

## Comparative analysis of physical properties and fatty acid composition of set-yogurt manufactured from different milk types

<b>Title</b>	Comparative analysis of physical properties and fatty acid composition of set-yogurt manufactured from different milk types
<b>Abstract</b>	
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<b>Journal Name</b>	Canrea Journal: Food Technology, Nutritions, and Culinary Journal, 167-181, 2023
<b>Publish Year</b>	2023
<b>Citation</b>	1
<b>Url</b>	<a acid="" analysis="" and="" comparative="" composition="" different="" fatty="" from="" href="https://scholar.google.com/scholar?q=+intitle:" manufactured="" milk="" of="" physical="" properties="" set-yogurt="" types"="">https://scholar.google.com/scholar?q=+intitle:"Comparative analysis of physical properties and fatty acid composition of set-yogurt manufactured from different milk types"</a>
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