

**PENGARUH PENAMBAHAN ASAM SITRAT PADA TELUR DALAM PEMBUATAN SPONGE CAKE DITINJAU
DARI VOLUME SPESIFIK, AKTIVITAS AIR, KADAR AIR DAN KADAR LEMAK**

*THE EFFECT OF ADDITION CITRIC ACID ON EGG FOR MAKING OF SPONGE CAKE REVIEWED FROM
SPECIFIC VOLUME, WATER ACTIVITIES (A_w), WATER CONTENTS AND FAT CONTENTS*

Adinda Hapsari 1) and Imam Thohari 2)

1) Student of Animal Science Faculty, Brawijaya University, Malang

2) Lecturer of Animal Science Faculty, Brawijaya University, Malang

Email: adindahapsari3@gmail.com

ABSTRACT