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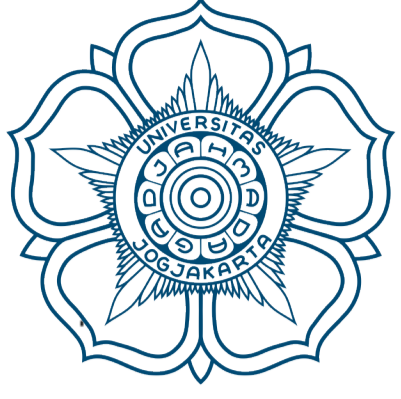


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**STUDI KEHILANGAN NUTRISI KENTANG (*Solanum tuberosum*, L) AKIBAT WATER BLANCHING**  
HERU WALUJO, Dr. Ir. Sutardi, M, App.Sc; Ir. Sri Kanoni, MS.; Dr. Ir. Tranggono, M.Sc

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