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**MODIFIKASI PATI SAGU (*Metroxylon sagu*) DENGAN PRETREATMENT STEAM EXPLOSION DAN
HIDROLISIS ASAM SERTA
PENGGUNAANNYA SEBAGAI ENKAPSULAN PADA MINYAK ATSIRI DAUN JERUK PURUT**

SUBEKTI HARTININGSIH, Prof. Dr. Yudi Pranoto, STP., MP; Prof. Dr. Ir. Supriyanto

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