

A preliminary study on the rehydration characteristics and cooking time of analog rice from the formulation of modified nagara bean flour through L. plantarum fermentation andÂ ...

<b>Title</b>	A preliminary study on the rehydration characteristics and cooking time of analog rice from the formulation of modified nagara bean flour through L. plantarum fermentation andÂ #8230;
<b>Abstract</b>	
<b>Authors</b>	L Agustina, C Wibowo
<b>Journal Name</b>	IOP Conference Series: Earth and Environmental Science 255 (1), 012013, 2019
<b>Publish Year</b>	2019
<b>Citation</b>	3
<b>Url</b>	<a #8230;"="" a="" analog="" and="" bean="" characteristics="" cooking="" fermentation="" flour="" formulation="" from="" href="https://scholar.google.com/scholar?q=+intitle:" l.="" modified="" nagara="" of="" on="" plantarum="" preliminary="" rehydration="" rice="" study="" the="" through="" time="">https://scholar.google.com/scholar?q=+intitle:"A preliminary study on the rehydration characteristics and cooking time of analog rice from the formulation of modified nagara bean flour through L. plantarum fermentation and #8230;"</a>
<b>Author</b>	CONDRO WIBOWO, S.TP, M.Sc., Ph.D