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**KARAKTERISASI SUPEROKSIDA DISMUTASE (SOD) SELAMA FERMENTASI TEMPE DENGAN ISOLAT MURNI *Rhizopus oryzae***

WIWIN WIJAYANTI, Dr. Ir. Retno Indrati, MSc; Dr. Ir. Djagal Wiseso M., M.Sc.; Dr. Ir. Mary Astuti, MS.

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