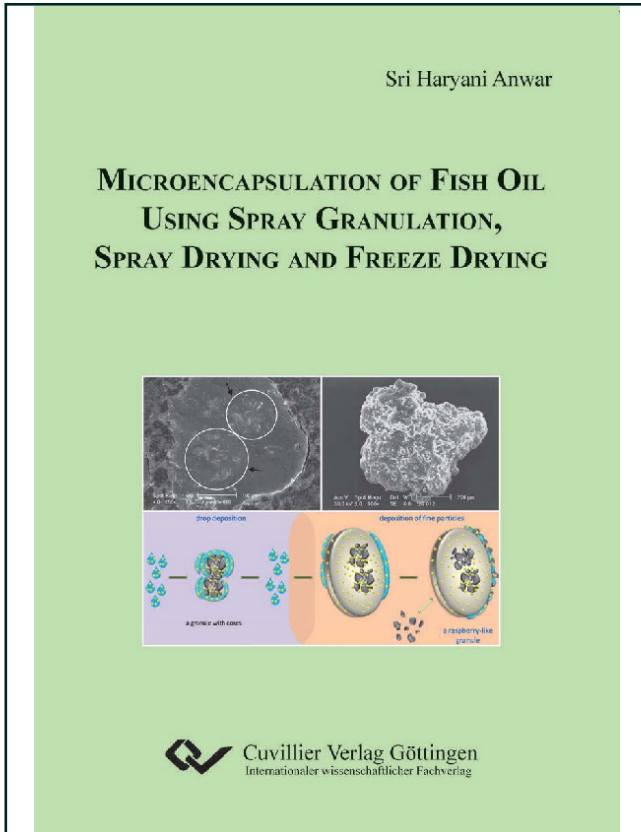




Sri Haryani Anwar (Autor)
**Microencapsulation of Fish Oil Using Spray
Granulation, Spray Drying and Freeze Drying**



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