

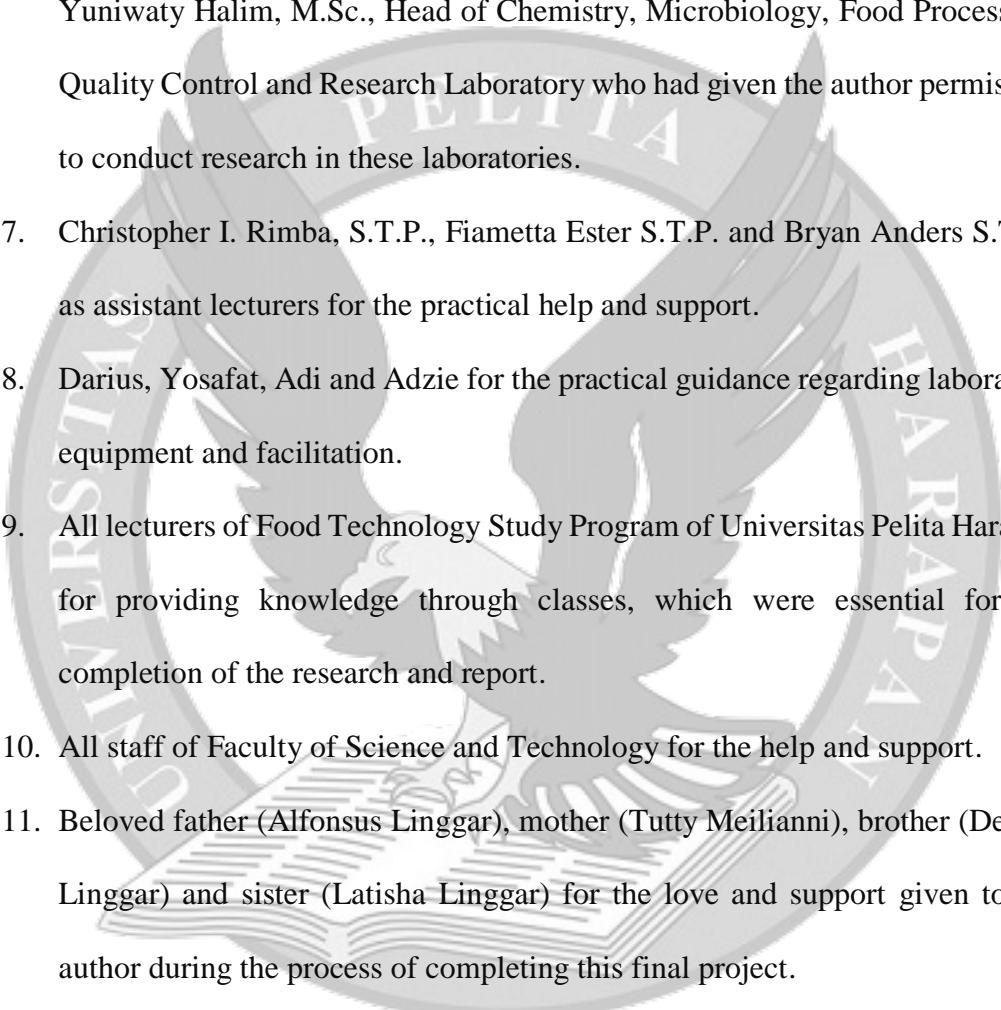
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This thesis report was written based on a study that was carried out from August 2018 to December 2018. Thesis is the final requirement for students to complete the curriculum of Food Technology Study Program, Faculty of Science and Technology, Universitas Pelita Harapan. This thesis also benefits the author to put preacquired knowledge into application and obtain a new experience that cannot be achieved through classes.

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