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TEPUNG KACANG MERAH (*Phaseolus vulgaris L.*) PRATANAK: PENINGKATAN PATI RESISTEN, KARAKTERISASI SIFAT FUNGSIONAL DAN PENGARUHNYA TERHADAP PROFIL LIPID SERTA BAKTERI KOLON PADA MODEL HEWAN COBA

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MODEL HEWAN COBA**

WALUYO, Prof. Dr. Ir. Y. Marsono, MS.

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