

PENGARUH LEVEL CaCl<sub>2</sub> YANG BERBEDA TERHADAP KANDUNGAN KALSIUM, KEKERASAN, DAN MELTABILITY PADA KEJU SUSU KAMBING (THE EFFECT'S OF DIFFERENT LEVEL CaCl<sub>2</sub> ON CALCIUM CONTENT, HARDNESS, AND MELTABILITY ON GOAT MILK CHEESE)

<b>Title</b>	PENGARUH LEVEL CaCl <sub>2</sub> YANG BERBEDA TERHADAP KANDUNGAN KALSIUM, KEKERASAN, DAN MELTABILITY PADA KEJU SUSU KAMBING (THE EFFECT'S OF DIFFERENT LEVEL CaCl <sub>2</sub> ON CALCIUM CONTENT, HARDNESS, AND MELTABILITY ON GOAT MILK CHEESE)
<b>Abstract</b>	
<b>Authors</b>	PA Sanjaya, J Sumarmono, K Widayaka
<b>Journal Name</b>	
<b>Publish Year</b>	(not set)
<b>Citation</b>	(not set)
<b>Url</b>	<a cacl<sub="" href="https://scholar.google.com/scholar?q=+intitle:" level="" pengaruh="">2 YANG BERBEDA TERHADAP KANDUNGAN KALSIUM, KEKERASAN, DAN MELTABILITY PADA KEJU SUSU KAMBING (THE EFFECT'S OF DIFFERENT LEVEL CaCl<sub>2</sub> ON CALCIUM CONTENT, HARDNESS, AND MELTABILITY ON GOAT MILK CHEESE)\""&gt;https://scholar.google.com/scholar?q=+intitle:"PENGARUH LEVEL CaCl<sub>2</sub> YANG BERBEDA TERHADAP KANDUNGAN KALSIUM, KEKERASAN, DAN MELTABILITY PADA KEJU SUSU KAMBING (THE EFFECT'S OF DIFFERENT LEVEL CaCl<sub>2</sub> ON CALCIUM CONTENT, HARDNESS, AND MELTABILITY ON GOAT MILK CHEESE)"</a>
<b>Author</b>	JUNI SUMARMONO, S.Pt, Master of Science,