

## ACKNOWLEDGEMENTS

Firstly, the writer wants to thank God for His blessing and grace so that the writer can finish this thesis well. The thesis entitled "STUDY OF ANTIOXIDANT ACTIVITY OF BETEL NUT (*ARECA CATECHU* L.) EXTRACT AND ITS INCORPORATION INTO GREEN TEA BEVERAGE" was done as one of the requirement to obtain the degree in *Sarjana Teknologi Pertanian Strata Satu*.

This report could not be written and finished without support and help from many people. The writer would like to sincerely give her gratitude for those following individuals:

1. Ir. W. Donald R. Pokatong, MSc., Ph.D., as the main supervisor for the guidance, time, suggestion, and effort during the research until the completion of this thesis and his expert criticism and precise editing of the thesis.
2. Ms. Sisi Patricia L. A, M.Eng, as the co-supervisor and head of UPH Food Technology Laboratory for the guidance, time, suggestion, and effort during the research until completion of this thesis.
3. Mrs. Nuri Arum Anugrahati, MP, as the head of Food Technology Department who has given the chance for the research to be conducted.
4. Mr. Jeremia Manuel as the Head of Quality Control Laboratory, Ms. Natania as the Head of Chemistry Laboratory, Ms. Ratna as the Head of Research Laboratory, Dr. Adolf Parhusip as the Head of Food Microbiology Laboratory for giving a chance to conduct the research in the laboratories.

5. Ade, Mr. Rudi, Mr. Hendra, Darius, Aji, Donny, Mr. Yosafat, and all laboratory assistants who always helped the writer during the research.
6. My father (Heinz Suhendro), mother (Kimjarti), and brother (Arie Putra Suhendro) for the motivations, supports, and prayers during the research.
7. Steffi Agustine Chandra, Esther Monica, Kristiana Permadi, Laura Herbani, Meiliana Lukman, Maria Dian Pratiwi Masli, Nalini Purnaningtyas, Riko Yanto, Monika Laurensia Sumendap, Tobias, Andreas Tjoa, Yoana Hardiani, Wennie Eva, and William for the guidance, support, and help during the research.
8. All C class members of Food Technology 2008 for the support and help during the research.
9. All panelists who have spent their time to help gathering data needed for the research.
10. All people who have given a big contribution in finishing this thesis that cannot be mentioned one by one.

The writer realizes that this thesis has not been perfect yet. Therefore, all comments and suggestions are welcomed. The writer hopes this report can be useful and provides useful information for people who read it.

Karawaci, March 2012

Writer

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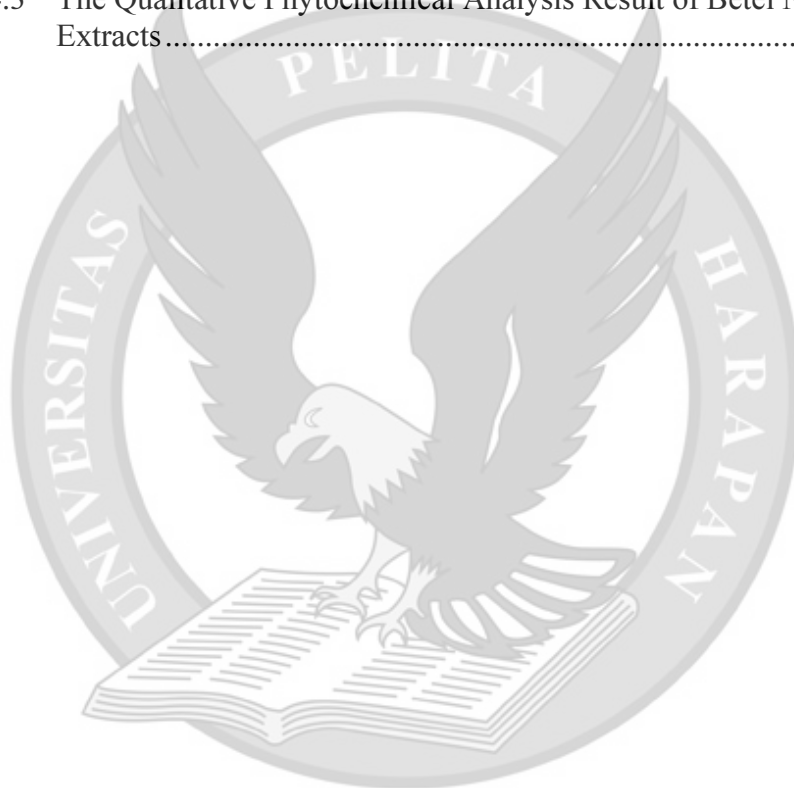
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