

DAFTAR PUSTAKA

- Aisjah. 2007. Suplementasi mineral Zn dan Cu Melalui bioproses oleh *Saccharoyces cerevisiae* sebagai pakan imbuhan dan implementasinya pada pertumbuhan ayam broiler. Makalah Ilmiah. Fakultas Peternakan. Universitas Padjajaran. Bandung.
- AOAC (Asociation of Official Analytical Chemist). 2005. Official Methods of Analysis. Washington DC.
- Ariyani, F.R. 2005. Sifat fisik dan palatabilitas sosis daging sapi dengan penambahan karagenan. Skripsi. Program Studi Teknologi Hasil Ternak. Fakultas Peternakan Institut Pertanian Bogor. Bogor.
- Bacus, J. 1984. Utilization of Mikroorganism in Meat Procesing. Research Studies Press Ltd. England.
- Barbut, S. 2005. Effects of chemical acidification and microbial fermentation on the rheological properties of meat products. Journal of Meat Science. 71: 397–401.
- Bell, C. and A. Kyriakides. 1998. *E. coli*: A Practical Approach to the Organism and its Control in Foods. 1st edition. Blackie Academic and Professional. New York.
- Bouton, P.E., P.V. Harris, and W.R. Shorthose. 1975. Journal Text Study. 6: 297.
- Buckle, K.A., R.A. Edwards, G.H. Fleet, and M. Wooton. 2007. Ilmu Pangan. Cetakan keempat. Terjemahan: H. Purnomo dan Adiono. Universitas Indonesia Press. Jakarta.
- Cahyadi, W. 2009. Analisis dan Aspek Kesehatan, Bahan Tambahan Makanan, Edisi kedua. PT Bumi Aksara. Jakarta. pp. 1-19.
- Carvalho, A.A., R.A. Paula, H.C. Mantovani, C.A. Moraesa, 2005. Inhibition of *Listeria monocytogenes* by a lactic acid bacterium. International Journal of Food Microbiology. 59: 301– 309.
- Cassens, R.G. 1997. Composition and safety of cured meats in the USA. Journal of Food Chemistry. 59(4): 561–566.
- Comi, G., R. Usro, L. Lacumin, K. Rantsiou, P. Cattaneo, C. Cantoni, and L. Cocolin. 2005. Characterization of naturally fermented sausages produced in the north of Italy. Journal of Meat Science. 69: 381-392.

- Depkes. 1999. Perintah Menteri Kesehatan tentang Bahan Tambahan Makanan.No. 1168/Menkes/Per/X/1999.
- Desrosier, N.W. 1988. Teknologi Pengawetan Pangan. Edisi Ketiga. Terjemahan Penerbit Universitas Indonesia. Jakarta.
- Dransfield, E. and A.A. Sosnicki. 1999. Relationship between muscle growth and poultry meat quality. *Journal of Poultry Science*. 78: 743-746.
- Eissen, E. 2003. Sausage Manufacture, Principles and Practices. Woodhead Publishing. UK.
- Fardiaz, S. 1993. Analisis Mikrobiologi Pangan. PT Raja Grafindo Persada. Jakarta.
- Farnworth, E.R. 2003. Fermented of Functional Food. CRC Press. Washington DC.
- Ferreira, V., J. Barbosa, S. Vendeiro, A. Mota, F. Silva, M.J. Monteiro, T. Hogg, P. Gibbs, and P. Teixeira. 2006. Chemical and microbiological characterization of alheira: a typical Portuguese fermented sausage with particular reference to factors relating to food safety. *Journal of Meat Science*. 73: 570-575.
- Gareis, M., and J. Kabisch. 2011. Comparative microbiological stability of raw ham after dry curing, injection curing or curing using a new nitrogen and low pressure method. *Mitteilungsblatt der Fleischforschung Kulmbach*. 50(194): 249–263.
- Gelabert, J., P. Gou, L. Guerrero, and J. Arnau. 2003. Effect of sodium chloride replacement on some characteristics of fermented sausages. *Journal of Meat Science*. 65: 833–839.
- Gimeno, O., I. Astiasarán, and J. Bello. 1999. Influence of partial replacement of NaCl with KCl and CaCl₂ on texture and colour of dry fermented sausages. *Journal of Agricultural and Food Chemistry*. 47: 873–877.
- Gøtterup, J., K. Olsen, S. Knøchel, K. Tjener, L. Stahnke, and J.K.S. Møller. 2007. Colourformation in fermented sausages by meat associated *Staphylococci* with different nitrite and nitrate reductase activities. *Journal of Meat Science*. 78: 492-501.
- Guàrdia, M.D., L. Guerrero, J. Gelabert, P. Gou, and J. Arnau. 2006. Consumer attitude towards sodium reduction in meat products and acceptability of fermented sausages with reduced sodium content. *Journal of Meat Science*. 73: 484–490.

- Halasz, A. 2009. Food Quality and Standards. Unesco EOLSS Sample Chapter 3.
- Hashimoto, T. 2001. The cause on the abnormal accumulation of nitrite in pickles of chinese cabbage (*Brassica pekinensis Rupr.*). Journal of the Japanese Society for Food Science and Technology. 48: 7.
- Hiner, R.L., O.G. Hankins, H.S. Sloane, C.R. Fellers, and E.E. Anderson. 1953. Journal Food Research. 18: 364.
- Holcman, A., R. Vadjal, B.Z. Lender and V. Stibilj. 2003. Chemical composition of chicken meat from free range and extensive indoor rearing. Arch. Geflügelk. 67(3): 120-124.
- Hugas, M. 1998. Bacteriocinogenic lactic acid bacteria for the biopreservation of meat and meat products. Journal of Meat Science. 49 (1): S139- S150.
- Isnafia, I.A.I, J. Hermanianto, dan R. Ratih. 2002. Viabilitas kultur kering sosis fermentasi dengan beberapa kombinasi mikroba pada media tumbuh dan metode pengeringan yang berbeda. Jurnal Media Peternakan. 25(1).
- Judge, M.D., E.D. Aberle, J.C. Forrest, H.B. Hedrick, and R.A. Merkel. 2005. Principles of Meat Science. Kendall Hunt Publishing Company. Dubuque, Iowa.
- Kumalaningsih, S., Wignyanto, V.R. Permatasari, dan A. Triyono. 2014. Pengaruh jenis mikroorganisme dan pH terhadap kualitas minuman probiotik dari ampas tahu. Jurusan Teknologi Industri Pertanian. Fakultas Teknologi Pertanian. Universitas Brawijaya. Malang.
- Kunaepah, U. 2008. Pengaruh lama fermentasi dan konsentrasi glukosa terhadap aktivitas antibakteri, polifenol total dan mutu kimia kefir susu kacang merah. Tesis. Universitas Diponegoro. Semarang.
- Lengkey, H.A.W., S.M. Sembor, D. Garnida, P. Edianingsih, N. Nanah, dan R.L. Balia. 2016. Pengaruh pemberian margarin terhadap sifat fisiko kimiawi dan sensoris sosis ayam petelur afkir. Jurnal Agritech. 36(3): 280.
- Liana, D.N. 2010. Kualitas fisik, kimia dan organoleptik sosis frankfurters dengan penggunaan bubuk rosella dan angkak sebagai bahan tambahan alami pengganti nitrit. Skripsi. Fakultas Peternakan. Institut Pertanian Bogor. Bogor.

- Lindgren, S.E. and W.J. Dobrogrosz. 1990. Antagonistic activities of lactic acid bacteria in food and feed fermentations. *FEMS Microbiol Rev.* 7(1-2): 63-149.
- Liu D-m, Wu H, Yu Y-g, and Gao J-h. 2008. Effect of *Lactobacillus casei* subsp. *rhamnosus* 719 on inhibition of nitrites in pickles. *Journal of South China University of Technology. Natural Science Edition.* 36: 5.
- Loessner, M., S. Guenther, S. Steffan, and S. Scherer., 2003. A pediocin producing *Lactobacillus plantarum* strain inhibits *Listeria monocytogenes* in a multispecies cheese. *Journal of Applied Environmental Microbiology.* 69: 1854–1857.
- Mateo, J., M.C. Dominguez, M.M. Aguirrezábal, J.M. Zumalácarregui. 1996. Taste compounds in Chorizo and their changes during ripening. *Journal of Meat Science.* 44: 245–254.
- Meyer, L.H. 1980. *Food Chemistry.* AVI Publishing Company. Inc Westport. Connecticut.
- Moat, A.G. and J.W. Foster. 1988. *Microbial Physiology.* 2nd edition. John Wiley and Sons. New York.
- Moedjiharto, T.J. 2003. Evaluasi fisiko kimia sosis tempe-dumbo. *Jurnal Teknologi dan Industri Pangan.* 14(2).
- Møller, J.K.S. and L.H. Skibsted. 2002. Nitric oxide and myoglobins. *Chemical Reviews.* 102(4): 1167–1178.
- Morita, H., H. Yoshikawa, R. Sakata, Y. Nagata, and H. Tanaka. 1997. Synthesis of nitric oxide from the two equivalent guanidine nitrogens of *L-arginine* by *Lactobacillus fermentum*. *Jurnal Bacteriology.* 179(24): 7812–7815.
- Morita, H., R. Sakata, and Y. Nagata. 1998. Nitric oxide complex of iron (II) myoglobin converted from metmyoglobin by *Staphylococcus xylosus*. *Jurnal Food Science.* 63(2): 352–355.
- Muchtadi, T. R. dan Sugiyono. 1992. *Ilmu Pengetahuan Bahan Pangan.* Departemen Pendidikan dan Kebudayaan. Direktorat Jenderal Pendidikan Tinggi. PAU Pangan dan Gizi. IPB. Bogor.
- Nisa, A.K. dan A.K. Wardani. 2016. Pengaruh lama pengasapan dan lama fermentasi terhadap sosis fermentasi ikan lele (*Clarias gariepinus*). *Jurnal Pangan dan Agroindustri.* 4(1): 367-376.

- Nur, H.H. dan D. Suryani. 2012. Analisis kandungan nitrit dalam sosis pada distributor sosis di Kota Yogyakarta tahun 2011. *Jurnal Kesmas UAD*. 6(1): 1-12.
- Nurhayati, E. 2003. Analisis Tingkat Preferensi dan Perilaku Konsumen Sosis Sapi di Daerah Bogor. Skripsi. Fakultas Teknologi Pertanian. Institut Pertanian Bogor. Bogor.
- Ordonez, J.A., E.M. Hierro, J.M. Bruna, and L. de la Hoz. 2004. Changes in the components of dry fermented sausages during ripening. *Journal of Food Science Nutritional*. 39:329-367.
- Pisula, A. 2004. Ethnic Meat Products: Poland. *Encyclopedia of Meat Sciences*. W Jensen, C Devine, M Dikemann, eds. Elsevier Science. London. pp. 456–458.
- Rahayu, D., Suharyanto, dan Warnoto. 2012. Karakteristik fisik dan organoleptik sosis daging sapi disubstitusi daging itik talang benih (*Anas platyrynchos*). *Jurnal Sains Peternakan Indonesia*. 7(2).
- Rompins, J.E.G. 1998. Pengaruh kombinasi bahan pengikat dan bahan pengisi terhadap sifat fisik kimia serta palatabilitas sosis sapi. Tesis. Program Pascasarjana. Institut Pertanian Bogor. Bogor.
- Rosyidi, D., A. Susilo, dan R. Muhbianto. 2009. Pengaruh penambahan limbah udang terfermentasi *Aspergillus niger* pada pakan terhadap kualitas fisik daging ayam broiler. *Jurnal Ilmu dan Teknologi Hasil Ternak*. 4(1): 1-10.
- Ruiz, J. 2007. Ingredients. *Handbook of fermented meat and poultry*. Blackwell Publishing. USA. pp. 59-76.
- Saleh, S. 1996. *Statistik Nonparametrik*. Edisi 2. BPFE. Yogyakarta.
- Salim, M.R. 2014. Aplikasi model arrhenius untuk pendugaan masa simpan sosis ayam pada penyimpanan dengan suhu yang berbeda berdasarkan nilai TVB dan pH. Tesis. Program Studi Magister Teknologi Industri Pangan. Fakultas Pascasarjana. Universitas Pasundan. Bandung.
- Sánchez Mainar, M. and F. Leroy. 2015. Process-driven bacterial community dynamics are key to cured meat colour formation by coagulase-negative *Staphylococci* via nitrate reductase or nitric oxide synthase activities. *International Journal of Food Microbiology*. 212: 60–66.
- Santoso, R.D. 2011. Pengaruh proporsi tepung terigu: tepung ubi kayu (*Manihot esculenta*) dan konsentrasi tepung porang (*Amorphophallus oncophyllus*) terhadap sifat fisik dan kimia mie

kering. Skripsi. Fakultas Teknologi Pertanian. Universitas Brawijaya, Malang.

Savic, I.V. 1985. Small Scale Sausage Production. Food and Agricultural Organization of The United Nation. Rome.

Setyorini, D.A., M. Arifin, dan Nurwantoro. 2010. Karakteristik sosis probiotik daging sapi menggunakan *Lactobacillus casei* dan *Bifidobacterium bifidum* pada lama penyimpanan yang berbeda. Seminar Nasional Teknologi Peternakan dan Veteriner.

Shay, B. 1993. Factors Affecting the Growth and Survival of Salmonella in Fermented Salami Manufactured Under Australian Conditions. CSIRO Division of Food Processing, Meat Research Laboratory. Australia. pp 23-32.

Singh, R.P. and D.R. Heldman. 2009. Introduction to Food Engineering. Academic Press. Elsevier.

Skibsted, L.H. 2011. Nitric oxide and quality and safety of muscle based foods. Nitric Oxide. 24(4): 176–183.

SNI. 2015. Sosis Daging. Dewan Standardisasi Nasional. Jakarta.

Soekarto, S.T. 1990. Dasar-dasar Pengawasan dan Standarisasi Mutu Pangan. Institut Pertanian Bogor Press. Bogor.

Soeparno. 2005. Ilmu dan Teknologi Daging. Cetakan keempat. Universitas Gadjah Mada Press. Yogyakarta.

Spaziani, M., M. Del Torre, and M.L. Stecchini. 2008. Changes of physicochemical, microbiological, and textural properties during ripening of Italian low-acid sausages. Journal of Meat Science. 81: 77-85.

Stahnke, L.H. 2002. Flavour Formation in Fermented Sausage. Research Advances in the Quality of Meat Products. Research Signpost. India. pp. 193-223.

Stone, H. and Sidel, J.L. 1993. Sensory Evaluation Practices. 2nd Ed. Academic Press. San Diego. pp. 1–17.

Suhardjo dan C.M. Kusharto. 1992. Prinsip-prinsip Ilmu Gizi. Pusat Antar Universitas. Institut Pertanian Bogor. Bogor.

Suryaningsih, N.R.E.K. 2015. Bahan Pewarna Berbahaya yang Biasa Digunakan pada Produk Asal Hewan dan Olahannya. Badan Pengujian Mutu dan Sertifikasi Produk Hewan. Tersedia pada

<http://bpmsph.org/wp-content/uploads/2016/04/buletin-2015-edisi-1.pdf>.

- Susilawati, S. 2012. Kualitas mikrobiologis sosis fermentasi yang diberi probiotik *Lactobacillus plantarum* 2C12 atau *Lactobacillus acidophilus* 2B4. Fakultas Peternakan. Institut Pertanian Bogor. Bogor.
- Toldra, F. 2015. Handbook of Fermented Meat and Poultry. Wiley Blackwell. UK.
- Toldrá, F. and M. Reig. 2006. Sausages. In: Handbook of Food Product Manufacturing. YH Hui, ed. In press. John Wiley and Sons.
- Triyantini, A. Bakar, I.A.K. Bintang, dan I. Antawidjaja. 1997. Studi komparatif preferensi, mutu, dan gizi beberapa jenis unggas. Seminal Nasional Peternakan dan Veteriner. Balai Penelitian Ternak. Bogor.
- Triyantini, A. Bakar, R. Sunarlim, dan H. Setiyanto. 2000. Mutu karkas hasil pemotongan berbeda. Seminal Nasional Peternakan dan Veteriner. Balai Penelitian Ternak. Bogor.
- USDA. 1986. Standards and Labeling Policy Book. Food Safety and Inspection Service. Standards and Labeling Division. Washington DC.
- Usmiati, S. dan S. Adi. 2004. Pengaruh starter kombinasi bakteri dan khamir terhadap sifat fisikokimia dan sensori kefir. Jurnal Pascapanen.1:12-21.
- Varnam, A.N. and J.P. Sutherland. 1995. Meat and Meat Product. Chapman and Hall. London.
- Vestergaard, C.S., C. Schivazappa, and R. Virgili. 2000. Lipolysis in dry-cured ham maturation. Journal of Meat Science. 55: 1–5.
- Vulkov, P. 2006. Water activity concept for safety food storage. Journal.Proceedings of the 3rd Central European Congress on Food. 1-8.
- Vuyst, L.D. and E.J. Vandamme. 1994. Lactic Acid Bacteria and Bacteriocins: Their Practical Importance. Microbiology, Genetic and Application. Blakie Academic and Profesional. London.
- Wibowo, B. 2007. Sifat fisik, kimia, dan organoleptik salami daging domba yang menggunakan kultur kering umur 15 hari. Skripsi. Program

Studi Teknologi Hasil Ternak. Fakultas Peternakan. Institut Pertanian Bogor. Bogor.

Winarno, F.G. 1997. Kimia Pangan dan Gizi. PT Gramedia Pustaka Utama. Jakarta.

Zhang W, S. Xiao, H. Samaraweera, E.J. Lee, and D.U. Ahn. 2010. Improving functional value of meat products. *Journal of Meat Science*. 86: 15-31.