## FACTORS EFFECTING VIABILITY OF PROBIOTIC BACTERIA IN SOYMILK YOGURT DURING STORAGE

HIRUNWIT SAIYOT

A THESIS SUBMITTED TO THE GRADUATE SCHOOL IN PARTIAL FULFILLMENT OF THE REQUIREMENTS FOR THE DEGREE OF MASTER OF SCIENCE IN FOOD SCIENCE AND TECHNOLOGY

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

EXAMINING COMMITTEE

CHAIRPERSON

Dr. Tri Indrarini Wirjantoro

Aplial Talal MEMBER

Asst. Prof. Dr. Aphirak Phianmongkhol

......MEMBEF

Dr. Thararat Chitov

26 January 2007

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