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### สาขาที่เชี่ยวชาญ

High pressure processing for microbial inactivation and product quality enhancement  
Thermal processing of low-acid foods Ultra-super heated steam technology for toxin  
destruction and product quality improvement Utilization of rice flour and legume flour  
in value-added products Application of agricultural by-products as alternative ingredients  
in food system

### ผลงาน

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