



## DAFTAR PUSTAKA

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**PEMBENTUKAN BIOFILM *Citrobacter freundii* CK01 dan *Raoultella ornithinolytica* TN01 PADA  
BERBAGAI  
PERMUKAAN KONTAK MAKANAN**  
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Universitas Gadjah Mada, 2022 | Diunduh dari <http://etd.repository.ugm.ac.id/>

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