

## เอกสารอ้างอิง

กระทรวงอุตสาหกรรม, 2535, มาตรฐานผลิตภัณฑ์แป้งดัดแปรสำหรับอุตสาหกรรมอาหาร, เอกสารนอง, ที่ 1073-2535, สำนักงานมาตรฐานผลิตภัณฑ์อุตสาหกรรม, กรุงเทพฯ, หน้า 11.

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