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Semarang, 20 Desember 2019 Jonathan Calvin 15.I1.0027 PENGARUH PENAMBAHAN BAHAN ENKAPSULAN TERHADAP KUALITAS FISIK DAN KIMIA OLEORESIN DAN MINYAK ATSIRI EFFECT OF ADDITION ENCAPSULANT MATERIAL ON PHYSICAL AND CHEMICAL QUALITY OFF OLEORESIN AND ESSENTIAL OIL Diajukan untuk memenuhi sebagian dari syarat-syarat guna memperoleh gelar Sarjana Teknologi Pangan Oleh: Jonathan Calvin 15.I1.0027 Program Studi: Teknologi Pangan Skripsi ini telah disetujui dan dipertahankan di