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18	Aspek-Aspek Pangan dan Gizi	1
19	Bahan Tambahan Pangan	2
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22	Basic Methods For The Biochemical Lab	1
23	Beban Pendinginan	1
24	Bergey's Manual of Determinative Bacteriology 9th Ed	1
25	Bertanam Wortel	1
26	Biochemical, Phsiological and Molecular Aspect of Human Nutrition	1
27	Biofermentasi, Biosintesa Protein	1
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29	Biokimia Bahan Pangan	1
30	Biokimia Nutrisi	1
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34	Biotechnology and Food Process Engineering	2
35	Breakfast Cereals And How They are Made, 2nd Ed	1
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37	Buku Panduan Lokakarya Sistem Audit dan Sertifikat Halal	1
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44	Compendium of Methods For The Microbiological Examination of Food, 4th Ed	1
45	Compendium of Methods For The Microbiological Examination of Food	1
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473	Flavour Science, Volume 43 : Recent Advances and Trends (Developments in Food Science). Wender L. P. Bredie; Mikael Agerlin Petersen. 2006. ISBN 0444527427. Elsevier Science.	2
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