
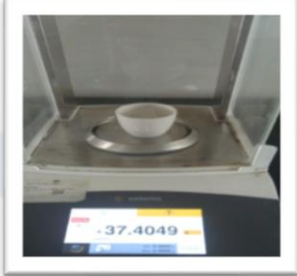
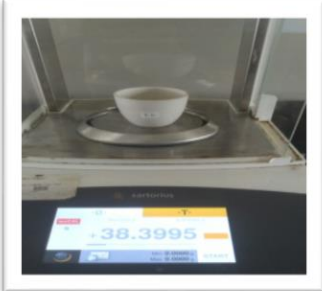

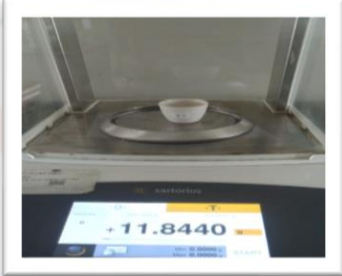
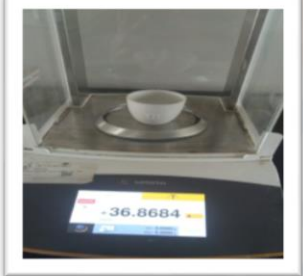




No	Penetapan Kadar	Dokumentasi
1	AIR	<div style="display: flex; justify-content: space-around; align-items: center;">    </div> <div style="display: flex; justify-content: space-around; align-items: center; margin-top: 10px;"> <div style="border: 1px solid black; padding: 2px 10px; display: inline-block;">1</div> <div style="border: 1px solid black; padding: 2px 10px; display: inline-block;">2</div> <div style="border: 1px solid black; padding: 2px 10px; display: inline-block;">3</div> </div> <div style="border: 1px solid black; padding: 5px; text-align: center; margin: 10px auto; width: fit-content;"> <p>Gambar No. 1 – No. 3 proses penimbangan cawan kosong</p> </div> <div style="display: flex; justify-content: space-around; align-items: center; margin-top: 10px;">    </div> <div style="border: 1px solid black; padding: 5px; text-align: center; margin: 10px auto; width: fit-content;"> <p>Penimbangan cawan sesudah di oven</p> </div>

	 <p data-bbox="797 791 1823 847">Berat Akhir setelah di Oven</p>
ABU	 <p data-bbox="757 1203 1785 1259">Hasil pemanasan tanur 550°C selama 30 menit</p>

SERAT



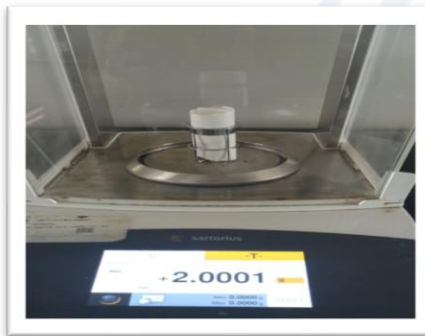
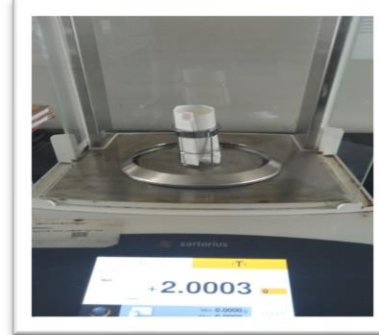
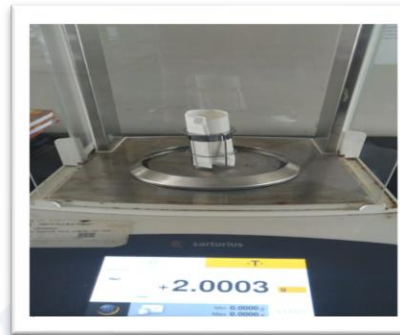
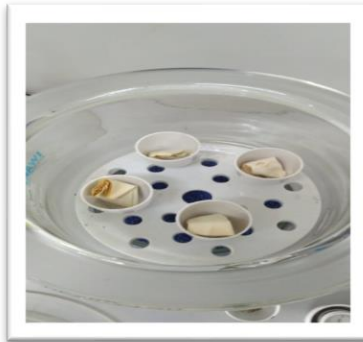
Pasteurisasi untuk homogenkan bahan



Hasil pemanasan tanur 550°C selama 30 menit

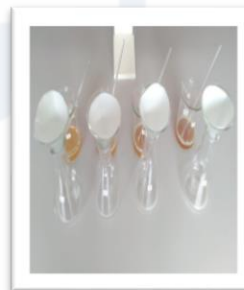


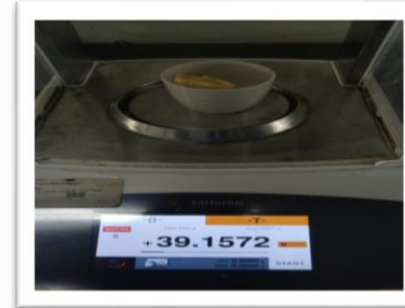
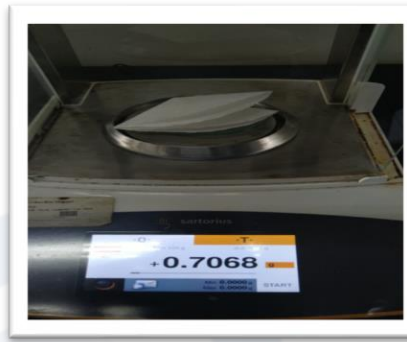
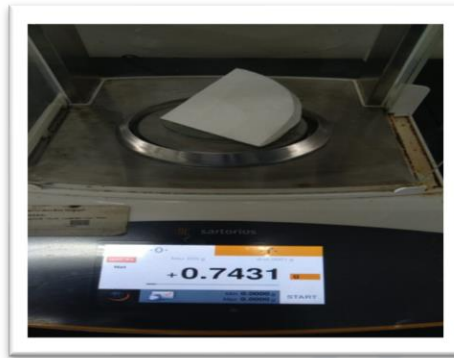
Proses pendinginan di refrigerator



Proses pendinginan di refrigerator

Proses penyaringan serat dan penimbangan kain saring bersih



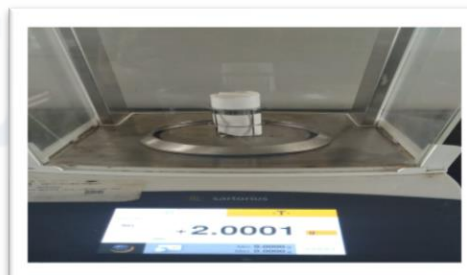


Proses penimbangan bahan serat dan kain serat



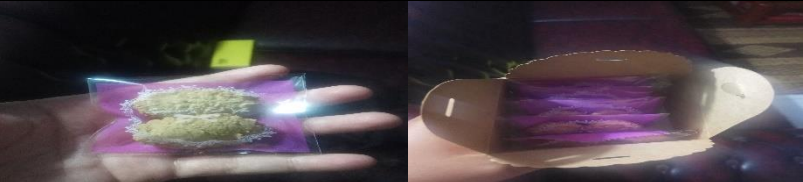
LEMAK



Proses penimbangan
tabung Soxleth
lemak





<p>PROTEIN</p>		<p>Hasil titrasi protein</p>
<p>Uji Organoleptik Panelis</p>		<p>Uji Organoleptik di ruang kelas dan di ruang Lab Organoleptik Esa Unggul</p>
<p>Produk Cookies</p>		<p>Produk Kemasan Cookies Packaging</p>