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สาขาที่เชี่ยวชาญ

Meat, and poultry product development Meat protein and its interaction with hydrocolloids and other natural extracts. Applications of chitosan and protein hydrolysates in food, especially meat products Interactions of chitosan and other hydrocolloids or natural extracts in food and meat products, and its antioxidant and antimicrobial activity Protein-polysaccharide interaction and complexation

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