

INDEKS SUBJEK VOLUME 32

- Acceptance 98
 ACE inhibitor 259
 Acetobacter xylinum 98
 Aloe vera drink 73
 Altitudes 200
 Amelogenin 371
 Antibacterial 309
 Antioxidant 73, 167
 Antioxidant activity 249, 295, 392
 Aroma 98, 105
 Artificial neural network 411
 ASLT 301
 Autonomous agricultural vehicle 144
- Bekasam 259
 Beverage product 215, 353
 Beverages 341
 Biofilter 154
 Biomass 425
 Black soybean 60
- Cacao 223
 Caffein 362
 Calcium alginate 1
 Canopy storage capacity 318
 Carboxymethyl cellulose 9
 Carrageenan 397
 Catechins 200
 Cellulose 223
 Cellulose acetate 207
 Characteristics 353
 Characterization 23, 383
 Chili 378
 Cider 98
 Clove leave 118
 CMC 301
 Coating 301
 Coconut 23
 Coconut oil 149, 192
 Coconut shell 192
 Coefficient of unit surface conductance 87
 Coffee 98, 126
 Controlling 446
 Cocoa bean 27
 Cooking oil 15
 Copra 192
- Curcuma mangga* Val. 392
 Curve number 329
Cytochrome b 371
- Daily intake 341
 Dangke whey 215, 353
 Decaffeinated 98
 Delignification 346
 DHA 284
 Diarrhea 309
 Dimensional analysis 161
 Disc mill characteristic 66
 Discriminants analysis 111
 Distillation 105
 DPPH 167
 Dry month 432
- E. pellita* plantation forest 318
 East Java 432
 Edible coating 44
 Effervescent tablet 418
 Emission 425
 Enteropathogenic *Escherichia coli* 309
 Enzymatics acidolysis 284
 EOR 276
 EPA 284
 Epigallocatechin gallate 362
 Erosion 325
 Erythrosine 118
 ESDA 432
 Essential oil 240
 Ethyl acetate extract 309
Euchema cottonii 397
 Eugenol 118
 Extraction 1, 223, 404
 Extraction optimization 383
- Fassion fruit 418
 Fatty acids profile 404
 Fermentation 259
 Fermentation conditions 215
 Fish oil 404
 Flood hydrograph 173
 Flow rate 154
 Flux 207
 Food Additives 341

- Fossil fuels 425
 Fraction and extract of *Pluchea indica* Less leaves 249
 Free radical 73
 Fried peanuts 15
 Frying 87, 266
 Fucoxanthin 231
 Fungi 192
- Gallic acid 362
 Gambir 167
 GC-MS 240
 Glycemix index 44
 Growth 346
 Gum arabic 44
- Heat and mass transfer 87
 Heat transfer 33
 Histogram 432
 Houstorium 149
 HPLC isocratic 362
 Hydrolysis 149
- In vivo 392
 Infiltration model 329
 Inoculum 154
 Intangible assets 52, 446
 Irrigation system 52, 446
 Isolation 23, 27
- Juwawut flour quality 66
- Kerandang (*Canavalia virosa*) 295
 Knowledge management 52, 446
 KOH 397
- Labisia pumilla* 341
 Lactic acid bacteria 259
Lactobacillus acidophilus FNCC 0051 353
 Lecithin 9
 Lecithins 23
 Lipase 27, 149
 Liquid smoke 105, 192
- Maceration 240
 Maceration-distillation 240
 Mass transfer 33
 Mathematical model 15, 13, 33, 87, 266
 Mathematical models 418
 MESA 276
 Microemulsions 231
- Milk 179
 Model 446
 Model AVSWAT2000 325
 Modification 9
 Moisture content 266
 Multivariate calibrations 111
 Multivariate linier regression 79
- NaOH 397
 Neuro-fuzzy controller 144
 Nitrate inhibitors 136
 Nitrate leaching 136
 Nitrification 136
 Nutmeg oleoresin 383
- O/W microemulsion 179
 Oil palm empty fruit bunch 346
 Oleoresin 240
 Optimization 27
 Oxidation 73
- Palm oil 276
Pangasius djambal 404
Pangasius hypothalmus 404
 Partially defatted peanut 301
 Particle size 346
 Patchouli alcohol 207
 Peptide 259
 Performance test 66
 Peroxide value 15
 Peroxide 167
 Pervaporation 207
 Photooxidation 231
Pleurotus floridanus LIPIMC 996 346
 Pod husk 223
 Polymerase chain reaction 371
 Pork indentification 371
 Potential 353
 Pretreatment 346
 Protein 295
 Purification 167
- QQPlot 432
 Quality (color, flavor, appearance) 200
 Quencher 118
 Quick cooking rice 44
- Rainfall interception 318
 Rat 392
 Red-green-blue 79

- Response surface methodology 215, 383
 RGB 411
Rhizopus sp 60
- Sacharomyces cerevisiae* 98
Sacharomyces ludwigii 98
 Seaweed 1
 Sedimentation 325
 Selectivity 207
 Sesame seeds 23
 Shelf-life 301
 SIMODAS 173
 Single-layer drying 378
 Singlet oxygen 118
 Small holder plantation 126
 Sodium alginate 1
 Sorption-isotherm 266
 Soybean oil 111
 Soybean slicing machine 161
 Spices extract 44
 Spin friction 161
 Starch 9
 Stemflow 318
 STFR 276
 Storage 15
 Stove 425
 Strain 266
 Stress 266
 Structured phospholipids 284
 Sugar 295
 Sulfate 397
- Sulfonation 276
 Sunlight flavor 179
 Surface runoff 325, 329
 Surfactans 9
 Surfactant 231
 Sustainability 126
- Tea 200
 Tempe 60
 Temperature 105
 Temperature increase 418
 Throughfall 318
 Tomato 79, 411
 Total phenolic 295
 Trainlm 411
- Vacuum frying 33
 Virgin coconut oil 111
 Viscosity 1
 Voroni-Map 432
- Waste water 154
 Water balance model 186
 Waterlily seed 309
 Watershed 329
 Wet month 432
 Working capacity 161
- α -Tocopherol 179
 ω -3 fatty acids 284