

## Chemical Composition and Organoleptic Properties of Emulsion-Type Lamb Meat Sausage with Different Fat Levels

<b>Title</b>	Chemical Composition and Organoleptic Properties of Emulsion-Type Lamb Meat Sausage with Different Fat Levels
<b>Abstract</b>	
<b>Authors</b>	I Iswoyo, J Sumarmono, T Setyawardani, A Sampurno, CH Wibowo
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<b>Author</b>	Dr TRIANA SETYAWARDANI, M.P.