

Food Technology and Food Engineering

ĖėÍŖ»ˉÔ°ŃμÔıÔÃÇÔˆŃÂ´éÒ¹à·ªâ¹âĀĀŌÍÒĖÒĀáĀĐ ÇÔĖÇıĀĀÁÍÒĖÒĀ

(Food Technology and Food Engineering)

ÇŃμŋŲØ»ĀĐÊŖªı

ĖėÍŖ»ˉÔ°ŃμÔıÔĀ¹ŌéĀŌÇŃμŋŲØ»ĀĐÊŖªıà¼×èÍĒĒéÒŖĖŃıĀĀÒ¾´éÒ¹ à·ªâ¹âĀĀŌÍÒĖÒĀáĀĐÇÔĖÇıĀĀÁÍÒĖÒĀ â´ĀĀØèŖà¹é¹

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Food Engineering Properties

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Solid State Fermentation

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ıÔĀÇÔˆŃĀĀÒμĀ°Ò¹¼ĀÔμĀŃ³±ıÍŌĖÒĀ (Food Standards Research Program)

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°ĀŌÉŃ· °Ō.ĲŲé´Ēı â»Ā´ŃıĒıÍŌ¹ăμÍĀı à¹ªŃè¹ă¹Ā ˆŌıŃ´(àªĀ×ıă°·ŌăıĀ)

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i òÃ¼ñ²¹ò;ãð°ç¹;òÃ¼åöµ ¼åöµàñ³±ië¹èíäáé°ãã"ø»õê»¢í§;åðèáááè°éò¹

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i òãèö;éò¢çòåà»ç¹ä»ä´éàªò§ íøµêöë;ãããã¹;òã¼åöµáëåèð¹ãáíòëòã"ò;àèé¾ª×ªäëå×í·ôés

§ò¹çö"ñå·õèíåùèãðëçèò§´óà¹ò¹§ò¹

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Low-pressure superheated steam drying of food products

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»ãò;_i òã³¶¶èòåà·áåð;òãà»åõèå¹ á»å§éåªñµò·ò§;òåàò¾ãðëçèò§;òãá»ããù» áåð;òãà;çªãñ;éò;øés (Transportation and Storage of Shrimp)
Change of Shrimp during Processing and Storage)

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i òåå×´íòåø;òãà;çªãñ;éò»åòëåíà·è á´à´õåç·í´å´å;òå°ãã"øàòåãµéëàòçðªããåò;òè´ñ´á»ã

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i òãçö"ñåê¶ò¹;òã³;¢çòå»åí¹åñå íòëòã´éò¹¼ñ;áåð¼åäáé : iã³õµåò¹ñ´áåðã¶àãè

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»ñ"ñå·õèåõ¼å;ãð·µèíªð³àò¾ã¹ ãðëçèò§;ãð°ç¹;òã¼åöµáåðà;çªãñ;éò¢í§ãªñçª¼§

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;ÒÃ´íÒà¹Ô¹§Ò¹ÃÑº´éÒ§àÈÁÒºÃÔ;ÒÃ ÇÔàºÃÒÐÈì µÑÇÍÃèÒ§âºÃ§;ÒÃ ;ÒÃãªé Ohmic hearting à¾×èÍµ;µÐ;Í¹â»ÃµÕ¹ã¹¹éÓÁé

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Effects of Pretreatment and Thermal Process on Quality

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ãÈéªÓ»ÃÖ;ÉÒ âºÃ§;ÒÃ;ÒÃÈÖ;ÉÒ ÊÀÒÇÐ·ÕèàÈÁÒÐÊÁã¹;ÒÃÍªáÈé§ÁÐ¾ÃéÒÇà;ÃÇ´´éÇÂ àºÃ×èÍ§ÍªáÈé§áºº¶Ò´

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;ÒÃÈÖ;ÉÒáÃÐ;ÒÃ´Ñ´·íÒà;³±ì áÃÐºÙè Á×Íã¹;ÒÃ;íÒ;Ñº´ÙáÃÍÒÈÒÃã¹ÀÒª¹ÐºÃÃ´Ø·Õè»Ô´Ê¹Ô·

ÊÔ·,ÔºÑµÃ

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Í¹ØÊÔ·,ÔºÑµÃàÃ¢·Õè 1813 ª×èÍ·ÕèáÊ´§¶Ö§;ÒÃ»ÃÐ´ÔÉºì º×Í “ ;ÃÃÁÇÔ·Õ;ÒÃ¹¼ÃÔµä¢èá´§àºÇÁâ´Ã;ÒÃáÃ;Í§à©¾Ò
2548

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ÊÔ·,ÔºÑµÃàÃ¢·Õè 22004 ª×èÍ·ÕèáÊ´§¶Ö§ ;ÒÃ»ÃÐ´ÔÉºì º×Í “ ÃÐººáÁªÕ¹ÇÔªÑè¹ÊÓÈÃÑººÑ´¼ÃÁÐÁèÇ§ ” ;á´Ã

ºØªÃÒ;Ã»ÃÐ´´ÓÈéÍ§»¯ÔºÑµÔ;ÒÃ

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ÃÈ·ÊØÇÔª ÈÔÃÔÇÑ²¹âÂ,Ô¹

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ÃÈ·Ã·.Ô¾Ò¾¼Ã ÍÂÙèÇÔ·ÂÒ

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ÃÈ·Ã·.ÍÑÁ¾ÇÑ¹ µÑê¹Ê;ØÃ

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$\frac{1}{4}\dot{E}.\dot{A} . \dot{A}^3\pm\dot{O}\dot{A}\dot{O} \text{ } ^{13}\dot{A}\dot{N}\mu^1\dot{i}$

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$\dot{A}\dot{E}.\dot{A} . \dot{E}\dot{N}_{ij}\dot{A}^1 \grave{a}\cdot\frac{3}{4}\dot{E}\dot{N}\dot{E}^{\prime}\dot{O}^1 \text{ } ^3 \dot{I}\dot{A}\emptyset,\dot{A}\dot{O}$

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$\frac{1}{4}\dot{E}.\dot{A} . \text{ } ^a\dot{N}\dot{A}\dot{N}\mu^1\dot{i} \text{ } \mu\dot{N}\acute{e}\mathfrak{s}^{\prime}\zeta\mathfrak{s}^{\prime}\mathring{O}$

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$\frac{1}{4}\dot{E}.\dot{A}.\dot{A}\dot{O}\frac{3}{4}\dot{A} \grave{a}^a\mathring{O}\grave{e}\hat{A}\zeta^a\mathring{O}-$

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$\frac{1}{4}\dot{E}.\dot{A}.\dot{I}\dot{O}\hat{A}\dot{N}_i\acute{E}^3\dot{i} \text{ } \cdot\mathring{O}\frac{3}{4}\hat{A}\dot{N}\mu^1\dot{i}$

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$\dot{A}.\grave{a}\dot{E}\dot{O}\zeta^a\dot{i} \text{ } \grave{i} \text{ } \zeta\mathfrak{s}\dot{E}\dot{O}\dot{E}\emptyset\hat{A}\dot{N}_i\acute{E}^3\dot{i}$

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$^1\dot{O}\mathfrak{s}\dot{E}\dot{O}\zeta^{\mathfrak{I}}\mathring{O}\tilde{A}^1\tilde{N}^1.\dot{i} \text{ } \mathfrak{m}\emptyset^3\mathring{O}^{13}\dot{A}\dot{N}\mu^1\dot{i}$

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$^1\dot{O}\mathfrak{s}\zeta\hat{A}\hat{N}\hat{A}\frac{3}{4}\hat{A} \grave{E}\tilde{A}\mathring{O}^a\emptyset\acute{A}\frac{3}{4}\zeta\mathfrak{s}$

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$^1\dot{O}\mathfrak{s}\tilde{A}\tilde{N}^{a1}\mathring{O}\frac{3}{4}\tilde{A} \acute{e}\mathring{O}\hat{A}\mu\acute{N}\acute{e}\mathfrak{s}$

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$^1\dot{O}\hat{A}\cdot\mathring{O}\grave{E} \acute{e}\mathring{O}\hat{A}\mu\acute{N}\acute{e}\mathfrak{s}$

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$^1\dot{O}\mathfrak{s}\dot{E}\dot{O}\zeta^a\frac{3}{4}\mathring{O}\hat{A}\mathfrak{s}\grave{a}^{\prime\prime} \text{ } \mu\mathring{O}\hat{A}\mathring{D}\hat{A}\dot{N}_i\acute{E}\acute{A}^3\dot{i}$

¼ÅŠÒ¹ÇÔªÒ¡ÖÃ»ÕŠº »ÃĐÁÒ³ 2550 (1 µØÅÒªÁ 2549– 30 ¡Ñ¹ÂÒÂ¹ 2550)

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¾ÃÃ³'ÖÃÒ Ç\$ÈìÊÇÑÈ' Òì , Á³±ÖÃÒ ¹³¾ÃÑμ¹ì , ÇÒ·ÇÑÈ "ÖÃ¹Ñ¹·ìØÃ , ·Ö¾ÃìÇÒÃÒ ÇÒ¹Ñ¹·ÁÒÃÒìÛÃ áÃĐ ÊØÃÒ ÊÖ·ÖÇÃ¾¾ áÃĐ»ÃĐÈÖ·ÈÑÁ¹⁴ÑÈÇÍ\$¾ÃÖμÃÑ³±ìÇØé¹àÊé¹ " ÇÒÃÊÒÃÍÖÈÖÃ , 37, ©Ñ⁰.Öè 1, ÁìÃÒ^aÁ-ÃÖ¹Ò^aÁ 2550, È¹éÒ 93- 104

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“ÔµµÔÁ³±¹ ÇSÈİÉÒ , ÇÒÃØ³Õ ÇÒÃÑ- -Ò¹¹.İ áÃĐ ÊØÇÔª ÈÔÃÔÇÑ²¹âÂ, Ô¹ , İÒÃ»ÃÑª»ÃØŞàªÃ×èİŞÊÔà»Ã×ÍjáªªªÒ¹ËÁØ¹ÊÔ ÁİÃÔªÁ 2550 ³ âÃŞáÃÃâªÇÒà·Ã ÄÒªÒÍÃİªÔ´ ´ÑŞËÇÑ´ ¢Í¹áİè¹

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àÇÇ»ă«µì·ÕèàĵÕèÂÇÇéÍŠ : Food Engineering Dept.

