

DAFTAR PUSTAKA

- Adepoju, Mary A., Bamidele O. Omitoyin, Chitradurga O. Mohan, Aliyam A. Zynudheen. 2016. *Heat Penetration Attributes of Milkfish (*Chanos chanos*) Thermal Processed in Flexible Pouches : A Comparative Study Between Steam Application and Water Immersion*. Wiley Periodicals, Inc. Food Science & Nutrition : 1-4.
- Ali, Ameer Ansar, Balaraman Sudhir, dan Teralandur Krishnaswamy Srinivasa Gopal. 2006. *Effect of Rotation on The Heat Penetration Characteristics of Thermally Processed Tuna in Oil Retort Pouches*. Institute of Food Science and Technology Trust Fund. Internatioinal Journal of Food Science and Technology (41) : 215-219.
- Anggo, Apri Dwi. 2010. *Kinetika Pelunakan Tulang dan Penetrasi Panas Pada Pemasakan Bandeng (*Chanos chanos* sp) Duri Lunak Berbumbu*. Yogyakarta : Universitas Gadjah Mada.
- Banga, Julio R., Antonio A. Alonso, Jose M. Gallardo, Ricardo I. Perez-Martin. 1993. *Kinetics of Thermal Degradation of Thiamine and Surface Colour in Canned Tuna*. Springer-Verlag. Z Lebensm Unters Forsch (197).
- Bindu, J., C.N. Ravishankar, T.K. Srinivasa Gopal dan A.K. Mallick. *Investigation of Shelf Life and Heat Penetration Attributes of Ready-To-Eat "Fish Peera" From Anchovy (*Stolephorous Commersoni*) in Retort Pouches*. Wiley Periodicals, Inc. Journal of FoodProcessing and Preservation (34) : 207-222.
- Budiawati, I. 2001. *Buku Kumpulan Masakan Indonesia*. Jakarta : PT. Gramedia Pustaka Utama, 2001.
- Chandra, M. V., C.V. Raju dan Vijay Kumar Reddy S. 2012. *Influence of Heat Penetration on The Quality of Canned Ribbon Fish (*Trichiurus lepturus*)*. Wiley Periodicals, Inc. Journal of Food Processing and Preservation (38) : 807-814.
- Falahuddin, A. 2009. *Kitosan sebagai Edible Coating Pada Otak-otak Bandeng yang Dikemas Vakum*. Bogor : Skripsi Fakultas Perikanan dan Ilmu Kelautan IPB.
- Fellows, P. 2000. *Food Processing Technology Principle and Practice*. Boca Raton Boston New York Washington, DC : CRC Press.
- Heldman, R. Paul Singh dan Dennis R. 2009. *Introduction to Food Engineering*. USA : Elsvier.

- Hidayat, R. 2006. *Persamaan Different Parsial*. Jember : Jember University Press.
- Hindra, Fransiskus dan Oon Doo Baik Dr. 2006. *Kinetics of Quality Change During Food Frying*. *Critical Reviews in Food Science and Nutrition* (46) : 239-258.
- Holdsworth, Donald dan Simpson, Ricardo. 2007. *Thermal Processing of Packaged Foods*. New York, USA : Springer Science+Business Media, LLC.
- Holdsworth, S. Donald. 2008. *Principle of Thermal Processing : Sterilization dalam Engineering Aspect of Thermal Food Processing*. Simpson Ricardo. CRC Press.
- Kong, Fanbin, Juming Tang, Barbara Rasco, dan Chuck Crapo. 2007. *Kinetics of Salmon Quality Changes During Thermal Processing*. Elsevier Ltd. *Journal of Food Engineering* (83).
- Labuza, T.P. dan Kamman, J., 1983, Reaction kinetics and accelerated tests simulation as a function of temperature, dalam *Applications of Computers in Food Research*, Saguy, I., Ed., Marcel Dekker, New York, chap. 4.
- Larousse Jean dan Bruce E. Brown. 1997. *Food Canning Technology*. United States of America : Wiley-VCH.
- Murtidjo, B. A. 2002. *Bandeng*. Yogyakarta : Kanisius.
- Nakamura, Mayami, Weiji Mao, Mika Fukuoka dan Noboru Sakai. *Analysis of The Colour Change in Fish During The Grilling Process*. *Food Sci. Technol. Res* (6) : 471 - 478.
- Ohlsson, Thomas. 1980. *Temperature Dependence of Quality Changes During Thermal Processing*. *Journal of Food Processing* (45).
- Peraturan Kepala Badan Pengawas Obat dan Makanan RI No 24 Tahun 2016 tentang Persyaratan Pangan Steril Komersial.
- Ramaswamy, H.S. dan Grabowski, S. 1999. *Thermal Processing of Pacific Salmon in Steam/Air and Water-immersion Still Retorts : Influence of Container Type/Shape on Heating Behaviour*. *Lebensm.-Wiss. Technol* (32).
- Ramaswamy, Hosahalli S. dan R. Paul Singh. 1997. *Sterilization Process Engineering dalam Handbook of food engineering practice*. Enrique Rotstein R. Paul Singh, and Kenneth J. Valentas. New York : CRC Press.
- Ray, Bibek. 2004. *Fundamental Food Microbiology*. Boca Raton London New York Washington, D.C : CRC Press.

- Ricardson, P. 2001. *Thermal Technologies in Food Processing*. Boca Raton. New York : CRC Press.
- Saanin H. 1968. *Taksonomi dan Kunci Identifikasi Ikan I*. Bandung : Bina Cipta.
- Saparinto Cahyo, Ida Purnomowati, dan Diana Hidayati. 2006. *Bandeng Duri Lunak*. Yogyakarta : Kanisius.
- Sari, Maya. 2015. *Analisis Matematis Pengaruh Precooling dan Suhu Penyimpanan Terhadap Perubahan Laju Respirasi dan Kualitas Fisik Terong (*Solanum melingena l.*)*. Yogyakarta : Program Studi Teknik Pertanian FTP UGM.
- Shankar, C. N. Ravi, T. K. Sirinivasa Gopal dan P. K. Vijayan. 2002. *Studies on Heat Processing and Storage of Seer Fish Curry in Retort Pouches*. John Wiley & Sons, Ltd. Packaging Technology and Science (15) 3-7.
- Singh R. Paul, Heladman, Dennis R. 2009. *Introduction to Food Engineering*. USA, UK : Elsevier Inc.
- Sreenath, P.G., S. Abhilash, C.N. Ravishankar, R. Anandan dan T.K. Srinivasa Gopal. 2008. *Heat Penetration Characteristics and Quality Changes of Indian Mackerel (*Rastrelliger Kanagurta*) Canned in Brine at Different Retort Temperatures*. Wiley Periodicals, Inc. - Journal of Food Process Engineering (32) : 893-915.
- Stumbo, C.R. 1973. *Thermobacteriology in Food Processing*. New york, London, Toronto, Sydney, San Francisco : Academic Press.
- Taoukis Petros S., Theodore P. Labuza, dan I. Sam Saguy 1997. Kinetics of Food Deterioration and Shelf-Life Prediction dalam *Hanbook of Food Engineering Practice*. Kenneth J. Valentas Enrique Rotstein, dan R. Paul Singh. New York : CRC Press.
- Truong, Binh Q, Roman Buckow, Costa E. Stathopoulos, Minh H. Nguyen. 2014. *Advances in High-Pressure Processing of Fish Muscles*. New York : Springer Science+Business Media. Food Engineering (7).
- Widiastuti, Irawati Mei. 2005. *Bakteri Patogen Pada Ikan Pindang dalam Kadar Garam yang Berbeda*. Jurnal Ilmiah Santika (3) : 279-287.
- Winarno, F. G. 2004. *Kimia Pangan dan Gizi*. Jakarta : Gramedia Pustaka Utama.
- Yuswita, Elia. 2014. *Optimasi Proses Termal Untuk Membunuh *Clostridium botulinum**. Jurnal Aplikasi Teknologi Pangan (3).