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UNDERGRADUATE THESIS

THE POTENTIAL OF SHORT MACKEREL (*Rastrelliger brachysoma*) BONE FOR HALAL GELATINE PRODUCTION BY USING DIFFERENT ACID

Prepared and Presented by
Leda Azzadinnas Haque

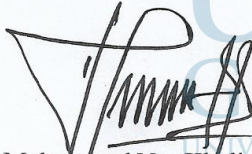
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Himyatul Hidayah, S.Si, M.Farm.Klin, Apt

1st Examiner



Muhammad Nur Kholis, M.Si

2st Examiner



Surya Amal, S.Si, M.Kes, Apt

This thesis declared and accepted in partial fulfilment
of the obtain for Bachelor of Pharmacy

Head of Department of Pharmacy



Surya Amal, S.Si, M.Kes, Apt

DECLARATION

I hereby,

Name : Leda Azzadinnas Haque
Registered Number : 35.2014.710963
Faculty : Health Science
Department : Pharmacy
Title : The Potential of Short Mackerel (*Rastrelliger brachysoma*) Bone for Halal Gelatin Production by using Different Acid

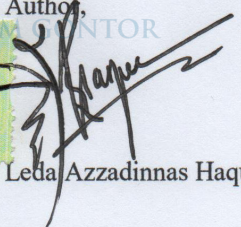
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Author,




Leda Azzadinnas Haque

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Sincerely Yours,

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