

DAFTAR PUSTAKA

- Abdullah, K., & Tangke, U. (2021). Penerapan HACCP Pada Penanganan Ikan Tuna (Studi Kasus pada PT . Santo Alfin Pratama PPN Ternate Kecamatan Kota Ternate Selatan). *Jurnal Biosaintek*, 3(1), 1–10. <https://doi.org/10.52046/biosainstek.v3i1.598.1-10>
- Afoakwa, E. O., Mensah-Brown, H., Budu, A. S., & Mensah, E. (2013). Risk Assessment of Vacuum-Packed Pouched Tuna Chunks During Industrial Processing Using ISO 22000 and HACCP Systems. *International Food Research Journal*, 20(6), 3357–3371.
- Ahmad. (2020). *Manajemen Mutu Terpadu*. CV. Nas Media Pustaka.
- Alashaari, A., & Abdulqader, G. (2021). The Process Capability to Fulfill Specifications With an Application in Pharmaceutical Tablets Weights. *International Journal of Advanced and Applied Sciences*, 8(2), 70–76. <https://doi.org/10.21833/ijaas.2021.02.010>
- Archer, K. J., & Lemeshow, S. (2006). Goodness-of-fit Test For A Logistic Regression Model Fitted Using Survey Sample Data. *Stata Journal*, 6(1), 97–105. <https://doi.org/10.1177/1536867x0600600106>
- Arcidiacono, G., & Nuzzi, S. (2017). A Review of the Fundamentals on Process Capability, Process Performance, and Process Sigma, and an Introduction to Process Sigma Split. *International Journal of Applied Engineering Research*, 12(14), 4556–4570.
- Ardisly, S. G. (2021). *Analisis Kapabilitas Proses Dalam Pemenuhan Spesifikasi Mutu Susu Sapi Segar Dari Pemasok Koperasi B Untuk Produksi Susu Cair Di PT. Y. Universitas Brawijaya*.
- Arikunto, S. (2010). *Prosedur Penelitian : Suatu Pendekatan Praktik*. Rineka Cipta.
- Badan Standardisasi Nasional. (1998). *Sistem Analisa Bahaya dan Pengendalian Titik Kritis* (p. 1).
- _____. (2016). *Udang masak beku*.
- Badrin, T. A., Patadjai, A. B., & Suwarjoyowirayatno, S. (2019). Studi Perubahan Biokimia dan Mikrobial Udang Vaname (*Litopenaeus vannamei*) Selama Proses Rantai Dingin di Perusahaan Grahamakmur Ciptapratama Kabupaten Konawe. *Jurnal Fish Protech*, 2(1), 59. <https://doi.org/10.33772/jfp.v2i1.6471>
- Choiri, M. M., & Sidiq, U. (2019). *Metode Penelitian Kualitatif Di Bidang Pendidikan*. CV. Nata Karya.
- Ditjen PDSPPK. (2019). *Peluang Usaha Dan Investasi Udang Vaname*. Kementerian Kelautan dan Perikanan Republik Indonesia.

- Djoko, A. W., Titiek, K., & Yitno, U. (2020). *Pengendalian Kualitas*. Scopindo Media Pustaka.
- Erawati, N., Darmanto, Y. S., & Winarni, A. T. (2018). The Analysis of Quality and Food Safety on Frozen Tiger Shrimp (*Penaeus Monodon*) Handling in Central Java, Indonesia. *Russian Journal of Agricultural and Socio-Economic Sciences*, 77(5), 288–296. <https://doi.org/10.18551/rjoas.2018-05.34>
- Fais, N., & Gunanti, M. (2020). Analysis Critical Control Point (CCP) in Frozen Surimi Production in PT. Bintang Karya Laut, Kabupaten Rembang, Propinsi Jawa Tengah. *Journal of Marine and Coastal Science*, 8(3), 98. <https://doi.org/10.20473/jmcs.v8i3.21159>
- Fakhmi, A., Rahman, A., & Riawati, L. (2013). Desain Sistem Keamanan Pangan Hazard Analysis and Critical Control Point (HACCP) Pada Proses Produksi Gula Pg . Kebon Agung Malang Food Safety System Design Hazard Analysis and Critical Control Point (Haccp) At Sugar Production Pg . Kebon Agung. *Jurnal Rekayasa Dan Manajemen Sistem Industri*, 2(6), 1168–1179.
- Fendjalang, S. N. M., Budiardi, T., Supriyono., & E., Effendi, I. (2016). Produksi Udang Vaname (*Litopenaeus vannamei*) Pada Karamba Jaring Apung Dengan Padat Tebar Berbeda di Selat Kepulauan Seribu. *Jurnal Ilmu Dan Teknologi Kelautan Tropis*, 8(1), 201–214.
- Food and Drug Administration. (2021). *Import Refusals*. <https://datadashboard.fda.gov/ora/cd/imprefusals.htm>
- Goswami, A., & Dutta, H. N. (2013). Some Studies On Normal and Non-Normal Process Capability Indices. *International Journal of Mathematics and Statistics Invention*, 1(2), 31–40.
- Grigorakis, K., & Rigos, G. (2011). Aquaculture Effects on Environmental and Public Welfare - The Case of Mediterranean Mariculture. *Chemosphere*, 85(6), 899–919. <https://doi.org/10.1016/j.chemosphere.2011.07.015>
- Hafina, A., & Sipahutar, Y. H. (2021). Pengolahan Udang Vannamei (*Litopenaeus vannamei*) Kupas Mentah Beku Peeled Deveined (PD) di PT Central Pertiwi Bahari Lampung. *Prosiding Simposium Nasional VIII Kelautan Dan Perikanan Fakultas Ilmu Kelautan Dan Perikanan, Universitas Hasanuddin, Makassar, 5 Juni 2021*, 45–56.
- Harry, M. J., Mann, P. S., Hodgins, O. C. De, Hulbert, R. L., & Lacke, C. J. (2010). *Practitioner's Guide to Statistics and Lean Six Sigma For Process Improvements*. Wiley.
- Hasibuan, N. E., Azka, A., & Rohaini, A. E. (2020). Penerapan Hazard Analysis Critical Control Point (HACCP) Tuna (*Thunnus sp.*) Loin Beku di PT. Tridaya Eramina Bahari. *Aurelia Journal*, 2(1), 53. <https://doi.org/10.15578/aj.v2i1.9491>
- Helena, S., & Hendy, T. (2017). Process Capability Analysis Pada Nut (Studi Kasus: Pt Sankei Dharma Indonesia). *J@ti Undip : Jurnal Teknik Industri*, 12(2), 137. <https://doi.org/10.14710/jati.12.2.137-142>

- Hendrawan, E., Susanto, H. V., Adinata, S., Susanto, J., & Rahardjo, B. (2017). Analisa Kapabilitas Proses Untuk Proses Injeksi Dan Blow Moulding Process Capability Analysis in Injection and Blow Moulding Process. *Jurnal Rekayasa Sistem & Industri*, 16(1), 16–21.
- Hermansyah, M., Pratikto, P., Soenoko, R., & Widha Setyanto, N. (2013). Hazard Analysis and Critical Control Point (HACCP) Produksi Maltosa Dengan Pendekatan Good Manufacturing Practice (GMP). *Journal of Engineering and Management Industrial System*, 1(1), 14–20. <https://doi.org/10.21776/ub.jemis.2013.001.01.3>
- Jamaluddin. (2018). *Perpindahan Panas dan Massa Pada Penyangraian dan Penggorengan Bahan Pangan*. Badan Penerbit Universitas Negeri Makasar.
- Jan, T., KC, Y., & Borude, S. (2016). Study of HACCP Implementation in Milk Processing Plant at Khyber Agro Pvt. Ltd in Jammu & Kashmir. *Journal of Food Processing & Technology*, 7(8). <https://doi.org/10.4172/2157-7110.1000610>
- Joglekar, A. M. (2003). *Statistical Methods for Six Sigma Statistical Methods for Six Sigma*. Wiley Interscience.
- Khairul, A., & Iskandar, K. (2008). *Budi Daya Udang Vaname Secara Intensif, Semi Intensif dan Tradisional*. PT. Gramedia Pustaka Utama.
- Kharisma, A. D. M. (2019). In-flight Catering Service and Food Safety: Implementation of Hazard Analysis and Critical Control Point System in PT Aerofood ACS Surabaya. *Jurnal Kesehatan Lingkungan*, 11(1), 17. <https://doi.org/10.20473/jkl.v11i1.2019.17-25>
- KKP. (2022). *Produksi Perikanan Menurut Provinsi Tahun 2017-2021*. <https://statistik.kkp.go.id/home.php>
- Kurniawan, R. E., Basri, C., & Latif, H. (2021). Hazard Analysis Critical Control Point (HACCP) Sebagai Jaminan Keamanan Produk Sarang Burung Walet Tujuan Ekspor ke Tiongkok. *Acta Veterinaria Indonesiana*, 9(2), 72–81. <https://doi.org/10.29244/avi.9.2.72-81>
- L.Furterer, S., & Wood, D. C. (2021). *The ASQ Certified Manager Of Quality/Organizational Excellence Handbook* (5th ed.). Quality Press.
- Lestari, T. R. P. (2020). Keamanan Pangan Sebagai Salah Satu Upaya Perlindungan Hak Masyarakat Sebagai Konsumen. *Aspirasi: Jurnal Masalah-Masalah Sosial*, 11(1), 57–72. <https://doi.org/10.46807/aspirasi.v11i1.1523>
- McFarland, P., Checinska Sielaff, A., Rasco, B., & Smith, S. (2019). Efficacy of Food Safety Training in Commercial Food Service. *Journal of Food Science*, 84(6), 1239–1246. <https://doi.org/10.1111/1750-3841.14628>
- Michałowski, M., Mierzejewska, S., Kukielka, K., Bać, A., & Piepiórka-Stepuk, J. (2019). Statitstical Analysis of Correctness of Seaming Canned Food in Food Production with the Use of Standard Control Chart. *Agricultural Engineering*, 23(4), 31–39. <https://doi.org/10.1515/agriceng-2019-0034>

- Muhsyi, A., Fauziyyah, S., Khusna, K., Mirzania, A., Ekonomi, F., Bisnis, D., Jember, U., Kalimantan, J., 37, N., & Timur, J. (2021). Model Distribusi Kerajinan Kreatif Jember Menuju Pasar Internasional. *Bisma : Jurnal Bisnis Dan Manajemen*, 15(1), 75–85. <https://jurnal.unej.ac.id/index.php/BISMA>
- Nurtiana, W., Najah, Z., Anggraeni, D., & Putri, N. A. (2021). Hazard Analysis and Critical Control Point of Milkfish Floss Production as Indigenous Food from Banten Province. *IOP Conference Series: Earth and Environmental Science*, 715(1). <https://doi.org/10.1088/1755-1315/715/1/012065>
- Oguz, H., & Turk, E. (2016). Investigation of Tetracycline Residues in Fish Caught From Surrounding Fish Farms in Mugla District. *Eurasian Journal of Veterinary Sciences*, 32(2). <https://doi.org/10.15312/eurasianjvetsci.2016215515>
- Pal, M., Aregawi, W., & Singh, R. (2016). The Role of Hazard Analysis Critical Control Point in Food Safety. *Beverage and Food World*, 43, 33–36.
- Pemerintah Republik Indonesia. (2012). *Undang-Undang Republik Indonesia Nomor 18 Tahun 2012 Tentang Pangan*.
- _____. (2019). *Peraturan Pemerintah Republik Indonesia Nomor 86 Tahun 2019 Tentang Keamanan Pangan*.
- Pratama, Y., & Susanti, Li. H. (2018). Kapabilitas Proses Mesin Pengemas Produk Pangan Bubuk: Studi Kasus pada Produk Tepung Terigu. *Jurnal Aplikasi Teknologi Pangan*, 7(1), 7–11. <https://doi.org/10.17728/jatp.2076>
- Prayitno, S. A., & Sigit, M. B. (2019). Penerapan 12 Tahapan HACCP Sebagai Sistem Keamanan Pangan pada Produk Udang (Panko Ebi). *Jurnal Teknologi & Industri Hasil Pertanian*, 24 NO.2(2), 105.
- Prayitno, S. A., & Tjiptaningdyah, R. (2018). Penerapan 12 Tahapan Hazard Analysis And Critical Control Point (HACCP) Sebagai Sistem Keamanan Pangan Berbasis Produk Perikanan. *Jurnal Agrica*, 11(2), 79–92. <https://doi.org/10.31289/agrica.v11i2.1808.g1681>
- Puspitaningtyas, Z., & Kurniawan, A. W. (2012). *Metode Penelitian Kuantitatif*. Pandiva Buku.
- Qiu, P. (2013). *Introduction to Statistical Process Control*. CRC Press.
- Rachma, L., Dita, & Sudarno. (2019). Penentuan Critical Control Points (CCP) pada Produk Frozen Shrimp Udang Vannamei (*Litopenaeus vannamei*) di PT . Grahamakmur Ciptapratama , Sidoarjo - Jawa Timur. *Journal of Marine and Coastal Science*, 8(June), 85–90.
- Rahayu, W. P., & Nurwitri. (2012). *Mikrobiologi Pangan*. PT. Penerbit IPB Press.
- Rahmawati, D., Asyari, H., Prasetiawan, A. Y., & Jamaludin, M. A. (2020). Analisis Kapabilitas Proses Pada Mesin Pengemasan Tepung Terigu PT. ISM Divisi Bogasari Flour Mills. *Teknoin*, 26(1), 1–13. <https://doi.org/10.20885/teknoin.vol26.iss1.art1>

- Raihan. (2017). *Metodologi Penelitian*. Universitas Islam Jakarta.
- Roderick, A. M., Govindarajan, R., & Zrymiak, D. J. (2020). *The Certified Six Sigma Green Belt Handbook, Second Edition* (2nd ed.). Quality Press. <https://asq.org>
- Rosak-szyrocka, J. (2020). *Quality Management and Safety of Food in HACCP System Aspect*. 26(2), 50–53. <https://doi.org/10.30657/pea.2020.26.11>
- Sahubawa, L. (2018). *Teknik Penanganan Hasil Perikanan*. Gadjah Mada University Press.
- Salim, Z. (2016). *Standarisasi Produk Perikanan dan Olahannya dalam Penguatan Pasar Ekspor*. LIPI Press.
- Sarumaha, W. S., Kaligis, D. D., & Ondang, H. M. . (2018). Penerapan HACCP (Hazard Analysis Critical Control Point) di PT. Blue Ocean Grace Internasional Bitung. *Buletin Matric*, 15(1), 43–50.
- Sastri, N. K. (2019). *Pengawasan Mutu Bahan Makanan dan Produk Makanan*. Desa Pustaka Indonesia.
- Schiefer, H., & Schiefer, F. (2021). Statistics for Engineers. In *Statistics for Engineers*.
- Senvar, O., & Toz, H. (2010). Process Capability and Six Sigma Methodology Including Fuzzy and Lean Approaches. *Products and Services; from R&D to Final Solutions, November 2010*. <https://doi.org/10.5772/10389>
- Shankar, R. (2009). *Process improvement using Six Sigma : a DMAIC guide*. William A. Tony.
- Siti, N. A. (2020). *Teknik Budidaya Udang Vaname Hasilkan Milyaran Rupiah*. Penerbit KBM Indonesia.
- Sugian, S. (2006). *Kamus Manajemen (Mutu)*. Gramedia Pustaka Utama.
- Sugiyono. (2013). *Metode Penelitian Kuantitatif Kualitatif dan R&D*. Alfabeta.
- Sulaeman, A. (2017). *Prinsip-Prinsip HACCP dan Penerapannya pada Industri Jasa Makanan dan Gizi* (1st ed.). PT. Penerbit IPB Press.
- Surono, I. S., Sudibyoy, A., & Waspodo, P. (2018). *Pengantar Keamanan Pangan Untuk Industri Pangan*. Deepublish.
- Syah, D. (2012). *Pengantar Teknologi Pangan* (1st ed.). PT. Penerbit IPB Press.
- Tika, W., Muryani, Puji, S. S., Ika, Y. F., Sulistya, R., & AUFAR, F. H. (2021). *Model Jaring Pengaman Sosial Dalam Perspektif Ekonomi Islam*. Airlangga University Press.
- Tjahja, M., Darwin, K., & Premysis, T. (2012). *Sistem Jaminan Mutu Industri Pangan* (2nd ed.). IPB Press.
- UN Comtrade. (2022). *Indonesia-America Shrimp Export Volume*. <https://comtradeplus.un.org/>

- Wallace, C. A., Sperber, W. H., & Mortimore, S. E. (2018). *Food Safety for the 21st Century*. Wiley.
- Waluyo, E., Kusuma, B., & Yufidasari, H. S. (2018). Implementation of Food Security Decree on Fisheries Product in Indonesia: Case in Dangerous Food Aditives Application. *Economic and Social of Fisheries and Marine*, 005(02), 215–220. <https://doi.org/10.21776/ub.ecsofim.2018.005.02.10>
- Wekke, I. S. (2019). *Metode Penelitian Sosial*. Gawe Buku.
- Wicaksani, A. L., & Adriyani, R. (2018). Penerapan HACCP Dalam Proses Produksi Menu Daging Rendang Di Inflight Catering. *Media Gizi Indonesia*, 12(1), 88. <https://doi.org/10.20473/mgi.v12i1.88-97>
- Xu, Y., Chen, Y., Cao, Y., Huang, W., Zhang, S., Xia, W., & Jiang, Q. (2016). Effect of Steam Cooking on Textural Properties and Taste Compounds of Shrimp (*Metapenaeus ensis*). *Food Science and Technology Research*, 22(1), 75–81. <https://doi.org/10.3136/fstr.22.75>
- Yusuf, A. M. (2017). *Metode Penelitian: Kuantitatif, Kualitatif dan Penelitian Gabungan* (1st ed.). Kencana.