

**VOLATILE COMPOUNDS AND CONSUMER ACCEPTANCE OF
CHOCOLATE BAR PREPARED BY MAILLARD REACTION USING
RARE SUGARS (ALLULOSE, TAGATOSE, AND ALLOSE) AND
AMINO ACIDS (VALINE, ISOLEUCINE, AND THREONINE)**



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15/392402/PTP/01446

**FOOD SCIENCE AND TECHNOLOGY PROGRAM
DEPARTEMENT OF FOOD AND AGRICULTURAL PRODUCT TECHNOLOGY
FACULTY OF AGRICULTURAL TECHNOLOGY
UNIVERSITAS GADJAH MADA
YOGYAKARTA
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Submitted to meet the requirements for achieving
Graduate Master Course on Food Science and Technology
Department of Food and Agricultural Product Technology
Faculty of Agricultural Technology



Submitted by:

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To

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