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PENGARUH KORO PEDANG PUTIH (*Canavalia ensiformis L.*), KEDELAI (*Glycine max*), DAN TEPUNG
TAPIOKA
TERMODIFIKASI TERHADAP KARAKTERISTIK FISIK DAN SENSORIS ANALOG KEJU MOZZARELLA
MELLINIA MAYA M, Dr. Andriati Ningrum, S.T.P., M.Agr.; Dr. Manikharda, S.T.P., M.Agr.
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