OPTIMIZATION OF ENZYMATIC EXTRACTION CONDITION OF BLACK GLUTINOUS RICE MILK FOR FERMENTED RICE PRODUCT

PORNRAWIN CHAIKHAM

MASTER OF SCIENCE
IN FOOD SCIENCE AND TECHNOLOGY

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CHIANG MAI UNIVERSITY
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AN INDEPENDENT STUDY SUBMITTED TO GRADUATE SCHOOL IN
PARTIAL FULFILLMENT OF THE REQUIREMENTS
FOR THE DEGREE OF
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THIS INDEPENDENT STUDY HAS BEEN APPROVED

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