

รายการอ้างอิง



ภาษาไทย

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ประวัติผู้เขียนวิทยานิพนธ์

นางสาวกนกวรรณ วรดง เกิดเมื่อวันที่ 16 สิงหาคม พ.ศ. 2525 ที่จังหวัดสกลนคร ได้รับปริญญาวิทยาศาสตรบัณฑิต สาขาชีววิทยา จากคณะวิทยาศาสตร์ มหาวิทยาลัยทักษิณ ในปีการศึกษา 2547 และได้เข้าศึกษาต่อในระดับปริญญาโทในหลักสูตรเทคโนโลยีชีวภาพ คณะวิทยาศาสตร์ จุฬาลงกรณ์มหาวิทยาลัย ในปีการศึกษา 2548

การเสนอผลงานวิจัย

Kanokwan Woradong, Amorn Petsom and Thumnoon Nhujak. Determination of capsaicin and dihydrocapsaicin by micellar electrokinetic chromatography and microemulsion electrokinetic chromatography. Poster presentation. Pure and Applied Chemistry International Conference (PACCON 2008). January 30 - February 1 2008. Department of Chemistry, Faculty of Science, Kasetsart University and Chemical Society of Thailand.

