

เอกสารอ้างอิง

กมล เลิศรัตน์, อรสา ดิสภาพร, สุชีลา เตชะวงศ์เสถียร และวีระ ภาคอุทัย. รายงานการประมวลองค์ความรู้เรื่อง ผักในประเทศไทย: สถานภาพของการผลิต การตลาด และการวิจัย. พิมพ์ครั้งที่ 1. กรุงเทพฯ: สำนักงานกองทุนสนับสนุนการวิจัย; 2544.

กองส่งเสริมเทคโนโลยี สำนักงานปลัดกระทรวงเทคโนโลยีและสิ่งแวดล้อม. 2537. เทคโนโลยีในการแปรรูปผัก-ผลไม้บรรจุกระป๋องและบรรจุขวดแก้วเพื่อการส่งออก โรงพิมพ์คุรุสภาลาดพร้าว กรุงเทพฯ 152 หน้า

ข้อมูลอุตสาหกรรมอาหาร 12 สาขา. ศูนย์วิจัยเพื่ออุตสาหกรรมอาหาร, สถาบันอาหาร. ได้จาก: <http://fic.nfi.or.th/th/thaifood/product52-fruit.asp> January 20 2010.

ดีพร้อม ไชยวงศ์เกียรติ. พืชผักปลอดสารพิษด้วยภูมิคุ้มกัน. พิมพ์ครั้งที่ 1. กรุงเทพฯ: ชมรมถ่ายทอดเทคโนโลยีการเกษตร; 2541

ถนิมนันต์ เจนอักษร. สารละลายซิลิโคน: บทบาทในด้านการป้องกันกำจัดโรคพืช. วารสารเกษตรพระจอมเกล้า 2538;13(3): 56-62

ถนิมนันต์ เจนอักษร; วรางคณา นกอยู่. 2541. บทบาทของสารละลายซิลิโคนในการพัฒนาศักยภาพ การปลูก แดงกวายุโรปในระบบปลูก. วารสารเกษตรพระจอมเกล้า. 16(2): 8-14.

บุญธรรม จันทรัตน์; แสนสุข รัตนผล. 2534. ความสัมพันธ์ระหว่างปริมาณซิลิก้าต่อความต้านทานโรคไหม้ในข้าวขึ้นน้ำ การประชุมวิชาการข้าวขึ้นน้ำ ครั้งที่ 4 2534 กรมวิชาการเกษตร สถาบันวิจัยข้าว ศูนย์วิจัยข้าวปราชญ์บุรี ปราชญ์บุรี หน้า 25-30.

ประเวศ แสงเพชร. 2544. บทบาทของซิลิโคนกับพืช. กสิกร. 74(6): 99-101.

ประโยชน์ เจริญธรรม; บุญธรรม จันทรัตน์; แสนสุข รัตนผล. 2537. บทบาทของซิลิก้าต่อความต้านทานของโรคไหม้ในข้าวขึ้นน้ำ รายงานผลการวิจัยข้าวขึ้นน้ำและข้าวทนน้ำลึก ประจำปี 2537 กรมวิชาการเกษตร สถาบันวิจัยข้าว ศูนย์วิจัยข้าวปราชญ์บุรี ปราชญ์บุรี หน้า 150

Akindahunsi, A.A., Oyetayo, F.L., 2006. Nutrient and antinutrient distribution of edible mushroom, *Pleurotus tuber-regium* (fries) singer. LWT Food Sci. Technol. 39, 548-553.

Anthon, G.E.; Blot, L.; Barrett, D.M. 2005. Improved firmness in calcified diced tomatoes by temperature activation of pectin methylesterase. Journal of Food Science 70(5): 342-347.

Baker RA, Wicker L. 1996. Current and potential applications of enzyme infusion in the food industry. Trends Food Sci Tech. 7:279-284.

Barden, C.L., Beelman, R.B., Bartley, C.E., Schisler, L.C., 1990. The effect of calcium chloride added to the irrigation water on quality and shelf-life of harvested mushrooms. *J. Food Protect.* 53, 759–762.

Bartolome, L.G.; Hoff, J.E. 1972. Firming of potatoes: Biochemical effects of preheating. *Journal of Agricultural Food and Chemistry.* 20: 266–70.

Bonatti, M., Karnopp, P., Soares, H.M., Furlan, S.A., 2004. Evaluation of *Pleurotus ostreatus* and *Pleurotus sajor-caju* nutritional characteristics when cultivated in different lignocellulosic wastes. *Food Chem.* 88, 425–428.

Chaiwongkeit, D., 1998. Pumice in Organic Vegetable Fertilizer. Augsor Siam Printing, Bangkok. (in Thai)

Chang, S. T., Lau, D. W., Cho, K. Y., 1981. The cultivation and nutritional value of *Pleurotus sajor-caju*. *Eur. J. Appl. Microbial. Biotech.* 12, 58-62.

Chérif, M., Benhamou, N., Menzies, J.G., Bélanger, R.R. 1992. Silicon induced resistance in cucumber plants against *Pythium ultimum*. *Physiol. Mol. Plant Pathol.* 41, 411–425.

Chérif, M.; Menzies, J.G.; Benhamou, N.; Bélanger, R.R. 1992. Studies of silicon distribution in wounded and *Pythium ultimum* infected cucumber plants. *Physiological and Molecular Plant Pathology.* 41(5); 371-385.

Chikthimmah, N., LaBorde, L.F., Beelman, R.B., 2005. Hydrogen peroxide and calcium chloride added to irrigation water as a strategy to reduce bacterial populations and improve quality of fresh mushrooms. *J. Food Sci.* 70, m273 - m278.

Chikthimmah, N.; La Borde, L.F.; Beelman, R.B. 2006. Hydrogen peroxide and calcium chloride added to irrigation water as a strategy to reduce bacterial populations and improve quality of fresh mushrooms. *Mushroom news.* 54(5): 6-15.

Chiu, S.W., Chan, Y.H., Law, S.C., Cheung, K.T., Moore, D., 1998. Cadmium and manganese in contrast to calcium reduce yield and nutritional values of the edible mushroom *Pleurotus pulmonarius*. *Mycol. Res.* 102, 449-457.

Degraeve, P., Saurel, R., Coutel, Y., 2003. Vacuum impregnation pretreatment with pectinmethylesterase to improve firmness of pasteurized fruits. *J. Food Sci.* 68: 716–721.

Diamantopoulou, P., Philippoussis, A., 2001. Production attributes of *Agaricus bisporus* white and off-white strains and the effect of calcium chloride irrigation on productivity and quality. *Sci Hort.* 91, 379-391.

Diogo, R.V.C., Wydra, K., 2007. Silicon-induced basal resistance in tomato against *Ralstonia solanacearum* is related to modification of pectic cell wall polysaccharide structure. *Physiol. Mol. Plant Pathol.* 70, 120-129.

Duvetter T, Fraeye I, Van Hoang T, Van Buggenhout S, Verlent I, Smout C. 2005. Effect of pectinmethylesterase infusion methods and processing techniques on strawberry firmness. *J Food Sci.* 70(6); S383-S388.

Duvetter, T., Van Loey, A., Smout, C., Verlent, I., Ly Nguyeng, B., Hendrickx, M., 2005. *Aspergillus aculeatus* pectin methylesterase: study of the inactivation by temperature and pressure and the inhibition by pectin methylesterase inhibitor. *Enzyme Microb. Technol.* 36, 385–390.

Epstein, E., 1994. The anomaly of silicon in plant biology. *Proceedings of the National Academy of Sciences USA.* 91, 11-17.

Epstein, E., 1999. Silicon. *Annu Rev Plant Physiol Plant Mol Biol.* 50, 641-664.

Gençcelep, H., Uzun, Y., Tunçtürk, Y., Demirel, K., 2009. Determination of mineral contents of wild-grown edible mushrooms. *Food Chem.* 113, 1033–1036.

Gormley TR, Walshe PE. 1986. Shrinkage in canned mushrooms treated with xanthan gum as a pre-blanch soak treatment. *J Food Technol.* 21:67-74.

Guillemin, A., Degraeve, P., Guillon, F., Lahaye, M., Saurel, R., 2006. Incorporation of pectinmethylesterase in apple tissue either by soaking or by vacuum impregnation. *Enzyme Microb. Technol.* 38, 610–616.

Guillemin, A., Guillon, F., Degraeve, P., Rondeau, C., Devaux, M., Huber, F., Badel, E., Saurel, R., Lahaye, M., 2008. Firming of fruit tissues by vacuum-infusion of pectin methylesterase: Visualisation of enzyme action. *Food Chem.* 109, 368-378.

Gunes, A., Inal, A., Bagci, E.G., Coban, S., Pilbeam, D.J., 2007. Silicon mediates changes to some physiological and enzymatic parameters symptomatic for oxidative stress in spinach (*Spinacia oleracea* L.) grown under B toxicity. *Sci Hort.* 113,113-119.

Hoogzand C, Doesburg JJ. 1961. Effect of blanching on texture and pectin of canned cauliflower. *Food Technol-Chicago.* 15; 160-163.

Hossain, M.T., Soga, K., Wakabayashi, K., Kamisaka, S., Fujii, S., Yamamoto, R., Hoson, T., 2007. Modification of chemical properties of cell walls by silicon and its role in regulation of the cell wall extensibility in oat leaves. *J. Plant Physiol.* 164, 385-393.

- Howard L, Burma P, Wagner A. 1994. Firmness and cell wall characteristics of Jalapeno pepper rings as affected by calcium chloride and acetic acid. J Food Sci. 59; 1184-1186.
- Javeri, H., Toledo, R., Wicker, L., 1991. Vacuum infusion of citrus pectinmethylesterase and calcium effects on firmness of peaches. J. Food Sci. 56, 739 – 742.
- Jones, L.H.P.; Milne, A.A. 1963. Studies of silica in the oat plant. Plant Soil. 18: 207–20.
- Khan, Z.R.; Chaiyawat, P. 2533. Effect of silica on tolerance of floating rice to yellow stem borer (*Scirpophaga incertulas* Walker). วารสารวิชาการเกษตร. 8(3): 122-124.
- Kim, S.G.; Kim, K.W.; Park, E.W.; Choi, D. 2002. Silicon-induced cell wall fortification of rice leaves: A possible cellular mechanism of enhanced host resistance to blast. Genetics and resistance. 92(10): 1095-1103.
- Ko, W.C., Liu, W.C., Tsang, Y.T., Hsieh, C.W., 2007. Kinetics of winter mushrooms (*Flammulina velutipes*) microstructure and quality changes during thermal processing, J. Food Eng. 81, 587–598.
- Liang, Y.C., Ma, T. S., Li, F.J., Feng, Y.J. 1994. Silicon availability and response of rice and wheat to silicon in calcareous soils. Commu. Soil Sci. Plant Anal. 25, 2285–2297.
- Lux, A.; Luxova, M.; Hattori, T.; Inanaga, S.; Sugimoto, Y. 2002. Silicification in sorghum (*Sorghum bicolor*) cultivars with different drought tolerance. Physiol Plant. 115:87–92.
- Lux, A.; Luxova, M.; Abe, J.; Morita, S.; Inanaga, S. 2003. Silicification of bamboo (*Phyllostachys heterocycla* Mitf.) root and leaf. Plant Soil. 225: 85–91.
- Ma, J.F., Takahashi, E., 2002. Soil, Fertilizer, and Plant Silicon Research in Japan. Elsevier Science.
- Ma, J.F., Tamai, K., Ichii, M., Wu, G.F., 2002. A rice mutant defective in Si uptake. Plant Physiol. 130, 2111-2117.
- Mamiro, D.P., Royse, D.J. 2008. The influence of spawn type and strain on yield, size and mushroom solids content of *Agaricus bisporus* produced on non-composted and spent mushroom compost. Bioresour. Technol. 99, 3205-3212.
- Martín-Diana AB, Ricoa D, Frías JM, Baralb JM, Henehana GTM, Barry-Ryana C. 2007. Calcium for extending the shelf life of fresh whole and minimally processed fruits

and vegetables: a review. Trends Food Sci Tech. 18; 210-218.

Matringe E, Chatellier J, Saurel R. 1999. Improvement of processed fruit and vegetable texture by using a new technology "vacuum infusion". In Toldrá F, Ramón D, Navarro JL, editors. Proceedings of the international congress "Improved traditional foods for the next century"; 1999 Oct 28-29; Valencia, Spain; p. 164-167.

Mau, J.L., Mikus, M.B., Beelman, R.B. 1993. The shelf life of agaricus mushrooms. In: Charlambous, C. (Ed.), The Shelf Life of Foods and Beverages. Elsevier Publishing Co., Amsterdam, pp. 255-288.

Murugesan, A.G., Vijayalakshmi, G.S., Sukumaran, N., Mariappan, C., 1995. Utilization of water hyacinth for oyster mushroom cultivation. Bioresour. Technol. 51, 97-98.

Ng, A., Waldron, K.W., 1997. Effect of cooking and precooking on cell wall chemistry in relation to firmness of carrot tissue, J. Sci. Food Agric. 73, 503-512.

Ni, L., Lin, D., Barrett, D.M., 2005. Pectin methylesterase catalyzed firming effects on low temperature blanched vegetables. J. Food Eng. 70, 546-556.

Ni, L.; Lin, D.; Barrett, D.M. 2005. Pectin methylesterase catalyzed firming effects on low temperature blanched vegetables. Journal of Food Engineering. 70:546-56.

Oey I, Lille M, Van Loey A, Hendrickx M. 2008. Effect of high pressure processing on colour, texture and flavour of fruit and vegetable-based food products: a review. Trends Food Sci Tech. 19; 320-328.

Okamoto, T.; Fujishima, Y. 2004. Vegetable texture fortification by novel pectin methyl esterase infusion technique. IFT Annual Meeting Book of Abstract#114A-14. Las Vegas. N.A. USA.

Özçelik, E., Pekşen, A., 2007. Hazelnut husk as a substrate for the cultivation of shiitake mushroom (*Lentinula edodes*). Bioresour. Technol. 98, 2652-2658. Plant Physiol. 130, 2111-2117.

Ragunathan, R., Gurusamy, R., Palaniswamy, M., Swaminathan, K., 1996. Cultivation of *Pleurotus* spp. on various agro-residues. Food Chem. 55, 139-144.

Rajashekar, C. B.; Burke, M. J. 1996. Freezing characteristics of rigid plant tissues. Plant Physiology. 111; 597-603.

Redmond, G.A., Gormley, T.R., Butler, F., 2004. The effect of short- and long-term freeze-chilling on the quality of cooked green beans and carrots. Innov. Food Sci. Emerg. Technol. 5, 65-72.

Rodriguez Estrada, A.E., Royse, D.J., 2007. Yield, size and bacterial blotch resistance of *Pleurotus eryngii* grown on cottonseed hulls/oak sawdust supplemented with manganese, copper and whole ground soybean. *Bioresour. Technol.* 98, 1898-1906.

Royse, D.J., Rhodes, T.W., Ohga, S., Sanchez, J.E., 2004. Yield, mushroom size and time to production of *Pleurotus cornucopiae* (oyster mushroom) grown on switch grass substrate spawned and supplemented at various rates. *Bioresour. Technol.* 91, 85-91.

Royse, D.J., Sanchez-Vazquez, J.E., 2003. Influence of precipitated calcium carbonate (CaCO₃) on shiitake (*Lentinula edodes*) yield and mushroom size. *Bioresour. Technol.* 90, 225-228.

Samadi-Maybodi, A., Atashbozorg, E., 2006. Quantitative and qualitative studies of silica in different rice samples grown in north of iran using UV-vis, XRD and IR spectroscopy techniques. *Talanta.* 70, 756-760.

Samuels, A.L.; Glass, A.D.M.; Menzies, J.G.; Ehret, D.L. 1994. Silicon in cell walls and papillae of *Cucumis sativus* during infection by *Sphaerotheca fuliginea*. *Physiological and Molecular Plant Pathology.* 44(4); 237-242.

Serafin Munoz, A.H., Kubachka, K., Wrobel, K., Gutierrez Corona, F.J., Yathavakilla, S.K.V., Caruso, J.A., Wrobel, K., 2006. Se-enriched mycelia of *Pleurotus ostreatus*: distribution of selenium in cell walls and cell membranes/cytosol. *J. Agric. Food Chem.* 54, 3440-3444.

Shahjahan, M.; Talukder, F.A. 2536. Effects of silicon on rice green leafhoppers, *Nephotettix* spp. and prey-predator relationships among leafhoppers and their predators. *Thai Journal of Agricultural Science.* 26(3): 201-206.

Sila DN, Duvetter T, De Roeck A, Verlent I, Smout C, Moates GK, Hills BP, Waldron KK, Hendrickx M, van Loey A. 2008. Texture changes of processed fruits and vegetables: potential use of high pressure processing. *Trends Food Sci Tech.* 19:309-319.

Sila DN, Smout C, Vu ST, Van Loey A, Hendrickx M. 2005. Influence of pretreatment conditions on the texture and cell wall components of carrots during thermal processing. *J Food Sci.* 70(2); E85-E91.

Sila DN, Smout C, Vu TS, Hendrickx, M. 2004. Effects of high-pressure pretreatment and calcium soaking on the texture degradation kinetics of carrots during thermal processing. *J Food Sci.* 69(5):205-211.

Sila, D.N., Duvetter, T., De Roeck, A., Verlent, I., Smout, C., Moates, G.K., Hills, B.P., Waldron, K.K., Hendrickx, M., Van Loey, A., 2008. Texture changes of processed fruits and vegetables: potential use of high-pressure processing. *Trends Food Sci. Technol.* 19, 309-319.

Simons, S.S., Beelman, R.B., 1996. Calcium chloride addition to irrigation water improves quality of fresh mushrooms. *Mushroom News.* 44, 6-11.

Simons, S.S.; Beelman, R.B. 1996. Calcium chloride addition to irrigation water improves quality of fresh mushrooms. *Mushroom news.* 44(9): 6-11.

Solomon, J.M., Beelman, R.B., Bartley, C.E., 1991. Addition of calcium chloride and stabilized chlorine dioxide to irrigation water to improve quality and shelf-life of *Agaricus bisporus*. *Mushroom Sci.* 13, 695-701.

Sousa, M.B., Canet, W., Alvarez, M.D., Tortosa, M.E., 2005. The effect of the pre-treatments and the long and short-term frozen storage on the quality of raspberry (cv. Heritage). *Eur Food Res Technol.* 221, 132-144.

Vivar-Quintana, A.M., González-San José, M. L., Collado-Fernández, M. 1999. Influence of canning process on colour, weight and grade of mushrooms. *Food Chem.* 66, 187-92.

Vu T, Smout C, Sila D, Ly Nguyen B, Van Loey A., Hendrickx M. 2004. Effect of preheating on thermal degradation kinetics of carrot texture. *Innov Food Sci Emerg.* 5: 37-44.

Wang, D., Sakoda, A., Suzuki, M., 2001. Biological efficiency and nutritional value of *Pleurotus ostreatus* cultivated on spent beer grain. *Bioresour. Technol.* 78, 293-300.

Weil, D.A., Beelman, R.B., Beyer, D.M., 2006. Manganese and other micronutrient additions to improve yield of *Agaricus bisporus*. *Bioresour. Technol.* 97, 1012-1017.

Yildiz, A., Karakaplan, M., Aydin, F., 1998. Studies on *Pleurotus ostreatus* (Jacq. ex Fr.) Kum. var. *salignus* (Pers. ex Fr.) Konr. et Maubl.: cultivation, proximate composition, organic and mineral composition of carpophores. *Food Chem.* 61, 127-130.

Zhang, R., Li, X., Fadel, J. G., 2002. Oyster mushroom cultivation with rice and wheat straw. *Bioresour. Technol.* 82, 277-284.

Zivanovic, S., Buescher, R.W., Kim, K.S., 2000. Textural changes in mushrooms (*Agaricus bisporus*) associated with tissue ultrastructure and composition. *J. Food Sci.* 65, 1404-1408.