

Fermented was reported to have different physicochemical and functional properties to those of non fermented flour. The objective of this research was to study the effect ofÂ ...

Title	Fermented was reported to have different physicochemical and functional properties to those of non fermented flour. The objective of this research was to study the effect ofÂ …
Abstract	
Authors	N Aini, P Hariyadi, TR Muchtadi, N Andarwulan
Journal Name	Forum Pasca Sarjana 32 (1), 2009
Publish Year	2009
Citation	(not set)
Url	<a &#8230;"="" and="" different="" effect="" fermented="" flour.="" functional="" have="" href="https://scholar.google.com/scholar?q=+intitle:" non="" objective="" of="" physicochemical="" properties="" reported="" research="" study="" the="" this="" those="" to="" was="">https://scholar.google.com/scholar?q=+intitle:"Fermented was reported to have different physicochemical and functional properties to those of non fermented flour. The objective of this research was to study the effect of &#8230;"
Author	Doctor of Philosophy NUR AINI, S.TP, M.P.