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**Formulasi dan Aplikasi Edible Coating Berbahan Dasar Gelatin Ikan, Pektin, dan Minyak Atsiri Jahe Terhadap Umur Simpan Filet Ikan Nila Merah**
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**Universitas Gadjah Mada, 2026 | Diunduh dari http://etd.repository.ugm.ac.id/**

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