

## REFERENCE

- Brown, M. J. (2016, April 30).“Antibiotics in your food: Should you be concerned?” Retrieved January 24, 2017, from Foods, <https://authoritynutrition.com/antibiotics-in-your-food/>
- Fraise, A. P., Maillard, J.-Y., &Sattar, S. A. (2012). “Russell, Hugo and Ayliffe’s principles and practice of Disinfection, preservation and sterilization” (5th ed.). United States: John Wiley & Sons.
- Goldenberg, N., and Reif, C. J. (1967).“Use of disinfectants in the food industry.”Appl.Bactenol. 30, 141-147.
- Jay, J. M. (2000). “Modern food microbiology.” Gaithersburg, Md: Aspen.
- Odlaug, T. E., &Pflug, I. J. (1976).“Sporicidal Properties of Chlorine Compounds: Applicability to Cooling Water for Canned Foods.” Journal of Milk and Food Technology,39(7), 493-497.
- Troller, J. A. (1983). “Sanitation in food processing.”New York: Academic Press.
- Wilson, P. W., & Nelson, P. E. (1979). “Improving The Efficiency Of Chemical Sanitizers Used In Bulk Storage Tanks.” Journal of Food Science,44(1), 251-253.

## LINKS

- **Antibiotics in Your Food: Should You be Concerned? (2016, August 17).**  
Retrieved  
March 07, 2017, from <https://authoritynutrition.com/antibiotics-in-your-food/>
- **Disinfectant. (2017, March 04).** Retrieved March 07, 2017, from  
<https://en.wikipedia.org/wiki/Disinfectant>
- **(2016, December 16).** Retrieved March 07, 2017, from  
<https://www.cdc.gov/narms/faq.html>
- **The Importance of Sanitation. (n.d.).** Retrieved March 07, 2017, from  
<http://www.qualityassurancemag.com/article/aib0614-plant-sanitation-program/>
- **(2009, December 29).** Retrieved March 07, 2017, from  
[https://www.cdc.gov/hicpac/disinfection\\_sterilization/6\\_0disinfection.html](https://www.cdc.gov/hicpac/disinfection_sterilization/6_0disinfection.html)