

**KUALITAS YOGHURT SET DENGAN PENAMBAHAN PATI LABU KUNING DITINJAU DARI SINERESIS,  
KADAR AIR, VISKOSITAS, DAN TOTAL GULA**

*QUALITY OF SET YOGHURT USING YELLOW PUMPKIN STARCH BASED ON SYNERESIS, MOISTURE  
CONTENT, VISCOSITY AND SUGAR TOTAL.*

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**ABSTRACT**