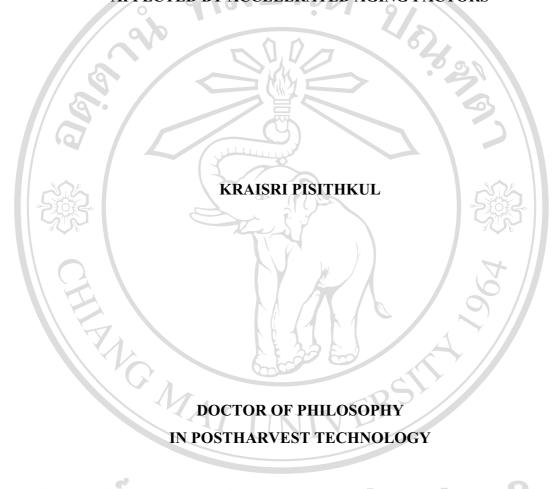
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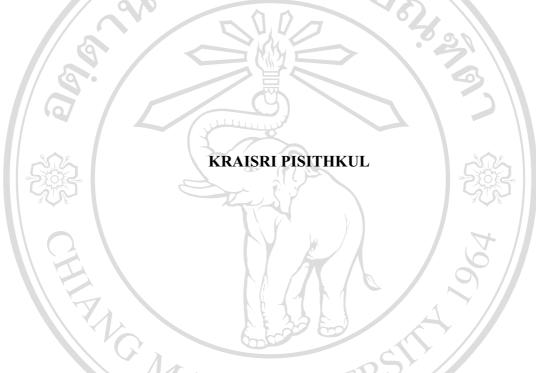


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A THESIS SUBMITTED TO THE GRADUATE SCHOOL IN PARTIAL FULLFILLMENT OF THE REQUIREMENTS

FOR THE DEGREE OF

DOCTOR OF PHILOSOPHY

LIN POSTHARVEST TECHNOLOGY

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KRAISRI PISITHKUL

THIS THESIS HAS BEEN APPROVED

TO BE A PARTIAL FULFILLMENT OF THE REQUIREMENTS

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IN POSTHARVEST TECHNOLOGY

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