

**EFFECTS OF *Streptococcus thermophilus*, *Lactobacillus delbrueckii* subsp.
bulgaricus AND YOGURT INGREDIENTS ON PROPERTIES
OF CORN MILK YOGURT**

PIYAWAN SUPAVITITPATANA

**A THESIS SUBMITTED TO THE GRADUATE SCHOOL IN
PARTIAL FULFILLMENT OF THE REQUIREMENTS
FOR THE DEGREE OF
DOCTOR OF PHILOSOPHY
IN FOOD SCIENCE AND TECHNOLOGY**

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**THE GRADUATE SCHOOL
CHIANG MAI UNIVERSITY**

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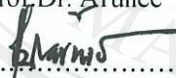
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