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Karakterisasi Minyak Kemiri (*Aleurites Moluccana*, Wild.): Penentuan Parameter Fisika-Kimia, Aktivitas Antioksidan Dan Autentikasi In Vitro

ALDI BUDI RIYANTA, Prof. Dr. apt. Abdul Rohman, M.Si; Prof. Dr. apt. Sugeng Riyanto, MS; Prof. Dr. apt. RR. Enda

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