

เอกสารอ้างอิง

- กระทรวงอุตสาหกรรม. (2530). “มาตรฐานผลิตภัณฑ์อุตสาหกรรมกึ่งช่วยผงสำเร็จรูป”. กรุงเทพฯ: สำนักงานมาตรฐานผลิตภัณฑ์อุตสาหกรรม.
- กระทรวงอุตสาหกรรม. (2539). “มาตรฐานผลิตภัณฑ์อุตสาหกรรมน้ำผึ้ง”. กรุงเทพฯ: สำนักงานมาตรฐานผลิตภัณฑ์อุตสาหกรรม.
- ขนิษฐา ศรีนวล. (2550). ปัจจัยที่มีผลต่อการตกผลึกและการเปลี่ยนแปลงสมบัติทางเคมีกายภาพของน้ำผึ้งไทย. วิทยานิพนธ์วิทยาศาสตรมหาบัณฑิต. สาขาวิชาวิทยาศาสตร์และเทคโนโลยีการอาหาร. บัณฑิตวิทยาลัย. มหาวิทยาลัยเชียงใหม่.
- เทคโนโลยีปศุสัตว์. (2548). “ขกเครื่องฟาร์มผึ้งทั่วไทยหนุนใช้ GMP รุกเจาะตลาดนอก”. วารสารเทคโนโลยีชาวบ้าน, ปีที่ 17, ฉบับที่ 367. [ระบบออนไลน์]. แหล่งที่มา http://www.cedis.or.th/news/detail_news.php?id=476. (22 มิถุนายน 2550).
- พิชัย คงพิทักษ์. (2547). “คุณค่าของน้ำผึ้ง” [ระบบออนไลน์]. แหล่งที่มา <http://www.ist.cmu.ac.th/riseat/nl/2003/02/07.php>. (22 มิถุนายน 2550).
- รัตนนท์ พรรณารุโณทัย. (2550). “Water activity” [ระบบออนไลน์]. แหล่งที่มา <http://tws.ac.th/.../bulletin/water activity. html>. (12 มกราคม 2551).
- วิไล รังสาดทอง. (2546). เทคโนโลยีการแปรรูปอาหาร. กรุงเทพฯ: บริษัท เท็กซ์ แอนด์ เจอร์นัล พับลิเคชัน จำกัด.
- สำนักส่งเสริมและพัฒนาการเกษตรเขตที่ 6 จังหวัดเชียงใหม่. (2548). “การผลิตการตลาดน้ำผึ้ง” [ระบบออนไลน์]. แหล่งที่มา http://ndocae.doe.go.th/news/news_0102.html (20 พฤษภาคม 2550).
- Adhikari, B., Howes, T., Bhandari, B.R., Yamamoto, S. and Truong, V. (2002). Application of a simplified method based on regular regime approach to determine the effective moisture diffusivity of mixture of low molecular weight sugars and maltodextrin during desorption. *Journal of Food Engineering*, 54, 157-165.
- Ahmed, J., Prabhu, S.T., Raghavan, G.S.V. and Ngadi, M. (2007). Physico-chemical, rheological, calorimetric and dielectric behavior of selected Indian honey. *Journal of Food Engineering*, 79, 1207-1213.

- Al-Muhtaseb, A.H., McMinn, W.A.M. and Magee, T.R.A. (2004). Water sorption isotherms of starch powder PartI: mathematical description of experimental data. *Journal of Food Engineering*, 61, 297-307.
- Antoine, A.-A., Thomas, J.C., III, Robert, G. and Shylock, S.M. (2003). Human insulin interaction with soybean powder. *Pharmaceutical Engineering*, 23, 1-5.
- AOAC. (2000). *Official methods of analysis of the Association of Official Analytical Chemists Internationals*. USA: Association of Official Analytical Chemists Internationals Press.
- Baltrusaityte, V., Venskutonis, P.R. and Ceksteryte, V. (2007). Radical scavenging activity of different floral origin honey and beebread phenolic extracts. *Food Chemistry*, 101, 502-514.
- BAM. (2001). *Bacteriological Analytical Manual*. 8th edition. USA: U.S. Food and Drug Administration.
- BAM. (2002). *Bacteriological Analytical Manual*. 8th edition. USA: U.S. Food and Drug Administration.
- Barbosa-Cánovas, G.V. and Vega-Mercado, H. (1996). *Dehydration of Foods*. USA: Chapman and Hall.
- Becker, H.A. and Sallans, H.R. (1956). *Cereal Chemistry*, 33, 79.
- Bhandari, B.R., Datta, N. and Howes, T. (1997). A semi-empirical approach to optimize the quantity required to spray dry sugar-rich foods. *Drying Technology*, 15, 2509-2525.
- Bodhmaghe, A. (2006). Correlation between physical properties and flowability indicators for fine powders. Thesis for Master of Science, Saskatchewan University.
- Boonyai, P., Howes, T. and Bhandari, B. (2006). Applications of the Cyclone Stickiness Test for Characterization of Stickiness in Food Powders. *Drying Technology*, 24, 703-709.
- Boquet, R., Chirife, J. and Iglesias, H.A. (1978). Equations for fitting water sorption isotherms of foods: II Evaluation of various two-parameter models. *Journal of Food Technology*, 13, 319.
- Brunauer, S., Emmett, P.H. and Teller, E. (1938). The adsorption of gases in multimolecular layers. *Journal of the American Chemical Society*, 60, 309.

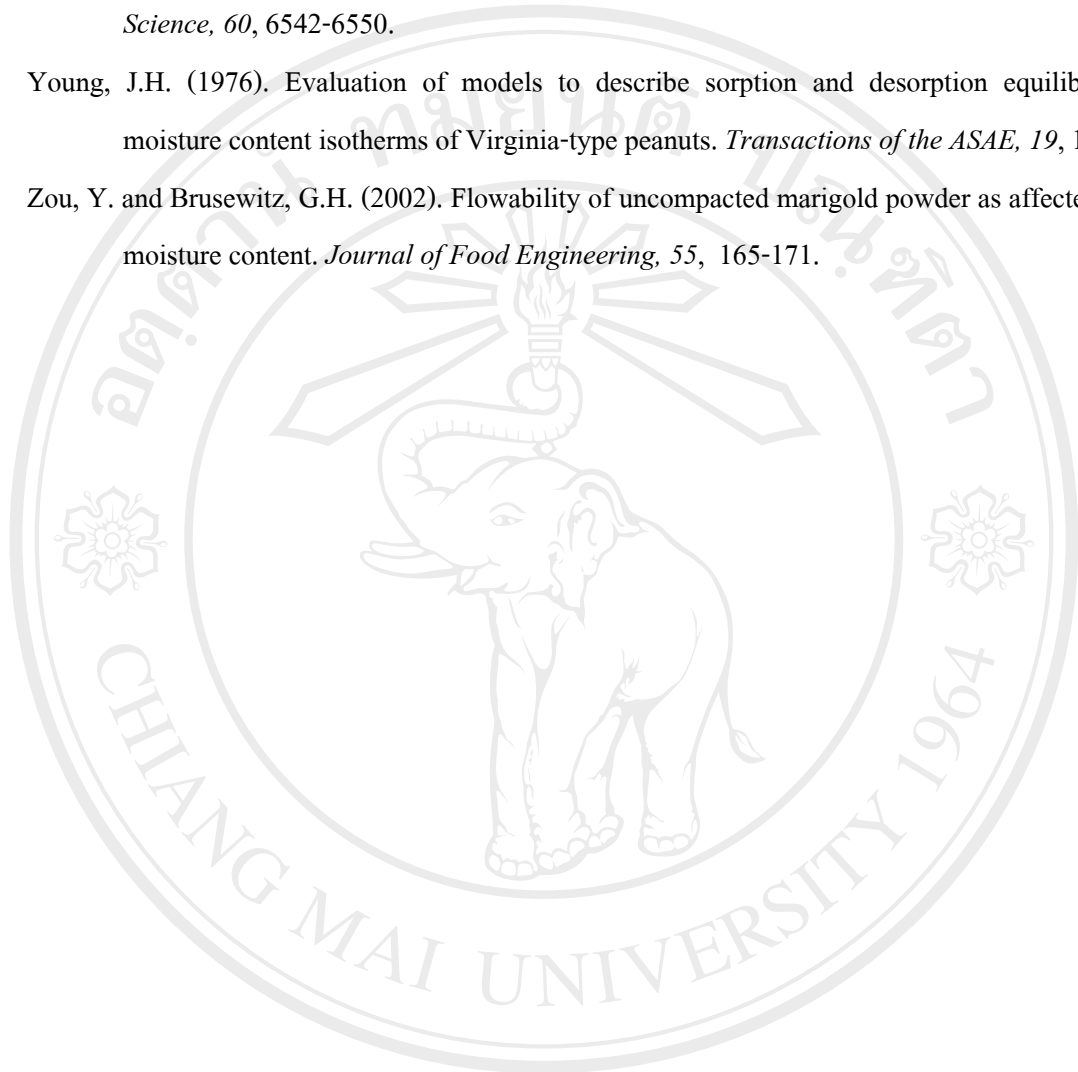
- Cano-Chauca, M., Stringheta, P.C., Ramos, A.M. and Cal-Vidal, J. (2005). Effect of the carriers on the microstructure of mango powder obtained by spray drying and its functional characterization. *Innovative Food Science and Emerging Technologies*, 6, 420-428.
- Carr, R.L. (1965). Classifying flow properties of solids. *Chemical Engineering*, 1, 69-72.
- Carr, R.L. (1970). Particle behaviour, storage and flow. *British Chemical Engineering*, 15, 1541-1549.
- Caurie, M. (1985). A corrected Ross equation. *Journal of Food Science*, 50, 1445.
- Chaplin, M. (2008). "Water activity" [online]. Available : <http://www.Isbu.ac.uk/water/activity.html>. (2008, Jan 17).
- Chirife, J., Zamora, M.C. and Motto, A. (2006). The correlation between water activity and %moisture in honey : Fundamental aspects and application to Argentine honeys. *Journal of Food Engineering*, 61, 287-292.
- Chung, D.S. and Pfost, H.B. (1967). Adsorption and desorption of water vapor by cereal grains and their products. Part I. Heat and free energy changes of adsorption and desorption. *Transactions of the ASAE*, 10, 549.
- Debnath, S., Hemavathy, J. and Bhat, K.K. (2002). Moisture sorption studies on onion powder, *Food Chemistry*, 78, 479-482.
- Fellows, P.J. (2000). *Food processing technology*. England: Woodhead Publishing Limited.
- Fernandez, E., Schebor, C. and Chirife, J. (2003). Glass transition temperature of regular and lactose hydrolyzed milk powders. *Lebensmittel-Wissenschaft und-Technologie*, 36, 547-551.
- Finola, M., Lasagno, M.C. and Marioli, J.M. (2007). Microbiology and chemical characterization of honeys from central Argentina. *Food Chemistry*, 100, 1649-1653.
- Fitzpatrick, J.J., Hodnett, H., Twomey, M., Cerqueira, P.S.M., O'Flynn, J. and Roos, Y.H. (2007). Glass transition and the flowability and caking of powders containing amorphous lactose. *Powder Technology*, 178, 119-128.
- Foster, K., Bronlund, J.E. and Peterson, A.H.J. (2005). The prediction of moisture sorption isotherms for dairy powder. *International Dairy Journal*, 15, 411-418.

- Geldart, D., Abdullah, E.C., Hassanpour, A., Nwoke, L.C. and Wouters, I. (2006). Characterization of powder flowability using measurement of angle of repose. *China Particuology*, 4, 104-107.
- Grosso, C.R.F., Bobbio, P.A. and Airoidi, C. (2000). Effect of sugar and sorbitol on the formation of low methoxyl pectin gels. *Carbohydrate Polymers*, 41, 421-424.
- Halsey, G. Physical adsorption on non-uniform surfaces. *Journal of Chemical Physics*, 16, 931.
- Henderson, S.M. (1952). A basic concept of equilibrium moisture. *Agricultural Engineering*, 32, 29.
- Iglesias, H.A. and Chirife, J. (1978). An empirical equation for fitting water sorption isotherms of fruits and related products. *Canadian Institute of Food Science Technology Journal*, 11, 12.
- Isse, M.G., Schuchmann, H. and Schubert, H. (1993). Divided sorption isotherm concept: an alternative way to describe sorption isotherm data. *Journal of Food Process Engineering*, 16, 147-157.
- Kim, E.H., Chen, X.D. and Pearce, D. (2005). Effect of surface composition on the flowability of industrial spray-dried dairy powders. *Colloids and Surfaces B: Biointerfaces*, 46, 182-187.
- Klinkesorn, U., Sophanodora, P., Chinachoti, P. and McClements, D.J. (2004). Stability and rheology of corn oil-in-water emulsions containing maltodextrin. *Food Research International*, 37, 851-859.
- Kumar, M.N.S. and Siddaramaiah. (2007). Moisture/sorption characteristics of starch-filled poly (styrene-co-butyl acrylate) latex based composites reinforced with polyester nonwoven fabric. *AUTEX Research Journal*, 7, 111-118.
- Lachman, L., Kolihova, D., Miholova, D., Kosata, J., Titera, D. and Kult, K. (2007). Analysis of minority honey component: Possible use for the evaluation of honey quality. *Food Chemistry*, 101, 973-979.
- Lazaridou, A., Biliaderis, C.G., Bacandritsos, N.B. and Sabatini, A.G. (2004). Composition, thermal and rheological behaviour of selected Greek honeys. *Journal of Food Engineering*, 64, 9-21.

- Leesawat, P., Laopongpaisan, A. and Sirithunyalug, J. (2004). Optimization of direct compression aspirin tablet using statistical mixture design. *Chiang Mai University Journal*, 3, 97-112.
- Lin, Y.P., Tsen, J.H. and King, V.A. (2005). Effects of far-infrared radiation on the freeze-drying of sweet potato. *Journal of Food Engineering*, 68, 249-255.
- Mandala, I.G. and Bayas, E. (2004). Xanthan effect on swelling, solubility and viscosity of wheat starch dispersions. *Food Hydrocolloid*, 18, 191-201.
- Mathlouthi, M. and Roge, B. (2003). Water vapour sorption isotherms and the caking of food powders. *Food Chemistry*, 82, 61-71.
- Miao, S. and Roos, Y.H. (2006). Isothermal study of nonenzymatic browning kinetics in spray-dried and freeze-dried systems at different relative vapor pressure environments. *Innovative Food Science and Emerging Technologies*, 7, 182-194.
- Nagai, T., Inoue, R., Kanamori, N., Suzuki, N. and Nagashima, T. (2006). Characterization of honey from different floral sources. Its functional properties and effects of honey species on storage of meat. *Food Chemistry*, 97, 256-262.
- Nickerson, M.T., Paulson, A.T., Wagar, E., Farnworth, R., Hodge, S.M. and Rousseau, D. (2006). Some physical properties of crosslinked gelatin-maltodextrin hydrogels. *Food Hydrocolloids*, 20, 1072-1079.
- Omar, E.A.M. and Roos, Y.H. (2007). Glass transition and crystallization behaviour of freeze-dried lactose-salt mixtures. *Lebensmittel-Wissenschaft und-Technologie*, 40, 536-543.
- Onwulata, C. (2005). *Encapsulated and Powdered Foods*. USA: Taylor and Francis Group, LLC.
- Oswin, C.R. (1946). The kinetics of package life. III. The isotherm. *Journal of Industrial Chemistry*, 65, 419.
- Ouchemoukh, S., Louaileche, H. and Schweitzer, P. (2007). Physicochemical characteristics and pollen spectrum of some Algerian honeys. *Food Control*, 18, 52-58.
- Peleg, M. (1993). Assessment of a semi-empirical four parameter general model for sigmoid moisture sorption isotherms. *Journal of Food Process Engineering*, 16, 21.
- Peng, G., Chen, X., Wu, W. and Jiang, X. (2007). Modeling of water sorption isotherm for corn starch. *Journal of Food Engineering*, 80, 562-567.
- Rahman, S. (1995). *Food Properties Handbook*. New York: CRC Press, Inc.

- Raymus, G.J. (1985). Handling of bulk solids. In R.H. Perry, and D. Green, (eds.). *Chemical Engineer's Handbook, 6th edition*. New York: McGraw Hill.
- Roger, M.A., Roos, Y.H. and Goff, H.D. (2006). Structural heterogeneity and its effect on the glass transition in sucrose solutions containing protein and polysaccharide. *Food Hydrocolloids*, 20, 774-779.
- Schoug, A., Olsson, J., Carlfors, J., Schnurer, J. and Hakansson, S. (2006). Freeze-drying of *Lactobacillus coryniformis* S3-effects of sucrose concentration, cell density, and freeze rate on cell survival and thermophysical properties. *Cryobiology*, 53, 119-127.
- Schuchmann, H., Roy, I. and Peleg, M. (1990). Empirical models for moisture sorption isotherms at very high water activities. *Journal of Food Science*, 55, 759.
- Shittu, T.A. and Lawal, M.O. (2007). Factors affecting instant properties of powdered cocoa beverages. *Food Chemistry*, 100, 91-98.
- Silva, M.A., Sobral, P.J.A. and Kieckbusch, T.G. (2006). State diagrams of freeze-dried camu-camu (*Myrciaria dubia* (HBK) Mc Vaugh) pulp with and without maltodextrin addition. *Journal of Food Engineering*, 77, 426-432.
- Smith, S.E. (1947). The sorption of water vapor by high polymer. *Journal of the American Society*, 69, 646.
- Song, C.S., Nam, J.H., Kim, C.J. and Ro, S.T. (2005). Temperature distribution in a vial during freeze-drying of skim milk. *Journal of Food Engineering*, 67, 467-475.
- Sopade, P.A., Lee, S.B., White, E.T. and Halley, P.J. (2007). Glass transition phenomena in molasses. *Lebensmittel-Wissenschaft und-Technologie*, 40, 1117-1122.
- Stencl, J. (2004). Modelling the water sorption isotherms of yoghurt powder spray. *Mathematics and Computers in Simulation*, 65, 157-164.
- Terzaghi, K. and Peck, R.B. (1948). *Soil Mechanics in Engineering Practice*. New York: John Wiley and Sons, Inc.
- Truong, V., Bhandari, B.R. and Howes, T. (2005). Optimization of cocurrent spray drying process for sugar-rich foods. PartII-Optimization of spray drying process based on glass transition concept. *Journal of Food Engineering*, 71, 66-72.

- Wang, W. and Chen, G. (2005). Heat and mass transfer model of dielectric-material-assisted microwave freeze-drying of skim milk with hygroscopic effect. *Chemical Engineering Science*, 60, 6542-6550.
- Young, J.H. (1976). Evaluation of models to describe sorption and desorption equilibrium moisture content isotherms of Virginia-type peanuts. *Transactions of the ASAE*, 19, 146.
- Zou, Y. and Brusewitz, G.H. (2002). Flowability of uncompacted marigold powder as affected by moisture content. *Journal of Food Engineering*, 55, 165-171.



ลิขสิทธิ์มหาวิทยาลัยเชียงใหม่
Copyright© by Chiang Mai University
All rights reserved