

DAFTAR PUSTAKA

- Anonymous, 2000., Panduan HACCP Tuna Sashimi Blok Segar Beku (Fresh Frozen Tuna Block Sashimi). PT. Usaha Mina (P), Sorong , Irian Jaya
- ^a, 2010., Perbedaan ISO 9001, HACCP dan ISO 22000. Disadur dari <http://www.scribd.com/Perbedaan-Antara-ISO-9001-HACCP-ISO-22000/d/7855807>
- ^b, 2010 ., Business News., Analisis dan Informasi Pasar Luar Negeri , Kementrian Kelautan Perikanan., Jakarta
- ^c, 2010 , wikipedia ., [Jaminan Keamanan Pangan dengan sistem HACCP](#) ., Jakarta.
- ^d,2010,An introduction to HACCP for Fish ProcessorsAsean Network of Fisheries post Harvest Technology Centres, Singapore.
- ^e, 2010., Product Hand Book, Tuna Saku Booklet, web buklet, Island Brand , Island Lobster LTD., Miami
- Attanasova et al., 2008., *Micribiological Quality of sushi From sushi Bars and Retailers*,*journal of food protection vo.71.no.4 2008 ,p.800-864*
- CAC (Codex Alimentarius Commission) 2000. *Proposed Draft. Code of Practice for Fish and Fishery Products*. Alinorm 01/18. Food and Agriculture Organization / World Health Organization, Rome, Italy.
- CAC (Codex Alimentarius Commission) 2001. *Food Hygiene Basic texts*. 2nd ed. Food and Agriculture Organization / World Health Organization, Rome, Italy.
- CAC (Codex Alimentarius Commission. 2003. *Recommended International Code of Practice General Prinsiples of Food Hygiene Rev.4*. Food and Agriculture Organization. Rome, Italy.
- FDA ,2005 ., *Steps in Developing Your HACCP Plan The Seafood HACCP Regulation requires that you prepare a HACCP plan for fish and fishery products that you process.*
- Huss, H.H., P.K. Ben Embarek and A. Reilly 2000. Prevention and control of hazards in seafood. *Food Control* 11, 149-156

- Huss *et.al.*,2003., Consideration in the application of the HACCP principles to Seafood Production , Assessment and management of seafood safety and quality ,Food and Agriculture organization of the United Nation.Rome, Italy.
- Junianto., 2003. Teknik Penanganan Ikan. Jakarta : Penebar Swadaya
- Kardarron. 2007., Gambar ikan tuna.[www. landbigfish.com](http://www.landbigfish.com). (16 Maret 2010).
- Keer M, Paul L, Sylvia A .2002. *Effect of Storage Condition on Histamin Formation in Fresh and Canned Tuna. Commision by Food Safety Unit*.Dalam www.foodsafety.vic.gov.au. (12 April 2008)
- Lehane L, Olley J. 1999. *Histamine (Scombroid) Fish Posioning a review in a risk-assessment framework*. Canberra: National Office of Animal and Plant health.
- NACMCF (*National Advisory Committee on Microbiological Criteria for Foods*) 1998. Hazard analysis and critical control point principles and application guidelines. *Journal of Food Protection* 61, 762-775.
- Nikijuluw ,2010., Warta Pasar Ikan Edisi Maret, No. 79 ., ISSN 1829 5576 ., Direktorat Pemasaran Dalam Negeri,Direktorat Jenderal Pengolahan dan Pemasaran Hasil Perikanan Kementrian Kelautan dan Perikanan (KKP).
- Poernomo,2010 ., Warta Pasar Ikan Direktorat Pemasaran Dalam Negeri,Direktorat Jenderal Pengolahan dan Pemasaran Hasil Perikanan Kementrian Kelautan dan Perikanan (KKP). Edisi Maret 2010, No. 79 ., ISSN 1829 5576
- Saanin H. 1984. Taksonomi dan Kunci Identifikasi Ikan I & II. Jakarta : Bina Cipta.
- Shalabby. 1996 Signature of Biogenic amines to Food Safety and human Health .*Food Rest.Int.*29(7): 675-90
- Sumner J, Ross T, Ababouch L. 2004. *Application of Risk Assessment in the Fish Industry*. Food and Agriculture organization of the United Nation.Rome, Italy.
- Taylor SL. 1983. *Monogaph on Histamin Poisoning Codex Alimentarius Commision*. Food and Agriculture organization of the United Nation.Rome, Italy.
- WHO (World Health Organization) 1996. *Guidelines for drinking water quality*. 2nd ed. Vol 2. Health criteria and other supporting information. World Health Organization, Geneva, Switzerland.