

บรรณานุกรม

นวลจันทร์ ชุมวิชนะ, นันทนา แก้วอุบล, และ วิรดา ดิษยมณฑล. ๒๕๐๘. รายงานผลของการศึกษาเรื่อง การเก็บถนอมและความเปลี่ยนแปลงของน้ำมะนาวในระยะการเก็บ กองวิทยาศาสตร์ชีวภาพ กรมวิทยาศาสตร์ กระทรวงอุตสาหกรรม

ศิวาพร ศิวเวชช, ไพฑูรย์ ธรรมรัตน์ว่าสีก, และพงษ์ศักดิ์ ลิ้มเจริญรัตน์. ๒๕๑๘. ศึกษาการใช้สารกันบูดในการเก็บน้ำมะนาวสด บรรยายในการประชุมทางวิชาการครั้งที่ ๑๕ มหาวิทยาลัยเกษตรศาสตร์

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