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LAMPIRAN**Lampiran 1. Hasil Analisa Kadar Air, Abu, dan Gula Reduksi pada Kedelai Lokal Varietas Willis dan Kedelai Impor USA**

Parameter	Kedelai lokal Varietas Willis	Kedelai Impor USA
Kadar air (%)	10,183	9,350
Kadar abu (%)	5,025	5,475
Kadar gula reduksi (%)	0,048	0,048

