

เอกสารอ้างอิง

กึ่งนาง ตะมะรวย. 2552. ผลของโปรตีนและไขมันที่มีต่อโครงสร้างและลักษณะทางกายภาพของ เซอร์เบทแครอต. วิทยานิพนธ์วิทยาศาสตรมหาบัณฑิต (สาขาวิทยาศาสตร์และเทคโนโลยี การอาหาร) มหาวิทยาลัยเชียงใหม่.

จุฑารัตน์ โกวิทยา. 2549. ปัจจัยที่มีผลต่อคุณภาพของไอศกรีมวานิลลาสดไขมันที่ใช้ไขมันเป็นสาร ทดแทนไขมัน. วิทยานิพนธ์วิทยาศาสตรมหาบัณฑิต (สาขาวิทยาศาสตร์และเทคโนโลยี การอาหาร) มหาวิทยาลัยเกษตรศาสตร์.

เทพกัญญา ดันตโยทัย. 2545. ผลของอิมัลซิไฟเออร์และแซนแทนกัมต่อความคงตัวของอิมัลชัน ชนิดน้ำมันในน้ำและการนำไปใช้ในอาหาร. วิทยานิพนธ์วิทยาศาสตรมหาบัณฑิต (พัฒนาผลิตภัณฑ์อุตสาหกรรมเกษตร) มหาวิทยาลัยเกษตรศาสตร์.

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หทัยทิพย์ รื่องคำ. 2552. ผลของสารทดแทนไขมันแบบผสม และสารให้ความหวานต่อคุณภาพ
ของไอศกรีมวนิลาลดไขมัน และลดพลังงาน. วิทยานิพนธ์วิทยาศาสตรมหาบัณฑิต
(สาขาวิทยาศาสตร์และเทคโนโลยีการอาหาร) มหาวิทยาลัยเชียงใหม่.

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