

**VIABILITY OF *Lactobacillus acidophilus* TISTR 450
IN PASTEURIZED RICE MILKS DURING
REFRIGERATED STORAGE**

KREUAWAN THONGLEM

**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

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THE GRADUATE SCHOOL

CHIANG MAI UNIVERSITY

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EXAMINING COMMITTEE

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9 May 2007

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