

เอกสารอ้างอิง

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- กรมวิชาการเกษตร, สถาบันวิทยาศาสตร์และเทคโนโลยีแห่งประเทศไทย และองค์การอาหารและเกษตรแห่งประชาชาติ (FAO). 2548. เอกสารประกอบการฝึกอบรมเชิงปฏิบัติการ: เรื่อง น้ำมันมะพร้าวคุณภาพสูงและการนำไปใช้ประโยชน์.
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