

Food Technology and Food Engineering

ĖėÍŖ»ˆÔ°ŃμÔıÔĂÇÔˆŃÂ´éÔ¹à·Ꝥâ¹âĂŃŌİÖÖĂáĂĐ ÇÔÈÇıĂĂÁİÖÈÖĂ

(Food Technology and Food Engineering)

ÇŃμŲŲØ»ĂĐÊŖꝤı

ĖėÍŖ»ˆÔ°ŃμÔıÔĂ¹ŌéĂŌÇŃμŲŲØ»ĂĐÊŖꝤıà³⁄₄×èÍÊĂéÒŖĖŃıĂĂÒ³⁄₄´éÔ¹ à·Ꝥâ¹âĂŃŌİÖÖĂáĂĐÇÔÈÇıĂĂÁİÖÈÖĂ á´ĂĂØèŖà¹é¹

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ıĂĐ°Ç¹ıÔĂăªéꝤÇÒĂĂéÍ¹ă¹ıÔĂá»Ă ĂÙ»İÖÈÖĂ

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Food Engineering Properties

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Solid State Fermentation

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ıÔĂÇÔˆŃÂĂŌμĂ°Ò¹¼ĂŌμĂŃ³±ıİÖÈÖĂ (Food Standards Research Program)

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ıÔĂˆŃˆ·Óâ»ĂáıĂĂ°Ò¹çéÍÁÙĂ´éÔ¹ à·Ꝥâ¹âĂŃŌıÔĂ¼ĂŌμçÍŖıØμÊÖĖıĂĂÁİÖÈÖĂ áĂĐİØμÊÖĖıĂĂĂăıÉμĂ

ꝤÇÒĂĂèÇĂÁ×ııŃ°ÀÒꝤıØμÊÖĖıĂĂĂ

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°ĂŌÉŃ· ÊĖĹÖĂıĂ ˆÓıŃˆ

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°ĂŌÉŃ· °Ō.ĹÙéˆÊı â»ĂŃıÊı İŌ¹ăμÍĂı à¹ªŃè¹á¹Ă ˆÓıŃˆ(àꝤĂ×ıàº·ÒâıĂ)

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°ÃÔÉÑ· ä·ÂÂÙà¹ÕèÂ¹ â¿Ãà«è¹¿Ùé´Êì ´Ó¿Ñ´

°ÃÔÉÑ· ÊÂÒÁà´ÁÁÍ§àµé ´Ó¿Ñ´

°ÃÔÉÑ· ÍÒÈÒÃÊÂÒÁ ´Ó¿Ñ´

°ÃÔÉÑ· ä·ÂÎÒ´ÔÁÐ à·Ã´´Ôé§ ´Ó¿Ñ´

°ÃÔÉÑ· ÈÃÕ·Í§¾Ù¹ ´Ó¿Ñ´

Ê¶Ò°Ñ¹ÍÒÈÒÃ

ÊÓ¹Ñ¿§Ò¹¤³Ð¿ÃÃÁ¿ÒÃÍÒÈÒÃáÃÐÃÒ

ÈÙ¹Â¿¾Ñ¹,ØÇÔÈÇ¿ÃÃÁáÃÐà·¤â¹âÃÃÕ ¢ÕÇÀÒ¾áÈè§ªÒµÕ

ÊÓ¹Ñ¿§Ò¹¾Ñ²¹ÒÇÔ·ÂÒÈÒÊµÃ¿ áÃÐ à·¤â¹âÃÃÕªÒµÕ

¿ÃÁ»ÃÐÁ§

§Ò¹ÇÔ´ÑÂ¾Ñ²¹Ò

§Ò¹ÇÔ´ÑÂ·ÕèàÊÃÇ´ÊÁ°ÙÃ³¿áÃéÇ

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 ᵢÒÃ¼Ñ²¹ÒᵢÃĐ°Ç¹ᵢÒÃ¼ÃÔµ ¼ÃÔµÃÑ³±iË¹èíăÁé°ÃÃ°Ø»Õê»çÍŞᵢÃĐèÁáÁè°éÒ¹

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 ¼ÃçÍŞç¹Ò´ᵢÃĐ»ëÍŞ·ÕèÁÔµèÍᵢÒÃ¶èÒÂ à·ÇÒÁÃéÍ¹ÃĐËÇèÒŞᵢÒÃ!èÒàª×éÍ

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 ᵢÒÃËÖᵢÉÒÇÒÁà»Ç¹ă»ă´éàªÔŞ ÍØµËÒËᵢÃÃÃă¹ᵢÒÃ¼ÃÔµăËÃèŞàÊé¹ăÂÍÒËÒÃ°ÒᵢăËË³¼×ªăËÃ×Í·ÔéŞ

ŞÒ¹ÇÔ°ÑÂ·ÕèÍÂÙèÃĐËÇèÒŞ´Òà¹Ô¹ŞÒ¹

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 Low-pressure superheated steam drying of food products

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 ᵢÒÃ¶èÒÂâÍ¹ÇÒÁÃéÍ¹çÍŞ«ÒÁÒà»Ò äÊéËÂÙËÑªáªèáççŞă¹ÃĐºº Cryomechanical Freezing à»ÃÕÂªà·ÕÂºᵢÑºÃĐºº Air-blast Freezing

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 »ÃÒᵢ⁻ᵢÒÃ³ᵢ¶èÒÂà·áÃĐᵢÒÃà»ÃÕèÂ¹ á»ÃŞÊÁ°ÑµÔ·ÒŞᵢÒÂÀÒ¼ÃĐËÇèÒŞᵢÒÃá»ÃÃÙ» áÃĐᵢÒÃàᵢçªÃÑᵢÉÒᵢØéŞ (Transportation and Storage of Shrimp)
 Change of Shrimp during Processing and Storage)

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 ¼ÃᵢÒÃàµÃÕÃÁᵢÒÃµèÍÇØ³ÀÒ¼ËÑ»»ĐÃ´ áÃĐÃĐÃèÇŞ·Í·ÀÒÃăµéËÀÒÇĐËØ--ÒᵢÒË

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 ᵢÒÃÃ×´ÍÒÂØᵢÒÃàᵢçªÃÑᵢÉÒ»ÃÒËÁíà·È á´´à´ÕÃÇ·Í·ă·ÃᵢÒÃ°ÃÃ°ØÀÒÃăµéËÀÒÇĐºÃÃÂÒᵢÒË·Ñ´ă»Ã

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 ᵢÒÃÇÔ°ÑÂÊ¶Ò¹ᵢÒÃ³ᵢÇÒÁ»ÃÍ·ÃÑÂ ÍÒËÒÃ´éÒ¹¼ÑᵢăÃĐ¼ÃăÁé : ᵢÃ³ÕµÃÒ¹Ñ´ăÃĐÃ¶àÃè

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 »Ñ°ÑÂ·ÕèÁÕ¼ÃᵢÃĐ·µèÍÇØ³ÀÒ¼ă¹ ÃĐËÇèÒŞᵢÃĐ°Ç¹ᵢÒÃ¼ÃÔµăÃĐàᵢçªÃÑᵢÉÒçÍŞăºÑÇºᵢ¼Ş

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ᵢÒÃ´íÒà¹Ô¹§Ò¹ÃÑ⁰"éÒ§àĒÁÒ°ÃÔᵢÒÃ ÇÔàᵂÃÒĐĒì μÑÇÍĀèÒ§âᵂÃ§ᵢÒÃ ᵢÒÃãªé Ohmic hearting à¾×èÍμᵢμĐᵢÍ¹â»ÃμÕ¹ã¹¹éÓĀ

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Effects of Pretreatment and Thermal Process on Quality

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ãĒéᵂÓ»ÃÖᵢÉÒ âᵂÃ§ᵢÒÃᵢÒÃĒÖᵢÉÒ ĒÀÒÇĐ·ÕèàĒÁÒĐĒĀã¹ᵢÒÃÍ°áĒĒ§ÁĐ¾ĀéÒÇàᵢĀÇ´´éÇĀ àᵂÃ×èÍ§Í°áĒĒ§á°°¶Ò´

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ᵢÒÃĒÖᵢÉÒáĀĐᵢÒÃ"Ñ´·íÒàᵢ³±ì áĀĐᵂÙè Á×Íã¹ᵢÒÃᵢíÒᵢÑ°´ÙáĀÍÒĒÖĀã¹ÀÒª¹Đ°ĀĀ"Ø·Õè»Ô´Ē¹Ô·

ÊÔ·,Ô°ÑμÃ

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Í¹ĐĒÔ·,Ô°ÑμÃàĀÇ·Õè 1813 ¢×èÍ·ÕèáĒ´§ ¶Ö§ᵢÒÃ»ÃĐ´ÔĒ°ì ᵂ×Í “ ᵢĀĀÁÇÔ·ÖᵢÒÃ¼ĀÔμäÇèá´§àᵂÇĀâ´ĀᵢÒĀáĀᵢ´Í§à©¾Ò
2548

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ÊÔ·,Ô°ÑμÃàĀÇ·Õè 22004 ¢×èÍ·ÕèáĒ´§¶Ö§ ᵢÒÃ»ÃĐ´ÔĒ°ì ᵂ×Í “ ĀĐ°°áĀªÕ¹ÇÔªÑè¹ĒÓĒĀÑ°ᵂÑ´¼ĀĀĐĀèÇ§ ” á´Ā

°ĐᵂĀÒᵢĀ»ĀĐ"ÓĒéÍ§»"Ô°ÑμÔᵢÒÃ

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ĀĒ·ĒØÇÔª ĒÔĀÔÇÑ²¹âĀ·Ô¹

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ĀĒ·Ā . ·Ô¾Ò¾Ā ÍĀÙèÇÔ·ĀÒ

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ĀĒ·Ā . ÍÑÁ¾ÇÑ¹ μÑĕ¹ĒᵢØĀ

¼ÅŞÒ¹ÇÔªÒİÖÃ»ÕŞº »ÃĐÁÒ³ 2550 (1 µØÅÒªÁ 2549– 30 İÑ¹ÂÒÂ¹ 2550)

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ÇÒÃÊÒÃ»ÃĐ^aØÃÇÖ^aÒìÖÃÃĐ'Ñ⁰¹Ò¹Ò^aÒμÔ

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Á;ÃÔªÁ 2550 ³ âÃŞáÃÃâ«¿Òà·Ã ÆÒªÒÍÃªÔ´´ÑŞÊÇÑ´çÍ¹ájè¹

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àÇÇ»ä«µì·ÕèàîÕèÂÇøéí§ : Food Engineering Dept.

