

The Formulation and The Physicochemical and Sensory Characterization of Analogue Meatball Based on Oyster Mushroom with The Addition of Euchema Cotonii and Cassava Starch Formulasi dan Karakterisasi Sifat Fisikokimia dan Sensori Bakso Jamur Tiram Put

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Authors	SD Astuti, R Naufalin
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Author	Dr RIFDA NAUFALIN, S.P