

DAFTAR PUSTAKA

- Affiano, I. 2011. Analisis Perkembangan Histamin Tuna (*Thunnus* sp) dan Bakteri Pembentuknya pada Beberapa Setting Standar Suhu Penyimpanan. Skripsi. Departemen Teknologi Hasil Perairan, Fakultas Perikanan dan Ilmu Kelautan. Institut Pertanian Bogor. Bogor.
- Agustiyan, D., H. Imamuddin., E.N., Faridah dan Oedjijono. 2004. Pengaruh pH dan substrat organik terhadap pertumbuhan dan aktivitas bakteri pengoksidasi ammonia. *Biodiversitas* 5 (2) : 43-47.
- Alasalvar C, F. Shahidi, K. Miyashita, dan U. Wanasundara. 2011. *Handbook of Seafood Quality, Safety, and Health Applications*. Blackwell Publishing Ltd. UK.
- Alen, Y., F.L. Agresa, dan Y. Yuliandra. 2017. Analisis Kromatografi Lapis Tipis (KLT) dan Aktivitas Antihiperurisemia Ekstrak *Rebung Schizostachyum brachycladum* Kurz (Kurz) pada Mencit Putih Jantan. *Jurnal Sains Farmasi & Klinis*, 3(2): 146-152.
- Allen, D. G Jr. 2004. Regulatory control of histamine production in North Carolina harvested mahi-mahi (*Coryphaena hippurus*) and yellowfin tuna (*Thunnus Albacares*): a HACCP-based industry survey. Thesis. Raleigh: Department Food Science, North Carolina State University.
- Badan Standarisasi Nasional (BSN). 2015. Cara Pengujian Bakteri TPC. (SNI 01-2332.3- 2015). Badan Standarisasi Nasional, Jakarta
- Bajc, Z., and K.S., Gačnik. 2009. Densitometric KLT Analysis of Histamine In Fish And Fishery Products. *Journal of Planar Chromatography* 22(1): 15–17.
- Behling, A. R. And S.L., Taylor. 1982. Bacterial histamin production as a function of temperature and time of incubation. *J. Food Science.*, 47 (1): 1311-1317.
- Bennour, M., A.E., Marrakchi, N. Bouchriti, A, Hamama. dan Ouada, M.E. 1991. Chemical and micriobial assessment of mackerel (*Scombur scombrus*) stored in ice. *Journal Food Protection* 54 : 789-792.
- Bjornsdottir-Butler, K., Green, D. P., Bolton, G. E., dan McClellan-Green, P. D. 2015. Control of histamin-producing bacteria and histamine formation in fish muscle by trisodium phosphate. *Journal Food Science*. 80: 1253-1258.
- Budiyanta, D. W. 2020. Pengaruh Suhu Terhadap Pertumbuhan dan Pembentukan Histamin *Raoultella ornithinolytica* TN01. Fakultas Pertanian. Universitas Gadjah Mada. Skripsi.
- Butler, K. B., David P. G., Greg E. B., dan P. D. McClellan-Green. 2015. Control of Histamine-Producing Bacteria and Histamine Formation in Fish Muscle by Trisodium Phosphate. *Journal of Food Science* Vol. 80 No. 6: 1253 – 1258.
- Büyükcem, A., L, Ümran., A, Bıçakçı, K, Ates., dan B, Sancak. 2019. A Case of *R. ornithinolytica* Urinary Tract Infection in a Pediatric Patient. *Journal of Infection and Chemotherapy* 25: 467-469.
- Chen, C.M., C, I. Wei., J, A. Koburger dan M, R. Marshall. 1989. Comparison of four agar media for detection of histamine-producing bacteria in tuna. *J. Food Prot* 52 (11) : 808-821.
- Dissaraphong, S., Benyakul S., Vissessanguan W., Kishimura H. 2006. The Influence of Storage Conditions of Tuna Viscera before Fermentation on The Chemical,

- Physical, and Microbiological Changes in Fish Sauce During Fermentation. *Bioresource Technology* Vol. 97 No. 16: 2032 – 2040.
- Djarismawati., Nunik,S., Suprptini dan Mitri,R. 2002. Peningkatan kadar histamin pada ikan laut yang sudah diolah. *Jurnal Ekologi Kesehatan*. 1(2):44-48.
- Drancourt,M., C, Bollet., A, Carta dan P,Rousselier. 2001. Phylogenetic Anayeses of *Klebsiella* species delineate *Klebsiella* and *Raoultella* gen,nov., with Description of *Raoultella ornithynolitica* comb. nov., *Raoultella terrigena* comb. nov. and *Raoultella planticola* comb. nov. *International Journal System Evolution Microbiology*. 51(3) : 25-32.
- Dwiyitno, Ariyani, F., Kusmiyati, T dan Harmita. Perlakuan perendaman dalam larutan asam untuk menghambat perkembangan histamin pada pindang Ikan Lisong (*Scomber australasicus* CV). *Jurnal Penelitian Perikanan Indonesia*. 11(8) : 1-8.
- Eitenmiller, R., R.J.W. Wallis., J.H. Orr dan R.D. Phillips. 1981. Production of Histidin Decarboxylase and Histamine by *Proteus morganii*. *Journal Food Protection*. 44:815-820.
- Eskin, N.A.M. 1990. *Biochemistry of food science* edition. Academic Press, Inc. San Diego
- Etienne. M., Ifremer, and Nantes. 2006. SEAFOOD plus–Traceability–Valid–Methods for chemical quality assessment Methodology for histamine and biogenic amines analysis. France.
- Fadly, N. 2009. Asesmen Risiko Histamin Ikan Tuna (*Thunnus* Sp.) Segar Berbagai Mutu Ekspor pada Proses Pembongkaran (Transit). Fakultas Perikanan dan Ilmu Kelautan, Institut Peertanian Bogor. Skripsi.
- Faizah, M. 2017. Pengaruh Suhu dan pH terhadap Aktivitas Enzim Protease *Bacillus subtilis* Dari Daun Kenikir (*Cosmos sulphureus*) yang Ditumbuhkan dalam Media Campuran Limbah Cair Tahu dan Dedak. Fakultas Sains Teknologi, Universitas Islam Negeri Maulana Malik Ibrahim Malang. Skripsi.
- Fishbase. 2010. Yellowfin Tuna (*Thunnus albacares*). <http://www.fishbase.org/summary/Thunnus-albacares.html>. [15 November 2019]
- Food and Drug Administration (FDA). 2001. FDA and EPA safety level in regulation and guidance, 3rd Edition. FDA, Washington D.C.
- Food and Drug Administration(FDA). 2019. Inspection Compliance Enforcement and Criminal Investigation/Criminal Actions and Activities/Warning Letters. <http://www.fda.gov> (diakses 10 November 2019).
- Greif, G., Greifova, M dan Karovieova, J. 2006. Effects of NaCl concentration and initial pH value on biogenic amine formation dynamics by *Enterobacter* spp. Bacteria in model conditions. *Journal Food Nutrition*. 45:21-29.
- Hadinoto, S dan S, Idrus. Proporsi dan Kadar Proksimat Bagian Tubuh Ikan Tuna Ekor Kuning (*Thunnus albacares*) dari Perairan Maluku. *Majalah BIAM*. 14:51-57.
- Hajjar, R., F, Schwenter., S.H. Su, M.C. Gasse dan H, Sebahang. 2018. Community-acquires Infection to *R. ornithinolytica* as Appendicitis and Shock in a Healthy Individual. *Journal of Surgical Case Reports*. 5:97-105.
- Harper, J.J dan H.G., Davis. 1979. Two-dimensional thin-layer chromatography for amino acid analysis of bacterial cell walls. *International Journal of Systematic Bacteriology*. 56-58.

- Heruwati, E. S., Suwarno T. S., dan Sinta U. S. 2004. Perkembangan Histamin Selama Proses Fermentasi Peda Dari Ikan Kembung (*Rasfrelliger negtecus*). *Jurnal Penelitian Perikanan Indonesia* Vol. 10 No. 3: 47 – 55.
- Hoare, D.S., and Elizabeth, W. 1955. The stereoisomers of alpha- diaminopimelic acid : their distribution in nature and behavior towards certain enzyme preparations. 61 : 562-568.
- Hu, J.-W., Cao, M.-J., Guo, S.-C., Zhang, L.-J., Su, W.-J., dan Liu, G.-M. 2015. Identification and inhibition of histamine-forming bacteria in blue scad (*Decapterus maruadsi*) and chub mackerel (*Scomber japonicus*). *Journal Food Protecct*. 78: 383-389.
- Januar, H.I. 2009. Perbandingan Beberapa Metode Analisis Histamin Untuk Produk Perikanan. Balai Besar Riset Pengolahan Produk Dan Bioteknologi Kelautan Dan Perikanan. *Squalen* Vol. 4 No. 2.
- Kanki, M., T. Yoda, T. Tsukamoto, and E. Baba. 2007. Histidin decarboxylases and their role in accumulation of histamine in tuna and dried saury. *Applied and Environmental Microbiology*. Mar 1467–1473.
- Keer, M., L. Paul, A. Sylvia & R. Carl. 2002. Effect of storage condition on histamin formation in fresh and canned tuna. Comissioned by Food Safety Unit, Victoria. Kementerian Kelautan dan Perikanan (KKP). 2018. Nilai dan Volume Ekspor Tuna, Cakalang, Tongkol Periode Januari-Maret (Triwulan I) Tahun 2019 Mengalami Kenaikan. <http://kkp.go.id> (diakses 3 November 2020).
- Kementerian Kelautan dan Perikanan (KKP). 2014. Deplesi Sumber Daya Ikan Tuna dan Cakalang di Indonesia. Direktorat Jenderal Perikanan Tangkap. KKP. Jakarta.
- Kim, S. H., Barros-Velazquez, J., Ben-Gigrey, B., Eun, J. B., Jun, S. H., Wei, C. I. dan An, H. J. 2003. Identification of the main bacteria contributing to histamine formation in seafood to ensure products safety. *Journal Food Science Biotechnology*. 12 (4) : 451-460
- Kreuzer, R. 1965. The technology of Fish Utilization. Fishing News (Books) Ltd. London
- Kuncoro, E.K dan F.E. Ardi Whiarto. 2009. Ensiklopedia Populer Ikan Air Laut. Lily Publisher. Yogyakarta.
- Kung, H. F., T. Y. Wang., Y. R. Huang., C. S. Lin., W. S. Wu., C. M. Lin dan Y. H. Tsai. 2009. Isolation and identification of histamine-forming bacteria in tuna sandwiches. *Food Control*. 20 : 1013-1017.
- Lee, Y. C., Y. F. Chen., Y. L. Huang., H. F. Kung., T.Y. Chen dan Y. H. Tsai. 2016. Hygienic Quality, Adulteration of Pork and Histamine Production by *R. ornithinolytica* in Milkfish Dumpling. *Journal of Food and Drug Analyses*. 24:762-770.
- Lehninger, A. L. 1982. Dasar-Dasar Biokimia. Penerjemah Maggy, T. Erlangga. Jakarta
- Lerke, P. A., S. B. Werner, S. L. Taylor, and L. S Guthertz. 1978. Scombroid Poisoning. *The Western Journal of Medicine* 129: 381–386.
- Lin, C. S., Kung, H. F., Lin, C. M., Tsai, H. C., & Tsai, Y. H. 2016. Histamin production by *R. ornithinolytica* in mahi-mahi meat at various storage temperatures. *Journal of Food and Drug Analysis*. 24 (1): 305–310
- Linares, D., Martin, M., Ladero, V dan Alvarez. 2011. Biogenic amines in dairy product. *Critical Reviews in Food Science and Nutrition*. 1)59):691-703

- Mangunwardoyo, W., R.A. Sophia, dan E.S. Heruwati. 2007. Seleksi dan Pengujian Aktivitas Enzim L-Histidin Decarboxylase dari Bakteri Pembentuk Histamin. *Makara, Sains*, Vol. 11, No. 2: 104-109
- Mavromatis, P. 2002. Modification of Niven's Medium for the Enumeration of Histamine-Forming Bacteria and Discussion of the Parameters Associated with Its Use. *Journal Food Protection*. 65:546-551.
- Mc Lauchin J., C.L. Little, K.A. Grant, and V. Mithani. 2005. Scombritoxic fish poisoning. *Journal of Public Health Andvance* 10: 1093
- Mercogliano, R dan S, Santonicola. 2019. Scombroid Fish Poisoning: Factors Influencing the Production of Histamine in Tuna Supply Chain. A review. *Food Science and Technology*. 114:1-6.
- Molenaar, D., J.S. Boscher, B.B. Ten, A.J.M. Driessen dan W.N. Konings. 1993. Generation a proton motive force by histidin decarboxylation dan electrogenic histidin/histamine antiport in *Lactobacillus buchneri*. *Journal of Bacteriology* 175 (10) : 2864-2870.
- Nahla, T.K. dan H.E.S.M. Farag. 2005. Histamin and histamin producing bacteria in some local and imported fish and their public health significance. *Research Journal of Agriculture and Biological Sciences* 1(4): 329-336.
- Ndaw, A., A. Zinedine, and A. Bouseta. 2007. Assessment of histamin formation during fermentation of sardine (*Sardina pilchardus*) with lactic acid bacteria. *World Journal of Dairy and Food Science* 2(2): 42-48.
- Nurhajati, T., K. Soepranianondo dan W.P. Lokspirnasari. 2016. Uji aktivitas pertumbuhan *Enterobacter cloacae* Selulolitik Aerob Rumen-1 isolat asal limbah cairan Rumen Sapi Peranakan Ongole. *Jurnal Veteriner*. 17 (3): 383-388.
- Nurjanah, T. Nurhayati dan R. Zakaria. 2011. Kemunduran mutu ikan Gurami (*Osphronemus gouramy*) pasca kematian pada penyimpanan suhu *chilling*. *Jurnal Sumberdaya Perairan*. 5 (2) : 11-18.
- Pelczar, M.J. dan E. C. S. Chan. 1986. *Dasar-Dasar Mikrobiologi*. UI Press, Jakarta.
- Popovic, N. and J. Sherma. 2014. Comparative Study of the Quantification of thin layer chromatograms of a model dye using three types of commercial densitometers and image analysis with ImageJ. *Trend in Chromatography*, vol.9.
- Purwaningsih, S., J. Santoso, dan R. Garwan. 2013. Perubahan Fisko-Kimiawi, Mikrobiologi dan Histamin Bakasang Ikan Cakalang Selama Fermentasi dan Penyimpanan. *Jurnal Teknologi dan Industri Pangan* 24(2): 168-177.
- Owens, J.D. dan L.S. Mendoza. 1985. Enzymically hydrolysed and bacterially fermented fishery product. *Journal of Food Technology*. 20: 273-293.
- Recsei, P. A dan E. E. Snell. 1970. Histidin decarboxylase of *Lactobacillus* 30a. VI.. Mechanism of action and kinetic properties. *Biochemistry*. 9:1442-1497.
- Rozi, A. 2018. Laju kemunduran mutu ikan Lele (*Clarias* sp.) pada penyimpanan suhu *chilling*. *Jurnal Perikanan Tropis*. 5 (2) : 169-182.
- Saanin, T. 1984. *Taksonomi dan kunci identifikasi ikan: bagian I*. Bandung: Bina Cipta.
- Sally, H.A., Price, R.S, dan Brown, W. 1980. Histamine formation by bacteria isolated from skipjack tuna. *Bull. of The Japanese Soc. of Sci. Fish* 46 (8): 991-995.
- Santoso, A., N. S. Palupi dan H. D. Kusumaningrum. 2020. Pengendalian histamin pada rantai proses produk ikan tuna beku ekspor. *Jurnal Standarisasi*. 22 (2) : 131-142.

- Satomi, M. 2016. Effect of histamine-producing bacteria on fermented fishery products. *Food Science and Technology Research*. 22 (1) : 1-21.
- Srikandi, F. (1992). *Mikrobiologi Pangan*. Jakarta: Gramedia.
- Stansby, M.E dan H.S. Olcott. 1963. Composition of Fish. Di dalam: Stansby ME, Dassow JA, editor. *Industrial Fishery Technology*. Reinhold Publishing Co. Chapman and Hall Ltd. London.
- Sudjadi. 1988. *Metode Pemisahan*. Fakultas Farmasi Universitas Gadjah Mada, Yogyakarta.
- Sugiyono. 2004. *Kimia Pangan*. Fakultas Teknik Universitas Negeri Yogyakarta. Yogyakarta
- Takahashi, H., M. Ogai, S. Miya, T. Kuda, and B. Kimura. 2015. Effects of Environmental Factors on Histamin Production in The Psychrophilic Histamin-Producing Bacterium *Photobacterium iliopiscarium*. *Food Control* 52: 39-442.
- Tantasuttikul, A and Warapa, M. 2019. Growth parameters and sanitizer resistance of *R. ornithinolytica* and *Raoultella terrigena* isolated from seafood processing plant. *Jurnal Food Science and Technology*. 5(1):1-14.
- Torido, Y., C. Ohshima., H. Takahashi., S. Miya., A. Iwakawa, T. Kuda, dan B. Kimura. 2014. Distribution of Psychrophilic and Mesophilic Histamine-Producing Bacteria in Retailed Fish in Japan. *Food Control*. 46: 338-342.
- Triyono, A. 2010. Mempelajari Pengaruh Penambahan Beberapa Asam Pada Proses Isolasi Protein terhadap Tepung Protein Isolat Kacang Hijau (*Phaseolus radiatus* L.). Seminar Rekayasa Kimia dan Proses.
- Wahyuni S. 2011. Histamin Tuna (*Thunnus* sp.) dan Identifikasi Bakteri Pembentuknya Pada Kondisi Suhu Penyimpanan Standar. [Skripsi]. Teknologi Hasi Perikanan. Institut Pertanian Bogor. Bogor.
- Wendakoon, C.N., dan M. Sakaguchi. 1995. Inhibition of amino acid decarboxylase of *Enterobacter aerogenes* by active components in spices. *J.Food Prot*. 58(3): 280–283.
- Wibowo, I.R., Darmanto, Y.S, dan Anggo, A.D. 2014. Pengaruh cara kematian dan tahapan penurunan kesegaran ikan terhadap kualitas pasta ikan Nila (*Oreochromis niloticus*). *Jurnal Pengolahan dan Bioteknologi Hasil Perikanan*. 3 (3): 95-103.
- Widiastuti, I dan S. Putro. 2010. Analisis mutu ikan Tuna selama lepas tangkap. *Maspari Journal* 1:22-29.
- Wiranata, D. P. 2020. Isolasi dan Identifikasi Bakteri Pembentuk Histamin pada Ikan Tuna Mata Besar, Cakalang, dan Tongkol yang Didaratkan di Pelabuhan Perikanan Pantai Sadeng Gunungkidul. Skripsi. Teknologi Hasil Perikanan. Universitas Gadjah Mada. Yogyakarta.
- Wodi, S.I.M., W, Trilaksani dan M, Nurimala. 2018. Histamin dan identifikasi bakteri pembentuk histamin pada tuna mata besar (*Thunnus obesus*). *Jurnal Teknologi Perikanan dan Kelautan*. 9 (2) : 185-192.
- Zhang, X., Hao, X., Huo, S., Lin, W., Xia, X., Liu, K dan Duan, B. 2019. Isolation and identification of the *R. ornithinolytica*-ZK4 degrading pyrethroid pesticides within soil sediment from and abandoned pesticide plant. *Archives of Microbiology*. 201:1207-1217.