FOREWORD

First of all, praise the Lord for His love and blessing for the writer, especially in finishing this thesis well. This thesis was completed as one requirement in order to obtain the degree in Sarjana Strata Satu Teknologi Pertanian. The title of this thesis is “THE APPLICATION OF DURIAN RIND TOWARDS THE CHARACTERISTICS OF STRAWBERRY JAM”.

The writer realizes that this thesis can be completed well in time because of the help, support, prayer, and guidance from many parties. Therefore, in this opportunity the writer would like to express the best gratitude for those who have greatly contributed during the completion of this thesis.

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The writer realized that the report is still far from perfect. Therefore, all critics and inputs are welcomed. The writer hopes that the information obtained in this paper can be useful for the readers.

Karawaci, March 8th 2011

Writer
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