

REFERENCES

- Aflatuni, A. *The Yield and Essential Oil Content of Mint (*Mentha spp.*) in Northern Ostrobothnia*.
- Agung, M.T. 2014. *Evaluation of Antioxidant and Antimicrobial Activity of Tropical Fruit Peel Extracts and Their Application as Preservative in Mayonnaise*. BS Thesis. Department of Food Technology. Swiss German University, Tangerang, Indonesia.
- Andrews, J. M. 2001. *Determination of minimum inhibitory concentrations*. *J. of Antimicrobial Chemotherapy* 48 : 5-16.
- Balchin, M. L. 2006. *Aromatherapy : A Guide for Healthcare Professionals*. London, UK : Pharmaceutical Press.
- Biswas, N. N., S. Saha, and M. K. Ali. 2014. *Antioxidant, antimicrobial, cytotoxic and analgesic activities of ethanolic extract of *Mentha arvensis* L.* *Asian Pacific Journal of Tropical Biomedicine* 4(10) : 792-797.
- Blumberg, L. M. 2010. *Temperature-Programmed Gas Chromatography*. Weinheim, Germany : Wiley – VCH Verlag & Co. KGaA.
- Bone, K. and S. Mills. 2013. *Principles and Practice of Phytotherapy*. Amsterdam, Netherland : Elsevier Health Sciences.
- BPOM. 2009. *Penetapan batas maksimum cemaran mikroba dan kimia dalam makanan*. Jakarta, Indonesia : Badan Pengawasan Obat dan Makanan Republik Indonesia.
- Bupesh, G., C. Amutha, S. Nandagopal, and A. Ganeshkumar. 2007. *Antibacterial activity of peppermint oil against *Staphylococcus aureus**. *J. Acta Agriculturae Slovenica* 89(1) : 73-79.
- Burdock, G. A. 1996. *Encyclopedia of Food and Color Additives*. Boca Raton, Florida, United States : CRC Press.
- Byarugaba, D. K. 2009. *Antimicrobial Resistance in Developing Countries*. New York City, NY, USA : Springer Science & Business Media.
- Chamsai, P., G. Tapnarong, D. D. Junlapak, and N. Matan. 2009. *Development of a hand sanitizing spray using peppermint oil*. *Asian Journal of Food and Agro-Industry* 3(1) : 178
- Codex Alimentarius Commission. 1989. *Codex Standard for Mayonnaise*. Codex Stan 168. Food And Agriculture Organization : Rome, Italy.
- Dean, J. R. 1998. *Extraction Method for Environmental Analysis*. West Sussex, England : John Wiley and Sons.
- Denny, E. F. K. and B.M. Lawrence. 2007. *Mint The Genus *Mentha**. In : Lawrence, B.M ,ed. Boca Raton, FL : CRC Press Taylor & Francis Group.

Djenane, D., J. Yanguela, P. Roncales, and M. Aider. 2013. *Use of Essential Oils as Natural Food Preservatives : Effect on the Growth of Salmonella enteritidis in Liquid Whole Eggs Stored Under Abuse Refrigerated Conditions.* *J. of Food Research* 2(3) : 65-78.

EDCD. 2014. *Technical Report Multi-country Outbreak of Salmonella enteritidis Infections Associated with Consumption of Eggs from Germany.* Stockholm, Sweden : European Center for Disease Prevention and Control.

EUCAST. 2003. *Determination of minimum inhibitory concentrations (MICs) of antibacterial agents by broth dilution.* EUCAST Discussion Document 9(8) : 1-7.

FDA – “Bacteriological Analytical Manual Chapter 3 Aerobic Plate Count.” <http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm063346.htm>, accessed April 28, 2015.

FDA – “Code of Federal Regulation Title 21.” <http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=169>, accessed November 7, 2014.

FDA – “FDA Investigated Listeria monocytogenes Illnesses Linked to Caramel Apples.” <http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm427573.htm>, accessed on June 3, 2015.

FDA – “FDA’s article on food safety for moms-to-be : safe eats dairy and eggs.” <http://www.fda.gov/Food/ResourcesForYou/HealthEducators/ucm082362.htm>, accessed on November 7, 2014.

FDA – “FDA’s handbook on Salmonella spp.” <http://www.fda.gov/food/foodborneillnesscontaminants/causesofillnessbadbugbook/ucm069966.htm>, accessed October 29, 2014.

Food Network – “Food Network’s recipe on caesar salad.” <http://www.foodnetwork.com/recipes/tyler-florence/caesar-salad-recipe.html>, accessed on November 8, 2014.

Gardiner, P., MD. 2000. *Peppermint (Mentha piperita), The Longwood Herbal Task Force.* PDR for Herbal Medicines, 4th Edition. New York City, NY, USA : Thomson Reuters Corporation.

Gerhards, P., U. Bons, J. Sawazki, J. Szigan, and A. Wertmann. 1999. *GC/MS in Clinical Chemistry.* Weinheim, Germany : Wiley – VCH Verlag & Co. KGaA.

Global Salm-Surv. 2003. *Laboratory Protocols Level 1 Training Course MIC Determination by Broth Dilution Using Sensititre.* Copenhagen, Denmark : World Health Organization.

Gochev, V., A. Stoyanova, T. Girova, and T. Atanasova. 2008. *Chemical Composition and Antimicrobial Activity of Bulgarian Peppermint Oils.* *J. Scientific Paper* 36(5) :83-89.

Gomez-Lopez, V. M. 2012. *Decontamination of Fresh and Minimally Processed Produce*. Hoboken, NJ, USA : John Wiley & Sons.

Gutierrez, J., C. B. Ryan, and P. Bourke. 2009. *Antimicrobial activity of plant essential oils using food model media : efficacy, synergistic potential and interaction with food components*. *J. School of Food Science and Environmental Health, Dublin Institute of Technology* 1(1) : 1 – 40.

Haferkamp, M. R. 1988. *Environmental Factors Affecting Plant Productivity*. In : White RS, Short RE Achieving efficient use of rangeland resources, Fort Keogh Research Symposium 132 (2) : 27 – 36.

Hariyadi, R. D. 2011. *Food safety issues in South East Asia*. Bogor, Indonesia : Bogor Agricultural University.

Hohmann, E.L. 2001. Non Typhoidal Salmonellosis. <http://www.foodsafety.gov/poisoning/causes/bacteriaviruses/salmonella/>, accessed October 31, 2014.

Jorgensen, J. H. and M.J. Ferraro. 2009. *Antimicrobial susceptibility testing: a review of general principles and contemporary practices*. *J. Clinical Infectious Diseases* 49(11) : 1749-1755.

Kusuma, M. 2009. *Study on Inhibitory Activities of Various Traditional Herbal Essential Oils and Key Constituents Against Food-Spoilage-Including Bacteria and Moulds*. BS Thesis. Department of Food Technology. Swiss German University, Tangerang, Indonesia.

Lorian, V. 2005. *Antibiotics in Laboratory Medicine*. Philadelphia, Pennsylvania, USA : Lippincott Williams & Wilkins.

Mahboubi, M. and N. Kazempour. 2013. *Chemical composition and antimicrobial activity of peppermint (*Mentha piperita L.*) Essential oil*. *Songklanakarin Journal of Science and Technology* 36(1) : 83-87.

Maturin, L. and J. T. Peeler. 2001. Bacteriological analytical manual : aerobic plate count. <http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods>, accessed November 10, 2014.

Mazhar, S. F., F. Aliakbari, R. Karami-Osboo, D. Morshedi, P. Shariati, and D. Farajzadeh. 2014. *Inhibitory Effects of Several Essential Oils towards *Salmonella typhimurium*, *Salmonella paratyphi A* and *Salmonella paratyphi B**. *J. Applied Food Biotechnology* 1(1) : 45-54.

Meilgard, M., G. V. Civille, and B. T. Carr. 2000. *Sensory Evaluation Techniques: Third Edition*. Boca Raton, Florida : CRC Press LLC.

Michels, M. J. M. and W. Koning. 2000. *The Microbiological Safety and Quality of Food*. Gaithersburg, Maryland : Aspen Publishers, Inc.

Mickienė, R., O. Ragažinskienė, and B. Bakutis. 2011. *Antimicrobial activity of Mentha arvensis L. and Zingiber officinale R. essential oils*. *J. Biologija* 57(2) : 92-97.

Ministry of Health of the People's Republic of China. 2010. *National Food Safety Standard Food microbiological examination : Aerobic plate count*.

NAHA – “ NAHA’s paper on how are essential oils extracted.”
<http://www.naha.org/explore-aromatherapy/about-aromatherapy/how-are-essential-oils-extracted>, accessed November 8, 2014.

Nazzaro, F., F. Fratianni, L. D. Martino, R. Coppola, and V. D. Feo. 2013. *Effect of Essential Oils on Pathogenic Bacteria*. *J. Pharmaceuticals* 6(12) : 1451-1474.

NIAID – National Institutes of Allergy and Infectious Diseases.
<http://www.niaid.nih.gov/topics/salmonellosis/pages/prevention.aspx>, accessed November 3, 2014.

NIDDK – “NIDDK’s article on Foodborne Illnesses.”
<http://www.niddk.nih.gov/health-information/health-topics/digestive-diseases/foodborne-illnesses/Pages/facts.aspx#1> , accessed on June 3, 2015.

Patra, A. K. 2012. *Dietary Phytochemicals and Microbes*. New York City, NY, USA : Springer Science and Business Media.

Pattnaik, S., V. R. Subramanyam, M. Bapaji, and C. R. Kole. 1997. *Antibacterial and antifungal activity of aromatic constituents of essential oils*. *J. Microbiol* 89 : 39-46.

Pribadi, E. K. 2010. *Peluang Pemenuhan Kebutuhan Produk Mentha spp. di Indonesia*. *J. Perspektif* 9(2) : 66-77.

Public Health Agency of Canada. <http://www.phac-aspc.gc.ca/lab-bio/res/psds-ftss/salmonella-ent-eng.php>, accessed November 3, 2014.

Raybaudi-Massilia, R. M., J. Mosqueda-Melgar, and O. Martin-Belloso. 2006. *Antimicrobial Activity of Essential Oils on Salmonella Enteritidis, Escherichia coli, and Listeria innocua in Fruit Juice*. *J. of Food Protection* 69(7) :1579-1586.

Rusenova, N. and P. Parvanov. 2009. *Entimicrobial Activities of Twelve Essential Oils Against Microorganisms of Veterinary Importance*. *Trakia Journal of Sciences* 7 (1) : 37-43.

Saeed, S., A. Naim, and P. Tariq. 2006. *In Vitro Antibacterial Activity of Peppermint*. *Pak J. Bot* 38(3) : 869-872.

Safest Choice – “Safest Choice’s article on raw eggs.” <http://www.safeeggs.com/eggs/raw-eggs>, accessed on November 7, 2014.

Sairam, T. V. 2000. *Home Remedies*. London, UK : Penguin UK.

Schelz, Zsuzsanna. 2009. *Combat Resistance in Prokaryotic and Eukaryotic Cells*. Ph. D. Thesis. University of Szeged : Hungary.

Serban, E.S., M. Ionescu, D. Matinca, C. S. Maier, and M. T. Bojita. 2011. *Screening of The Antibacterial and Antifungal Activity of Eight Volatile Essential Oils.* J. Farmacia 59 (3) : 440-447.

Sikkema, J., J. A. M. d. Bont, and B. Poolman. 1995. *Mechanism on Membrane Toxicity of Hydrocarbons.* J.Microbiological Reviews 59 (6) : 201-222.

Silva, J. P. L. and B. D. G. Melo-Franco. 2012. *Application of Oregano Essential Oil Against Salmonella Enteritidis in Mayonnaise Salad.* International Journal of Food Science and Nutrition Engineering 2(5) : 70-75.

Smith-Palmer, A., J. Stewart, and L. Fyfe. 2001. *The potential application of plant essential oils as natural food preservatives in soft cheese.* J. Food Microbiology 18(4) : 463-470.

Sokovic, M., P. D. Marin, D. Brkic, and L. J. L. D. van Griensven. 2007. *Chemical Composition and Antibacterial Activity of Essential Oils of Ten Aromatic Plants against Human Pathogenic Bacteria.* J. Global Science Books 1(1) : 1-7.

Sutton, S. 2011. *Accuracy of Plate Counts.* J.of validation technology 17(3) : 46-49.

Tadros, T. F. 2014. *An Introduction to Surfactants.* Berlin, Germany : Walter de Gruyter.

Tassou, C. C., E. H. Drosinos, and G. J. E. Nychas. 1995. *Effects of essential oil from mint (*Mentha piperita*) on *Salmonella enteritidis* and *Listeria monocytogenes* in model food systems at 4° and 10°C.* J. of Applied Bacteriology 78: 593-600.

The Association for Dressings & sauces – [“ADS’s article on food safety facts : mayonnaise and dressings.”](http://www.dressings-sauces.org/food-safety-facts-mayonnaise-and-dressings) <http://www.dressings-sauces.org/food-safety-facts-mayonnaise-and-dressings>, accessed on November 7, 2014.

[The Association for Dressings and Sauces.](http://dressings-sauces.org/facts-and-fallacies-behind-commercial-mayonnaise) <http://dressings-sauces.org/facts-and-fallacies-behind-commercial-mayonnaise>, accessed November 2, 2014.

Thormar, H. 2011. *Lipids and Essential Oil as Antimicrobial Agents.* Hoboken, NJ, USA : John Wiley & Sons.

Tisserand, R., R. Young. 2014. *Essential Oil Safety : A Guide for health Care Professionals.* London, UK : Churchill Livingstone.

[TNAU – “ TNAU’s paper on extraction methods of natural essential oil.”](http://webcache.googleusercontent.com/search?q=cache:py7XbMYGH2wJ:agritech.tnau.ac.in/horticulture/extraction_methods_natural_essential_oil.pdf+&cd=13&hl=en&ct=clnk&gl=id) http://webcache.googleusercontent.com/search?q=cache:py7XbMYGH2wJ:agritech.tnau.ac.in/horticulture/extraction_methods_natural_essential_oil.pdf+&cd=13&hl=en&ct=clnk&gl=id, accessed November 8,2014.

Troy, D. B. and P. Beringer. 2006. *Remington : The Science and Practice of Pharmacy.* Philadelphia, Pennsylvania, USA : Lippincott Williams & Wilkins.

UCLA – “UCLA’s article on gas chromatography theory.”
<http://www.chem.ucla.edu/~bacher/General/30BL/gc/theory.html>, accessed on November 7, 2014.

USDA – “USDA’s database on *Mentha × piperita* L.”
<http://plants.usda.gov/core/profile?symbol=MEPI>, accessed on May 31, 2015.

USDA – “USDA’s database on *Mentha arvensis* L.”
<http://plants.usda.gov/core/profile?symbol=mear4>, accessed on May 31, 2015.

Verma, R. S., L. Rahman, R. K. Verma, A. Chauhan, A. K. Yadav, and A. Singh. 2010. *Essential oil composition of menthol mint (*Mentha arvensis*) and peppermint (*Mentha piperita*) cultivars at different stages of plant growth from Kumaon Region of Western Himalaya*. *Open Access Journal of Medicinal and Aromatic Plants* 1(1) : 13-18.

Vetlab – “Vetlab’s picture on Wickerham Card.”
www.vetlab.com/McFarland%20Wickerham%20Method.pdf, accessed on June 9, 2015.

Wahyuno, D., D. Manohara, E. Rini Pribadi, O. Trisilawati, I. Maria Trisawa, and Hernani. 2012. *Varietas unggul *Mentha mearsia* 1.* *J. J. Warta Penelitian dan Pengembangan Tanaman Industri* 18(1) : 1-4.

WHO. 2010. *Laboratory Protocol : "Susceptibility testing of Enterobacteriaceae using disk diffusion"*. Copenhagen, Denmark : World Health Organization.

Wilkinson, R. E. 2000. *Plant-Environment Interactions.* : Boca Raton, Florida, USA : CRC Press.

SWISS GERMAN UNIVERSITY