

EFFECT OF MALAXATION TIME AND TEMPERATURE ON THE YIELD OF FREEZE-DRIED AND ULTRASOUND ASSISTED COLD- PRESSED AVOCADO OIL

By
Shinta Marchelia Sugiharto
14010044

Submitted to
i3L – Indonesia International Institute for Life Sciences
School of Life Sciences

In partial fulfillment of the requirements for the Bachelor of Science in
Food Technology

Thesis Advisor: Gilang, M.Sc.

Jakarta, Indonesia
2018