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Aplikasi Tepung Porang (*Amorphophallus oncophyllus*) sebagai Eksipien Utama Agen Pembentuk Gel dalam Mendukung Kemandirian Bahan Baku Sediaan Farmasi  
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Universitas Gadjah Mada, 2022 | Diunduh dari <http://etd.repository.ugm.ac.id/>

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