

**SURVIVAL OF *Lactobacillus acidophilus* IN BEAN MILK
AND IN SIMULATED HIGH-ACID GASTRIC
AND BILE-SALT CONDITIONS**

CHIRAPHORN SANKONKIT

**AN INDEPENDENT STUDY SUBMITTED TO THE GRADUATE SCHOOL IN
PARTIAL FULFILLMENT OF THE REQUIREMENTS
FOR THE DEGREE OF MASTER OF SCIENCE
IN FOOD SCIENCE AND TECHNOLOGY**

ลิขสิทธิ์มหาวิทยาลัยเชียงใหม่

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THE GRADUATE SCHOOL

CHIANG MAI UNIVERSITY

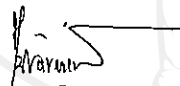
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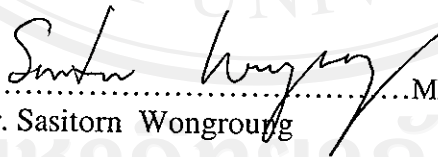
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EXAMINING COMMITTEE



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25 May 2007

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