DAFTAR PUSTAKA

Abdillah, A. S., Suwardiah, D. K., Bahar, A., & Sutiadiningsih, A. 2021. Pengaruh suhu penyimpanan terhadap daya simpan selai lembaran belimbing wuluh dan pepaya. *Jurnal tata boga*, *10*(1), 185-193.

Afiqah, N., Hartanti, L., & Rahayuni, T. 2024. Kajian lama penyimpanan asam pedas ikan lele menggunakan *standing pouch aluminium foil*. *Jurnal Teknologi dan Industri Pertanian Indonesia*, *16*(1): 36–43.

Alkerwi, A., Crichton, G. E., & Hébert, J. R. 2015. Consumption of ready-made meals and increased risk of obesity: Findings from the Observation of Cardiovascular Risk Factors in Luxembourg (ORISCAV-LUX) study. *British Journal of Nutrition*, *113*(2): 270–277.

Antony, A., & Farid, M. 2022. Effect of temperatures on polyphenols during extraction. Applied Sciences, 12(4), 2107.

AOAC. 1995. *Official methods of analysis of AOAC International* (16th ed.). Association of Official Analytical Chemists.

Arif, A. B. 2016. Metode *accelarated shelf life test* (aslt) dengan pendekatan arrhenius dalam pendugaan umur simpan sari buah nanas, pepaya dan cempedak. *Informatika Pertanian*, *25*(2), 189-198.

Ayu, D. F., Efendi, R., Nopiani, Y., Saputra, E., Hasibuan, A. I., Juarsa, R. P., & Husnul, H. (2024). Shelf-life prediction of smoked catfish coated with chitosan and red galangal extract. *Brazilian Journal of Food Technology*, 27, e2024027.

Brilliantina, A., Wardani, D. K., Fadhila, P. T., Hariono, B., & Wijaya, R. 2022. Accelerated shelf life test method with Arrhenius approach for shelf life estimation of tongkol Euthynnus affinis balado in cans. *IOP Conference Series: Earth and Environmental Science*, *980*(1), 012038.

Fadhillah, A. A., Budi, F. S., & Kusumaningrum, H. D. 2024. Karakteristik dan pengaruh proses sterilisasi terhadap mutu fisik produk lauk berkuah dalam kemasan retort pouch: tinjauan sistematis. *Rekayasa*, *17*(3), 484-500.

ElGamal, R., Song, C., Rayan, A, M., Liu, C., Al-Rejaie. S, & ElMasry. G. 2023. Thermal degradation of bioactive compounds during drying: A review. *Agronomy*, 13(6), 1580.

Enriquez, D, C., Miranda, J, M., Trigo, M., Felix, F, R., Aubourg, S. P., & Velazquez, J, B. 2023. Antioxidant and antimicrobial effect of biodegradable films containing pitaya (*Stenocereus thurberi*) extracts during the refrigerated storage of fish. *MDPI*, 11(5), 1-14.

Feagans, J. M., Jahann, D. A., & Barkin, J. S. 2010. Meals ready to eat: a brief history and clinical vignette with discussion on civilian applications. *Military medicine*, *175*(3), 194-196.

Gedif, H. D, Tkaczewska, J., Jamróz, E., Zając, M., Kasprzak, M., Pająk, P., Grzebieniarz, W., & Nowak, N. 2022. Developing technology for the production of innovative coatings with antioxidant properties for packaging fish products. *Foods*, *12*(1), 26.

Girsang, E. S. B., Swasti, Y. R., & Pranata, F. S. 2022. Potensi bubuk daging dan biji buah kecombrang (*Etlingera elatior*) sebagai pengawet alami bakso ikan. *Jurnal Aplikasi Teknologi Pangan*, *11*(1), 1-9.

Hadinoto, S., Kolanus, J. P. M., & Manduapessy, K. R. W. 2016. Karakteristik mutu ikan cakalang (*Katsuwonus pelamis*) asap menggunakan asap cair dari tempurung kelapa. *Indonesian Journal of Industrial Research*, *12*(1): 20-26.

Haghighi, M., & Yazdanpanah, S. 2020. Chitosan-based coatings incorporated with cinnamon and tea extracts to extend the fish fillets shelf life: validation by FTIR spectroscopy technique. *Journal of Food Quality*, 1, 8865234.

ICMSF. 2014. *Microbiological specifications for ready-to-eat foods: Total Plate Count criteria*. International Commission on Microbiological Specifications for Foods. Diakses dari https://www.ifsqn.com/

ISO. 2017. *Sensory analysis—Methodology—General guidance (ISO Standard No. 6658:2017)*. International Organization for Standardization.

Khairina, R., Sari, D. K., Fitrial, Y., & Khotimah, I. K. 2024. Thermal process technology transfer of masak habang snakehead fish in poklahsar, Lepasan Village, Barito Kuala. Jurnal Aplikasi Teknik dan Pengabdian Masyarakat, *8*(4), 93-98.

Kirmanto., Hartiningsih, S., & Puspasari, D. A. 2025. Effect of storage temperature on sensory and chemical characteristics of quail bacem sterile packaging retort pouch. *Journal of Food and Agricultural Product*, *5*(1), 54-62.

Kurek, M., Pišonić, P., Ščetar, M., Janči, T., Čanak, I., Filipec, S. V., Benbettaieb. N., Debeaufort. F., & Galić, K. 2024. Edible coatings for fish preservation: literature data on storage temperature, product requirements, antioxidant activity, and coating performance—a review. *Antioxidants*, *13*(11), 1417.

Labuza, T. D. 1982. Theory and application of Arrhenius kinetics to the prediction of nutrient losses in foods. *Food Tech.*, *36*(10): 55-74.

Lan, W., Du, J., Wang, Meng., & Xie, J. 2022. Effects of chitosan coating on quality and protein characteristics of large yellow croaker (*Pseudosciaena crocea*) during ice storage. *Journal of Food Processing and Preservation*, *46*(7), e16649.

Lee, E. S., Park, S. Y., Jeong, Y. G., Jo, B. C., Kim, M., & Ha, S. D. 2015. Quality evaluation and estimation of shelf life of retort-pouched tomato-based and korean

traditional fermented food-based sauces. *Journal of Applied Biological Chemistry*, 58(2), 229–236.

Levita, J., Sri A. S., Tiana M., Mutakin., Irma M. P., & Tanti J. 2019. *Perspektif molekular aktivitas antiinflamasi tanaman kecombrang* (*Etlingera elatior Jack RM Smith*). Deepublish, Yogyakarta.

Li, X., Tu, Z., Sha, X., Li, Z., Li, J., & Huang, M. 2022. Effect of coating on flavor metabolism of fish under different storage temperatures. *Food Chemistry*: *X*, 13, 100256.

LibreTexts. (2025). 7.1.3: Temperature and Microbial Growth. In Microbiology for Health Sciences Sp21 (Kagle). LibreTexts. Retrieved May 2025, from https://bio.libretexts.org/Courses/Mansfield_University_of_Pennsylvania/BSC_3271%3A_Microbiology_for_Health_Sciences_Sp21_%28Kagle%29/07%3A_Growth/7.01%3A_Microbial_Growth/7.1.03%3A_Temperature_and_Microbial_Growth

Majumdar, R. K., Dhar, B., Roy, D., & Saha, A. 2015. Optimization of process conditions for Rohu fish in curry medium in retortable pouches using instrumental and sensory characteristics. *Journal of food science and technology*, *52*, 5671-5680.

Media Pangan Indonesia. 2017. *Ready to eat*: *Jenis produk pangan yang digemari*. Bogor Timur.

Morachis-Valdez, A. G., Gómez-Oliván, L. M., García-Argueta, I., Hernández-Navarro, M. D., Díaz-Bandera, D., & Dublán-García, O. 2017. Effect of chitosan edible coating on the biochemical and physical characteristics of carp fillet (*Cyprinus carpio*) stored at− 18 C. *International journal of food science*, 1, 2812483.

Mulyono, A. M W., Basuki, J. S., & Sukaryani, S. 2018. Pendugaan umur simpan sirup buah tin "Kharomah" dengan metode *accelerated shelf life testing* (ASLT). *Jurnal Ilmu dan Teknologi Pangan*, *4*(1): 277-282.

Muñoz-Tebar, N., Pérez-Álvarez, J. A., Fernández-López, J., & Viuda-Martos, M. (2023). Chitosan edible films and coatings with added bioactive compounds: Antibacterial and antioxidant properties and their application to food products: A review. *Polymers*, *15*(2), 396.

Mutma'innah, M. N., Maherawati, M., & Rahayuni, T. 2022. Nutrition change of ikan asam pedas in retort pouch with variation of sterilization time. *Jurnal Agrotek Ummat*, 9(2), 75-85.

Naufalin, R., Jenie, B. S. L., Kusnandar, F., Sudarwanto, M., & Rukmini, H. 2005. Aktivitas antibakteri ekstrak bunga kecombrang terhadap bakteri patogen dan perusak pangan. Jurnal Teknologi dan Industri Pangan, 16(2), 119-125.

Naufalin, R., Wicaksono, R., & Arsil, P. 2019. Aplikasi *cabinet dryer* (pengering kabinet) untuk meningkatkan produksi bahan baku pengawet alami buah kecombrang (*Etlingera elatior*). *Dinamika Journal: Pengabdian Masyarakat*, *1*(3): 22-27.

Nilsuwan, K., Rajagukguk, Y., Patil, U., Prodpran, T., & Benjakul, S. 2024. Fish gelatin-based film containing maillard reaction products: Properties and its use as bag for packing chicken skin oil. *Journal of Renewable Materials, 12*(6), 1125.

Nisa, A. F. 2018. Kualitas Ikan Tongkol (*Euthynnus affinis*) dengan Pengawet Alami Ekstrak Daun Ciplukan dan Variasi Lama Perendaman. *Skripsi*. Fakultas Keguruan dan Ilmu Pendidikan, Universitas Muhammadiyah Surakarta, Surakarta.

Nurlaili, N., Maulida, A., Theresia, C., Sandika, F. A., & Hairah, U. 2022. Aplikasi ekstrak tanaman kecombrang (*Etlingera elatior*) sebagai pengawet alami pada daging ikan nila (*Oreochromis niloticus*). *Jurnal Sains dan Kesehatan, 4*(2): 198-204.

Pandit, I. G. S., Suryadhi, N. T., Arka, I. B., & Adiputra, N. (2007). Pengaruh penyiangan dan suhu penyimpanan terhadap mutu kimiawi, mikrobiologis, dan organoleptik ikan tongkol (Auxis tharzard, Lac). Indonesian Journal of Biomedical Science, 1(3): 1-6.

Pongsetkul, J., & Benjakul, S. 2022. Impact of sous vide cooking on quality and shelf-life of dried sour-salted fish. *Journal of Food Processing and Preservation*, *46*(1), e16142.

Putra, D., Henny, A. D., Montolalu, R. I., Makapedua, D. M., Onibala, H., Sumilat, D. A., & Luasunaung, A. 2020. Efek suhu dan waktu simpan terhadap kualitas bagian tengah tuna sirip kuning segar (*Thunnus albacares*). *Media Teknologi Hasil Perikanan*, *8*(3), 100-106.

Putri, F. A., Naufalin, R., & Wicaksono, R. 2019. Antimicrobial edible coating application of kecombrang flower concentrate to reduce microbial growth on gourami fish sausage. *IOP Conference Series: Earth and Environmental Science*, *250*(1), 012056.

Rahmanto, S. A., Parnanto, N. H. R., & Nursiwi, A. 2014. Pendugaan umur simpan fruit leather nangka (*Arrtocarpus heterophyllus*) dengan penambahan gum arab menggunakan metode *Accelerated Shelf Life Test* (ASLT) model *Arrhenius*. *Jurnal Teknosains Pangan*, *3*(3): 35-43.

Renate, D., Mursalin., Fitria, R. 2022. Aplikasi kemasan *standing pouch* terhadap kualitas *puree* cabai merah selama penyimpanan. *Seminar Nasional*, 9(1): 120-130.

Sandana, F. B., Rawung, D., Ludong, M., & Mamuaja, C. 2014. Penentuan umur simpan sirup pala menggunakan metode ASLT (*Accelerated Shelf Life Testing*) dengan pendekatan arrhenius. In *COCOS*, *5*(4).

Santika, M. A., & Batubara, S. C. 2024. Potensi bubuk bunga kecombrang sebagai pengawet alami pada siomay ikan tenggiri. *Seminar Nasional Pariwisata dan Kewirausahaan* (*SNPK*), 3: 735-747.

Silaturahmi, A. Y., & Moentamaria, D. 2023. Penentuan kecukupan panas (F_0) pada olahan pangan melalui uji *Salmonella sp*. *Jurnal Teknologi Separasi*, 10(3).

Silitonga, B. G., Mushollaeni, W., & Rahmawati, A. 2023. Pemanfaatan bunga kecombrang (*nicolaia speciosa*) menjadi kerupuk: tinjauan sifat fisikomia dan organoleptik. *Journal Of Industrial Engineering & Technology Innovation*, *1*(2): 50-57.

Simpson, R., Nuñez, H., & Ramírez, C. 2020. Principles of Thermal Processing of Packaged Foods. *ASABE*.

Syska, K., Nuroniah, N. S., & Ropiudin. 2023. Pendugaan umur simpan gula kelapa kristal dalam kemasan vakum menggunakan metode *Accelerated Shelf Life Test* (ASLT) Model *Arrhenius*. *Jurnal Rona Teknik Pertanian*, *16*(1): 69-80.

Suci, D. T., Haryati, S., & Aditia, R. P. 2024. Pengaruh lama waktu sterilisasi terhadap daya simpan sate bandeng pada suhu ruang menggunakan kemasan *retort pouch*. *Prosiding Seminar Nasional Sains dan Teknologi*, *1*(2): 1169-1180.

TechSci Research. 2023. *Indonesia Ready-To-Eat Food Market By Product Type (Ready-To-Heat and Ready-To-Cook), By End User (Residential, Food Service, and Distributor), By Sales Channel (Supermarkets/Hypermarkets, Convenience Stores, Departmental Stores, Online, and Others (Distributor Sales, Direct Sales, etc.)), By Region, Competition, Forecast and Opportunities 2018-2028*. Diakses dari https://www.techsciresearch.com/report/indonesia-ready-to-eat-food-market/19748.html.

Triyannanto, E., Arizona, A. S., Suryanto, R. E., Sujarwanta, R. O., Jamhari, & Widyastuti, I. 2020. Pengaruh kemasan *retorted* dan penyimpanan pada suhu ruang terhadap kualitas fisik dan mikrobiologi satai ayam. *Jurnal Sain Peternakan Indonesia*, *15*(3), 265–272.

U.S. Department of Agriculture. 2019. *FoodData Central*. U.S. Department of Agriculture, Agricultural Research Service. Retrieved June 13, 2025, from https://fdc.nal.usda.gov/

Vital, A. C. P., Guerrero, A., Ornaghi, M. G., Kempinski, E. M. B. C., Sary, C., Monteschio, J. D. O., ... & do Prado, I. N. (2018). Quality and sensory acceptability of fish fillet (*Oreochromis niloticus*) with alginate-based coating containing essential oils. *Journal of food science and technology*, 55, 4945-4955.

Wangiyana, I. G. A. S., Kurnia, N., Triandini, I. G. A. A. H., & Lesmana, P. S. W. 2023. Pelatihan responden sensori angan untuk mahasiswa Program Studi Kehutanan Universitas Pendidikan Mandalika menggunakan variasi skala hedonik. *Jurnal Abdimas* (*Journal of Community Service*), 5(4): 827–834.

Weaver, C. M., Dwyer, J., Fulgoni III, V. L., King, J. C., Leveille, G. A., MacDonald, R. S., Ordovas, J., & Schnakenberg, D. 2014. Processed foods: contributions to nutrition. *The American journal of clinical nutrition*, *99*(6), 1525-1542.

Widowati, C. S. 2016. Penentuan Umur Simpan *Smoothies Black Mulberry* (*Morus nigra L.*) Dalam Kemasan Botol Kaca dengan Metode ASLT Pendekatan *Arrhenius*. *Skripsi*. Fakultas Teknik, Universitas Pasundan, Bandung.

Zahidah, W. N., Deli, R. A., Zainah, N., Arnieza, N., & Fakhri, M. 2024. Effect of retort processing on the microbiological, sensory evaluation, and physicochemical properties of the ready-to-eat grilled beef. *Asian Food Science Journal*, *23*(5): 1–10.