

## The Influence of Maltodextrin and Final Cooking Temperature on Beta-Carotene and Tocopherol Retention of Granulated Coconut Sugar

<b>Title</b>	The Influence of Maltodextrin and Final Cooking Temperature on Beta-Carotene and Tocopherol Retention of Granulated Coconut Sugar
<b>Abstract</b>	
<b>Authors</b>	H Dwiyanti, V Prihananto, GR Ramadhan
<b>Journal Name</b>	3rd International Conference on Sustainable Agriculture for Rural & #8230;, 2023
<b>Publish Year</b>	2023
<b>Citation</b>	(not set)
<b>Url</b>	<a and="" beta-carotene="" coconut="" cooking="" final="" granulated="" href="https://scholar.google.com/scholar?q=+intitle:" influence="" maltodextrin="" of="" on="" retention="" sugar"="" temperature="" the="" tocopherol="">https://scholar.google.com/scholar?q=+intitle:"The Influence of Maltodextrin and Final Cooking Temperature on Beta-Carotene and Tocopherol Retention of Granulated Coconut Sugar"</a>
<b>Author</b>	Dr Ir HIDAYAH DWIYANTI, M.Si