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Analisis Kualitas Daging Ayam Marinasi Beku Liquid Nitrogen Individual Quick Freezing (LIN-IQF)
pada

Suhu Rantai Dingin Tidak Terkontrol

Fazlusz Shidqie, Dr. Ir. Adi Djoko Guritno, MSIE.; Dr. Nafis Khuriyati, S.T.P., M.Agr.

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