

DAFTAR PUSTAKA

- Ahmed, A. A., & Youssuf, I. M. (1997). Attack on soda-lime-silica glass bottles by acetic, citric and oxalic acids. *Glass Science and Technology*, 70(3), 76–85. <https://doi.org/10.34657/13290>
- Akbar, R., Sukmawati, U. S., & Katsirin, K. (2023) Analisis Data Penelitian Kuantitatif (Pengujian Hipotesis Asosiatif Korelasi). *Jurnal Pelita Nusantara: Kajian Ilmu Sosial Multidisiplin*, 1(3), 430-448. <https://doi.org/10.59996/jurnalpelitanusantara.v1i3.350>
- Anggraini, F. D. P., Aprianti, A., Setyawati, V. A. V., & Hartanto, A. A. (2022). Pembelajaran Statistika Menggunakan Software SPSS untuk Uji Validitas dan Reliabilitas. *Jurnal Basicedu*, 6(4), 6491–6504. <https://doi.org/10.31004/basicedu.v6i4.3206>
- Arshad, S., Rehman, T., Saif, S., Rajoka, M. S. R., Ranjha, M. M. A. N., Hassoun, A., Crobotova, J., Trif, M., Younas, A., & Aadil, R. M. (2022). Replacement of refined sugar by natural sweeteners: Focus on potential health benefits. *Heliyon*, 8(9), e10711. <https://doi.org/10.1016/j.heliyon.2022.e10711>
- Badan Standardisasi Nasional. (2010). Gula kristal – Bagian 3: Putih (SNI 3140.3-2010). Jakarta: Badan Standardisasi Nasional.
- Chen, G. L., Zheng, F. J., Lin, B., Yang, Y. X., Fang, X. C., Verma, K. K., & Yang, L. F. (2023). Vinegar: A potential source of healthy and functional food with special reference to sugarcane vinegar. *Frontiers in nutrition*, 10, 1145862. <https://doi.org/10.3389/fnut.2023.1145862>
- Claudia Ayesha, C., Rahman, N. A., Zt, Z., Handayani, E. S., & Irdawati, I. (2022). *Proses fermentasi vinegar dan potensinya sebagai obat saluran pencernaan. Prosiding Seminar Nasional Biologi*, 1(2), 677–684. <https://doi.org/10.24036/prosemnasbio/vol1/177>
- Codex Alimentarius Commission. (2009). *Food hygiene: Basic texts (4th ed.)*. Rome: FAO/WHO.
- Deshmukh, G., & Manyar, H. (2021). Production Pathways of Acetic Acid and Its Versatile Applications in the Food Industry. *IntechOpen*. 10.5772/intechopen.92289
- Gabriel, P., Dienstbier, M., Fous, K., & Matoulková, D. (2022). Characterization of packaging ability to protect beer from light degradation and introduction of a new Packaging Riboflavin Index. *KVASNY PRUMYSL*, 68(6), 679-685. <https://doi.org/10.18832/kp2022.68.679>
- İnci, E. G., & Heperkan, Z. D. (2019). OCHRATOXIN A CONTAMINATION IN VINEGAR. *International Journal of Food Engineering Research*, 5(1), 1-5. Retrieved from <https://dergipark.org.tr/en/download/article-file/1557699>

- Information, N. C. for B. (2025). *Glucose Monohydrate*. PubChem Compound Summary for CID 22814120. <https://pubchem.ncbi.nlm.nih.gov/compound/Glucose-Monohydrate>
- Jafarirad, S., Elahi, M. R., Mansoori, A., Khanzadeh, A., & Haghhighizadeh, M. H. (2023). The improvement effect of apple cider vinegar as a functional food on anthropometric indices, blood glucose and lipid profile in diabetic patients: a randomized controlled clinical trial. *Frontiers in clinical diabetes and healthcare*, 4, 1288786. <https://doi.org/10.3389/fcdhc.2023.1288786>
- Joelle, S. A. (2025). *Penerapan sistem Hazard Analysis and Critical Control Point (HACCP) pada pabrik cuka apel Tahesta* (Laporan magang, hlm. 90–102). Universitas Katolik Widya Mandala Surabaya.
- Kuna, Moh. R. (2023). PENETAPAN KADAR PRODUK MAKANAN ASAM CUKA (CH₃COOH) YANG BEREDAR DIPASARAN. *Dalton : Jurnal Pendidikan Kimia dan Ilmu Kimia*. 6. 111. 10.31602/dl.v6i2.10640.
- Kurniawati, M. (2018). ANALISIS EKUIVALENSI TINGKAT KEMANISAN GULA DI INDONESIA. *JURNAL AGROINDUSTRI HALAL*, 3(1), 033–040. <https://doi.org/10.30997/jah.v3i1.688>
- Mail, D. A. A., Fahmi, N. F., Putri, D. A., & Hakiki, M. S. (2021). Kebijakan pemotongan sapi di RPH (Rumah Potong Hewan) dalam kaitannya dengan prinsip manajemen halal dan HACCP (Hazard Analysis Critical Control Point). *Halal Research Journal*, 1(1), 20–38. <https://doi.org/10.12962/j22759970.v1i1.33>
- Martias, L. D. (2021). Statistika deskriptif sebagai kumpulan informasi. *Fihris: Jurnal Ilmu Perpustakaan dan Informasi*, 16(1), 40–59. <https://doi.org/10.14421/fhrs.2021.161.40-59>
- Mulyawati, S. D. (2024). Scoping review: Manfaat penerapan Hazard Analysis and Critical Control Points (HACCP) dalam meningkatkan keamanan dan mutu produk makanan. *Journal of Occupational Health, Hygiene and Safety*, 2(2), 250–264. <https://doi.org/10.60074/johhs.v2i2.11348>
- National Center for Biotechnology Information (2025). PubChem Compound Summary for CID 176, Acetic Acid. Retrieved October 10, 2025 from <https://pubchem.ncbi.nlm.nih.gov/compound/Acetic-Acid>
- National Center for Biotechnology Information (2025). PubChem Compound Summary for CID 22814120, Glucose Monohydrate. Retrieved October 8, 2025 from <https://pubchem.ncbi.nlm.nih.gov/compound/Glucose-Monohydrate>.
- Parapouli, M., Vasileiadis, A., Afendra, A. S., & Hatziloukas, E. (2020). *Saccharomyces cerevisiae* and its industrial applications. *AIMS microbiology*, 6(1), 1–31. <https://doi.org/10.3934/microbiol.2020001>

- Popovici, I. C., & Lupascu, N. (2012). Chemical durability of soda-lime glass in aqueous acid solutions. *Ovidius University Annals of Chemistry*, 23(1), 2012. 128-132. <https://doi.org/10.2478/v10310-012-0021-6>
- Prasetyanto, H., & Ratri, Y. B. (2021). Analisis penerapan Hazard Analysis Critical Control Point (HACCP) pada pengolahan makanan di main kitchen Hyatt Regency Yogyakarta. *Media Wisata*, 16(2). <https://doi.org/10.36276/mws.v16i2.281>
- Sajdakowska, M., Gębski, J., Wardaszka, A., & Wieczorek, A. (2022). Evaluation of Food Labelling the Products with Information Regarding the Level of Sugar: A Preliminary Study. *Nutrients*, 14(13), 2697. <https://doi.org/10.3390/nu14132697>
- Sari, L., Nugroho, S. D., & Yuliati, N. (2022). Penerapan Hazard Analysis Critical Control Point pada Proses Produksi Udang Cooked Peeled Tail On di PT. X. *Technomedia Journal*, 7(3), 381–398. <https://doi.org/10.33050/tmj.v7i3.1916>
- Sartika, R. S. (2020). Keamanan pangan penyelenggaraan makanan bagi pekerja. *Jurnal Gizi Kerja dan Produktivitas*, 1(1), 29–35. <https://doi.org/10.62870/jgkp.v1i1.10130>
- Scoping Review: Manfaat Penerapan Hazard Analysis and Critical Control Points (HACCP) dalam Meningkatkan Keamanan dan Mutu Produk Makanan Sita Dewi Mulyawati Vol. 2, No. 2, Desember 2024 *Journal Occupational Health Hygiene and Safety* 250-264 <https://doi.org/10.60074/johhs.v2i2.11348>
- Setiyadi, K., Syah, T. Y. R., Ramdhani, D., Pusaka, S., & HS, D. (2021). Risk of HACCP plan implementation for food safety in fruit combining start up business PT Redceri Indonesia. *International Journal of Social Science and Human Research*, 4(11), 3107–3114. <https://doi.org/10.47191/ijsshr/v4-i11-06>
- Talati, Z., Norman, R., Pettigrew, S., Neal, B., Kelly, B., Dixon, H., Ball, K., Miller, C., & Shilton, T. (2017). The impact of interpretive and reductive front-of-pack labels on food choice and willingness to pay. *International Journal of Behavioral Nutrition and Physical Activity*, 14, 171. <https://doi.org/10.1186/s12966-017-0628-2>
- Topdas, E. F. (2023). *Potential toxic phthalates and heavy metals contamination in vinegars and human health risk assessment. Journal of Food Composition and Analysis*, 122, 105491. <https://doi.org/10.1016/j.jfca.2023.105491>
- Toropilová, J., & Bystrický, P. (2015). Why HACCP might sometimes become weak or even fail. *Procedia Food Science*, 5, 296–299. <https://doi.org/10.1016/j.profoo.2015.09.072>

- Trafialek, J., & Kolanowski, W. (2017). Implementation and functioning of HACCP principles in certified and non-certified food businesses. *British Food Journal*, 119(4), 710–728. <https://doi.org/10.1108/BFJ-07-2016-0313>
- Uğurlu, F., Yıldız, S., Boran, M., Uğurlu, Ö., & Wang, J. (2020). Analysis of fishing vessel accidents with Bayesian network and Chi-square methods. *Ocean Engineering*, 198, 106956. <https://doi.org/10.1016/j.oceaneng.2020.106956>
- Ulfah, M., Maarif, M. S., Sukardi, & Raharja, S. (2016). Analisis dan perbaikan manajemen risiko rantai pasok gula rafinasi dengan pendekatan house of risk. *Jurnal Teknologi Industri Pertanian*, 26(1). <https://journal.ipb.ac.id/jurnaltin/article/view/13129>
- Wahyu, Y. I., Whinartian, K., & Ariadi, P. S. (2024). Efektivitas Penerapan 7 Prinsip Hazard Analysis Critical Control Points (HACCP) pada Proses Udang Beku Bentuk Peeled Deveined (Pd) di PT.CBG. *Samakia: Jurnal Ilmu Perikanan*, 15(1), 131–141. <https://doi.org/10.35316/jsapi.v15i1.3599>