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สาขาที่เชี่ยวชาญ

New product development management in food industry Marketing and consumer research of food products Use of statistical methods for food science research Food Processing Cereal and Baking Technology

ผลงาน

1. Kamjijam, B., Suwannaporn, P., Bednarz, H., Na-Jom, K., Niehaus, K. 2021. Elevation of gamma-aminobutyric acid (GABA) and essential amino acids in vacuum impregnation mediated germinated rice traced by MALDI imaging. *Food Chemistry*, 363: 130399.
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