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สาขาที่เชี่ยวชาญ

Sensory evaluation as a guidance tool for new product development
Substitution of wheat flour in Bakery products
Inhibition of lipid oxidation in pre-cooked meat products

ผลงาน

1. Ngoenchai, P., Alonso, J.R., Suwonsichon, T., Suwonsichon, S., Prinyawiwatkul, W. 2019. Effects of visual cues on consumer expectation, emotion and wellness responses, and purchase intent of red chili powders. *J. Food Sci.*, 84(10):3018-3026. DOI: 10.1111/1750-3841.14808.
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