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GADJAH MADA
KADAR TOTAL FENOL, SERAT PANGAN DAN UJI ORGANOLEPTIK BROWNIES DENGAN PENAMBAHAN PUREE BIT MERAH (Beta vulgaris L.)
WAHYU ANDRI HERLINA, Dr. Lily Arsanti Lestari, S.TP., MP; Agus Wijanarka, S.Sit., M.Kes
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