

เอกสารอ้างอิง

- สุวรรณ สุกิมารส. 2543. กรรมวิธีการผลิต เทคนิค และอุปกรณ์ในการผลิตผลิตภัณฑ์จากโกโก้ และช็อกโกแลต. ใน เทคโนโลยีการผลิตลูกกวาดและช็อกโกแลต. หน้า 237-296. สำนักพิมพ์แห่งจุฬาลงกรณ์มหาวิทยาลัย. กรุงเทพมหานคร.
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