FOREWORD

The writer would like to give thanks to Jesus Christ for being involved in the writer’s life, especially during this research and report composing. The writer has learned through the research and gained valuable experiences for the future. This thesis was written to fulfill the partial academic requirements in Food Technology Department of Universitas Pelita Harapan.

It is by the support, help, and prayers of many people that the writer was able to finish this final project and its report. Thus, the writer would like to give thanks to these people:

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The writer is aware that this thesis report still needs improvisations; hence the writer is very open to any critics or suggestions. Lastly, the writer also hopes that this thesis report may provide useful information for the readers.

Karawaci, January 2013

Writer
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