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**PENGARUH KONSENTRASI BUBUK KAKAO DAN GELATIN TERHADAP SIFAT FISIK DAN SENSORIS
PERMEN COKELAT KUNYAH**

HARRY SETYADI LIEM, Prof. Dr. Ir. Supriyanto, M.S.; Prof Dr. Ir. E. Purnama Darmadji, M.Sc.

Universitas Gadjah Mada, 2016 | Diunduh dari <http://etd.repository.ugm.ac.id/>

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