PHYSICAL PROPERTIES OF OSTRICH-MEAT YOR (THAI SAUSAGE) BLENDED WITH HYDROCOLLOIDS FOLLOWING

HIGH PRESSURE TREATMENT

UTAIWAN CHATTONG

A THESIS SUBMITTED TO THE GRADUATE SCHOOL IN PARTIAL FULFILLMENT OF THE REQUIREMENTS

FOR THE DEGREE OF

DOCTOR OF PHILOSOPHY

IN FOOD SCIENCE AND TECHNOLOGY

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THE GRADUATE SCHOOL CHIANG MAI UNIVERSITY APRIL 2007

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THIS THESIS HAS BEEN APPROVED TO BE A PARTIAL FULFILLMENT OF THE REQUIREMENTS FOR THE DEGREE OF DOCTOR OF PHILOSOPHY IN FOOD SCIENCE AND TECHNOLOGY

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