

## DAFTAR PUSTAKA

- [1] M. C. H. Soccol and M. Oetterer, "Seafood as functional food," *Brazilian Arch. Biol. Technol.*, vol. 46, no. 3, pp. 443–454, 2003, doi: 10.1590/S1516-89132003000300016.
- [2] BPS, "Konsumsi Daging Sapi di Indonesia Naik pada 2022, Tertinggi Sedekade," *Databoks*, pp. 2023–2024, 2023, [Online]. Available: <https://databoks.katadata.co.id/datapublish/2023/06/23/konsumsi-daging-sapi-di-indonesia-naik-pada-2022-tertinggi-sedekade>
- [3] Dwitri waluyo, "Ketersediaan Ikan Aman di Ramadan dan Lebaran," INDONESIA.GO.ID Portal Informasi Indonesia. [Online]. Available: <https://indonesia.go.id/kategori/editorial/8077/ketersediaan-ikan-aman-di-ramadan-dan-lebaran?lang=1#:~:text=KKP mencatat angka konsumsi ikan,55%2C16 kilogram per kapita>
- [4] A. Lainnya, "Menjamin Keamanan Pangan Produk Boga Bahari New Magazine Seminar Langganan," pp. 4–7, 2024.
- [5] S. Purwaningsih, W. Josephine, and D. S. Lestari, "PENGARUH LAMA PENYIMPANAN DAGING RAJUNGAN (*Portunus pelagicus*) REBUS PADA SUHU KAMAR," *Bul. Teknol. Has. Perikan.*, vol. VIII, pp. 42–50, 2005.
- [6] Y. Liu, C. Wang, X. Yuan, and T. Xiong, "Research on the safety of sea crab based on machine olfactory," *Proc. - 2020 13th Int. Symp. Comput. Intell. Des. Isc. 2020*, pp. 213–216, 2020, doi: 10.1109/ISCID51228.2020.00054.
- [7] D. R. Wijaya, R. Sarno, and E. Zulaika, "Noise filtering framework for electronic nose signals: An application for beef quality monitoring," *Comput. Electron. Agric.*, vol. 157, no. December 2018, pp. 305–321, 2019, doi: 10.1016/j.compag.2019.01.001.
- [8] E. Yavuzer, "Determination of fish quality parameters with low cost electronic nose," *Food Biosci.*, vol. 41, no. January, p. 100948, 2021, doi: 10.1016/j.fbio.2021.100948.
- [9] D. R. Wijaya, N. F. Syarwan, M. A. Nugraha, D. Ananda, T. Fahrudin, and R. Handayani, "Seafood Quality Detection Using Electronic Nose and Machine Learning Algorithms With Hyperparameter Optimization," *IEEE Access*, vol. 11, no. May, pp. 62484–62495, 2023, doi: 10.1109/ACCESS.2023.3286980.
- [10] P. Srinivasan, J. Robinson, J. Geevaretnam, and J. B. B. Rayappan, "Development of electronic nose (Shrimp-Nose) for the determination of perishable quality and shelf-life of cultured Pacific white shrimp (*Litopenaeus Vannamei*)," *Sensors Actuators, B Chem.*, vol. 317, no. April, p. 128192, 2020, doi: 10.1016/j.snb.2020.128192.
- [11] A. c Codex, "CAC/GL 31 Page 1 of 32," pp. 1–32, 1999.
- [12] G. James, D. Witten, T. Hastie, R. Tibshirani, and J. Taylor, "An Introduction Statistical

- Machine Learning With Applications in Python,” *Springer Texts Stat.*, pp. 425–472, 2023, [Online]. Available: <https://www.statlearning.com/>
- [13] Z. Jia, C. Shi, J. Zhang, and Z. Ji, “Comparison of freshness prediction method for salmon fillet during different storage temperatures,” *J. Sci. Food Agric.*, vol. 101, no. 12, pp. 4987–4994, 2021, doi: 10.1002/jsfa.11142.
- [14] Ş. Arashisar, O. Hisar, M. Kaya, and T. Yanik, “Effects of modified atmosphere and vacuum packaging on microbiological and chemical properties of rainbow trout (*Oncorhynchus mykiss*) fillets,” *Int. J. Food Microbiol.*, vol. 97, no. 2, pp. 209–214, 2004, doi: 10.1016/j.ijfoodmicro.2004.05.024.
- [15] Y. F. Qian, J. Y. Yu, Y. J. Yu, J. Xie, and S. P. Yang, “Effects of immersing treatment of curcumin and piperine combined with vacuum packaging on the quality of salmon (*Salmo salar*) during cold chain logistics,” *Front. Nutr.*, vol. 9, no. November, pp. 1–13, 2022, doi: 10.3389/fnut.2022.1021280.
- [16] D. Y. Kim, S. W. Park, and H. S. Shin, “Fish Freshness Indicator for Sensing Fish Quality during Storage,” *Foods*, vol. 12, no. 9, 2023, doi: 10.3390/foods12091801.
- [17] BSN, “SNI 2729:2013 Ikan Segar,” *Badan Standarisasi Nas. Indones.*, pp. 1–15, 2013.
- [18] Hanwei Electronics, “Technical Mq-2 Gas Sensor,” *Smoke Sens.*, vol. 1, no. 1, pp. 3–5, 2006.
- [19] Hanwei Electronics, “Technical Mq-3 Gas Sensor,” *Tech. Data*, pp. 3–4, 2015, [Online]. Available: <https://www.sparkfun.com/datasheets/Sensors/MQ-3.pdf>
- [20] Hanwei Electronics, “Technical MQ-9 Gas Sensor,” vol. 1, pp. 3–6, 2018, [Online]. Available: [https://www.electronicoscaldas.com/datasheet/MQ-9\\_Hanwei.pdf](https://www.electronicoscaldas.com/datasheet/MQ-9_Hanwei.pdf)
- [21] Hanwei Electronics, “Technical Data Mq135 Gas Sensor,” *Hanwei Electron. Co.,Ltd*, vol. 1, p. 2, 2012, [Online]. Available: <http://www.hwsensor.com>
- [22] Figaro Engineering Inc, “TGS 826 Data Sheet,” *Prod. Inf.*, 2004, [Online]. Available: <http://www.figarosensor.com/products/826pdf.pdf>
- [23] Figaro USA INC, “TGS 2620 for the detection of Solvent Vapors,” *Prod. Inf.*, 2014, [Online]. Available: <http://www.figarosensor.com/products/2620Dtl.pdf>
- [24] P. G. Sensors, “Integrating Technologies for Scaling”.
- [25] A. A. Gmbh, “Portable Electronic Nose Handbook,” vol. 49, no. 0, pp. 3993280–3993281, 2007.
- [26] R. Pratama, A. Muid, and I. Sanubary, “Perbandingan Kinerja Sensor TGS2610, MQ2, dan MQ6 pada Alat Pendeteksi Kebocoran Tabung Liquified Petroleum Gas (LPG) Menggunakan ATMega2560,” *Prism. Fis.*, vol. 7, no. 1, p. 14, 2019, doi: 10.26418/pf.v7i1.32080.

- [27] A. V. Mai-Nguyen, V. L. Tran, M. S. Dao, and K. Zettsu, “Leverage the Predictive Power Score of Lifelog Data’s Attributes to Predict the Expected Athlete Performance,” *CEUR Workshop Proc.*, vol. 2696, no. July, 2020, doi: 10.13140/RG.2.2.32867.58403.
- [28] L. Yang and A. Shami, “On hyperparameter optimization of machine learning algorithms: Theory and practice,” *Neurocomputing*, vol. 415, pp. 295–316, 2020, doi: 10.1016/j.neucom.2020.07.061.