

**COMPARISON OF PHYSICOCHEMICAL AND SENSORIAL  
PROPERTIES OF CONVENTIONALLY MOLDED AND 3D-PRINTED  
COOKIES FORMULATED VIA MIXTURE DESIGN UTILIZING FOOD  
BY-PRODUCTS: MANGO PEEL, RICE BRAN, AND HEMP SEED MILK  
RESIDUE**



By

Jemima Patricia Pandyopranoto

21010093

School of Life Sciences

Indonesia International Institute for Life Sciences

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