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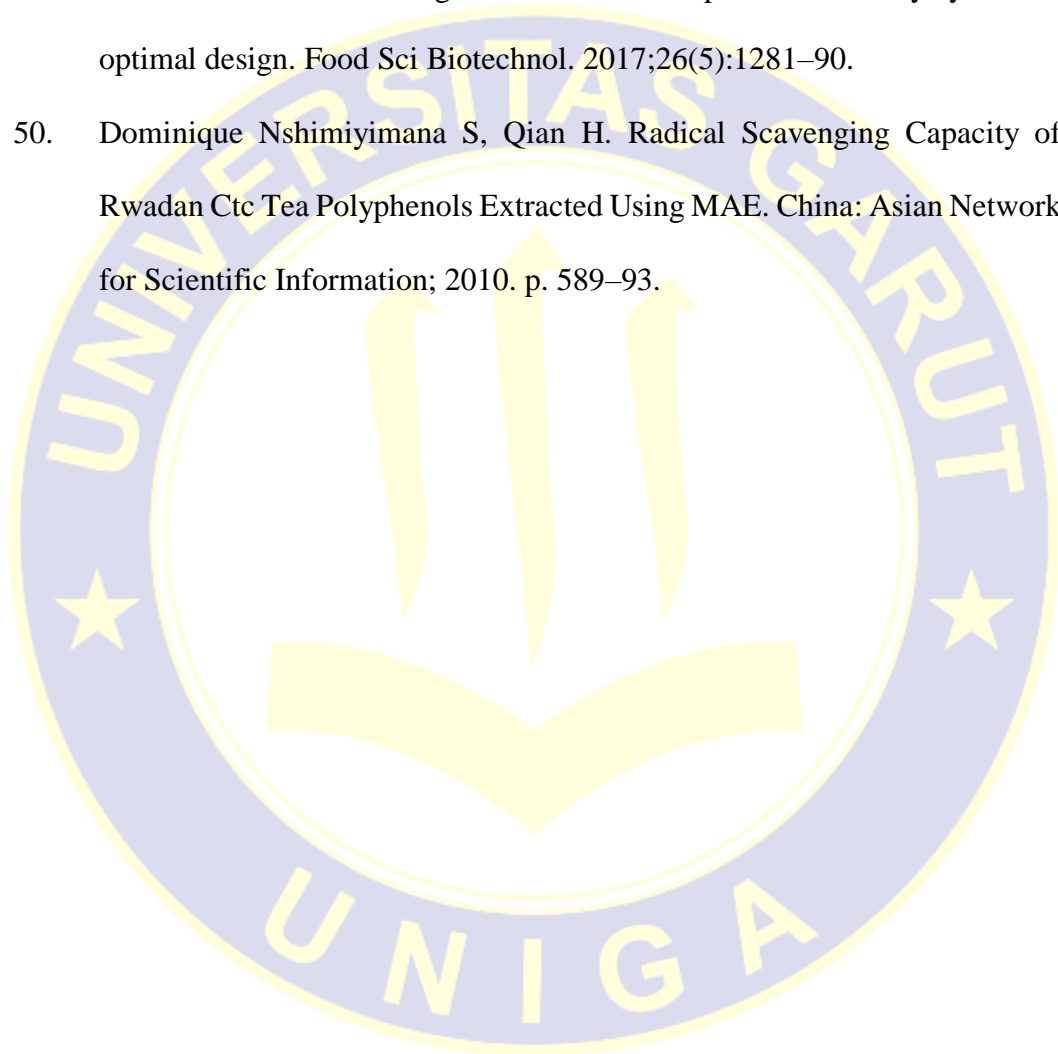
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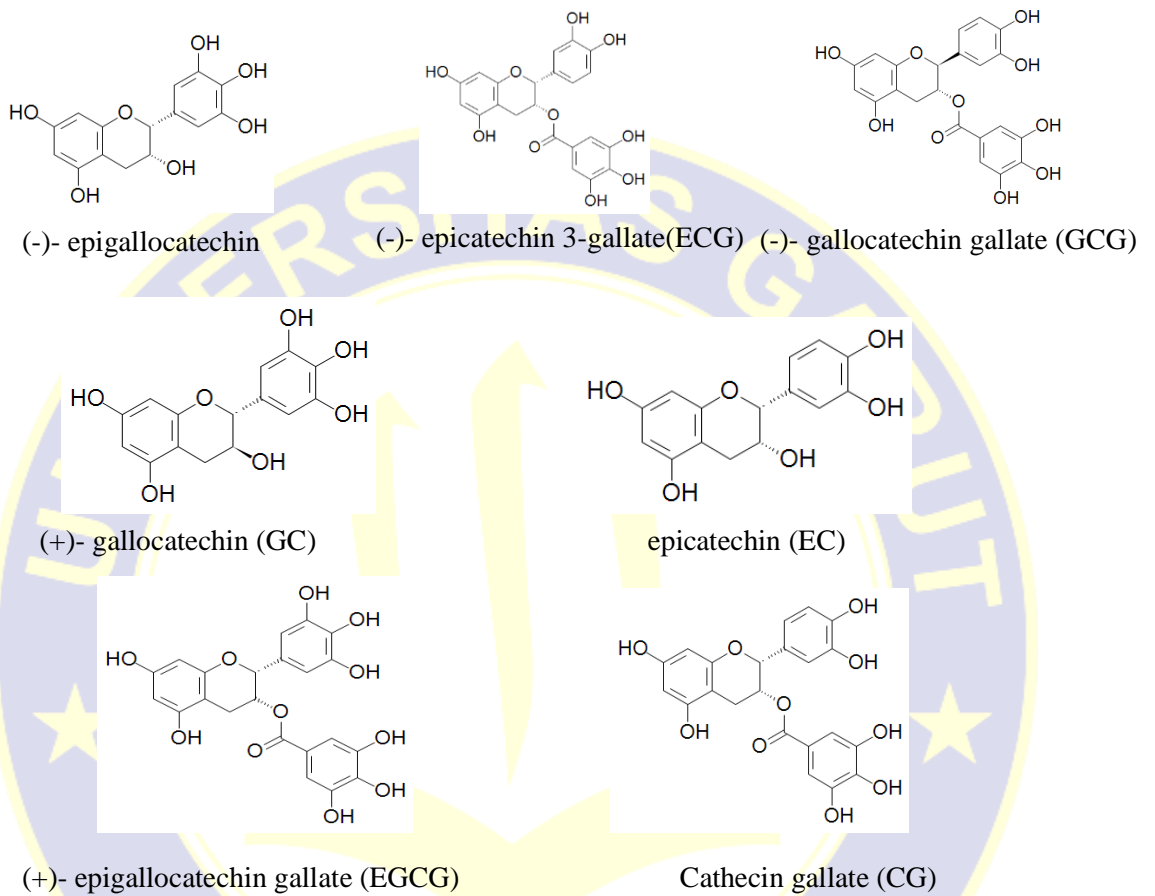
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LAMPIRAN 1

TURUNAN SENYAWA KATEKIN



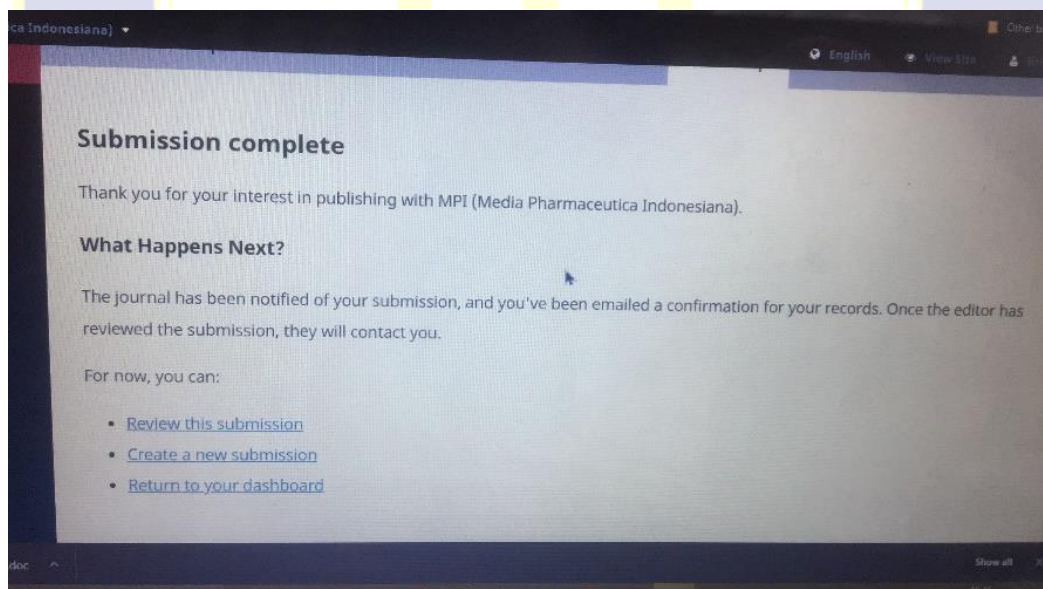
Gambar III. 1 Struktur turunan Katekin

LAMPIRAN 2

BUKTI *SUBMIT* JURNAL



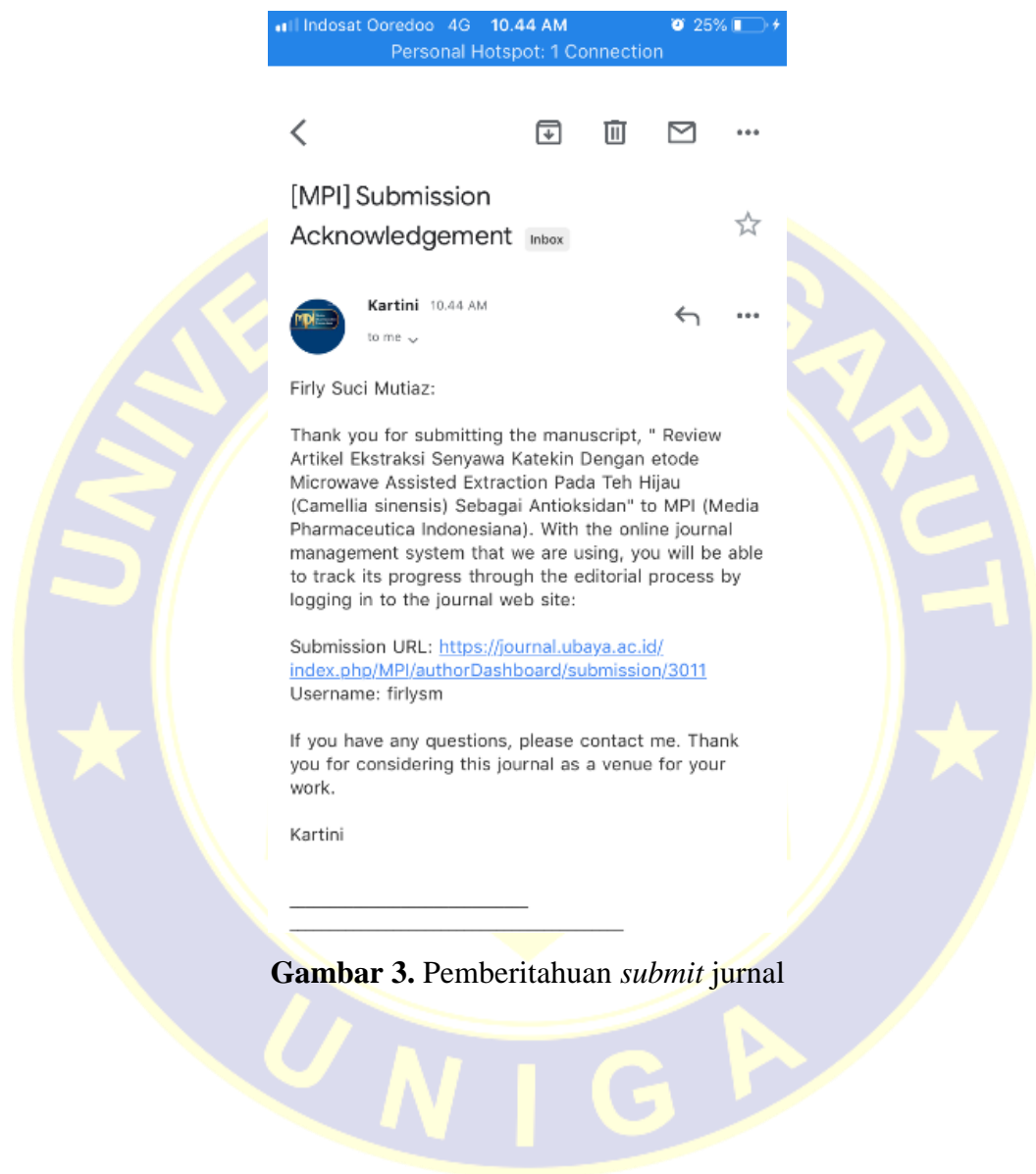
Gambar 1. Proses *submit* jurnal



Gambar 2. Berhasil *submit* jurnal

LAMPIRAN 2

(LANJUTAN)



Gambar 3. Pemberitahuan *submit* jurnal

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TK	TK Persis 53	2002	2004
SD	SDN Tanjakan	2004	2010
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SMA	SMKF- YPF Bandung	2013	2016
Sarjana	Universitas Garut	2016	2020