

## ACKNOWLEDGEMENTS

Thanks to The Almighty Jesus Christ for His endless blessings and guidance to the Author to finish this thesis which entitled “MODIFICATION OF LAWSONE INTO BIS-LAWSONE WITH AROMATIC ALDEHYDES TO IMPROVE THE ANTIOXIDANT PROPERTIES” that is written as partial fulfillment of the academic requirements to obtain the degree of *Sarjana Teknologi Pertanian Strata Satu*, Food Technology Universitas Pelita Harapan.

The Author realizes that this thesis would not be completed without the help of many parties. Therefore, the Author would like to express gratitude to those who guided, helped, and supported Author during these hard times, including:

1. Ir. A. Herry Cahyana, Ph.D., as thesis supervisor and as thesis examiner for patiently guide, advice, motivate, and support during the process and completion of the thesis.
2. Eric Jobiliong, Ph.D., as Dean of Faculty of Science and Technology.
3. Dela Rosa, S.Si., M.M., M.Sc.Apt, as Vice Dean of Faculty of Science and Technology.
4. Laurence, S.T., M.T. as Director of Administration and Student Affairs of Faculty of Science and Technology
5. Ir. W. Donald R. Pokatong, M.Sc., Ph.D., as Head of Food Technology Study Program, Faculty of Science and Technology, Universitas Pelita Harapan and as thesis examiner for patiently guide regarding thesis revision.

6. Lucia Crysanthi Soedirga M.Sc., as thesis examiner for patiently guide and advice regarding thesis revision.
7. Wenny S. L. Br. Sinaga, M.Si., as the co-supervisor for patiently guide, advice, motivate, and support during the process and completion of the thesis.
8. Dr. Tagor M. Siregar, M.Si., as the Head of Chemistry Laboratory, Ms. Yuniwaty Halim, M.Sc., as the Head of Quality Control and Research Laboratories, where the Author conducted the final project.
9. Christopher I. Rimba, S.T.P., Fiametta Ester, S.T.P., and Bryan Anders, S.T.P., as assistant lecturers for providing information and practical helps.
10. Mr. Darius and Mr. Adi for the guidance and useful help in the laboratories during the research process.
11. All lecturers and staffs of Food Technology Study Program who teach Author while studying at Universitas Pelita Harapan, providing knowledge that were essential in completing the thesis report,
12. Beloved father (Hermanto Jafar), mother (Sulinah Lukman), sisters (Stacia and Marvella), and all family who never ending support, motivate, and comfort during the hard times in completing this thesis.
13. Jonathan Christianto, Liana Oktavia, Sherly, Stevanie Suryanto, and Theresa Angela as thesis partners who always help, support, and comfort during the final project process and completion of thesis report.
14. Angeline Vania, Cynthia, Frieska Darwis, Gabriella Permata Heru, Naomi Nerisha, and Nathania Sofie for the endless support and help during the thesis completion.

15. Titien Jenifer, William Giovanni, and Hans Aditya who always support and comfort during the completion of thesis report.

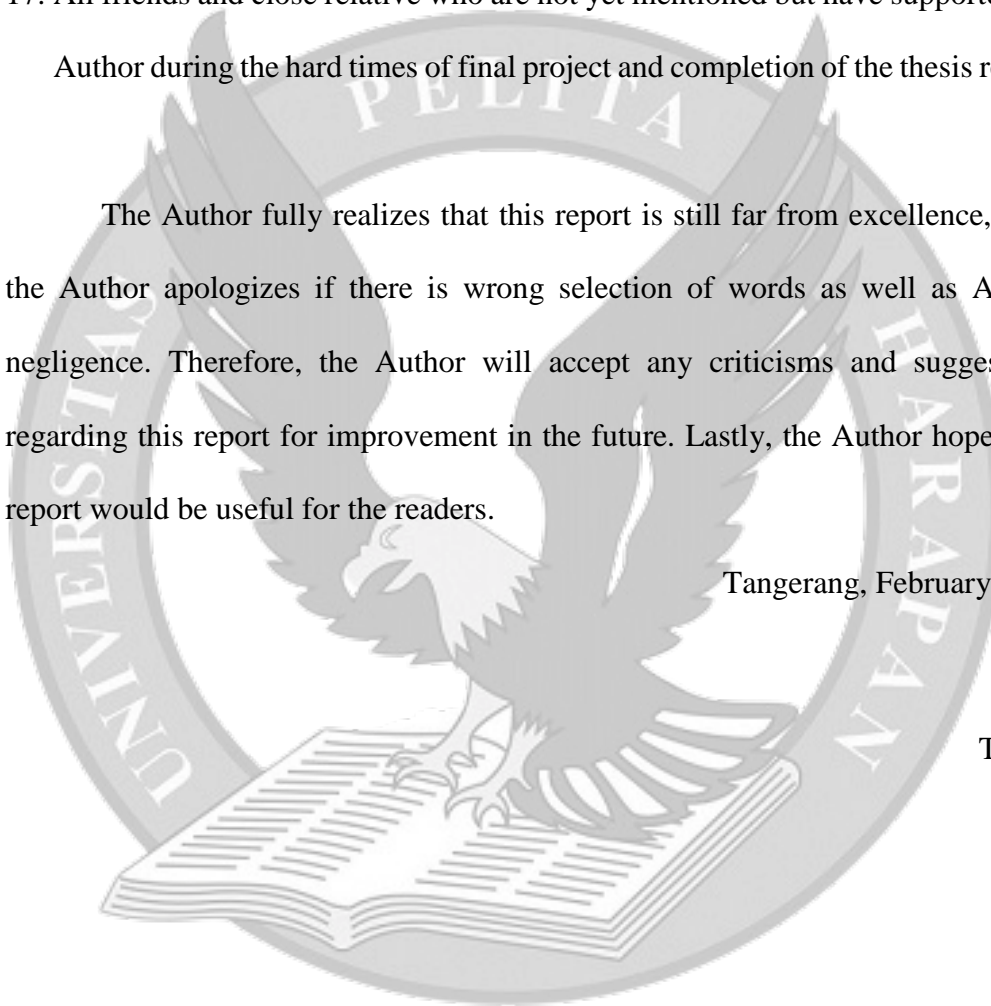
16. All friends from C class of Food Technology class of 2015 Universitas Pelita Harapan.

17. All friends and close relative who are not yet mentioned but have supported the Author during the hard times of final project and completion of the thesis report.

The Author fully realizes that this report is still far from excellence, thus, the Author apologizes if there is wrong selection of words as well as Author negligence. Therefore, the Author will accept any criticisms and suggestions regarding this report for improvement in the future. Lastly, the Author hopes this report would be useful for the readers.

Tangerang, February 2019

Teresa



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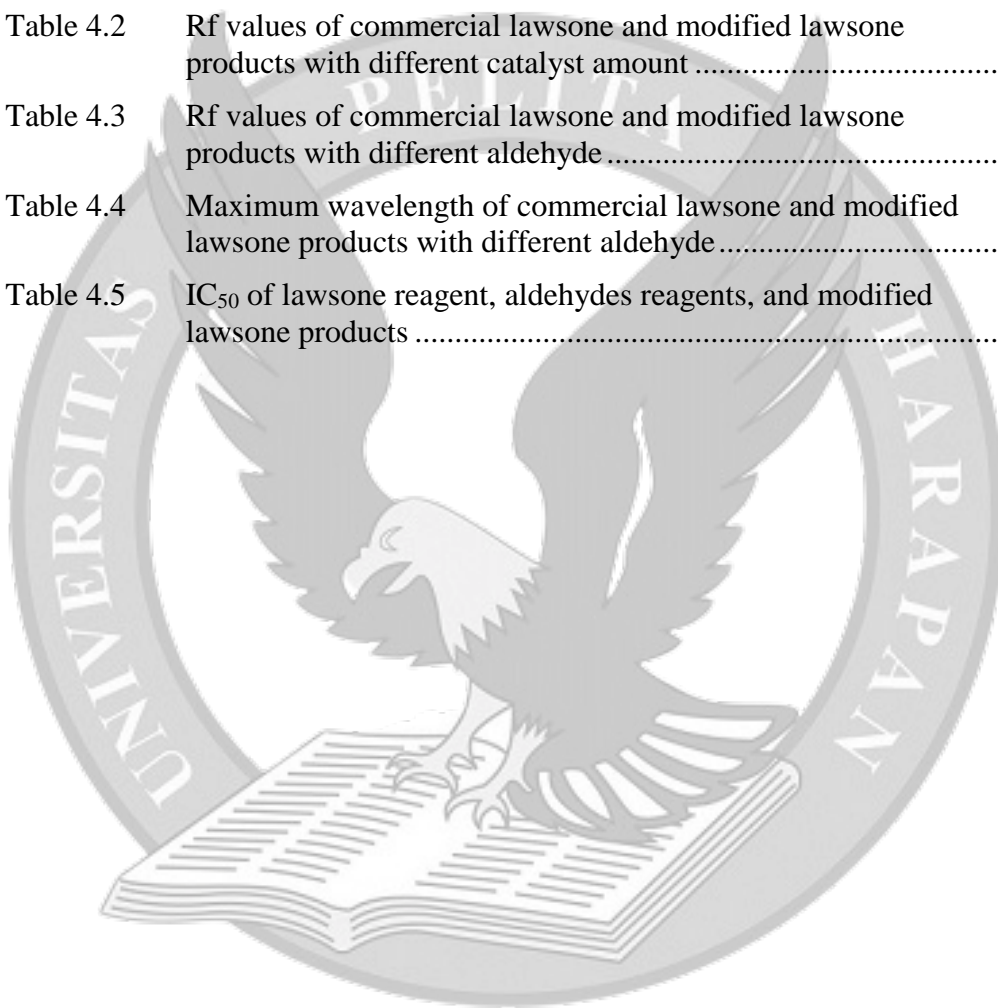
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