

## ผศ.ดร. กฤษกมล ณ จอม

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### สาขาที่เชี่ยวชาญ

ความปลอดภัยทางเคมีอาหาร, ชีววิทยาแบบองค์รวมสำหรับคุณภาพและความปลอดภัยอาหาร

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