

References :

1. Arsdel, Wallace, B. Van, Michael, J Copley, and Robert, L. Olson. *Quality and Stability of Frozen Foods: Time-Temperature Tolerance and its Significance*. New York, NY: John Wiley & Sons, INC, 1968.
2. Sun, Da-Wen. *Handbook of Frozen Food Processing and Packaging*. Boca Raton, FL: Taylor & Francis Group, LLC, 2006.
3. Tressler, Donald K., Clifford F. Evers, and Barbara, Hutchings Evers. *Into the Freezer - and Out*. 2nd ed. New York, NY: The AVI Publishing Company, INC., 1953.
4. Whelan, Elizabeth M., and Fredrick J. Stare. *Panic in the Pantry: Facts and Fallacies About the Food You Buy*. Buffalo, NY: Prometheus Books, 1998.
5. Tressler, Donald K., and Clifford F. Evers. *The Freezing Preservation of Foods*. 3rd ed. 1st volume. Westport, CT: The AVI Publishing Company, INC., 1957.
6. Gould, Grahame. *New Methods of Food Preservation*. New York, NY: Chapman & Hall, 2000.
7. Mathlouthi, Mohamed. *Food Packaging and Preservation*. New York, NY: Chapman & Hall, 1994.*^Robinson, Richard. *Microbiology of Frozen Foods*. New York, NY: Elsevier Applied Science Publishers LTD, 1985.
8. Gould, Grahame. *New Methods of Food Preservation*. New York, NY: Chapman & Hall, 2000.