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สาขาที่เชี่ยวชาญ

Chemical and nutritional quality evaluation Development of rice flour-based products as functional foods Development of snack product and Thai dessert for export

ผลงาน

1. Tepsongkroh, B., K. Jangchud, A. Jangchud, P. Chonpracha, R. Ardoin and W. Prinyawiwatkul. 2020. Consumer perception of extruded snacks containing brown rice and dried mushroom. International Journal of Food Science and Technology 55 (5): 46-54.
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