

DAFTAR PUSTAKA

- Almeida, P. S., et al. (2021). *Sources of fungal contamination in industrial biscuit production lines*. International Journal of Food Science.
- Badan Standardisasi Nasional. (2011). SNI 2973:2011 - Biskuit.
- Badan Standardisasi Nasional. (2024). SNI 9099:2024 - Pengujian faktor biologi di udara tempat kerja.
- BPOM RI. (2018). Peraturan BPOM No. 22 Tahun 2018 tentang Cara Produksi Pangan Olahan yang Baik (CPPOB).
- Chen, L., et al. (2023). Real-time monitoring of airborne fungal spores in food processing environments using rapid detection methods. *Food Control*, 145, 109432.
- Evans, E. W., & Redmond, E. C. (2021). Behavioral factors influencing microbial contamination in food production. *Food Control*, 125, 107919.
- FDA. (2004). Guidance for Industry: Sterile Drug Products Produced by Aseptic Processing.
- FDA. (2011). BAM Chapter 18: Yeasts, Molds and Mycotoxins.
- Ferreira, A. B., et al. (2022). Water activity and shelf-life prediction of biscuits contaminated with xerophilic fungi. *LWT - Food Science and Technology*, 154, 112785.
- Fitriani, A., & Hidayat, S. (2021). Identifikasi Kapang Kontaminan pada Produk Bakery dan Potensi Produksi Mikotoksin. *Jurnal Ilmu Pertanian Indonesia*, 26(3), 345-352.
- Google Maps. (2025). Peta Lokasi PT. Satoria Agro Industri.
- ISO. (2007). ISO 22005:2007 - Traceability in the feed and food chain.
- ISO. (2015). ISO 14644-1:2015 - CleanRooms and associated controlled environments.
- Kementerian Perindustrian RI. (2015). Peraturan Menteri Perindustrian No. 60/M-IND/PER/7/2015 tentang Penerapan Standar Nasional Indonesia Biskuit Secara Wajib.
- Kusuma, R. D., & Hartono, B. (2021). Efektivitas Program Sanitasi dalam Mengendalikan Kontaminasi Mikroba di Industri Bakery. *Jurnal Sanitasi dan Lingkungan*, 13(2), 112-120.
- Mahmoud, M. A. (2024). Mold contamination in bakery products: Quality implications and safety concerns. *Journal of Food Safety*, 44(1), 45-58.

- Marriott, N. G., & Gravani, R. B. (2006). Principles of Food Sanitation.
- Masotti, F., et al. (2019). Airborne contamination in the food industry: An update on monitoring and control strategies. *Food Research International*, 120, 325-333.
- Mendonça, R. C. S., et al. (2019). Environmental monitoring as a tool for preventive control of microbial contamination in food industries.
- Oliveira, P. M., et al. (2020). Thermal convection effects on microbial aerosol distribution in food processing environments.
- Park, S. Y., & Lee, J. H. (2021). Impact of HVAC systems on microbial air quality in food processing zones. *Building and Environment*, 188, 107480.
- Pelczar, M. J., & Chan, E. C. S. (2010). Dasar-Dasar Mikrobiologi.
- Purnomo, H., & Setiawan, A. (2022). Monitoring Kualitas Udara Mikrobiologis di Area Produksi Industri Pangan. *Jurnal Kesehatan Lingkungan Indonesia*, 21(1), 56-64.
- PT Satoria Agro Industri. (2025). Company Profile dan Kebijakan Mutu.
- Rahmawati, D., & Sari, N. P. (2023). Evaluasi *Environmental Monitoring Program* (EMP) di Industri Roti Skala Menengah di Jawa Tengah. *Jurnal Teknologi Pangan dan Hasil Pertanian*, 18(1), 23-34.
- Samson, R. A., et al. (2021). Food and Indoor Fungi: 3rd edition. CBS Laboratory Manual Series.
- Santos, R. P., et al. (2022). Correlation between airborne microbial counts and surface contamination in bakery plants. *Journal of Food Protection*, 85(6), 1021-1029.
- Santoso, B., et al. (2022). Penerapan *Environmental Monitoring Program* (EMP) di Industri Biskuit Skala Menengah. *Jurnal Mutu Pangan*, 9(1), 23-31.
- Sari, D. P., et al. (2020). Kajian Penerapan HACCP untuk Pengendalian Kapang pada Produksi Biskuit. *Jurnal Agroindustri*, 10(2), 89-98.
- Wahyuni, S., & Pratiwi, R. (2023). Analisis Cemarkan Kapang pada Biskuit Bayi di Beberapa Daerah di Jawa Timur. *Jurnal Teknologi Pangan dan Hasil Pertanian*, 18(2), 45-52.