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Pemanasan Basah-kering Konjugat Tipe Maillard untuk Mikroenkapsulasi Minyak Sawit Merah: Pengaruh Rasio Minyak-Konjugat dan Suhu Inlet Spray Drying/ Wet-dry Heating Maillard-Type Conjugates for Red Palm Oil Microencapsulation: Effect of Oil-Conjugate Ratio and Spray Drying Inlet Temperature
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