

- ชนิกานุจน์ จันทร์มาทอง จ่านงค์ อุทัยบุตร และ กอบเกียรติ แสงนิล. 2551. กิจกรรมต้านออกซิเดชันและปริมาณสารประกอบฟีนอลิกทั้งหมดในเปลือกและเนื้อของผลมะเขือ. วารสารวิทยาศาสตร์เกษตร. 39(3) (พิเศษ) : 384-387
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