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**Isolasi dan Hidrolisis Ovomucoid Putih Telur Angsa (*Cygnus olor*) Sebagai Potensi Antioksidan dan Antiinflamai**  
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**Isolasi dan Hidrolisis Ovomucoid Putih Telur Angsa (*Cygnus olor*) Sebagai Potensi Antioksidan dan Antiinflamai**

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