

Food Technology and Food Engineering

(Food Technology and Food Engineering)

ÇÑµ¶Ø»ÃÐÊ§¤ì

ÆéÍ§»·ÔºÑµÔ;ØÁ¹ŒéÁÔÇÑµ¶Ø»·ÃÐÈ§¤ìa³%xéÍÈÃéØ§ÈÑ;ÂÀØ³%·éØ¹·à·¤á1âÅÅÖíØËØÃáÅÐÇÔÈÇ;ÃÃÁÌØËØÃ·â·ÅÁØè§àé¹

¡ÃÐºÇ¹¡ÒÃãºé¤ÇÒÁÃéÍ¹ã¹¡ÒÃá»Ã ÆÙ»ÍÒËÒÃ

Food Engineering Properties

Solid State Fermentation

¡ÒÃÇÔ"ÑÂÁÒµÃ°Ò1¼ÅÔµÀÑ³±ÍÒËÒÃ (Food Standards Research Program)

¡ÓÄÑ·Óâ»ÃÁ°Ó¹¢éÍÁÙÅ‘éÓ¹ à·¤â¹âÅÅÖ¡ÓÄ¼ÅÔµ¢Í§ÍØµÈØË¡ÃÃÁÍØËÓÃ áÅÐÍØµÈØË¡ÃÃÁà¡ÉµÃ

¤ÇÒÁÃèÇÁÁxí;ÑºÀÒ¤íØµÊÒË;ÃÃÁ

ºÃÔÉÑ. ÊË¿ÒÃÌÁ "ÓÌÑ"

ºÃÓÉÑ.ºÓ.¿Ùé Éì â»ÃÑíÈì ÍÔ¹àµíÃì à¹áÑè¹á¹Å "ÓiÑ'(à¤Ãxíàº.ºÓâ¡Ã)

ºÃÔÉÑ· ä·ÂÂÙà¹ÖèÂ¹ â¿Ãà«è¹¿Ùé'Êì "Ó¡Ñ'

ºÃÔÉÑ· ÊÂÒÁà'ÂÁÍ§àµé "Ó¡Ñ'

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ºÃÔÉÑ· ÈÃÖ·Í§¾Ù¹ "Ó¡Ñ'

Ê¶ÒºÑ¹ÍÒËÒÃ

ÊÓ¹Ñ¡§Ò¹¤³Ð¡ÃÃÁ¡ÒÃÍÒËÒÃáÅÐÂÒ

ÊÙ¹Âì¾Ñ¹, ØÇÔÈÇ¡ÃÃÁáÅÐà¤â¹âÅÂÖ ªÖÇÀÒ¾áËè§¤ÒµÔ

ÊÓ¹Ñ¡§Ò¹¾Ñ²¹ÒÇÔ·ÂÒÈÒÊµÃì áÅÐ à¤â¹âÅÂÖ¤ÒµÔ

¡ÃÁ»ÅÐÁ§

§Ò¹ÇÔ"ÑÂ¾Ñ²¹Ò

§Ò¹ÇÔ"ÑÂ·ÖèàÊÃç"ÊÁºÙÃ³ìáÅéÇ

¡ÒÃ¾Ñ²¹Ò¡ÃÐºÇ¹¡ÒÃ¼ÅÔµ ¼ÅÔµÀÑ³±¡Ë¹èÍåÅéºÃÃºØ»Õé»¢Í§¡ÅØèÅáÅéºØ¹

¼Å¢Í§¢¹Ò¡ÃÐ»ëÍ§.ÕèÅÔµèÍ¡ÒÃ¶èÒÅ à·¤ÇÒÁÃé¹ÃÐºÇèÒ§¡ÒÃ¡èÒà¤éÍ

¡ÒÃÈÖ¡ÉÒ¤ÇÒÁà»ç¹ä»ä'éà¤Ø§ íØµÈÒË¡ÃÃÁä¹¡ÒÃ¼ÅÔµáËè§àÈé¹ãÅÍÒÈÒÃºÒ¡àÈÉ³¤x¤àËÅxí.Ôé§

§Ø¹ÇÔ"ÑÅ.ÕèÍÅÙèÃÐºÇèÒ§'Óà¹Ô¹§Ø¹

Low-pressure superheated steam drying of food products

¡ÒÃ¶èÒÅâí¤ÇÒÁÃé¹¢Í§«ÒÅÒà»Ò äÈéËÅÙÈÑº¤¤ç§ä¹ÃÐº Cryomechanical Freezing à»ÃÖÅº¤.ÕÅºÑºÃÐº Air-blast Freezing

»ÃÒ¡-¡ÒÃ³¤¶èÒÅà·áÅÐ¡ÒÃà»ÅÖèÅ¹ á»Å§ÈÅºÑµÔ.Ò§¡ÒÅÀº%ÃÐºÇèÒ§¡ÒÃá»ÃÃÙ» áÅÐ¡ÒÃà¤çºÃÑ¡ÉÒ¡Øé§ (Transportation Change of Shrimp during Processing and Storage)

¼Å¡ÒÃàµÃÖÅÁ¡ÒÃµèÍ¤Ø³Àº%ÈÑ»»ÐÃ' áÅÐÁÐÁèÇ§.í'ÀÒÅãµéÈÀÒÇÐº--Ò¡ÒÈ

¡ÒÃÅx'ÍÒÅØ¡ÒÃà¤çºÃÑ¡ÉÒ»ÅÒËÅíà·È á'ä'ÒÅÇ.í'â'Å¡ÒÃºØÀÒÅãµéÈÀÒÇÐºÃÃÅÒ¡ÒÈ'Ñ'á»Ã

¡ÒÃÇÔ"ÑÅÈ¶Ò¹¡ÒÃ³¤ÇÒÁ»ÅÍ'ÀÑÅ ÍÒËÒÅ 'éÒ¹¼Ñ¡áÅÐ¹¼ÅäÅé : ¡Ã³ÕµÅÒ¹Ñ'áÅÐÃ¶àÅè

»Ñ"ÑÅ.ÕèÅº%Å¡ÃÐ.ºµèÍ¤Ø³Àº%ä¹ÃÐºÇèÒ§¡ÃÐºÇ¹¡ÒÃ¼ÅÔµáÅÐà¤çºÃÑ¡ÉÒ¤Í§äºÑÇº¡¼§

¼ÅçÍ§¤ÇÒÁà»ç¹;¡Á''èÒ§çÍ§¹éÓ .ÖèÁÖ µèÍÅÑíÉ³Ð;ÒÃ»Å'»ÅèÍÅÈÒÃÍÍ;Ò;áÁ.ÃÖ;«í »ÃÐ;íºçÍ§äçèçÒÇ;Ñºá»é§ÁÑ¹ÉÓ»ÐËÅÑ

¡ÓÃ»ÃÑº»ÃØ§;ÃÐºÇ¹¡ÓÃ¢Öé¹ÃÙ»àÁç' ÊÒ¤Ùâ Âäºéà¤Ãxéí§¢Öé¹ÃÙ»áºº¶Ñ§ËÁØ¹¹¹Ô'áÁèµéà¹xéí§

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¡ÒÃ»ÃÑº»ÃØÙáÅÐ¾Ñ²¹Ò¡ÃÐºÙ¹¡ÒÃ ¼ÅÔµàÈºÙÅÙ·ÙÙºÅº

¡ÓÃ¾Ñ²¹Ò¡ÃÐºÇ¹¡ÓÃ¼ÅÔµË¹éíáÁé »ÃÑº¡ÃºÅÃºØ¶Ø§¾ÅÒÈµÔ¡â'Âãºé ÇÔ,Ó¡ÓÃ¶ÍÁÌØÈÖÃáºº¼ÈÁ¼ÈÒ¹

â¤Ã§;ÒÃ¡;ÒÃÈÖ;ÉÒÃÙ»áºº;ÒÃ“Ñ;ÒÃ¤ÇÒÁ»ÁÌÀÑÁÍÒËÒÃ;ÅØÁ¼Ñ;áÅÐ¼ÅäÁé;¡Ã³ÒËÒÃà¤ÁÃà¤xí»¹;áÍÒËÒÃ

§Ò¹ºÃÔ¡ÒÃÇÔªÒ¡ÒÃ

¡ÒÃÍÍ¡áººáÅÐãËé¤Ó»ÅÖ¡ÉÒ ¡ÃÐºÇ¹¡ÒÃ¼ÅÔµË¹Ñ§»ÅÒ.Í'¡Ãº

¡ÒÃÍºáËé§¼ÅÔµÀÑ³±íÒËÃéÇÂäÍºéÓ ÃéÍºÅÇ'ÅÔè§.ÒèËÀÒÇÐ¤ÇÒÁ'Ñ¹µèÓÅÐÂÐ.Òè 2

¡ÒÃ'íÒà1Ô'§Ò1ÃÑº"éÒ§àËÁÒºÃÔ;ÒÃ ÇÔà¤ÃÒĐËì µÑÇÍÂèÒ§â¤Ã§;ÒÃ ;ÒÃã¤é Ohmic hearting à¾¤xèíµ¡µĐ¡Íâ»ÃµÔ1ã¹éÓÂé

Effects of Pretreatment and Thermal Process on Quality

ãËé¤Ó»ÃÖ¡ÉÒ ª¤Ã§;ÒÃ¡ÒÃÈÖ¡ÉÒ ªÀÒÇĐ.ÒèàËÁÒĐÊÁã¹;ÒÃÍºáËé§ÁĐ¾ÃéÒÇà¡Âç''éÇÂ ª¤Ãxèí§íºáËé§áºº¶Ò'

¡ÒÃÈÖ¡ÉÒáÂĐ¡ÒÃ"Ñ'·íÒà¡³±ì ªÂĐ¤Ùè Áxíã¹;ÒÃ¡íÒ¡Ñº'ÙáÅíÒËÒÃã¹ÀÒº¹ĐºÃÃ"Ø.Òè»Ô'Ê¹Ô.

ÊÔ·ÔºÑµÃ

í¹ØÊÔ·ÔºÑµÃàÂç·Òè 1813 ªxèí·ÒèáÊ'§ ¶Ò§;ÒÃ»ÃĐ'ÔÉºì ªxí “ ;¡ÃÃÁÇÔ, Õ;ÒÃ¹ÂÔµäçèá'§à¤çÁâ'Â¡ÒÃáÂ¡ 'Í§à©¾Ò
2548

ÊÔ·ÔºÑµÃàÂç·Òè 22004 ªxèí·ÒèáÊ'§¶Ò§;ÒÃ»ÃĐ'ÔÉºì ªxí “ ;ÃĐººáÁºÔ¹ÇÔºÑè¹ÊÓËÃÑº¤Ñ'¹ÂÁĐÁèÇ§ ” ; ª'Â

ºØ¤ÂÒ;Ã»ÃĐ"ÓËéÍ§»-ÔºÑµÔ;ÒÃ

ÃÈ.ÊØÇÔº ÈÔÃÔÇÑº¹âÂ,Ô¹

ÃÈ.Ã . .Ô¾Ò¾Ã íÂÙèÇÔ·ÂÒ

ÃÈ.Ã . ÍÑÁ¾ÇÑ¹ µÑé¹Ê;ØÂ

¼È.‘Ã . Á³±ÔÃÒ ¼ÃÑµ¹ì

ÃÈ.‘Ã . ÊÑjjÁ¹ à·¾ËÑÈ‘Ô¹ ³ íÂØ,ÂÒ

¼È.‘Ã . ³ÑÂÃÑµ¹ì µÑé§‘Ç§‘Ó

¼È.‘Ã.¹ÀÒ¾Ã à¤ÖèÂÇ¤Ò-

¼È.‘Ã.ÍÒÂÑjÉ³ì .Ô¾ÂÃÑµ¹ì

‘Ã.àÊÒÇ¤¹ì Ç§ÈÒÊØÂÑjÉ³ì

¹Ò§ÊÒÇ¶ÔÃ¹Ñ¹ì¤Ø³Ò¹¾ÃÑµ¹ì

¹Ò§ÇÂÑÂ¾Ã ÈÃÖ¤ØÁ¾Ç§

¹Ò§ÃÑ¤¹Ò¾Ã íéÒÂµÑé§

¹ÒÂ·ÔÈ íéÒÂµÑé§

¹Ò§ÊÒÇ¤¹Ò§¤“ µÒÂÐÂÑjÉÁ³ì

¼Å§Ò¹ÇÔªÒ¡ÒÃ»Õ§º »ÃÐÁÒ³ 2550 (1 µØÅÒ¤Á 2549– 30 ¡Ñ¹ÅÒÂ¹ 2550)

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¾ÃÃ³"ÔÃÒ Ç§ÈìÊÇÑÈ'Ôì , Á³±ÔÃÒ ¹³/ÃÑµ¹ì , ÇÔ·ÇÑÈ "ÔÃ¹Ñ¹·jØÅ , .Ô¾ÂiÇÔÀÒ ÇÔ¹Ñ¹·ÁÒÂÒ;ÙÅ áÅÐ ÈØÀÒ ÈÔ·ÔÇÃ¾áÅÐ»ÄÐÈÒ·ÉÑÁ¼ÑÉ¢Í§¼ÅÔµÃÑ³±ìÇØé¹àÈé¹" ÇÒÀÊÒÃÍÒËÃ , 37, ©ºÑº.Óè 1, ÁjÃÒ¤Á-ÁÖ¹Ò¤Á 2550, Ë¹éÒ 93- 104

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ภาควิชาอาหาร : Food Engineering Dept.

