

## เอกสารอ้างอิง

1. Amornlerdpison I, D., Peerapornpisal, Y., Taesotikul, T., Jamjai, U., Mantana Nualchare, M. and Kanjanapothi, D. (2007). Antioxidant Activity of *Padina minor* Yamada. KMITL Sci. Tech. J. 7 (S1).
2. Lester, G.E., Crosby, K., (2002). Ascorbic acid, folic acid and potassium content in postharvest green-fleshed honeydew muskmelons: influence of cultivar, fruit size, soil type, and year. *J. Am. Soc. Hortic. Sci.* 127, 843–847.
3. Hodges, D.M., Lester, G.E., (2006). Comparisons between orange-and green fleshed non-netted and orange-fleshed netted muskmelons: antioxidant changes following different harvest and storage periods. *J. Am. Soc. Hortic. Sci.* 131, 110–117.
4. Nielsen, S. S. 2003. Food analysis laboratory manual. New York : Kluwer Academic/Plenum Publishers.
5. Ismail, A. and Siew Hong, T. 2002. Antioxidant Activity of Selected Commercial Seaweeds. *Mal J Nutr.* 8(2): 167-177.
6. Ginoux et al. (1997). Cucumis melo protein extract with antioxidant activity and process for preparing it, cosmetic or pharmaceutical composition or food composition containing such an extract. United States Patent Nober: 5,616,323.
7. G.E. Laster and F. Eischen., (1996). Beta-carotene content of postharvest orange-fleshed musk melon fruit: Effect of cultivar, growing location and fruit size. *Plant Foods for Human Nutrition.* 49. 191-197.
8. Cao, G., Emin Sofic, E. and Prior. R. L. 1996. Antioxidant Capacity of Tea and Common Vegetables. *J. Agric. Food Chem.* 44 : 3426-3431.
9. <http://www.whfoods.com/genpage.php?tname=foodspice&dbid=17>
10. <http://seedang.wordpress.com/2008/09/02/cucumis-melo>
11. <http://aggie-horticulture.tamu>.
12. <http://www.cantaloupe.org/>