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KARAKTERISTIK EDIBLE FILM GELATIN KULIT TUNA SIRIP KUNING (*Thunnus albacares*) DENGAN VARIASI PLASTICIZER DAN MINYAK ATSIRI SERTA PENGARUHNYA TERHADAP KENAMPAKAN DAGING ARUM WIDYASTUTI P, Dr. Andriati Ningrum, STP, M.Agr.; Dr. Ir.Supriyadi, M.Sc.

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KARAKTERISTIK EDIBLE FILM GELATIN KULIT TUNA SIRIP KUNING (*Thunnus albacares*) DENGAN VARIASI PLASTICIZER DAN MINYAK ATSIRI SERTA PENGARUHNYA TERHADAP KENAMPAKAN DAGING ARUM WIDYASTUTI P, Dr. Andriati Ningrum, STP, M.Agr.; Dr. Ir.Supriyadi, M.Sc.

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