

เอกสารอ้างอิง

- มนพกานต์ ทองสม. 2547. การแยกแบคทีเรียแผลติกจากทางเดินอาหารของกุ้งกุลาดำ. วิทยานิพนธ์ วิทยาศาสตรมหาบัณฑิต สาขาวิชาวิทยา บัณฑิตวิทยาลัย มหาวิยาลัยสงขลานครินทร์.
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