DAFTAR PUSTAKA

Blakistone, B., Corby, J., Garrido, V., Hicks, D., Jahncke, M., Jensen, G., Johnson, R., Klein, R., Lampila, L., Loera, J. W., Moore, K., Pressley, R. J., Rippen, T., Anne, P., Ruzicka, K., Ann Stambaugh, L., Tom, P., Wojtala, G., Otwell, S., & Pivarnik, L. (2011). *National Seafood HACCP Alliance Seafood HACCP Training*. www.flseagrant.org.http://seafood.ucdavis.edu

Boing Sitanggang, A., Teguh, A., & Basuki Ahza, A. (2019) Pengaruh Penambahan Polifosfat dan Natrium Klorida Terhadap Peningkatan Daya Ikat Air Udang Putih Beku dan Efisiensi Proses. *Jurnal Teknologi Dan Industri Pangan*, *30*(1), 46–55. https://doi.org/10.6066/jtip.2019.30.1.46

(BSN) Badan Standarisasi Nasional. 2014. Udang Kupas Mentah Beku. SNI 2705 :2014. Direktorat Jendral Perikanan. Jakarta.

(BSN) Badan Standarisasi Nasional. 2018. Udang Segar. SNI 2728 :2018. Direktorat Jendral Perikanan. Jakarta.

[CAC] Codex Alimentarius Commission. (1995). Report of the Twenty-First Session of the Codex Committee on Fish and Fishery Products.

Dewanti, R., dan Hariyadi. 2013. HACCP (Hazard Analusis Critical Control Point) Pendekatan Sistematik Pengendalian Kemanan Pangan. Dian Rakyat. Jakarta. Hal 30-31.

Hafina, A., Sipahutar, Y. H., & Siregar, A. N. (2021). *Penerapan GMP dan SSOP Pada Pengolahan Udang Vannamei (Litopenaeus vannamei) Kupas Mentah Beku Peeled Deveined (PD) Implementation Of GMP and SSOP in The Processing Of Vannamei (Litopenaeus vannamei) Raw Peeled Deveined (PD)*.

Haliman, R. W., & Adijaya, D. S. 2005. Udang vannamei, Pembudidayaan dan Prospek Pasar Udang Putih yang Tahan Penyakit . vol. 75, Penebar Swadaya. Jakarta.

Jantakoson, T., Thavaroj, W., & Konno, K. (2013). Myosin and actin denaturation in frozen stored kuruma prawn Marsupenaeus japonicus myofibrils. *Fisheries Science*, *79*(2), 341–347. https://doi.org/10.1007/s12562-012-0589-y

Jantranit, S., & Thipayarat, A. (2009). Asian Journal of Food and Agro-Industry Marinating yield optimization of phosphate soaking process to enhance water uptake in white shrimp (Penaeus vannamei). *As. J. Food Ag-Ind*, *2*(02), 126–134. www.ajofai.info

KKP. 2021. Permen KP No. 10 Tahun 2021. Standar Kegiatan Usaha dan Produk Pada Penyelenggaraan Perizinan Berusaha Berbasis Risiko Sektor Kelautan dan Perikanan. Menteri Kelautan dan Perikanan Republik Indonesia: Jakarta.

Nor Salasiah, M., & Jirarat, T. (2018). Effect of food additives on the quality of white shrimp (Litopenaeus vannamei). *Food Research*, *2*(6), 546–554. https://doi.org/10.26656/fr.2017.2(6).114

Paul, S., Reza, Md. S., Mandal, A. S. M. S., Ahmed, I. M., Khan, M. N. A., Islam, Md. N., & Kamal, Md. (2012). Effect of Sodium Tri Polyphosphate (STPP) and Foreign Materials on the Quality of Giant Freshwater Prawn (<i>Macrobrachium rosenbergii</i>) under Ice Storage Condition. *Food and Nutrition Sciences*, *03*(01), 34–39. https://doi.org/10.4236/fns.2012.31007

Petracci, M., Laghi, L., Rocculi, P., Rimini, S., Panarese, V., Cremonini, M. A., & Cavani, C. (2012). The use of sodium bicarbonate for marination of broiler breast meat. *Poultry Science*, *91*(2), 526–534. https://doi.org/10.3382/ps.2011-01753

Puga-lópez, D., Ponce-palafox, J., Barba-quintero, G., Torres-herrera, M., Romero-beltrán, E., Arredondo-figueroa, J., García-ulloa Gomez, M., Sabal Cerritos, A. S., Estero El Yugo, N., & Sinaloa, M. (2013). Physicochemical, Proximate Composition, Microbiological and Sensory Analysis of Farmed and Wild Harvested White Shrimp Litopenaeus vannamei (Boone, 1931) Tissues. *Current Research Journal of Biological Sciences*, *5*(3), 130–135.

Rahmat, A., Patadjai, A. B., Jurusan, S., Hasil, T., Fakultas, P., Dan, P., & Kelautan, I. (2019). Studi Kualitas Fisika-Kimia dan Sensorik Udang Vanamei (Litopenaeus vannamei) Dengan Perlakuan *Soaking Time* Sebelum Pembekuan. In *J. Fish Protech* (Vol. 2, Issue 1). http://ojs.uho.ac.id/index.php/jfp

Rattanasatheirn, N., Benjakul, S., Visessanguan, W., & Kijroongrojana, K. (2008). Properties, translucence, and microstructure of Pacific white shrimp treated with mixed phosphates as affected by freshness and deveining. *Journal of Food Science*, *73*(1). https://doi.org/10.1111/j.1750-3841.2007.00603.x

Ünal, S. B., Erdogdu, F., Ekiz, H. I., & Özdemir, Y. (2004). Experimental theory, fundamentals and mathematical evaluation of phosphate diffusion in meats. *Journal of Food Engineering*, *65*(2), 263–272. https://doi.org/10.1016/j.jfoodeng.2004.01.024