

**PHYSICO-CHEMICAL PROPERTIES AND COOKING QUALITY OF  
FRESHLY HARVESTED PADDY CV. KHAO DAWK MALI 105 AS  
AFFECTED BY ACCELERATED AGING FACTORS**

**KRAISRI PISITHKUL**

**DOCTOR OF PHILOSOPHY  
IN POSTHARVEST TECHNOLOGY**

ลิขสิทธิ์มหาวิทยาลัยเชียงใหม่

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**THE GRADUATE SCHOOL**

**CHIANG MAI UNIVERSITY**

**FEBRUARY 2009**

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**KRAISRI PISITHKUL**

**A THESIS SUBMITTED TO THE GRADUATE SCHOOL IN  
PARTIAL FULLFILLMENT OF THE REQUIREMENTS  
FOR THE DEGREE OF**

**DOCTOR OF PHILOSOPHY  
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THIS THESIS HAS BEEN APPROVED  
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