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## PUBLICATIONS

### National poster presentations

**Sirisopha, I.,** D. Boonyakiat and S. Srichuwong. 2006. Effect of heat treatment on green mold infection in tangerine fruit cv. Sai Num Phung. Poster presentation in the 6<sup>th</sup> National Horticultural Congress. Lotus Hotel Pang Suan Kaew, Chiang Mai, Thailand, November 7-10.

### National oral presentations

**Sirisopha, I.** and D. Boonyakiat. 2008. Effects of heat treatments on enzyme activities in tangerine fruit cv. Sai Num Phung inoculated with *Penicillium digitatum*. Oral presentation in the 7<sup>th</sup> National Horticultural Congress. Amarin Lagoon Hotel, Phitsanulok, Thailand, May 26-30.

### Journal publications

**Sirisopha, I.,** D. Boonyakiat and S. Srichuwong. 2009. Effect of heat treatment on green mold infection in tangerine fruit cv. Sai Num Phung. *Chiang Mai University Journal of Natural Sciences* 8(1): 85-93.

**Sirisopha, I.** and D. Boonyakiat. Induction of resistance to *Penicillium digitatum* in tangerine fruit cv. Sai Num Phung flavedo by hot water treatment. (accepted for published in Songklanakarin Journal of Science and Technology).

**Sirisopha, I.,** D. Boonyakiat and S. Srichuwong. Effect of hot water treatment on green mold infection in tangerine fruit cv. Sai Num Phung. (accepted for published in Thai Agricultural Research Journal Volume 27, No. 2 or 3 in Thai with English abstract).