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Anonim. Bandeng presto karawang siap bersaing Dambil dari:

[https://megapolitan.antaranews.com/berita/38909/bandeng-presto-karawang-siap-bersaing,](https://megapolitan.antaranews.com/berita/38909/bandeng-presto-karawang-siap-bersaing)

Diakses pada tanggal 17 Desember 2019.

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