

DAFTAR PUSTAKA

- Agustina, T. (2016). *Outlook Komoditas Pertanian Subsektor Peternakan Susu*. Pusat Data dan Sistem Informasi Pertanian Sekretariat Jendral Kementerian Pertanian.
- Anderson, A. L., & Kiser, J. J. (1963). *Introductory Animal Science*. Madison, Wisconsin: Macmillan.
- Buckle, K. A., Edwards, R. A., Fleet, G. H., & Wootton, M. (1987). *Food Science*. (H. Purnomo, & Adiono, Penerj.) Jakarta: Universitas Indonesia.
- Budiharto, W. (2008). *Panduan Praktikum Mikrokontroler AVR ATmega16*. Jakarta: PT Elex Media Komputindo.
- Budiyono, H. (2009). Jurnal Paradigma Vol X. No.2. *Analisis Daya Simpan Produk Susu Pasteurisasi Berdasarkan Kualitas Bahan Baku Mutu Susu*, 198-211.
- Castro, I., Teixeira, J. A., Salengke, S., Sastry, S. K., & Vicente, A. A. (2004). Innovative Food Science and Emerging Technologies. *Ohmic Heating of Strawberry Products*, 27-36.
- Delgado, A., Kulisiewicz, L., Rauh, C., & Wierschem, A. (2012). Novel Thermal and Non-Thermal Technologies for Fluid Food. *Fluid Dynamic in Novel Thermal and Non-Thermal Processes*(2), 7-33.
- Fahri, N. (2012). *Karakteristik Pemanasan Ohmic Selama Proses Alkalisasi Rumput Laut Eucheuma Cottoni dan Rendemen Semi Refine Carrageenan yang Dhasilkan*. Makassar: Universitas Hasanuddin.
- Fardiaz, S. (1993). *Analisis Mikrobiologi Pangan*. PT Raja Grafindo.
- Gaman, P. M., & Sherrington, K. B. (1996). *The Science of Food*. Burlington: Routledge.
- Hadiwiyoto, S. (1994). *Teori dan Prosedur Pengujian Mutu Susu dan Hasil Olahannya* (Kedua ed.). Yogyakarta: Liberty.
- Jha, S. N., Narsaiah, K., Basediya, A. L., Sharma, R., Jaiswal, P., Kumar, R., & Bhardwaj, R. (2011). Journal of Food Science and Techlonogy. *Measurement Techniques and Aplication of Electrical Properties For Nondetructive Quality Evaluation of Food*, 387-411.
- Kon, S. K., & Cowie, A. T. (1961). *Milk: the Mammary Gland and Its Secretion* (Vol. 2). New York: Academic Press Inc.
- Muchtadi, T. R., & Ayustaningwarno, F. (2010). *Teknologi Proses Pengolahan Pangan*. Bandung: Alfabeta.

- Sabil, S. (2015). *Pasteurisasi High Temperature Short Time (HTST) Susu Terhadap Listeria Monocytogenes Pada Penyimpanan Refrigerator*. Makassar: Fakultas Peternakan Universitas Hasanuddin.
- Sakr, M., & Liu, S. (2014). Renewable and Sustainable Energy Reviews. *A Comprehensive Reveiw on Applications of Ohmic Heating*, 262-269.
- Sastry, S. K., & Salengke, S. (2002). Journal of Food Process Engineering. *Ohmic Heating of Solid Liquid Mixtures: A Comparison of Mathematical Models Under Worst-Case Heating Conditions*, 441-458.
- Sastry, S. K., Yousef, A., Cho, H. Y., Unal, R., Salengke, S., Wang, W. C., . . . Sensoy, I. (2001). Engineering and Food for the 21st Century. *Ohmic Heating and Moderate Electric Field (MEF) Processing*, 491-499.
- Thahir, R., Munarso, S. J., & Usmiati, S. (2005, September 14). Prosiding Lokakarya Nasional Keamanan Pangan Produk Peternakan. *Review Hasil-Hasil Penelitian Keamanan Pangan Produk Peternakan*, 18-26.
- Varghese, K. S., Pandey, M. C., Radhakrishna, K., & Bawa, A. S. (2014). Journal of Science and Technology. *Technology, Applications and Modeling of Ohmi Heating: a Review*, 2304-2317.
- Vidyanto, T., Sudjatmogo, & Sayuthi, S. M. (2015). Animal Agriculture Journal. *Tampilan Produksi, Berat Jenis, Kandungan Laktosa, dan Air Pada Susu Sapi Perah Akibat Interval Pemerahan Yang Berbeda*, 202.
- Wiking, L., Bertram, H. C., Bjorck, L., & Nielsen, J. H. (2005). Journal of Dairy Research. *Evaluation of Cooling Strategies For Pumping of Milk-Impact of Fatty Acid Composition on Free Fatty Acid Levels*, 476-481.