DAFTAR PUSTAKA


Apak R et al. 2007. Review. Comparative evaluation of various total antioxidant capacity assays applied to phenolic compounds with the CUPRAC assay. Molecules 12: 1496-1547


Apriyantono A. 1992. Effect of processing and storage on flavour formation and retention. Symposium on Flavour Technology and Its Application In The Food Industry. Dept. of Food Technology and Human Nutrition, Faculty of Agricultural Engineering and Technology, IPB and Inter University Center For Food and Nutrition, IPB in cooperation with Indonesian Association of Food Technologists (PATPI) and Quest International.


Baeza et al. 2006. Effects of genotype, age and nutrition on intra muscular lipids and meat quality. Symposium COA/INRA Scientific Cooperation in Agriculture, Taiwan.


Ockerman HW. 1999. Chemistry of Meat Tissue. Department of Animal Science. The Ohio State University and The Ohio Agricultural Research and Development Center.

Ozturk M. 2008. Ethnoecology of poisonous plants of turkey and northern Cyprus.


