Products Technology. 3<sup>rd</sup> ed. Food Product Press, an imprint of The Haworth Press, Inc. New York.
- JPEARSON, A. M. 1984. Processed Meat. The Avi Publishing Company, Inc. Connecticut, USA.
- Saleh, S. 1996. Statistik non Parametrik. BPFE. Yogyakarta.
- Santoso, S. 2002. SPSS Versi 10, Mengolah Data secara Profesional. Cetakan ketiga. PT. Elex Media Komputindo. Jakarta.

- Smith, G. C. 2000. Diet/Nutrition/Health: Meat as a Food. Center for Red Meat Safety. Colorado State University. USA.
- Soeparno. 1989. Kimia dan Nutrisi Daging. Fakultas Peternakan, Fakultas Pasca Sarjana, Universitas Gadjah Mada. Yogyakarta.
- Soeparno. 1998. Ilmu dan Teknologi Daging. Cetakan ketiga. Gadjah Mada University Press. Yogyakarta.
- Surahmawati, T. 2000. Tesis: Pengaruh Perendaman dalam Asam Organik dan Suhu Penyimpanan yang Berbeda Terhadap Komposisi Kimia, Mikrobiologis, Organoleptik, dan Daya Simpan Karkas Ayam Kampung. Program Studi Ilmu Peternakan, Jurusan Ilmu-Ilmu Pertanian. Program Pasca Sarjana, Universitas Gadjah Mada. Yogyakarta.
- Swatland, H. J. 1994. Structure and Development of Meat Animals and Poultry. Technomic Publishing Company, Inc. USA.
- JU. S. Food and Drug Administration. 1999. Safe Practices for Sausage Production, Distance Learning Course Manual. Sponsored by U. S. Department of Agriculture, Food Safety and Inspection Service, and The Association of Food and Drug Officials. USA.