

**PENGARUH PENAMBAHAN LESITIN TERHADAP KUALITAS SPONGE CAKE DITINJAU DARI KADAR AIR,
AKTIVITAS AIR, ORGANOLEPTIK DAN MIKROSTRUKTUR**

*THE EFFECT OF ADDITION OF LECITHIN ON THE QUALITY OF SPONGE CAKE BASED ON WATER CONTENT,
WATER ACTIVITY, ORGANOLEPTICS AND MICROSTRUCTURE*

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ABSTRACT