

เอกสารอ้างอิง

นิชิยา รัตนปนนท์. 2549. เกมอาหาร. พิมพ์ครั้งที่ 2. สำนักพิมพ์โอลเดียนสโตร์. กรุงเทพมหานคร.

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ข้าวโพดข้าวเหนียวและไช่โครกออลอยด์ในระหว่างและหลังการให้ความร้อน. ปรัชญา

คุณกีบบันฑิต สาขาวิชาเทคโนโลยีชีวภาพ เทคโนโลยีชีวภาพ มหาวิทยาลัยมหิดล.

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คณะอุตสาหกรรมเกษตร มหาวิทยาลัยเชียงใหม่ 412 หน้า

เมธินี ห้วยหงษ์ทอง. 2554. ผลของปริมาณเจลาติน น้ำตาลทราย และกลูโคส ใช้รับประทานคุณภาพของกัมมี่เยลลี่มีม่วงพิมพันต์. วิทยานิพนธ์วิทยาศาสตร์มหาบัณฑิต. สาขาวิชาเทคโนโลยีการจัดและบริการอาหาร. สถาบันเทคโนโลยีพระจอมเกล้าเจ้าคุณทหารลาดกระบัง.

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