

## The Effect of Addition of Ginger Extract and Kencur Extract on the Physicochemical Properties of Instant Temulawak and the Sensory Properties of the Beverage

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| <b>Title</b>        | The Effect of Addition of Ginger Extract and Kencur Extract on the Physicochemical Properties of Instant Temulawak and the Sensory Properties of the Beverage  |
| <b>Abstract</b>     |  |
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