

**Pengaruh Penambahan Pati Uwi (*Dioscorea alata*) sebagai Stabilizer terhadap Kualitas Yoghurt
Ditinjau dari pH, Daya Ikat Air, Total Asam dan Sineresis**

*The Effect of Yam Starch (*Dioscorea alata*) Addition as Stabilizer on The Quality of Yoghurt Included of
pH, Water Holding Capacity, Total Acidity And Sineresis*

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ABSTRACT