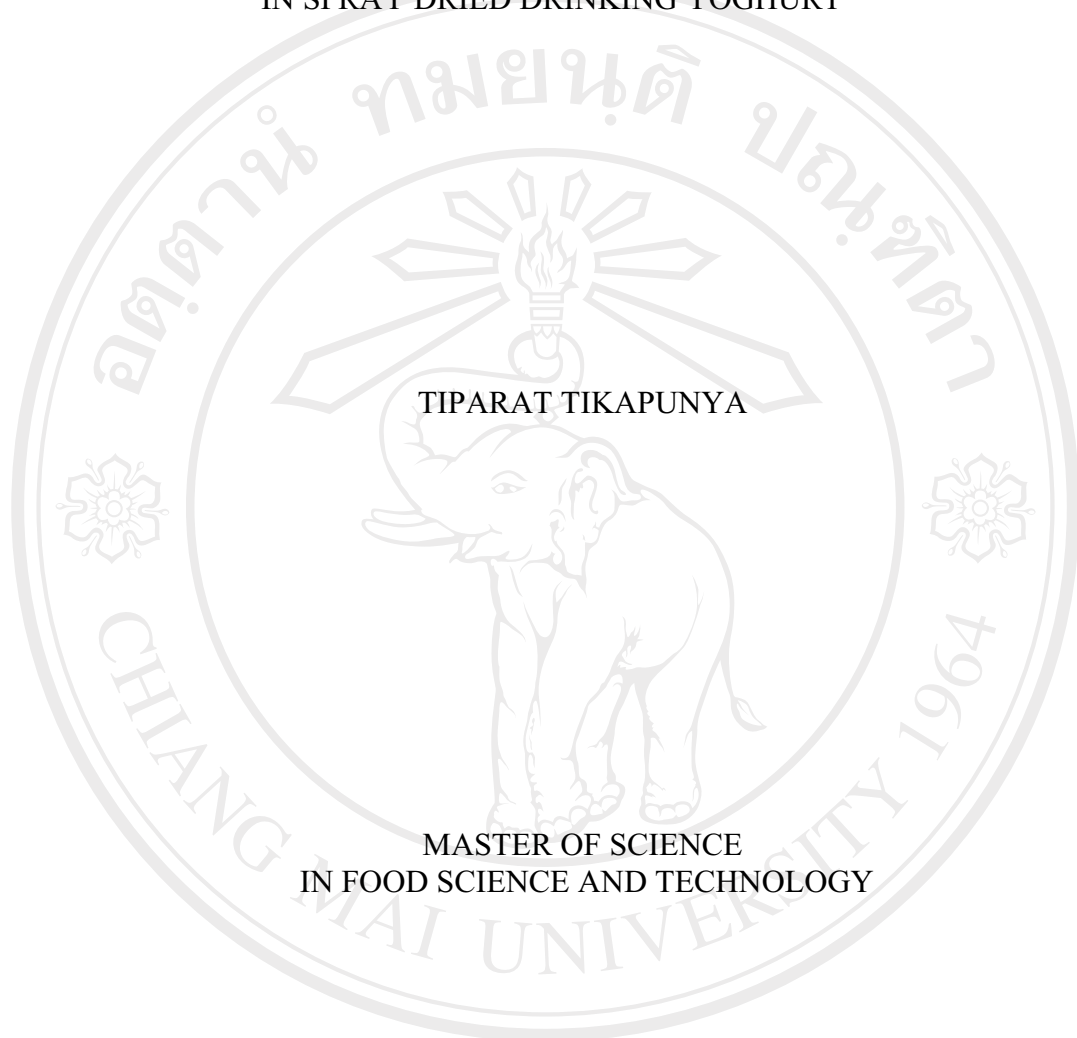


VIABILITY OF MICROENCAPSULATED *Lactobacillus acidophilus*
IN SPRAY DRIED DRINKING YOGHURT



TIPARAT TIKAPUNYA

MASTER OF SCIENCE
IN FOOD SCIENCE AND TECHNOLOGY

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SEPTEMBER 2007

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A THESIS SUBMITTED TO THE GRADUATE SCHOOL IN
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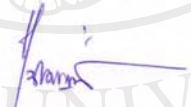
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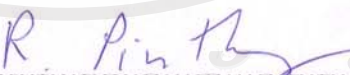
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THIS THESIS HAS BEEN APPROVED
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20 September 2007

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