

**INHIBITION OF *Bacillus licheniformis* BY NISIN IN
PASTEURIZED MILKS**

BOONDARIKA SUMANA

**DOCTOR OF PHILOSOPHY
IN FOOD SCIENCE AND TECHNOLOGY**

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**THE GRADUATE SCHOOL
CHIANG MAI UNIVERSITY**

MAY 2008

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**A THESIS SUBMITTED TO THE GRADUATE SCHOOL IN
PARTIAL FULFILLMENT OF THE REQUIREMENTS
FOR THE DEGREE OF
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20 May 2008

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