

DAFTAR PUSTAKA

- Aini, K. (2025). Evaluasi Keamanan Pangan Susu Segar Dan Olahan Melalui Uji Total Plate Count (Tpc) Berbasis Standar Sni. *Biogenerasi*, 10(4), 2274–2282.
- Aji, H. P., Nuhriawangsa, A. M. P., & Kartikasari, L. R. (2023). Control Of The Critical Points For The Safety Of Pasteurized Milk In Cv Cita Nasional. *Livestock And Animal Research*, 21(2), 91. <https://doi.org/10.20961/Lar.V21i2.68784>
- Aleksi, A., & Tadi, D. (2025). *Failure Mode And Effects Analysis Integrated With Multi-Attribute Decision-Making Methods Under Uncertainty : A Systematic Literature Review*. 1–38.
- Amanatur, I., & Santoso, I. (2017). *Risiko Rantai Pasok Agroindustri Salak Menggunakan Fuzzy Fmea*. (2011), 1–11. <https://doi.org/10.17358/Jma.14.1.1>
- Amole, A. O., Olabode, O. E., Akinyele, D. O. C. A., & Akinjobi, S. G. (2022). Optimal Temperature Control Scheme For Milk Pasteurization Process Using Different Tuning Techniques For A Proportional Integral Derivative Controller. *Iranian Journal Of Electrical And Electronic Engineering*, 18(3), 1–16.
- Areshi, M., Alrihieli, H., Alali, E., & Megahed, A. M. (2022). *Temperature Distribution In The Flow Of A Viscous Incompressible Non-Newtonian Williamson Nanofluid Saturated By Gyrotactic Microorganisms*. 10.
- Attrey, D. P. (2017). Role Of Risk Analysis And Risk Communication In Food Safety Management. In *(Pmc) Pubmed Central*.
- Bello, A. Oluyemi. (2024). *A Fuzzy-Ahp Multi-Criteria Decision-Making Approach For A Sustainable Supply Chain Of Rice Farming Stakeholders In*. 16.
- Bps, B. P. S. (2023). *Statistik Konsumsi Susu Per Kapita Indonesia Tahun 2022*.
- Cardiel-Ortega, J. J. (2023). *Failure Mode And Effect Analysis With A Fuzzy Logic Approach*. 11(7), 1–20.
- Chalisa, V. L., Gabriella, P., Saroinsong, L., & Maulida, D. S. (2026). *Analisis Pengendalian Mutu Susu Pasteurisasi Pada Produk Usaha Twinmilk*. 6(1), 1261–1268.
- Cosme, F., Inês, A., Ferreira, B., Silva, D., Filipe-Ribeiro, L., Abrunhosa, L., & Nunes, F. M. (2020). Elimination Of Aflatoxins B1 And B2 In White And Red Wines By Bentonite Fining. Efficiency And Impact On Wine Quality. *Foods*, 9(12), 1–12. <https://doi.org/10.3390/Foods9121789>
- Faisol, A., Muslim, M. A., & Suyono, H. (2014). *Komparasi Fuzzy Ahp Dengan Ahp Pada Sistem Pendukung Keputusan Investasi Properti*. 123–128.

- Febriyanti, A. D., Arthiyani, F. P., Khotami, K. Y., Eryanto, N. S., Sadiah, S., Sugandi, U. R., & Nurlaela, R. S. (2023). Analisis Pengendalian Mutu Produksi Pada Produk Susu Pasteurisasi Serta Pengendalian Kerusakan Produk Akhir Dan Perbaikannya. *Journal Ekonomi Dan Bisnis*, 2(4), 1004–1010.
- Feliciano, R. J. (2020). Overview Of The Potential Impacts Of Climate Change On The Microbial Safety Of The Dairy Industry. *Foods*, 9(1794), 2–20.
- Ferdous, A., Begum, S., & Akter, J. (2020). Microcredit In Bangladesh: Impact On Borrowers' Social Mobility Revisited. *Open Journal Of Social Sciences*, 08(07), 163–180. <https://doi.org/10.4236/jss.2020.87014>
- Fetsch, A., Sarnino, N., Koutsoumanis, K., Nauta, M., Wiedmann, M., Stärk, K. D. C., Ehling-Schulz, M., Stephan, R., & Johler, S. (2025). Microbial Risk Analysis From A Food Industry Perspective – Insights From An International Survey. *Microbial Risk Analysis*, 29(October 2024). <https://doi.org/10.1016/j.mran.2024.100340>
- Hasna, Shafiyah Dzakirah, I. A. (2022). Kajian Hazard Analysis Critical Control Point (Haccp) Pada Tahap Pasteurisasi Ii Susu Isam Di Pt. Industri Susu Alam Murni. *Jurnal Teknologi Dan Industri Pertanian Indonesia*, 15(01), 1–7.
- Huang, C., Li, J., & Gao, G. (2023). *Review Of Quaternion-Based Color Image Processing Methods*. 11(1), 1–21.
- Hutasoit, J. P., Ermayana, R. A., & Sutrisno, A. (2023). *Science And Technology Pengaruh Variasi Tegangan Dalam Proses Pasteurisasi Berbasis Ohmic Heating Terhadap Karakteristik Susu Kuda Liar Sumbawa*. 7(2).
- Ivanova, O. E., Shakaryan, A. K., Morozova, N. S., Vakulenko, Y. A., Ereemeeva, T. P., Kozlovskaya, L. I., Baykova, O. Y., Shustova, E. Y., Mikhailova, Y. M., Romanenkova, N. I., Rozaeva, N. R., Dzhaparidze, N. I., Novikova, N. A., Zverev, V. V., Golitsyna, L. N., & Lukashev, A. N. (2022). Cases Of Acute Flaccid Paralysis Associated With Coxsackievirus A2: Findings Of A 20-Year Surveillance In The Russian Federation. *Microorganisms*, 10(1), 1–12. <https://doi.org/10.3390/microorganisms10010112>
- Jianfeng, W. (2024). *Heat Stability Assessment Of Milk : A Review Of Traditional And Innovative Methods*. 13, 17.
- Karima, I. (2024). Implementasi Metode Fuzzy Mamdani Dalam Pengambilan Keputusan Rekomendasi Jumlah Produksi. *Jurnal Inovasi Komputer (Inokom)*, 1(1), 24–34. <https://doi.org/10.71200/inokom.v1i1.26>
- Kashyap, M., Rai, N. K., Singh, R., Joshi, A., Rozatkar, A. R., Kashyap, P. V, Mishra, S., & Mudda, S. (2019). *Prevalence Of Epilepsy And Its Association With Exposure To Toxocara Canis : A Community - Based , Case – Control Study From Rural Northern India Management Of Benign Paroxysmal Positional Vertigo Not*

- Attributed To The Posterior Semicircular Canal: A Cas.* 22(4), 2019.
<https://doi.org/10.4103/Aian.Aian>
- Kefi, C. P., Alahmad, A. O., Notodipuro, K. A., Mualifah, L. N. A., & Amtiran, I. (2025). *Jurnal Ilmiah Peternakan Terpadu Population , Milk Imports And Exports In Indonesia 2020 – 2024.* 13(November), 789–801.
- Kementerian Pertanian Republik Indonesia. (2025). Jalan Menuju Swasembada Daging Dan Susu Nasional. *Buletin Fokus Hilir*, 3(1), 39.
- Kristanti, N. D. (2017). Daya Simpan Susu Pasteurisasi Ditinjau Dari Kualitas Mikroba Termoturik Dan Kualitas Kimia The Effect Of Pasteurization Milk Storage To Quality Microbe Thermoturic And Chemical Properties. *Jurnal Ilmu Dan Teknologi Hasil Ternak*, 12(1), 1–7.
- Lambat, Y., Ayres, N., & Maglaras, L. (2021). *Applied Sciences A Mamdani Type Fuzzy Inference System To Calculate Employee Susceptibility To Phishing Attacks.* 11.
- Lan, X., Wu, S., Du, Q., & Min, L. (2024). *The Investigation Of Changes In Bacterial Community Of Pasteurized Milk During Cold Storage.* 13, 1–11.
- Li, Y. P. W. Z. W. Y. L. (2023). *Extending The Shelf Life Of Raw Milk And Pasteurized Milk.* 12(3), 608.
- Lim, S. H., Chin, N. L., Sulaiman, A., Tay, C. H., & Wong, T. H. (2023). Microbiological, Physicochemical And Nutritional Properties Of Fresh Cow Milk Treated With Industrial High-Pressure Processing (Hpp) During Storage. *Foods*, 12(3).
<https://doi.org/10.3390/Foods12030592>
- Liu, B., Lin, W., Chen, S., Xiang, T., Yang, Y., Yin, Y., Xu, G., Liu, Z., Liu, L., Pan, J., & Xie, L. (2019). Gut Microbiota As An Objective Measurement For Auxiliary Diagnosis Of Insomnia Disorder. *Frontiers In Microbiology*, 10(August), 1–12.
<https://doi.org/10.3389/Fmicb.2019.01770>
- Lott, T. T. (2023). Shelf-Life Storage Temperature Has A Considerably Larger Effect Than High-Temperature , Short-Time Pasteurization Temperature On The Growth Of Spore-Forming Bacteria In Fluid Milk. *Journal Of Dairy Science*, 106(6), 3838–3855. <https://doi.org/10.3168/Jds.2022-22832>
- Lubis, A. K., Rahmawati, A., Eliska, A., & Nurlaela, R. S. (2024). *Kajian Literatur : Penerapan Teknologi Pasteurisasi Dan Ultra High Temperature (Uht) Terhadap Kualitas Mikrobiologi Susu.* 3, 6961–6972.
- Magableh, G. M. (2024). *An Integrated Fuzzy Mcdm Method For Assessing Crisis Recovery Strategies In The Supply Chain.*

- Marin-Gómez, W., José Grande, M., Pérez-Pulido, R., Galvez, A., & Lucas, R. (2020). Changes In The Bacterial Diversity Of Human Milk During Late Lactation Period (Weeks 21 To 48). *Foods*, 9(9). <https://doi.org/10.3390/Foods9091184>
- Martin, N. H. (2023). Invited Review : Redefining Raw Milk Quality — Evaluation Of Raw Milk Microbiological Parameters To Ensure High-Quality Processed Dairy Products. *Journal Of Dairy Science*, 106(3), 1502–1517. <https://doi.org/10.3168/Jds.2022-22416>
- Melini, F. (2017). *Raw And Heat-Treated Milk : From Public Health Risks To Nutritional Quality*. 3(54), 1–33. <https://doi.org/10.3390/Beverages3040054>
- Molagoda, I. M. N., Athapaththu, A. M. G. K., Park, E. K., Choi, Y. H., Jeon, Y. J., & Kim, G. Y. (2022). Fermented Oyster (*Crassostrea Gigas*) Extract Cures And Prevents Prednisolone-Induced Bone Resorption By Activating Osteoblast Differentiation. *Foods*, 11(5), 1–15. <https://doi.org/10.3390/Foods11050678>
- Monroy-García, I. N., Carranza-Torres, I. E., Carranza-Rosales, P., Oyón-Ardoiz, M., García-Estévez, I., Ayala-Zavala, J. F., Morán-Martínez, J., & Viveros-Valdez, E. (2021). Phenolic Profiles And Biological Activities Of Extracts From Edible Wild Fruits *Ehretia Tinifolia* And *Sideroxylon Lanuginosum*. *Foods*, 10(11), 1–16. <https://doi.org/10.3390/Foods10112710>
- Mullor, J. Reig. (2020). *Extended Fuzzy Analytic Hierarchy Process (E-Fahp) : A General Approach*.
- Numberger, D., Siebert, U., Fulde, M., & Valentin-Weigand, P. (2021). Streptococcal Infections In Marine Mammals. *Microorganisms*, 9(2), 1–25. <https://doi.org/10.3390/Microorganisms9020350>
- Nunes, L. J. R., Loureiro, L. M. E. F., Sá, L. C. R., & Silva, H. F. C. (2020). Sugarcane Industry Waste Recovery: A Case Study Using Thermochemical Conversion Technologies To Increase Sustainability. *Applied Sciences (Switzerland)*, 10(18). <https://doi.org/10.3390/App10186481>
- Owusu-Kwarteng, J., Akabanda, F., Agyei, D., & Jespersen, L. (2020). Microbial Safety Of Milk Production And Fermented Dairy Products In Africa. *Microorganisms*, 8(5), 1–24. <https://doi.org/10.3390/Microorganisms8050752>
- Ozaybi, N. (2024). High-Pressure Processing Of Milk And Dairy Products: Latest Update. *Processes*, 12(10). <https://doi.org/10.3390/Pr12102073>
- Permata, L., Hartanti, S., Mulyono, J., & Mayang, V. (2022). *Fmea Dan Fuzzy Fmea Dalam Penilaian Risiko Lean Waste Di Industri Manufaktur*. 11(2), 293–304.
- Purwanti, I. S., Nu, A. H., & Mulyati, D. S. (2025). *Perbaikan Kualitas Proses Pengemasan Produk Susu Kemasan Dengan Metode Fmea*. 4, 195–204.

- Putra, Rahmat Eka. (2024). Standarisasi Produk Susu Melalui Penerapan Teknologi Pasteurisasi Dan Kemasan Aseptik. *Jurnal Ilmiah Pengembangan Dan Penerapan Ipteks*, 31(1), 187–194.
- Rabbani, A., Ayyash, M., D'costa, C. D. C., Chen, G., Xu, Y., & Kamal-Eldin, A. (2025). Effect Of Heat Pasteurization And Sterilization On Milk Safety, Composition, Sensory Properties, And Nutritional Quality. *Foods*, 14(8), 1–30. <https://doi.org/10.3390/Foods14081342>
- Rahmawati, B. D., & Maharani, N. N. B. (2023). Assessing Cause Of Defect Using Failure Mode And Effect Analysis. *Spektrum Industri*, 21(1), 1–7. <https://doi.org/10.12928/Si.V21i1.91>
- Rahmawati, D. N., Suryadi, E., Hadijah, H. S., & Rasto. (2025). Implementation Of Risk-Based Thinking Iso 9001:2015 Using Fmea In The Manufacturing Industry: A Case Study Of Pt Xyz. *Dinasti International Journal Of Economics, Finance & Accounting*, 6(5), 4204–4214. <https://doi.org/10.38035/Dijefa.V6i5.5272>
- Rimsha, R., Munir, J., Fatima, I., Ishfaq, N., Shahid, H., Murtaza, H., & Haroon, K. (2022). Safety And Quality Assessment Of Milk Before And After Pasteurization Collected From Different Regions Of Punjab. 8669, 135–150. <https://doi.org/10.36348/Sijcms.2022.V05i09.001>
- Rizki, E. N., Hamdy, M. I., Isnaini, M., Umam, H., Islam, U., Sultan, N., & Kasim, S. (2025). Analysis Of Production Failure Risks In Umkm Kenanga Using Persentase Kecacatan. *Journal Of Information Technology And Computer Science(IntecomS)*, 8, 134–142.
- Rouyendegh, B. D. (2022). An Integrated Fuzzy Mcdm Hybrid Methodology To Analyze Agricultural Production. 14, 1–16.
- Saumi, N. Dkk. (2023). Pengaruh Waktu Penyimpanan Dalam Suhu Ruang Terhadap Karakteristik Minuman Probiotik Ubi Jalar Oranye (Ipomea Batatas L.) Prosiding Seminar Nasional Diseminasi Penelitian. *Prosiding Seminar Nasional Diseminasi Penelitian*, 3(September), 2964–6154.
- Septifani, R. I. S. Z. P. (2022). Analisis Risiko Produksi Frestea Menggunakan Fuzzy Failure Mode And Effect Analysis (Fuzzy Fmea) Dan Fuzzy Analytical Hierarchy Process (Fuzzy Ahp) (Studi Kasus Di Pt. Coca-Cola Bottling Indonesia Bandung Plant).
- Setiawan, F. A. (2026). Kan Jabung Terima 224 Ekor Sapi Perah, Sehingga Produksi Susu Meningkat. 19 Januari. <https://radarmalang.jawapos.com/berita-terbaru/816118005/kan-jabung-terima-224-ekor-sapi-perah-sehingga-produksi-susu-meningkat>

- Shao, Y., Yuan, Y., Xi, Y., Zhao, T., & Ai, N. (2023). *Effects Of Homogenization On Organoleptic Quality And Stability Of Pasteurized Milk Samples*. 13(205), 2–20.
- Simsek, H. (2023). *Application Of Mamdani Fuzzy Inference System In Poultry*. 13(2471).
- Sni 3951-2018 Susu Pasteurisasi, Jakarta (2018).
- Sosiawati, Endang Sapta Hari : N. R. (2024). Pengaruh Lama Simpan Pada Suhu Dingin Terhadap Mutu Organoleptik Dan Hedonik Susu Pasteurisasi Endang. *Jurnal Ilmiah Fillia Cendekia*, 9(1).
- Spring, A., Nelson, E., Knezevic, I., Ballamingie, P., & Blay-Palmer, A. (2021). *Special Issue “ Levering Sustainable Food Systems To Address Climate Change (Pandemics And Other Shocks And Hazards): Possible Transformations .”* 1–6.
- Sucipto, S., Putra, D. R. L., & Effendi, M. (2018). Analisis Risiko Produksi Daging Sapi Di Rumah Potong Hewan Menggunakan Metode Fuzzy Fmea (Studi Kasus Di Rph X). *Jurnal Agroindustri Halal*, 4(2), 130–141. <https://doi.org/10.30997/Jah.V4i2.1248>
- Syafitri, I. N. Dkk. (2017). Jurnal Farmasi Dan Ilmu Kefarmasian Indonesia Vol. 4 No. 1 Juli 2017 19. *Farmasi Dan Ilmu Kefarmasian Indonesia*, 4(1), 19–26.
- Tan, S. F., Chin, N. L., Tee, T. P., & Chooi, S. K. (2020). Physico-Chemical Changes, Microbiological Properties, And Storage Shelf Life Of Cow And Goat Milk From Industrial High-Pressure Processing. *Processes*, 8, 1–13.
- Triardianto, D., Choirun, A., Adhamatika, A., Wibisono, Y., & Surateno, S. (2024). Pengaruh Proses Pasteurisasi Terhadap Kualitas Fisik Dan Kimia Pada Proses Commissioning Pengolahan Susu Di Teaching Factory Pengolahan Susu Politeknik Negeri Jember. *Oryza (Jurnal Pendidikan Biologi)*, 13(1), 1–6. <https://doi.org/10.33627/Oz.V13i1.1487>
- Trimadya, Nindya Malvins; Hartrisari Hardjomidjojo; Elisa Anggraeni. (2018). Sistem Manajemen Risiko Kontaminasi Pada Rantai Pasok Pangan (Studi Kasus : Susu Pasteurisasi). *Jurnal Teknologi Industri Pertanian*, 28, 162–170. <https://doi.org/10.24961/J.Tek.Ind.Pert.2018.28.2.162>
- Vahidi, J. (2014). *A Model For Selecting An Erp System With Triangular Fuzzy Numbers And Mamdani Inference*. 9(1), 46–54.
- Vecchia, M., Sacchi, P., Marvulli, L. N., Ragazzoni, L., Muzzi, A., Polo, L., Bruno, R., & Salio, F. (2025). *Healthcare Application Of Failure Mode And Effect Analysis (Fmea): Is There Room In The Infectious Disease Setting ? A Scoping Review*. 13(1), 82.

- Vigar, V., Myers, S., Oliver, C., Arellano, J., Robinson, S., & Leifert, C. (2020). A Systematic Review Of Organic Versus Conventional. In *Nutrients* (Vol. 12, Number 7).
- Visciano, P. (2022). *Assessment Of Quality And Safety Criteria Of Raw Milk Samples From Different Dairy Farms*. 13, 620–625.
- Waluny, A., & Suhendar, E. (2023). Analisis Risiko Kegagalan Proses Menggunakan Fuzzyahp, Fmea Dan Kaizen Method Pada Pt. Central Mega Kencana. *Jurnal Teknologi Dan Manajemen*, 21(1), 9–24. <https://doi.org/10.52330/Jtm.V21i1.72>
- Wang, Y., Chin, K., Ka, G., Poon, K., & Yang, J. (2009). Risk Evaluation In Failure Mode And Effects Analysis Using Fuzzy Weighted Geometric Mean Q. *Expert Systems With Applications*, 36(2), 1195–1207. <https://doi.org/10.1016/j.eswa.2007.11.028>
- Wang, Y., Xiao, R., Liu, S., Wang, P., Zhu, Y., Niu, T., & Chen, H. (2024). The Impact Of Thermal Treatment Intensity On Proteins, Fatty Acids, Macro/Micro-Nutrients, Flavor, And Heating Markers Of Milk—A Comprehensive Review. *International Journal Of Molecular Sciences*, 25(16). <https://doi.org/10.3390/ijms25168670>
- Wanniatie, V. Z. H. (2015). *Kualitas Susu Pasteurisasi Komersil*. 15(2), 92–97.
- Wardany, A. D., Hardiningtyas, (2024). Evaluasi Risiko Produksi Susu Pasteurisasi Menggunakan Good Manufacturing Practices (Gmp) Dan Hazard Analysis Critical Control Point (Haccp) Di Cv . Dairy Pro Indonesia. *Dairy Pro Indonesia Analisis Dan Pembahasan Metode Penelitian*. 01(0), 915–929.
- Water, M., Samples, B., Bünning, T. H., Maser, E., Strehse, J. S., Hollmann, A. C., & Böttcher, T. (2021). A Toolbox For The Determination Of Nitroaromatic Explosives In Marine Water, Sediment, And Biota Samples On Femtogram Levels By Gc-MS/MS Tobias. *Toxics*, 9(60), 2–14.
- Widhiasmoro, A., Hariyadi, P., & Purnomo, E. H. (2025). Pengaruh Komposisi Susu Cair Terhadap Sifat Reologi Dan Potensi Risikonya Pada Kecukupan Proses Termal. *Jurnal Mutu Pangan : Indonesian Journal Of Food Quality*, 12(1), 26–36. <https://doi.org/10.29244/jmpi.2025.12.1.26>
- Widyaningtyas, S. (2021). Analisis Pengendalian Mutu Statistik Kemasan Susu Pasteurisasi S. *Jitmi*, 4(1), 121–129.
- Zainuddin, M., Pringgienies, D., Radjasa, O. K., Haeruddin, H., Sabdaningsih, A., & Herawati, V. E. (2022). Optimasi Kondisi Inkubasi Kultur (Suhu Dan Agitasi) Terhadap Pertumbuhan Dan Aktivitas Protease Ekstraseluler Bakteri Bacillus Firmus Asosiasi Sponge (Porifera: Demospongiae) Dari Nusa Lembongan Bali Indonesia. *Journal Of Marine Research*, 11(3), 547–556. <https://doi.org/10.14710/jmr.V11i3.35001>

- Zandi, P., Rahmani, M., Khanian, M., & Mosavi, A. (2020). *Agricultural Risk Management Using Fuzzy Topsis Analytical Hierarchy Process (Ahp) And Failure Mode And Effects Analysis (Fmea)*. 10, 1–27.
- Zhao, Y., & Wang, X. (2019). A Review Of Low-Frequency Active Vibration Control Of Seat Suspension Systems. *Applied Sciences (Switzerland)*, 9(16). <https://doi.org/10.3390/app9163326>
- Zhu, L., & Liang, Y. (2024). *Quality Risk Management For Microbial Control In Membrane-Based Water For Injection Production Using Fuzzy-Failure Mode And Effects Analysis*. <https://doi.org/10.7717/peerj-cs.2565>
- Zunaidi, A. Bagus; S. S. D. D. W. (2021). Pemilihan Supplier Gula Dengan Pendekatan Fuzzy Ahp Pada Ud. Agung Jaya Di Kecamatan Bungah Gresik. *Jurnal Sistem Dan Teknik Industri*, 3(1), 398–406. <https://doi.org/10.30587/justicb.v1i3.2620>