

## DAFTAR PUSTAKA

- Aamir M, Ovissipour M, Sablani SS, Rasco B. (2013). Predicting the quality of pasteurized vegetables using kinetic models. Internation Journal of Food Science, 2013:16-18.
- Brooks GF, Karen CC, Janet SB, Stephen AM, Timothy AM. (2012). Jawetz, Melnick & Adelberg's Medical Microbiology, 25<sup>th</sup> Ed. Diterjemahkan oleh Nugroho AW, Dian R, Hunardja S, Nella S, Windriya KN. Jakarta: EGC.
- Cetinkaya F, Cibik R, Soyutemiz GE, Ozakin C, Kayali R, Levent B. (2008). Shigella and Salmonella contamination in various foodstuffs in Turkey. Food Control, 19:1059-1063.
- de Silva GDD, Abayasekara CL, Dissanayake DRA. (2013). Freshly eaten leafy vegetables: a source of food borne pathogens? Ceylon Journal of Science, 42(2):95-99.
- Elliot T, Worthington T, Osman H, Gill M. (2007). Lecture Notes Medical Microbiology & Infections, 4<sup>th</sup> Ed. Birmingham: EGC Medical Publisher.
- Elisabete MCA, Dora M, Santos P, Teresa RSB, Cristina LMS. (2011). Influence of aqueous ozone, blanching and combined treatments on microbial load of red bell peppers, strawberries and watercress. CBQF (Centro de Biotecnologica Fina), Escola Superior de Biotecnologia: Universidade Catolica Portuguesa, Portugal.
- Fardiaz S. (2004). Mikrobiologi Pangan. Jakarta: Gramedia Pustaka Utama.
- Haryanto E, Suhartini T, Rahayu E, Sunarjono H. (2007). Sawi dan Selada. Cetakan ke-7. Jakarta : Penebar Swadaya.
- Hastuti R. (2008). Profil Usaha Tani Selada (*Lactuca sativa L.*) Organik di Kelompok Tani Sido mulyo Desa Windujaya Kec. Kedungbanteng Kab. Banyumas. (Skripsi). Universitas Negeri Jendral Soedirman, Purwokerto.
- Hedges LJ, Lister CE. (2005). Crop & Food Research Confidential. Report No. 1473 Nutritional attributes of salad vegetables. New Zealand Institute for Crop & Food Research Ltd.
- Holvoet K, Jacxsens L, Sampers I, Uyttendaele M. (2012). Insight into the prevalence and distributionof microbial contamination to evaluate water management in the fresh produce processing industry. J. Food Prot, 75:671-681

- Hosein A, Muñoz K, Sawh K, Adesiyun A. (2008). Microbial load and the prevalence of *Escherichia coli*, *Salmonella* spp. and *Listeria* spp. in ready-to-eat product in Trinidad. *The Open Food Science Journal*, 2:23-28.
- Ioannou I, Mohamed G. (2013). Prevention of enzymatic browning in fruit and vegetables. *European Scientific Journal*, 9(30). ISSN: 1857-7881.
- Karsinah, Lucky HM, Suharto, Mardiasutti HW. (2010). Bakteri Gram Negatif. Dalam (Staf Pengajar Fakultas Kedokteran Indonesia, ed). *Mikrobiologi Kedokteran*. Edisi Revisi. Jakarta.
- Kim J, Hyunjung C, Joonil C, Kisun Y. (2013). Evaluation of models describing the growth of nalidixic acid-resistant *E.coli* O157:H7 in blanched spinach and iceberg lettuce as a function of temperature. *International Journal of Environment Research and Public Health*, 10(7): 2857-2870.
- López-Galvez F, Allendre A, Selma M, Gil MI. (2009). Prevention of *Escherichia coli* cross contamination by different commercial sanitizers during washing of fresh-cut lettuce. *Int. J. Food Microbial*, 133:167-171.
- Lund BM, Parker BTC, Gould GW. (2000). *The microbial safety and quality of foods*. Aspen Publisher, Inc. Gaithersburg, Maryland.
- Madigan MT, Martinko JM, Stahl D, Clark DP. (2011). *Brock Biology of Microorganisms* (13<sup>th</sup> edition). San Francisco : Pearson Education.
- Mulyatiningsih E. (2007). *Diktat teknik-teknik dasar memasak*. Universitas Negeri Yogyakarta, Yogyakarta. Hal: 15-16.
- Musfirah M. (2014). Penyuluhan terhadap sikap ibu dalam memberikan toilet training pada anak. *Kemas*, 9 (2): 157-166
- Natalia S. (2014). Uji kualitas sayuran segar selada (*Lactuca sativa L.*) dan kol (*Brassica oleracea*) di beberapa pasar tradisional kota Medan ditinjau dari kandungan bakteri *Escherichia coli* dan *Salmonella* sp. (Skripsi). Universitas Negeri Medan, Medan.
- Notoadmodjo S. (2010). *Metodologi Penelitian Kesehatan*. Jakarta : Rineka Cipta.
- Özel A, Çolak A, Arslan O, Yildirim AM. (2010). Purification and characterisation of a polyphenol oxidase from *boletus erythropus* and investigation of its catalytic efficiency in selected organic solvents. *Food Chemistry*, 119:1044-1049.
- Peraturan Menteri Kesehatan Republik Indonesia tentang Higiene Sanitasi Jasaboga nomor 1096/Menkes/Per/VI/2011, Bab II: Persyaratan Teknis Higiene dan Sanitasi, Sub-Bab C Peralatan: Tempat pencucian peralatan dan bahan makanan.

- Petri E, Rodríguez M, García S. (2015). Evaluation of combined disinfection methods for reducing Escherichia coli O157:H7 population on fresh-cut vegetables. Internation Journal of Environmental Research and Public Health, 12:8678-8690. ISSN: 1660-4601.
- Rahal A, Mahima, Verma AK, Kumar A, Tiwari R, Kapoor S, Chakraborty S, Dhama K. (2014). Phytonutrients and nutraceuticals in vegetables and their multi-dimensional medicinal and health benefits for humans and their companion animals: A Review. Journal of Biological Sciences, 14: 1-19.
- Russell AD. (2003). High temperature chemistry on bacteria (physiological aspects). Journal. Science Reviews Ltd.
- Salleh NA, Rusul G, Hassan Z, Reezal A. (2003). Incidence of Salmonella spp. in raw vegetables in Selangor Malaysia. Food Control, 14:475-479.
- Sapers GM. 2001. Efficacy of washing and sanitizing methods for disinfection of fresh fruit and vegetable products. Food Technol. Biotechnol. 39(4): 305-311.
- Sudjana. (1991). Penentuan logam berat dalam tanaman sayuran (bayam, daun melinjo, sausin dan sawi) secara spektroskopi serapan atom. (Laporan penelitian). Universitas Padjajaran, Bandung.
- Suharto, Chatim A. (2010). Fisiologi Pertumbuhan Kuman dalam (Staf Pengajar Fakultas Kedokteran Indonesia, ed). Mikrobiologi Kedokteran. Edisi Revisi. Jakarta
- Supriata Y, Herliana E. (2014). Bertanam 15 sayuran organik dalam pot. Jakarta: Penebar Swadaya.
- Suryani D. (2013). Hubungan perilaku mencuci dengan kontaminasi telur nematode usus pada sayuran kubis (*Brassica oleracea*) pedagang pecel lele di kelurahan warungboto kota Yogyakarta. Jurnal Kesehatan Masyarakat Universitas Ahmad Dahlan, 6(2): 162-232.
- Tambekar DH, Mundhada RH. (2006). Bacteriological quality of salad vegetables sold in Amarvati city (India). Journal of Bacteriological Sciences, 6:28-30.
- United Stated Department of Agriculture (USDA). (2005). Agricultural Research Service Nation Nutrient Database for Standard Reference Release 28<sup>th</sup> <http://ndb.nal.usda.gov/ndb/food/> - Diakses Desember 2015
- Wolford R, Banks D. (2016). Watch Your Garden Grow. University of Illinois Extension. <https://extension.illinois.edu/veggies/basics.cfm>
- Waluyo L. (2007). *Mikrobiologi Umum*. UMM Press: Malang.

Wilkerson TM, Weaver L, Hovius C, Zandstra JW (2007). Nutritional and health benefits of fresh vegetables – past, present, and future: A Literatur Review.

World Health Organization (WHO). (2008). Microbial hazards in fresh fruits and vegetables. Microbiological Risk assessment series. [www.who.int/foodsafety/publications/fsmanagement/../en](http://www.who.int/foodsafety/publications/fsmanagement/../en) - Diakses Oktober 2015.

Zulaikah S. (2012). Pendidikan gizi dengan media booklet terhadap pengetahuan gizi. *Kemas*, 7 (2): 102-107.

