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- 29) มานี เหลืองธนะอนันต์ และสนทยา ลิ้มมัทวาริทธิ์ “ผลของต่างต่อคุณสมบัติทางกายภาพและความคงตัวของฟิล์มเซลแล็ก” บรรณาธิการ, มานี เหลืองธนะอนันต์ และ ธนะเศรษฐ์ จ้าวหิรัญพัฒน์ ISBN : 974-600-952-4 การประชุมวิชาการ การประยุกต์ใช้เทคโนโลยีพอลิเมอร์เพื่อพัฒนาตำรับยาเครื่องสำอางและผลิตภัณฑ์เพื่อสุขภาพ (2546): 167-181.
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