

## ACKNOWLEDGEMENTS

First of all, the author would like to give praise and gratitude to Jesus Christ for His never-ending blessings given to the author on the completion of this thesis entitled “STUDY OF PHYSICOCHEMICAL CHARACTERISTICS OF EDAMAME (*GLYCINE MAX* L.MERR) PAREVINE USING RICE FLOUR AS STABILIZER.”

This thesis was written based on the research which started on January 2020 until June 2020. This thesis was written as partial fulfilment of the academic requirement to obtain the degree of *Sarjana Teknologi Pertanian Strata Satu*, Food Technology Study Program, Faculty of Science and Technology, Universitas Pelita Harapan, Tangerang.

The author realizes that this thesis could not be successfully completed by the author alone without the support, encouragement and prayers from many parties. Therefore, the author would like to express a huge gratitude to those parties, including:

1. Ir. W. Donald R. Pokatong, M.Sc., Ph.D, Head of Food Technology Study Program, as thesis supervisor who had given supervision, meaningful advices, and constructive suggestions from the preparation of thesis proposal up to completion of the thesis.
2. Eric Jobiliong, Ph.D. as Dean of Faculty of Science and Technology, Universitas Pelita Harapan.

3. Dr. Nuri Arum Anugrahati as Vice Dean of Faculty of Science and Technology, Universitas Pelita Harapan and as .
4. Laurence, S.T., M.T. as Director of Finance and Student Affair of Faculty of Science and Technology, Universitas Pelita Harapan.
5. Ratna Handayani, M.P. as Deputy Head of Food Technology Study Program for the guidance throughout the thesis project period.
6. Yuniwaty Halim, M.Sc. as the Head of Quality Control and Research Laboratory, Natania, M.Eng. as the Head of Food Processing Laboratory and Dr. Tagor M. Siregar, M.Si. as the Head of Chemistry Laboratory, where the author conducted the project.
7. Alexander Kevin, S.T.P., Bryan Anders, S.T.P., Aileen, S.T.P., Regy Tahapary, Darius, Paoji and Adhi for the help and information during the work in the laboratory.
8. All other lecturers, lecturer assistants and staffs of Food Technology Study Program for the support and help during the thesis project period.
9. Beloved parents, Dr. Krisnanda Wahjoedi Tandijono and Dewi Ananta along with beloved siblings Dr. Paulina Livia Tandijono and Priscilla Devina Tandijono, also Dr. Patria Wardhana as brother in law for the love, support, prayers and time given to the author during the thesis completion.
10. Armand Yahyapermana, Alvin Pangjaya, Febiana Christy, Ghaius Ekaputra, Jessica Jocelyn, Michael Djurijanto, Priscilla, Stevany Nathanael, and Steven as partners on the same team for the support and help during the thesis period.

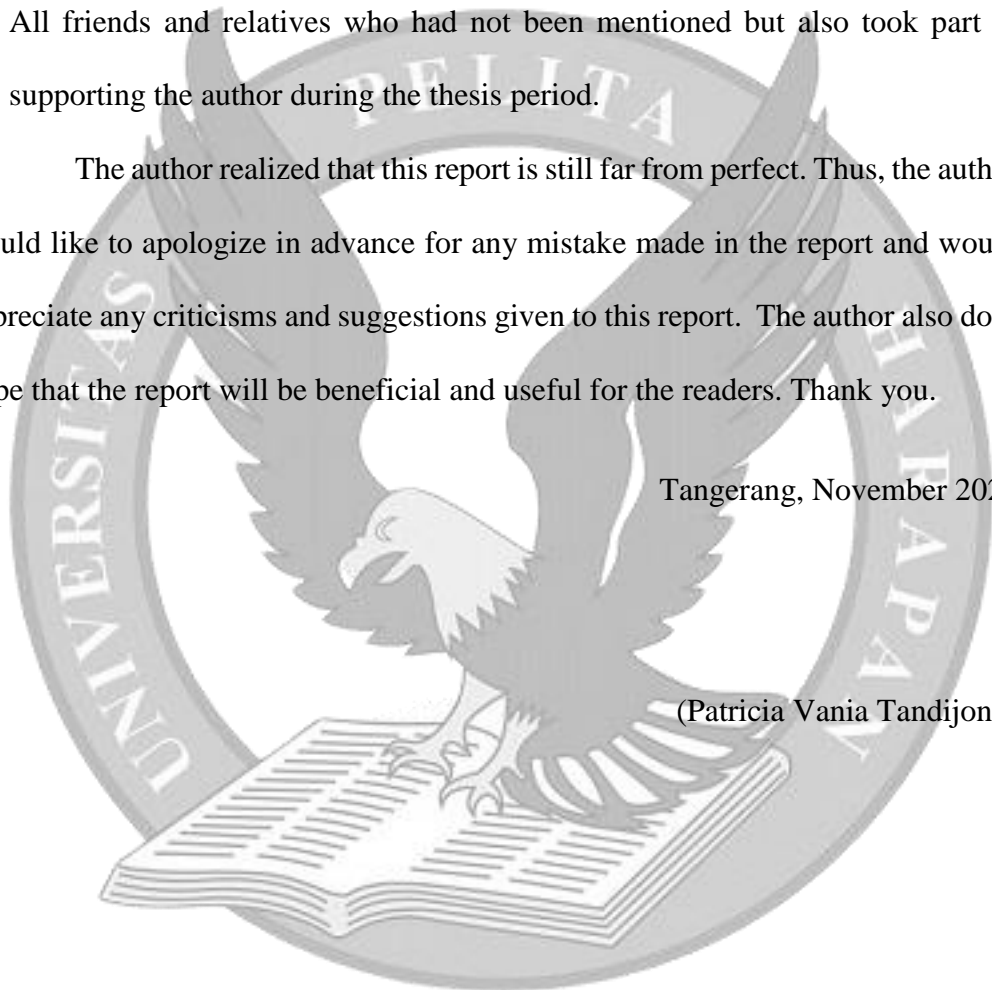
11. Alila Bachsin, Agnes, Agatha Jennifer, Alcabul, Aly, Alya, Astrid, Dio, Jessica, Lincoln, Moriska, Patricia Paledeng, Priscilla, Rani, Reski iilyn, Ria Agustiouli, Rio, Tirza Jovanva, Yessi Ramsi, Yolanda Purwanto, and Widyagani as author's friends who gave endless help, support and prayers for the author during the thesis period.

12. All friends and relatives who had not been mentioned but also took part in supporting the author during the thesis period.

The author realized that this report is still far from perfect. Thus, the author would like to apologize in advance for any mistake made in the report and would appreciate any criticisms and suggestions given to this report. The author also does hope that the report will be beneficial and useful for the readers. Thank you.

Tangerang, November 2020

(Patricia Vania Tandijono)



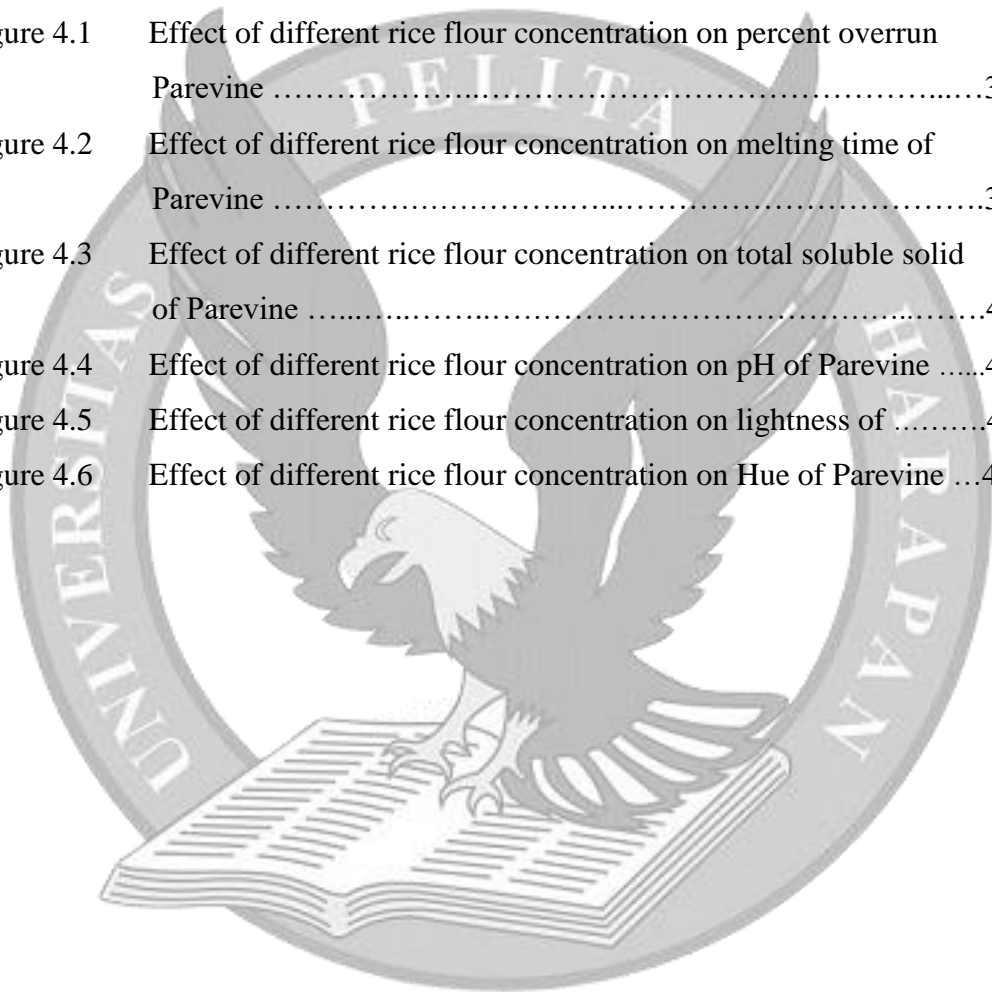
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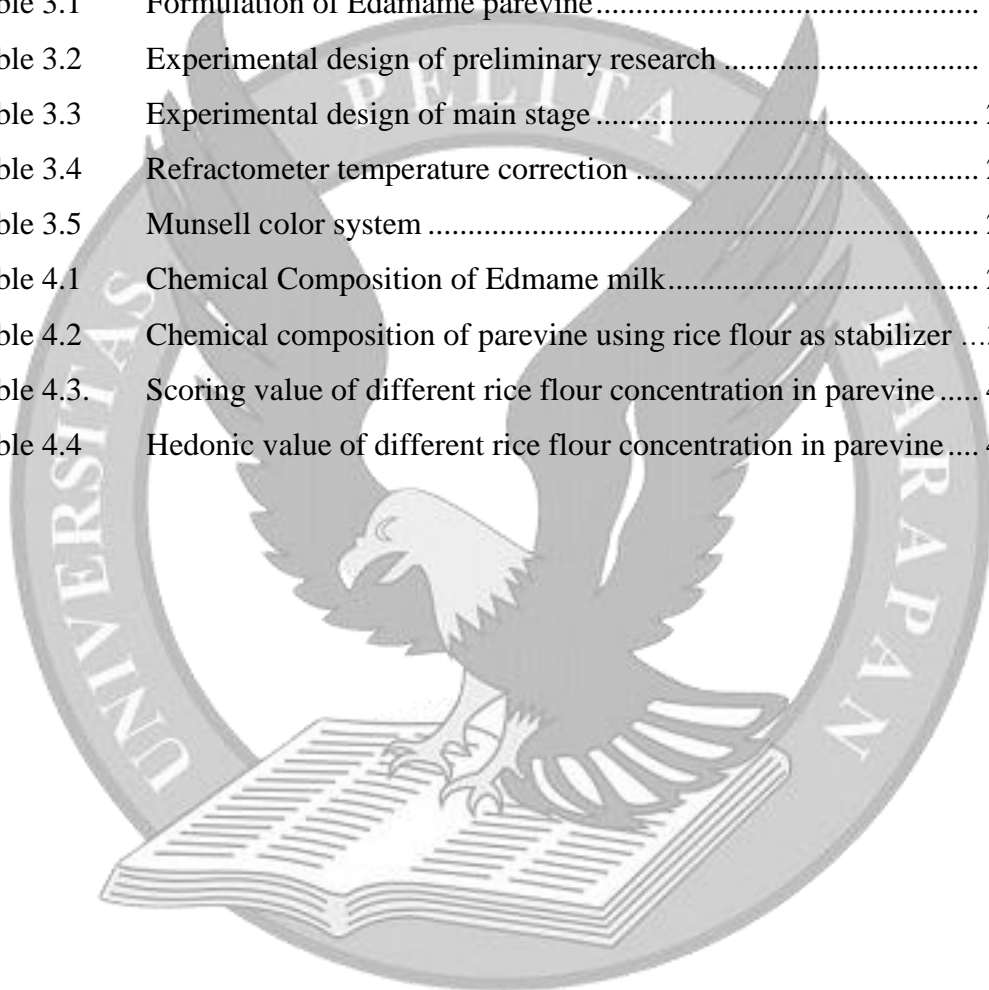
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