

EFFECT OF TEMPERATURE AND RH ON THE PHYSICOCHEMICAL PROPERTIES OF WHEY PROTEIN ISOLATE AND COMMERCIAL CITRUS PECTIN CONJUGATES: APPLICATION AS AN EMULSIFIER IN β -CAROTENE O/W EMULSION

**To fulfill some requirements to achieve master degree of Food Science and Technology Faculty of Agricultural Technology
Study Program of Food Science and Technology
Faculty of Agricultural Technology**



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**GRADUATE PROGRAM
FACULTY OF AGRICULTURAL TECHNOLOGY
UNIVERSITAS GADJAH MADA**

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