

เอกสารอ้างอิง

- กุลวดี กระจ่างลิขิต. 2537. การเพิ่มความเข้มข้นของ EPA และ DHA ในน้ำมันปลาโดยการเลือกสกัดด้วยตัวทำละลายและการตกผลึกลำดับส่วน. วิทยานิพนธ์วิทยาศาสตรมหาบัณฑิต สถาบันเทคโนโลยีพระจอมเกล้าธนบุรี.
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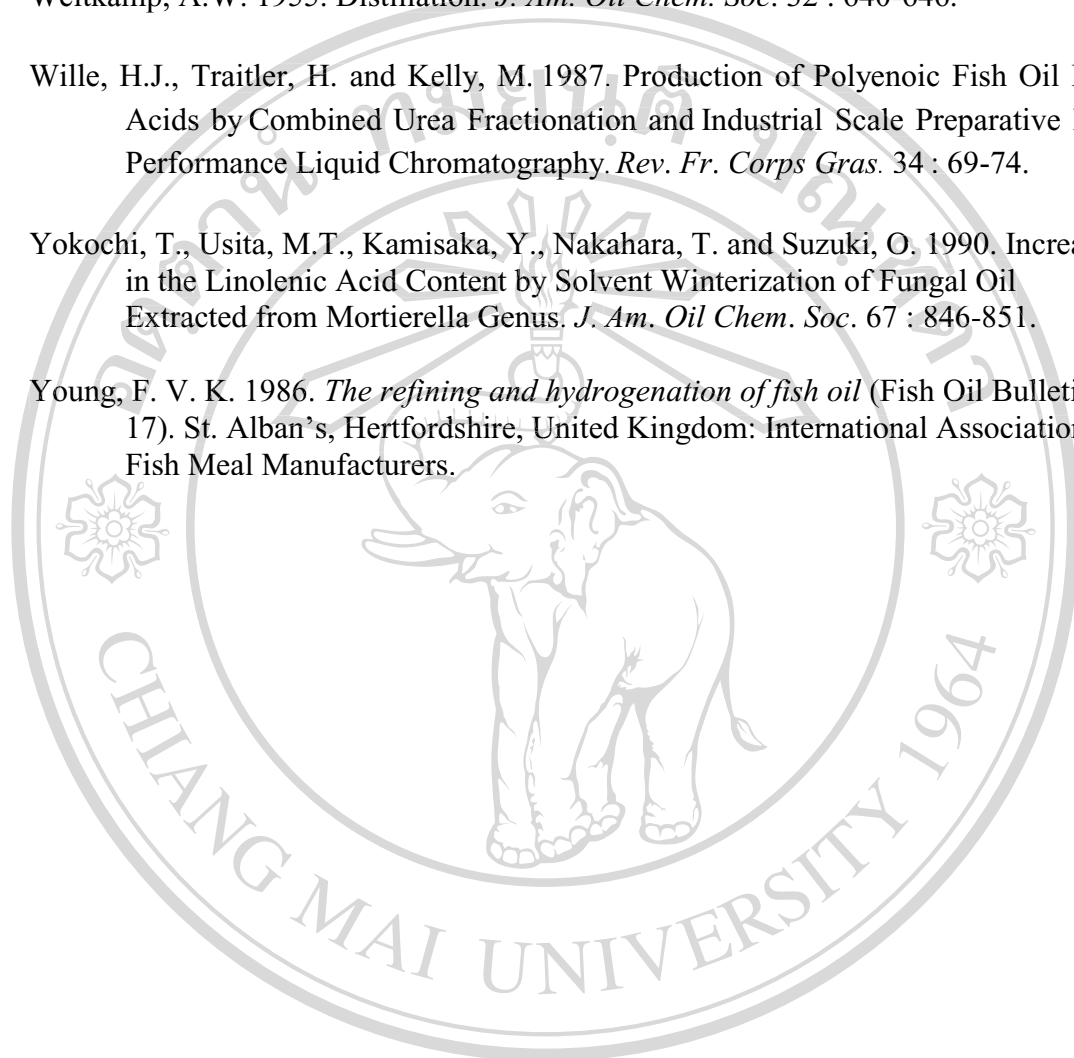
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