

เอกสารอ้างอิง

- กรุงเทพธุรกิจ วันที่ 7 ตุลาคม 2547 “ม. ขอนแก่นชูข้าวฟ่างหวานผลิตเอทานอล. วัตถุดิบใหม่รับมืออ้อยมันสำปะหลังขาดแคลน” จาก <http://www.bangkokbiznews.com/2004/10/07/sci/index.php?news=sci1.html>
- ประสิทธิ์ ใจศีล., 2547. การวิเคราะห์สถานการณ์พืช : พืชพลังงาน. เอกสารประกอบการสัมมนาวิชาการ การปรับปรุงพันธุ์และขยายพันธุ์พืช ครั้งที่ 17 เรื่อง ก้าวไปข้างหน้ากับการปรับปรุงพันธุ์พืชยุคใหม่ วันที่ 15-17 ธันวาคม 2547 ณ ศูนย์ส่งเสริมและฝึกอบรมการเกษตรแห่งชาติ มหาวิทยาลัยเกษตรศาสตร์ วิทยาเขตกำแพงแสน จ.นครปฐม.
- พืชพลังงาน นิติยาสารเพื่อการส่งเสริมพืชพลังงานฉบับที่ 4, 16 เมษายน- 15 พฤษภาคม 2550.
- พัฒนา เหล่าไพบูลย์ และลักขณา เหล่าไพบูลย์ ประสิทธิ์ ใจศีล., 2552. การผลิตกรดแลคติกจากวัสดุเหลือทิ้งทางการเกษตรเพื่อการแข่งขัน (ระยะที่ 2). รายงานผลความก้าวหน้าในการดำเนินงานโครงการวิจัย ประเภทอุดหนุนทั่วไป มหาวิทยาลัยขอนแก่น ประจำปีงบประมาณ 2552.
- ลักขณา เหล่าไพบูลย์ พัฒนา เหล่าไพบูลย์ และ ประสิทธิ์ ใจศีล., 2550. การพัฒนากระบวนการผลิตเอทานอลจากน้ำคั้นลำต้นข้าวฟ่างหวาน. รายงานการวิจัยสำนักงานคณะกรรมการวิจัยแห่งชาติ ประจำปีงบประมาณ 2550.
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