บรรณานุกรม

ข้อมูลเกี่ยวกับโรงงานอุตสาหกรรม ริมฝั่งแม่น้ำปราณบุรี อ. ปราณบุรี จ. ประจวบคีรีขันธ์, 2519. กองควบคุมสิ่งแวดล้อมโรงงาน, กรมโรงงานอุตสาหกรรม, กระทรวงอุตสาหกรรม.

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APPENDIX

Appendix 1

INVERT SUGAR TABLE (25 ml)

ml of sugar solution required	Invert sugar factor*	mg Invert sugar per 100 ml
15	123.6	824
16	123.6	772
17	123.6	727
18	123.7	687
19	123.7	651
20	123.8	619.0
21	123.8	589.5
22	123.9	563.2
23	123.9	538.7
24	124.0	516.7
25	124.0	496.0
26	124.1	477.3
27	124.1	459.7
28	124.2	443.6
29	124.2	428.3
30	124.3	414.3
31	124.3	401.0
32	124.4	388.7
33	124.4	377.0
34	124.5	366.2
35	124.5	355.8
36	124.6	346.1
37	124.6	336.8
38	124.7	328.1
39	124.7	319.7
40	124.8	311.9
41	124.8	304.4
42	124.9	297.3
43	124.9	290.5
44	125.0	284.1
45	125.0	277.9
46	125.1	272.0
47	125.1	266.3
48	125.2	260.8
49	125.2	255.5
50	125.3	250.6

*mg of invert sugar corresponding to 25 ml of Fehling's solution.

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