

Food Technology and Food Engineering

Ééí§» ˆ°ÑμÔ;ÒÃÇÔˆÑÁ´éÒ¹ à·πâ¹âÁÁÕÍÒÈÒÃáÁÐ ÇÔÈÇ;ÃÁÁÍÒÈÒÃ

(Food Technology and Food Engineering)

ÇÑμ¶∅»ÃÐÊ§πi

Ééí§» ˆ°ÑμÔ;ÒÃ¹ÕéÁÕÇÑμ¶∅»ÃÐÊ§πià¼×èÍÉÁéÒ§ÈÑ;ÁÀÒ¼´éÒ¹ à·πâ¹âÁÁÕÍÒÈÒÃáÁÐÇÔÈÇ;ÃÁÁÍÒÈÒÃ á´ÁÁ∅è§à¹é¹

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;ÃÐ°Ç¹;ÒÃãªéπÇÒÁÃéí¹á¹;ÒÃá»Ã ÁÙ»ÍÒÈÒÃ

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Food Engineering Properties

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Solid State Fermentation

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;ÒÃÇÔˆÑÁÁÒμÃ°Ò¹¼ÁÔμÑ³±ÍÒÈÒÃ (Food Standards Research Program)

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;ÒÃˆÑˆ·Óâ»Ãá;ÃÁ°Ò¹ϕéÍÁÙÁ´éÒ¹ à·πâ¹âÁÁÕ;ÒÃ¼ÁÔμϕÍ§Í∅μÈÒÈ;ÃÁÁÍÒÈÒÃ áÁÐÍ∅μÈÒÈ;ÃÁÁá;ÉμÃ

πÇÒÁÃèÇÁÁ×Í;Ñ°À∅μÈÒÈ;ÃÁÁ

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°ÃÔÉÑ· ÊË;ÒÃiÁ ˆÓ;Ñ´

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°ÃÔÉÑ· °Õ.¿Úé´Êi á»ÃˆÑ;Êi ÍÔ¹áμÍÁi à¹ªÑè¹á¹Á ˆÓ;Ñ´(àπÃ×ià°·Òâ;Ã)

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°ÃÔÉÑ. ä·ÃÄÙà¹ÕèÂ¹ â¿Ãà«è¹¿Ùé´Éì´´Ó¿Ñ´

°ÃÔÉÑ. ÊÄÒÀà´ÁÁÍ§àµé´´Ó¿Ñ´

°ÃÔÉÑ. ÍÒËÒÃËÄÒÁ´´Ó¿Ñ´

°ÃÔÉÑ. ä·ÃÎÒ´´ÔÁÐ à·Ã´´Ôés´´Ó¿Ñ´

°ÃÔÉÑ. ÊÃÕ·Í§¾Ù¹´´Ó¿Ñ´

Ê¶Ò°Ñ¹ÍÒËÒÃ

ÊÓ¹Ñ¿§Ò¹µ³Ð¿ÃÃÁ¿ÒÃÍÒËÒÃáÃÐÃÒ

ÊÙ¹Ã¿¾Ñ¹, ØÇÔËÇ¿ÃÃÁáÃÐà·µâ¹âÃÃÕ ºÕÇÀÒ¾áËè§ªÒµÔ

ÊÓ¹Ñ¿§Ò¹¾Ñ²¹ÒÇÔ·ÃÒËÒÊµÃ¿ áÃÐ à·µâ¹âÃÃÕªÒµÔ

¿ÃÁ»ÃÐÁ§

§Ò¹ÇÔ´´ÑÃ¾Ñ²¹Ò

§Ò¹ÇÔ´´ÑÃ·ÕèàÊÃÇ´´ÊÁ°ÙÃ³¿áÃÉÇ

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;ÒÃ¼Ñ²¹Ò;ÃÐ°Ç¹;ÒÃ¼ÁÔµ ¼ÁÔµÃÑ³±iË¹èíãÁé°ÃÃ"Ø»Õé»çÍ§;ÁÐèÁÁÁè°éÒ¹

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¼ÁÇÍ§ç¹Ò´;ÃÐ»éí§.ÕèÁÔµèí;ÒÃ¶èÒÃ à.µÇÒÁÃéí¹ÃÐËÇèÒ§;ÒÃíèÒà³xéí

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;ÒÃËÖ;ÉÒµÇÒÁà»ç¹à»á´éà³Ô§ ÍØµËÒË;ÃÃÃ¹;ÒÃ¼ÁÔµáËÀè§àËé¹ãÁÍÒËÒÃ"Ò;àËË¼xªàËÃxí.Ôé§

§Ò¹ÇÒ"ÑÃ.ÕèíÁÙèÃÐËÇèÒ§´Òà¹Ô¹§Ò¹

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Low-pressure superheated steam drying of food products

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;ÒÃ¶èÒÃáí¹µÇÒÁÃéí¹çÍ§«ÒÁÒà»Ò äËéËÁÙËÑ³ªéàçç§ã¹ÃÐ°° Cryomechanical Freezing à»ÃÕÁª.ÕÃ°;Ñ°ÃÐ°° Air-blast Fre

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»ÃÒ;¬;ÒÃ³;¶èÒÃà.áÃÐ;ÒÃà»ÃÕèÁ¹ á»Ã§ÉÁ°ÑµÔ.Ò§;ÒÃÀÒ¼ÃÐËÇèÒ§;ÒÃá»ÃÃÙ» áÃÐ;ÒÃà;ç°ÃÑ;ÉÒ;Øé§ (Transportati
Change of Shrimp during Processing and Storage)

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¼Á;ÒÃàµÃÕÃÁ;ÒÃµèíµØ³ÀÒ¼ËÑ»»ÐÃ´ áÃÐÃÐÁèÇ§.Í´ÀÒÃãµéËÀÒÇÐËØ--Ò;ÒË

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;ÒÃÃx´ÍÒÃØ;ÒÃà;ç°ÃÑ;ÉÒ»ÁÒËÁíà.Ë á´´à´ÕÃÇ.Í´á´Á;ÒÃ°ÃÃ"ØÀÒÃãµéËÀÒÇÐ°ÃÃÃÒ;ÒË´Ñ´á»Ã

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;ÒÃÇÒ"ÑÃË¶Ò¹;ÒÃ³;µÇÒÁ»ÁÍ´ÑÃ ÍÒËÒÃ´éÒ¹¼Ñ;áÃÐ¼ÁäÁé : ;Ã³ÔµÁÒ´¹Ñ´áÃÐÃ¶àÃè

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»Ñ"ÑÃ.ÕèÁÕ¼Á;ÃÐ.ºµèíµØ³ÀÒ¼ã¹ ÃÐËÇèÒ§;ÃÐ°Ç¹;ÒÃ¼ÁÔµáÃÐà;ç°ÃÑ;ÉÒçÍ§ã°ÑÇ°¹¼§

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;ÒÄËÖ;ÉÒÈÈÀÒÇÐ·ÖèàÈÁÒÐÈÁã¹ ;ÒÄ¼ÄÔµÁÐÇÒÁ¼§´éÇÄàµ×èÍ§¹áÈÈé³¼è¹½Á : ¼ÄÇÍ§ÈÒÄªèÇÁÍªáÈÈé³¼ÁÐÈÀÒ

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¼ÄÇÍ§µÇÒÁà»Ç¹;Ä´´èÒ§ÇÍ§¹éÓ ·ÖèÁÖ µèÍÄÑ;É³Ð;ÒÄ»Á´»ÄèÍÄÈÒÁÍ;Ò;áÁ·ÄÔ;«ì »ÄÐ;ÍºÇÍ§äèèÇÒÇ;Ñª»é§ÁÑ¹ÉÓ»ÐÈÄÑ

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;ÒÄ»ÄÑª»ÄØ§;ÄÐºÇ¹;ÒÄÇÖé¹ÄÙ»àÁÇ´ ÈÒµÙâ´Áãªèàµ×èÍ§ÇÖé¹ÄÙ»áººÑ§ÈÁØ¹ª¹Ô´äÁèµèìà¹×éÍ§

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;ÒÄ´´ÓÁÍ§áºº;ÒÄ¶èÒÄà·µÇÒÁÄéÍ¹ ÍÒÈÒÄàÈÁÇ·ÖèªÄÄ´´Øª¹ÀÒª¹Ð¾ÄÒÈµÔ;ÄÙ»·Ä§ÄÐ;Ñ§

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;ÒÄ»Á´»ÄèÍÄÈÒÄ´´Ò;ãµÄ§ÈÄéÒ§ »ÄÐ;ÍºÄÐÈÇèÒ§ÍÓÁÑªªÑ¹ÇÍ§¹éÓÁÑ¹ª¹äèèÇÒÇáÁÐá»é§ÁÑ¹ÉÓ»ÐÈÄÑ§

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;ÒÄ»ÄÑª»ÄØ§áÁÐ¾¾Ñ²¹Ò;ÄÐºÇ¹;ÒÄ ¼ÄÔµàÈºÖÄ§·Ä§ªº¾

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;ÒÄ¾¾Ñ²¹Ò;ÄÐºÇ¹;ÒÄ¼ÄÔµÈ¹èìáÁé »ÄÑª;Ä´ºÄÄ´´Ø¶Ø§¾ÄÒÈµÔ;á´Áãªé ÇÔ,Ô;ÒÄ¶¶¹ÍÁÍÒÈÒÄªºº¼ÉÁ¼ÈÒ¹

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ãµÄ§;ÒÄ ;ÒÄÈÖ;ÉÒÄÙ»áºº;ÒÄ ´Ñ´;ÒÄµÇÒÁ»Á´ÄÑÁÍÒÈÒÄ;ÁØÁ¼Ñ;áÁÐ¼ÄäÁé ;Ä³ÖÈÒÄµÁÖà´xí»¹ª¹ÍÒÈÒÄ

§Ò¹ºÄÔ;ÒÄÇÒªÒ;ÒÄ

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;ÒÄÍ;áººáÁÐãÈéªÓ»ÄÖ;ÉÒ ;ÄÐºÇ¹;ÒÄ¼ÄÔµÈ¹Ñ§»ÄÒ·Í;ÁÍº

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;ÒÄÍªáÈÈé³¼ÄÔµÄÑ³±íÍÒÈÒÄ´éÇ·Äáí¹éÓ ÄéÍ¹ÄÇ´ÁÒè§·ÖèÈÀÒÇÐµÇÒÁ´Ñ¹µèÓÄÐÄÐ·Öè 2

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;ÒÃ´íÒà¹Ò¹§Ò¹ÃÑº´éÒ§àËÁÒºÃÔ;ÒÃ ÇÔàªÃÒÐËì µÑÇÍÁèÒ§âªÃ§;ÒÃ ;ÒÃãªé Ohmic heating à¼×èíµ;µÐ;í¹â»ÃµÕ¹ã¹¹éÓÁ

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Effects of Pretreatment and Thermal Process on Quality

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ãËéªÓ»ÃÖ;ÉÒ âªÃ§;ÒÃ;ÒÃËÖ;ÉÒ ÈÀÒÇÐ·ÕèàËÁÒÐËÁã¹;ÒÃíºáËé§ÁÐ¾ÃéÒÇà;ÁÇ´´éÇÂ àªÃ×èí§íºáËé§áºº¶Ò´

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;ÒÃËÖ;ÉÒáÁÐ;ÒÃ·Ñ´·íÒà;³±;ì áÁÐªÙè Á×íã¹;ÒÃ;íÒ;Ñº´ÙáÁíÒËÒÃã¹ÀÒª¹ÐºÃ·Ø·Õè»Ò´É¹Ò·

ÊÔ·,ÔºÑµÃ

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í¹ØËÔ·,ÔºÑµÃàÁÇ·Õè 1813 ª×èí·ÕèáÉ´§ ¶Ö§;ÒÃ»ÃÐ´ÔÉº; µ×í “ ;ÃÃÁÇÔ,Ö;ÒÃ¼ÁÔµäçèá´§àçÁâ´Á;ÒÃáÁ; í§àº¾Ò
2548

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ÊÔ·,ÔºÑµÃàÁÇ·Õè 22004 ª×èí·ÕèáÉ´§ ¶Ö§ ;ÒÃ»ÃÐ´ÔÉº; µ×í “ ;ÃÐººáÁºÔ¹ÇÔªÑè¹ËÓËÃÑºªÑ´¼ÁÁÐÁèÇ§ ” ; á´Á

ºØªÁÒ;Ã»ÃÐ´´ÓËéí§»´ÔºÑµÔ;ÒÃ

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ÃË·ËØÇÔª ÈÒÃÔÇÑ²¹ãÁ,Ô¹

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ÃË·.Ã . .Ô¾Ò¾Ã ÍÁÙèÇÔ·ÁÒ

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ÃË·.Ã . ÍÑÁ¾ÇÑ¹ µÑê¹Ë;ØÁ

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¼È. ˆÃ . Á±ÔÀÒ ¼ÃÑµ¹

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ÃÈ. ˆÃ . ÊÑ¡Á à¼ÈÑÉ´Ô¹³ ÍÁØ,ÀÒ

-

¼È. ˆÃ . ¢ÑÃÑµ¹ µÑéŞ ÇŞ´Õ

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¼È. ˆÃ. 1ÀÒ¼Ã àªÕèÃÇªÒ-

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¼È. ˆÃ. ÍÒÃÑ¡É³. Ò¼ÃÑµ¹

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ˆÃ. àÈÒÇµ¹ ÇŞÈÒÊØÃÑ¡É³

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¹ÒŞÈÒÇ¶ÓÃ¹Ñ¹. µØ³Ò¼ÃÑµ¹

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¹ÒŞÇÃÑª¼Ã ÈÃÕªÁ¼ÇŞ

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¹ÒŞÃÑª¹Õ¼Ã ÍéÒÂµÑéŞ

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¹ÒÂ·ÒÈ ÍéÒÂµÑéŞ

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¹ÒŞÈÒÇà¼ÕÃŞª µÒÂÐÃÑ¡É³

¼ÅŞÒ¹ÇÔªÒ¡ÖÃ»ÕŞº »ÃĐÁÒ³ 2550 (1 µØÅÒªÁ 2549– 30 ¡Ñ¹ÂÒÁ¹ 2550)

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¼ÃÃ³"ÒÃÒ ÇŞÈiÊÇÑÈ´Òi , Á±ÒÃÒ 1¼ÃÑµ¹i , ÇÒ·ÇÑÈ "ÒÃÑ¹·jØÃ , ·Ò¼ÃiÇÒÃÒ ÇÒ¹Ñ¹·ÁÒÃÒjÙÃ áÃÐ ÊØÃÒ ÊÒ·ÒÇÃ¼^a áÃÐ»ÃÐÊÒ·ÈÑÃ¼ÑÈçÍŞ¼ÃÒµÃÑ³±iÇØé¹àÈé¹ " ÇÒÃÊÒÃÃÐ´Ñ^{0a}ÒµÔ , 37, ©Ñ⁰.Òè 1, ÁjÃÒ^aÁ-ÃÕ¹Ò^aÁ 2550, È¹éÒ 93- 104

ÇÒÃÊÒÃ»ÃÐ^aÁÇÒ^aÒjÒÃÃÐ´Ñ⁰¹Ò¹Ò^aÒµÔ

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ÇÒÃÈÒÃ»ÃĐªØÁÇÔªÒ;ÒÃÃĐ·ÑªÒµÔ

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"ÔµµÔÁ³±¹ ÇŞÈiÉÒ , ÇÒÃØ³Õ ÇÒÃÑ- -Ò¹.i áÃĐ ÊØÇÔª ÈÔÃÔÇÑ²¹âÂ,Ô¹ , ;ÒÃ»ÃÑº»ÃØŞªªÃxèÍŞÈÒà»ÃxÍáªººÒ¹ËÁØ¹ËÓ
Á;ÃÔªÁ 2550 ³ âÃŞáÃÃâ«¿Òà·Á ÁÒªÒÍÁiªÔ´ "ÑŞËÇÑ´çÍ'á;è¹

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