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**STUDI APLIKASI PROTEASE MIKROBIA *Bacillus cereus* TD5B UNTUK MENINGKATKAN KEMAMPUAN PEPTIDA BIOAKTIF PROTEIN DAGING DAN HATI ITIK LOKAL SEBAGAI AGEN ANTI HIPERTENSI**

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**STUDI APLIKASI PROTEASE MIKROBIA *Bacillus cereus* TD5B UNTUK MENINGKATKAN KEMAMPUAN PEPTIDA BIOAKTIF**

**PROTEIN DAGING DAN HATI ITIK LOKAL SEBAGAI AGEN ANTI HIPERTENSI**

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