

บรรณานุกรม



## บรรณานุกรม

- กล้าณรงค์ ศรีรอด และเกื้อกูล ปิยะจอมขวัญ. เทคโนโลยีของแป้ง. พิมพ์ครั้งที่ 2. กรุงเทพฯ : มหาวิทยาลัยเกษตรศาสตร์, 2543.
- ดำเนิน กาละดี, พันทิพา พงษ์เพียจันทร์ และศันสนีย์ จำจด. ข้าวเก่า (ข้าวเหนียวดำ) พันธุ์กรรมข้าวไทยโบราณ : ภูมิปัญญาไทยอันควรอนุรักษ์. เชียงใหม่ : คณะเกษตรศาสตร์ มหาวิทยาลัยเชียงใหม่, 2545.
- นิธิยา รัตนปนนท์. เคมีอาหาร. กรุงเทพฯ : โอเดียนสโตร์, 2545.
- บึงอร ศรีพานิชกุลชัย, ผดุงขวัญ จิตโรภาส และอรุณศรี ปรีเปรม. “รำข้าวที่มีคุณภาพ : คุณค่าต่อสุขภาพ (Rice bran : Its value for Health),” ศูนย์วิจัยและพัฒนาผลิตภัณฑ์สมุนไพร. 13(3) : 4-9 ; กรกฎาคม-กันยายน, 2548.
- เบญจรักษ์ วายูภาพ. “การผลิตน้ำอ้อยผงโดยวิธีการอบแห้งแบบพ่นฝอย,” วารสารอาหาร. 29(1) : 283-291, 2542.
- ประณีต โอปนระโสภิต และวัลลภ วิชะรังสรรค์. ภาพรวมของอนุผลิตภัณฑ์และการทดสอบฤทธิ์ต้านอนุมูลอิสระในสารสกัดจากพืชในหลอดทดลอง. สาขาเทคโนโลยีเกษตรกรรม, 2548
- พรรณจิรา วงศ์สวัสดิ์ และคณะ. “กระบวนการผลิตน้ำผักผลไม้รวมผงโดยใช้เครื่องอบแห้งแบบพ่นกระจายและไมโครเวฟสุญญากาศ,” วารสารวิจัยและพัฒนา มจร. 25(3) : 257-277 ; กรกฎาคม-กันยายน, 2545.
- รุ่งนภา พงศ์สวัสดิ์มานิต และคณาจารย์ภาควิชาพัฒนาผลิตภัณฑ์. การพัฒนาผลิตภัณฑ์ในอุตสาหกรรมเกษตร. กรุงเทพฯ : คณะอุตสาหกรรมเกษตร มหาวิทยาลัยเกษตรศาสตร์, 2549.
- ลาวัลย์ นัตรวิรุฬห์ และคณะ. สีผสมอาหาร. สำนักส่งเสริมและฝึกอบรม มหาวิทยาลัยเกษตรศาสตร์, มปป. <<http://www.eto.ku.ac.th/neweto/e-book/other/colorfood.pdf>> 12 กันยายน 2551.
- สมวงศ์ ตระกูลรุ่ง. ข้าวโภชนาการเพื่อสุขภาพและการใช้ประโยชน์ในอุตสาหกรรม. ห้องปฏิบัติการดีเอ็นเอเทคโนโลยีศูนย์พันธุวิศวกรรมและเทคโนโลยีชีวภาพแห่งชาติ สำนักงานวิทยาศาสตร์และเทคโนโลยี, 2545.
- สุธี วัฒนาผาติ. ทางเลือกใหม่ในการใช้สารทดแทนสารฟอสเฟตในผลิตภัณฑ์อาหาร. 2549 <<http://www.nfi.or.th/bi2/upload/innovation/media/2620.pdf>> 20 กันยายน 2553.
- อรอนงค์ นัยวิกุล. ข้าว : วิทยาศาสตร์และเทคโนโลยี. กรุงเทพฯ : มหาวิทยาลัยเกษตรศาสตร์, 2547.



- Abdel, E.S.M., J.C. Young and I. Rabalski. "Anthocyanin Composition in Black, Blue, Pink, Purple, and Red Cereal Grains," Agricultural Food Chemistry. 54 : 4696-4704, 2006.
- AOAC. Official Methods of Analysis. 17<sup>th</sup> ed. Washington,D.C. : Association of Official Analytical Chemical, 2000.
- Boonsit, P., D. Karladee and P. Pongpiachan. "Gamma Oryzanol Content in Purple Rice Thailand local genotype," Agricultural Science. 337 : 191-194, 2006
- Centino, C. and others. "Effect of Several Germination Conditions on Total P, phytate P, phytase, and Acid Phosphatase Activities and Inositol Phosphate Ester in Rye and Barley," Agricultural Food Chemistry. 49 : 3208-3215, 2001.
- Chen, M.H. and C. Bergman. "A Rapid Procedure for Analysis Rice Bran Tocopherol, Tocotrienol, and Gamma Oryzanol," Food Composition and Analysis. 18 : 319-331, 2005.
- Chen, P. and others. "Black Rice Anthocyanin Inhibit Cancer Cells Invasion via Repressions of MMPs and u-PA Expression," Chemico-Biology Interact. 163 : 218-229, 2006.
- Chiang, A. and others. "Antioxidant Effects of Black Rice Extract Through the Induction of Superoxide Dismutase and Catalase Activity," Lipids. 41 : 797-803, 2006.
- Chi, H.Y. and others. "Analysis of Phenolic Compounds and Antioxidant Activity with H4IIE Cells of Three Different Rice Grain Varieties," Eur Food Res Technol. 225 : 887-893, 2007.
- Coisson, J.D. and others. "*Euterpe oleracea* as a Functional Pigment for Yogurt," Food Research. 38 : 893-897, 2005
- Dasgupta, N. and B. De. "Antioxidant activity of *Piper better* L. Leaf Extract in Vitro," Food Chemistry. 88 : 219-224, 2004.
- Dykes, L. and L.W. Rooney. "Phenolic Compounds in Cereal Grains and Their Health Benefits," Cereal Foods World. 52 : 105-111, 2007.
- Duangmal, K., B. Saicheua and S. Sueeprasan. "Colour Evaluation of Freeze-dried Roselle Extract as a Natural Food Folorant in a Model System of a Drink," Food Science and Technology. 41 : 1437-1445, 2008.



- Ersus, S. and U. Yurdagel. "Microencapsulation of Anthocyanin Pigments of Black Carrot (*Daucuscarota* L.) by Spray Drier," Food Engineering. 80 : 805-812, 2007.
- Escribano-Bailon, M.T., C. Santose-Buega and J. Rivas-Gonzalo. "Anthocyanins in Cereals," Chromatography. 1054 : 129-141, 2004.
- Esteve, M.J., A. Zulueta and A. Frigola. "ORAC and TEAC Assats Comparison to Measure the Antioxidant Capacity of Food Products," Food Chemistry. 114 : 310-316, 2009.
- Fabro, M.A. and others. "Technical Note : Determination of Acidity in Whole Raw Milk : Comparison of Result Obtained by Two Different Analytical Methods," Dairy Science. 89 : 859-861, 2006.
- Febles, C.L., A. Arias and A. Hardisson. "Phytic Acid Level in Wheat Flours," Cereal Science. 36 : 19-23, 2002.
- Frank-Cone, J. and U.S. Ashworth. "A New Quantitative Method for Determining the Solubility of Milk Powders," Dairy Science. 30(7) : 463-472, 1947.
- Garcia-Estepa, R., E. Guerra-Hernandez and B. Garcia-Villanova. "Phytic Acid Content in Milled Cereal Products and Breads," Food Research International. 32 : 217-221, 1999.
- Grases, F. and others. "Effect of Exogenous Inositol Hexakisphosphate (Ins Po) on the Levels of Ins Po and of Inositol triphosphate (Ins P<sub>3</sub>) in Malignant Cells, Tissues and Biological Fluids," Life Sciences. 71 : 1535-1546, 2002.
- Guo, H. and others. "Effect of Anthocyanin-Rich Extract from Black Rice (*Oryza sativa* L. *indica*) on Hyperlipidemia and Insulin Resistance in Fructose-Fed Rats," Plant Foods for Human Nutrition. 62 : 1-6, 2007.
- Hu, C. and others. "Black rice (*Oryza sativa* L.*indica*) Pigmented Fraction Suppresses Both Reactive Oxygen Species and Nitric Oxide in Chemical and Biological Model Systems," Agricultural Food Chemistry. 51 : 5271-5277, 2003.
- Iqbal, S., M. Bhangar and F. Anwar. "Antioxidant Properties and Components of Bran Extract from Selected Wheat Varieties Commercially Available in Pakistan," Food Science and Technology. 40 : 361-367, 2005.



- Kanaya, Y. and others. "Rice Bran Extract Prevents the Elevation of Plasma Peroxylipid in KKAY Diabetic Mice," Diabetes Research and Clinical Practice. 66 : 157-160, 2004.
- Kaneda, I., F. Kubo and H. Sakurai. "Antioxidant Compounds in the Extracts of Black Rice Bran," Health Science. 52 : 495-511, 2006.
- Lapidot, T. and others. "PH-Dependent Forms of Red Wine Anthocyanins as Antioxidant," Agricultural Food Chemistry. 47 : 67-70, 1999.
- Lee, J. and others. "Total Monomeric Anthocyanin Pigment Content of Fruit Juices, Beverages, Natural Colorants, and Wines," AOAC International. 88 : 1269-1278, 2005.
- Ling, W. and others. "Red and Black Rice Decrease Atherosclerotic Plaque Formation and Increase Antioxidant Status in Rabbits," Nutrition. 131 : 1421-1426, 2001.
- Luiz-Bordignon, M.T., C. Gauche and L.D. Falcao. "Colour Stability of Anthocyanins from Isabel Grapes (*Vitis labrusca* L.) in Model systems," Food Science and Technology. 40 : 594-599, 2007.
- Miller, A. and others. "Coupled Liquid Chromatography–Gas Chromatography for the Rapid Analysis of  $\gamma$ -oryzanol in Rice Lipids," Chromatography A. 403-410, 2003.
- Nam, S. and others. "Bran Extracts from Pigmented Rice Seeds Inhibit Tumor Promotion in Lymphoblastoid B Cells by Phorbol Ester," Food and Chemical Toxicology. 43 : 741-745, 2005.
- Nam, S. and others. "Antioxidative Activities of Bran Extracts from Twenty one Pigmented Rice Cultivars," Food Chemistry. 94 : 613-620, 2006.
- Obon, J.M. and others. "Production of a Red–Purple Food Colorant from *Opuntia stricta* Fruits by Spray Drying and its Application in Food Model Systems," Food Engineering. 90 : 471-479, 2009.
- Odibo, F.J.C., L.N. Nwankwo and R.C. Agu. "Production of malt extract and beer from Nigerian sorghum varieties," Process Biochemistry. 37 : 851-855, 2002.
- Parrado, J. and others. "Preparation of a Rice Bran Enzymatic Extract with Potential use as Functional Food," Food Chemistry. 98 : 742-748, 2006.
- Pazmino-Duran, E. and others. "Anthocyanin from *Oxalis triangularis* as Potencial Food Colorants," Food Chemistry. 75 : 211-216, 2001.



- Pennington, J.A.T. "Food Composition Database for Bioactive Food Components," Food Composition and Analysis. 15 : 419-434, 2002.
- Pinelo, M and AS. Meyer. "Enzyme-assisted Extraction of Antioxidants: Release of Phenols from Vegetal Matrixes," Electronic Journal of Enviralmental, Agricultural and Food Chemistry. 7(8) : 3217-3220, 2008.
- Qureshi, A., S. Sami and F. Khan. "Effects of Sterbilized Rice Bran, Its Soluble and Fiber Fractions on Blood Glucose Levels and Serum Lipid Parameters in Humans with Diabetes Mellitus Types I and II," Nutritional Biochemistry. 13 : 175-187, 2002.
- Rein, M. Copigmentation Reactions and Color Stability of Berry Anthocyanins.  
Department of Applied Chemistry and Microbiology University of Helsinki.  
< <http://ethesis.helsinki.fi/julkaisut/maa/skemi/vk/rein/copigmen.pdf>> 2005. 11  
October 2009.
- Renuka Devi, R. and C. Arumughan. "Phytochemical Characterization of Defatted Rice Bran and Optimization of a Processs for their Extraction and Enrichment," Bioresource Technology. 98 : 3037-3043, 2007.
- Rosenthal, A., D.L. Pyle and K. Niranjana. "Aqueous and Enzymatic Processes for Edible Oil Extraction," Enzyme and Microbial Technology. 19 : 402-420, 1996.
- Rosso, V. and A. Mercadant. "Evaluation of Colour and Stability of Anthocyanins from Tropical Fruits in an Isotonic Soft Drink System," Innovative Food Science and Emerging Technologies. 8 : 347-352, 2007.
- Ryynanen, M. "A Small-scale Sample Preparation Method with HPLC Analysis for Determination of Tocopherols and Tocotrienols in Cereals," Food Composition and Analysis. 17(60) : unpagged, 2003.
- Salluca, T.G. and others. Determination of Total Phenolic Compounds Content and the Antioxidant Capacity of Andean Tubers and Roots (Isano, Oca, Ulluco and Arraccha)," Revista Boliviana De Quimica. 25(1) : 58-61, 2008.
- Setiadia, D.H. "Vitamin E Models. Shortened Side Chain Models of  $\alpha$ ,  $\beta$ ,  $\gamma$  and  $\delta$  Tocopherol and Tocotrienol-a Density Functional Study," Molecular Structure. 637 : 11-26, 2003.



- Singh, R.K. and others. "Response Surface Analysis of Enzyme-Assisted Oil Extraction Factors for Sesame, Groundnut, and Sunflower Seeds," American Oil Chemists Society. 73 : 511-514, 1999.
- Sungsopha, J., A. Moong-ngam and R. Kanesakoo. "Application of Germination and Enzymatic Treatment to Improve the Concentration of Bioactive Compounds and Antioxidant Activity of Rice Bran," Australian Journal of Basic and Applied Sciences. 3(4) : 3653-3662, 2009.
- Torre-Gutierrez, L.D., L.A. Chel-Guerrero and D. Betancur-Ancona. "Functional Properties of Square Banana (*Musa balbisiana*) Starch," Food chemistry. 106 : 1138-1114, 2008.
- Wang, W. and S. Xu. "Degradation Kinetics of Anthocyanins in Black Berry Juice and Concentrate," Food Engineering. 82 : 271-275, 2007.
- Wrolstad R.E., G.J. Lauro and F.J. Francis. Anthocyanins, Natural Food Colorant. New York : Marcel Dekker Inc, 1997.
- Xia, M., and others. "Supplementation of Diets with the Black Rice Pigment Fraction Attenuates Atherosclerotic Plaque Formation in Apolipoprotein E Deficient Mice," Nutrition. 133 : 744-751, 2003.
- Xia, X. and others. "An Anthocyanin-rich Extract from Black Rice Enhances Atherosclerotic Plaque Stabilization in Apolipoprotein E-deficient Mice," Nutrition. 136 : 2220-2225, 2006.
- Yawadio, R. and N. Morita. "Color Enhancing Effect of Carboxylic Acids on Anthocyanins," Food Chemistry. 105 : 421-427, 2007.
- Yawadio, R., S. Tanimori and N. Morita. "Identification of Phenolic Compounds Isolated from Pigmented Rices and Their Aldose Reductase Inhibitory Activities," Food Chemistry. 101 : 1616-1625, 2007.
- Yu, L., K. Zhou and J.W. Payy. "Inhibitory Effect of Wheat Bran Extracts on Human LDL Oxidation," Food Science and Technology. 38 : 463-470, 2005.