

DAFTAR PUSTAKA

- Arshak, K., Moore, E., Lyons, G. M., Harris, J., & Clifford, S. 2004. *A review of gas sensors employed in electronic nose applications.* *Sensor review*, 24(2), 181-198.
- Astawan, M. (2009). *Khasiat Makanan Mentah Raw Food Diet.* Gramedia, Jakarta.
- Balasubramanian, S., Panigrahi, S., Louge, C. M., Marchello, M., Doetkott, C., Gu, H., Sherwood, J., & Nolan, L. (2004).*Spoilage identification of beef using an electronic nose system.* Trans. ASAE,
- Bell, C. dan A. Kyriakides. 2003. *Foodborne pathogens: Hazard, risk analysis and control.* Woodhead Publishing Limited. Cambrige: England.
- Brooks, G. F., Butel, J. S. Morse, S. A. 2005. *Mikrobiologi Kedokteran Ed 1.* Jakarta : Salemba Medika.
- Carpenter, Kent E. & Volker H. Niem. 2001. *FAO Species Identification Guide: The Living Marine Resources of The Western Pacific. Vol. 6: 3721.* Food and Agriculture Organization: Rome.
- Coultate, TP. 1989. *Food The Chemistry And Its Component Second Edition*
- D'Aoust, J.-Y. 1984. *Salmonella Detection In Foods: Present Statusand Research Needs For The Future.* J. Food Prot.
- D. Sharon,dkk. 1982. *Principles of Analysis Chemistry.* New York : Harcourt Brace College Publisher.
- Di Natale, C., Davide, F., & D'Amico, A. 1995. *Pattern recognition in gas sensing: well-stated techniques and advances.* Sensors and Actuators B: Chemical, 23(2-3), 111-118.

Distante, C., Leo, M., Siciliano, P. dan Persaud, K.C., 2002, On the Study of Feature Extraction Method for an Electronic Nose, *Sensors and Actuators*, B 87, 274-288.

Dziezak, J. D. 1987. *Rapid methods for microbiological analysis of foods*. Food Technol. 41(7):56-73.

Fadly, Nuzul. 2009. Skripsi: *Asesmen Risiko Histamin Ikan Tuna (Thunnus Sp.) Segar Berbagai Mutu Ekspor Pada Proses Pembongkaran (Transit)*. Bogor: Institut Pertanian Bogor.

Fardiaz Srikandi. 1992. *Mikrobiologi Pangan 1*. Gramedia, Jakarta.

F. Rosyad and D. Lenono. 2016. Klasifikasi Kemurnian Daging Sapi Berbasis Electronic Nose dengan Metode Principal Component Analysis. *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*. Vol.6, No.1

Gianella, R. A. (1996). Chapter 21: *Salmonella*. In S. Baron (Ed.), *Medical Microbiology* (4th ed.). Galveston, Tex.: University of Texas Medical Branch.

Gunardi, WD. 2007. *Peranan Biofilm dalam Kaitannya dengan Penyakit Infeksi*. Skripsi: Universitas Kristen Krida Wacana.

Gutierrez-Osuna, R., Nagle, H.T., Kermani, B. dan Schiffman, S.S., 2003, *Signal Conditioning and Preprocessing*, Pearce, T.C., Schiffman, S.S., Nagle, H.T., dan Gardner, J.W., *Handbook of Machine Olfaction: Electronic Nose Technology*, WILEY-VCH, Weinheim.

Hadiwiyoto, S, 1993. *Teknologi Pengolahan Hasil Perikanan*. Yogyakarta: Penerbit Liberty.

Holt, J.G., Noel, R.K., Peter, H.A., James, T.S., Stanley, T.W. 1994. *Bergey's manual of Determinative Bacteriology. Ninth edition*. Williams and Wilkins. Baltimore, Maryland USA. 186,242

Huss RH. 1995. *Fisheries Technical Paper: Quality And Quality Changes In Fresh Fish.* Roma: FAO.

Jawetz, M. A. (2010). *Mikrobiologi Kedokteran (25 ed.).* (G. F. Brooks, K. C. Carroll, J. S. Butel, S. A. Morse, T. A. Mietzner, Penyunt., A. W. Nugroho, D. Ramadhani, H. Santasa, N. Yasdelita, & K. W. Nimala, Penerj.) New York: Mc Graw Hill.

Jay M.J. 2000. *Modern Food Microbiology. 5th ed.* New York: Chapman and Hall.

Johnson, R. A. dan Wichern.(1992). *Applied Multivariate Statistical Analysis.* Prentice hall: New Jersey.

Kizil, U., Genc, L., Genc, T. T., Rahman, S., & Khatitsa, M. L.(2015). *E-Nose Identification Of Salmonella Enterica In Poultrymanure.* British Poultry Sci., 56(2), 149-156.

Lelono, D., 2014, *Rancang Bangun Hidung Elektronik (Electronic Nose) Untuk Klasifikasi Kualitas Teh Hitam,* Proposal Dana Hibah FMIPA tahun 2014.

Mepham, Ben (Ed). 1996. *Food Ethics.* New York:Routledge

Mulia, Ricky, M. 2005. *Kesehatan Lingkungan Edisi Pertama.* Graha Ilmu, Jakarta.

Murniyati, AS dan Sunarman. 2000. *Pendinginan, Pembekuan dan Pengawetan Ikan.* Kanisius. Yogyakarta.

Nelwan, R.H.H., 2007, Buku *Ajar Ilmu Penyakit Dalam Jilid III, Edisi Keempat,* Balai Penerbit FKUI, Jakarta.

Preedy, V. R. (2016). *Electronic noses and tongues in food science.* Academic Press.

Punjabi, N.H. 2004. *Demam Tifoid dan Imunisasi Terhadap Penyakit ini.* U.S. NAMRU-2, Jakarta.

- Richardo, D., Winarto, O., Japariantto, M. 2015. *Analisa Persepsi Masyarakat Surabaya Terhadap Makanan Organik.*
- Rosyad, Fachri & Lenono, Danang. (2016). Klasifikasi Kemurnian Daging Sapi Berbasis Electronic Nose dengan Metode Principal Component Analysis. IJEIS (Indonesian Journal of Electronics and Instrumentation Systems). 6. 47. 10.22146/ijeis.10770.
- Saanin, 1984. *Taksonomi dan Kunci Identifikasi Ikan Volume I dan II.* Bina Rupa Aksara. Jakarta
- Schiffman, L.G. dan Kanuk, Leslie L. 2013. *Consumer Behavior. 8th edition.* New Jersey: Prentice Hall.
- Tian, X., Wang, J. dan Cui, S., 2013, Analysis of Pork Adulteration in Minced Mutton using Electronic Nose of Metal Oxide Sensors, *Journal of Food Engineering*, **119**, 744-749.
- Triyana, k. 2012. *Pengembangan Sistem Klasifikasi Pola Pada Electronic Nose Berbasis Jaringan Syaraf Tiruan Kohonen Dan Aplikasinya Sebagai Monitoring Proses Fermentasi Tempe.* Doctoral dissertation : Universitas Gadjah Mada.
- US Department of Health, Education, and Welfare. 1972. Ten-State Nutrition Survey 1968-1970 Vol. 1V : Biochemical. Washington DC : HEW.
- William D.C, 1993, *Instrumentasi Dan Pengukuran*, Erlangga, Jakarta.