

References

- Anonymous. 2006a. Diet candy market quadrupled in two years [Online]. Available on: <http://www.foodnavigator-usa.com/news/ng.asp?n=60963-candy-sugar-free-low-calorie>. [Aug 25, 2006].
- Anonymous. 2006b. Candy [Online]. Available on: <http://72.14.203.104/search?q=cache:FbnnK0VWLT8J:en.wikipedia.org/wiki/Candy>. [Aug 20, 2006].
- Anonymous. 2006c. Sugar alcohol [Online]. Available on: http://72.14.203.104/search?q=cache:guYbM3wxN1oJ:en.wikipedia.org/wiki/Sugar_alcohol. [Aug 20, 2006].
- Anonymous. 2007a. Sugar alcohol [Online]. Available on: <http://ific.org/publications/factsheets/sugaralcoholfs.cfm>. [June 15, 2007].
- Anonymous. 2007b. Sucrose [Online]. Available on <http://en.wikipedia.org/wiki/Sucrose>. [June 25, 2007]
- Anonymous. 2009. Sweetener [Online]. Available on: <http://en.wikipedia.org/wiki/Sweetener> [December 17, 2009]
- AOAC. 2000. Official methods of analysis of AOAC International. 17th ed. The Association of Official Analytical Chemist, U.S.A.
- Baiano, A. and Del Nobile, M.A. 2005. Shelf life extension of almond paste pastries. *Journal of Food Engineering* 66, 487-495.
- Belitz, H.-D., and Grosch, W. 1999. *Food chemistry* 2nd ed. Springer-Verlag, Germany.
- Chaiseri, S. 2543. Food product. (in Thai). Sukothaithammathirat University, Thailand.
- Chaisukanyasan, C. 2546. Product development of honey flavor soft candy. (in Thai). Payap University, Chiang Mai, Thailand.
- Grenby, T.H. 1996. *Advances in sweeteners*. Blackie Academic & Professional, Great Britain.
- Jackson, E.B. 1990. *Sugar confectionery manufacture*. BPC Wheatons Ltd., Great Britain.

- Maguire, A., Rugg-Gunn, J. and Wright, G. 1999. Adaptation of dental plaque to metabolise maltitol compared with other sweeteners. Department of child dental health, University of Newcastle Upon Tyne, England.
- Makinen. 1995. Xylitol and sorbitol – effects on caries. *Journal of Dental Research* 74, 921-930.
- Nabors, L. O. 2001. *Alternative sweeteners*. Marcel Dekker, Inc., NewYork.
- Nowakowski, C.M. and Hartel, R.W. 2002. Moisture sorption of amorphous sugar products. *Journal of Food Science* 67(4), 1419-1425.
- Rujanagrakan, L. and Rattanapanon, N. 2544. *Food analysis*. (in Thai). Chiang Mai University, ChiangMai, Thailand.
- Stable Micro System. 2010. TA.XT plus Texture Analyser. [Online]. Available on : <http://www.stablemicrosystems.com/>. [May 17, 2010]
- Sun lee, D. And Piergiovanni, L. 2008. *Food Packaging Science and Technology*. CRC Press Taylor and friend Group, Newyork.
- Suphimarode, S. 2543. *Candy and confectionery technology*. (in Thai). Chulalongkorn University, Bangkok, Thailand.
- Thanessarapha, R. 2544. *Development of herbal hard candy*. (in Thai). Master Thesis Chiang Mai University, ChiangMai, Thailand.
- Thongsiri, N. 2531. *Dairy product*. Faculty of Agro-Industry. Chiang Mai University, Thailand.
- Walstra P., Geurts T.J., Noomen A., Jellma A. and van Boekel M.A.J.S. 1999. *Dairy technology*. Marcel Dekker, Inc., NewYork.
- Wiriyajaree, P. 2545a. *Microbiology methods*.(in Thai). Faculty of Agro-Industry, ChiangMai University, ChiangMai, Thailand.
- Wiriyajaree, P. 2545b. *Sensory evaluation*. Faculty of Agro-Industry. ChiangMai University, ChiangMai, Thailand.