

**THE EFFECT OF GEMBILI STARCH (*Dioscorea esculenta*) ADDING  
ON TITRATABLE ACIDITY, pH, WATER HOLDING CAPACITY, AND  
SYNERESIS OF  
STERILIZED YOGHURT DRINK**

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**PENGARUH PENAMBAHAN PATI GEMBILI (*Dioscorea esculenta*) TERHADAP  
KUALITAS YOGHURT DRINK YANG DISTERILISASI DITINJAU DARI  
KEASAMAN, pH, DAYA IKAT AIR, DAN SINERESIS**

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