



**RESEARCH AND DEVELOPMENT FINAL PROJECT  
SOYBEAN COOKIES**



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SURABAYA **

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**RESEARCH AND DEVELOPMENT NEW PRODUCT**

**FINAL REPORT**


**"Soybean Cookies"**

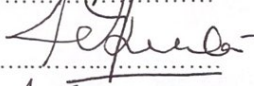
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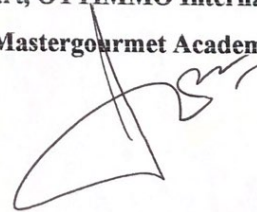
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Monday, 3 November 2019



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