

**QUALITY ATTRIBUTES, ANTIOXIDANT ACTIVITIES, AND
PROBIOTIC STABILITY OF SESAME MEAL MILK ADDED WITH
JACKFRUIT RAG-ENCAPSULATED SYNBIOTIC POWDER DURING
STORAGE**

Undergraduate Thesis

Department of Food and Agricultural Product Technology

**This Thesis Paper is Submitted as a Partial Fulfillment of The Requirements
for a Bachelor's Degree in the Department of Food and Agricultural Product
Technology**

Arranged by:

NADYA VALENTINA PUTRI

21/479330/TP/13222

**DEPARTMENT OF FOOD AND AGRICULTURAL PRODUCT TECHNOLOGY
FACULTY OF AGRICULTURAL TECHNOLOGY
UNIVERSITAS GADJAH MADA
YOGYAKARTA
2025**

APPROVAL PAGE

UNDERGRADUATE THESIS

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Arranged and submitted to
Faculty of Agricultural Technology Universitas Gadjah Mada

By:
NADYA VALENTINA PUTRI
21/479330/TP/13222

Has been accounted for and examined by the examiner team, approved, and
passed as fulfillment for the requirement of a bachelor's degree (S-1)
Department of Food and Agricultural Product Technology
Faculty of Agricultural Technology Universitas Gadjah Mada

Yogyakarta, July 18th 2025

Advisor I



Yunika Mayangsari, S.Si., M.Biotech., Ph.D.
NIP. 198606022020122013

Advisor II



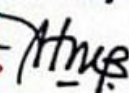
Assoc. Prof. Supawan Thawornchinsombut, Ph.D.

Examiner



Dian Angraeni Suroto, S.T.P., M.P., M.Eng., Ph.D.
NIP. 197801012005012001

Acknowledged by,
Dean of Faculty of Agricultural Technology
Universitas Gadjah Mada



Prof. Dr. Ir. Eni Harmayani, M.Sc.
NIP. 196306091987102001