Food Technology and Food Engineering

Ëéͧ»⁻ԺѵԡÒÃÇԨѴéÒ¹à⋅¤â¹âÅÂÕÍÒËÒÃáÅÐ ÇÔÈÇ¡ÃÃÁÍÒËÒÃ (Food Technology and Food Engineering)
Çѵ¶Ø»ÃĐʧ¤ì
Ëéͧ»¯ÔºÑµÔ¡ÒùÕéÁÕÇѵ¶Ø»ÃĐʧ¤ìà¾×èÍÊÃéÒ§ÈÑ¡ÂÀÒ¾´éÒ¹ à·¤â¹âÅÂÕÍÒËÒÃáÅÐÇÔÈÇ¡ÃÃÁÍÒËÒà â´ÂÁØè§à¹é¹
- ¡ÃĐºÇ¹¡ÒÃãªé¤ÇÒÁÃé͹㹡ÒÃá»Ã ÃÙ»ÍÒËÒÃ
Food Engineering Properties
Solid State Fermentation
- ¡ÒÃÇÔ¨ÑÂÁÒμðҹ¼ÅÔμÀѳ±ìÍÒËÒà (Food Standards Research Program)
- ¡ÒèѴ·Óâ»Ãá¡ÃÁ°Ò¹¢éÍÁÙÅ´éÒ¹ à·¤â¹âÅÂÕ¡ÒüÅÔμ¢Í§ÍØμÊÒË¡ÃÃÁÍÒËÒà áÅÐÍØμÊÒË¡ÃÃÁà¡ÉμÃ
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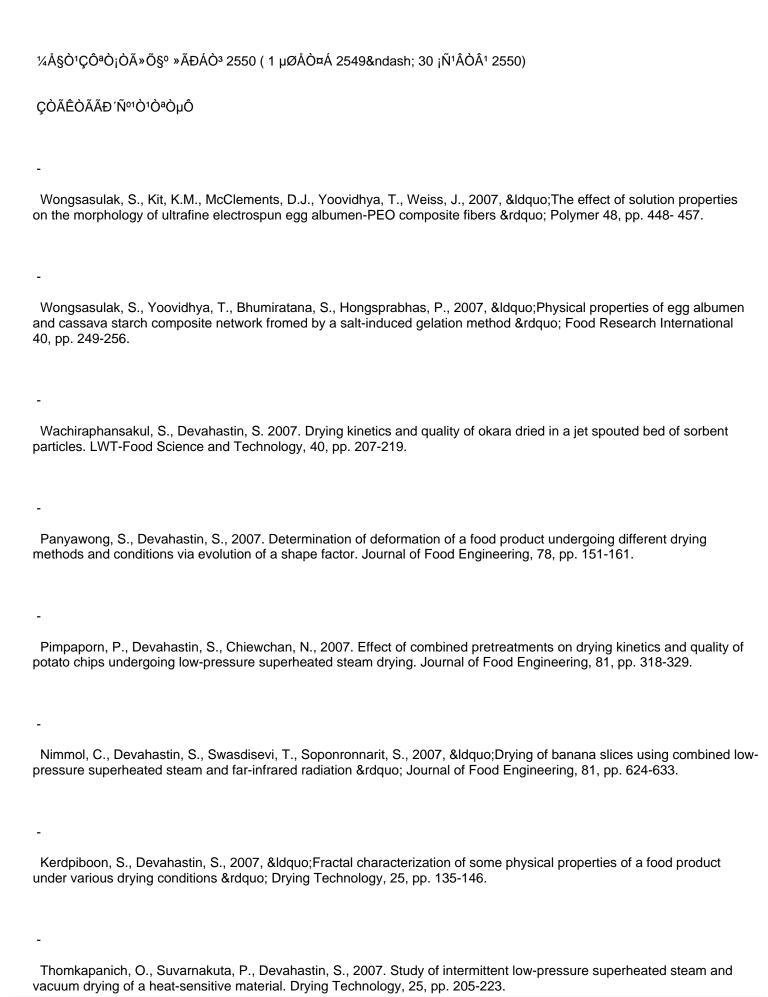
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