

Sensory, physicochemical and antioxidants evaluation of Kecombrang (Etlingera elatior) preservative powder with foam-mat drying method for beef meatballs products

|                     |  |
|---------------------|--|
| <b>Title</b>        | Sensory, physicochemical and antioxidants evaluation of Kecombrang (Etlingera elatior) preservative powder with foam-mat drying method for beef meatballs products   |
| <b>Abstract</b>     |  |
| <b>Authors</b>      | R Naufalin, E Wuryatmo, R Wicaksono, LS El Islami  |
| <b>Journal Name</b> | Animal Production 22 (3), 163-172, 2020  |
| <b>Publish Year</b> | 2020   |
| <b>Citation</b>     | 2  |
| <b>Url</b>          | <a (etlingera="" and="" antioxidants="" beef="" drying="" elatior)="" evaluation="" foam-mat="" for="" href="https://scholar.google.com/scholar?q=+intitle:" kecombrang="" meatballs="" method="" of="" physicochemical="" powder="" preservative="" products"="" sensory,="" with="">https://scholar.google.com/scholar?q=+intitle:"Sensory, physicochemical and antioxidants evaluation of Kecombrang (Etlingera elatior) preservative powder with foam-mat drying method for beef meatballs products"</a> |
| <b>Author</b>       | Dr RIFDA NAUFALIN, S.P   |