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Kajian Teknis Pengaruh Durasi Pemberian Uap Panas, Ketebalan Bahan, dan Ketinggian Rak Terhadap Karakteristik Bubuk Kakao Instan Dengan Pemanis Gula Semut (*Arenga pinnata*) Diproduksi Dengan Batch-Type Steam Jet Agglomerator  
REZA ADHITAMA PUTRA, Dr. Arifin Dwi Saputro, S.T.P., M.Sc; Dr. Ir. Nursigit Bintoro, M.Sc.  
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