



## DAFTAR PUSTAKA

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**EFEK KONSUMSI KOMBINASI INULIN DAN GLUKOMANAN PORANG (*Amorphophallus oncophyllus*)  
DALAM JELLY  
TERHADAP INDEKS RESISTENSI INSULIN DAN KADAR GULA DARAH PUASA PADA ORANG  
DEWASA DENGAN KELEBIHAN  
BERAT BADAN**

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