

# RESEARCH GRANT I-MHERE

## LAPORAN KEMAJUAN

**Ekstraksi Glukomanan dari Tepung Porang (*Amorphophallus  
oncophyllus*) dengan menggunakan metode Kimiawi dan Ultrasonik**



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PROGRAM STUDI TEKNOLOGI HASIL PERTANIAN

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## HALAMAN PENGESAHAN

1. Judul Penelitian : Ekstraksi Glukomanan dari Tepung Porang  
(*Amorphophallus oncophyllus*) dengan menggunakan metode Kimiawi dan Ultrasonik
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4. Dana Penelitian : Rp 29.500.000

Malang, 29 November 2009

Mengetahui,  
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Abstrak tidak ada

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