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Asri Fitria Damayanti, 2022

**KANDUNGAN GIZI DAN TOTAL FENOL PANGAN FUNGSIONAL DADIH SUSU SAPI DENGAN PENAMBAHAN SIROP UMBI YAKON (SMALLANTHUS SONCHIFOLIUS)**

UPN Veteran Jakarta, Fakultas Ilmu Kesehatan, Gizi Program Sarjana

[[www.upnvj.ac.id](http://www.upnvj.ac.id)-[www.library.upnvj.ac.id](http://www.library.upnvj.ac.id)-[www.repository.upnvj.ac.id](http://www.repository.upnvj.ac.id)]

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