

บทที่ 6

บรรณานุกรม

- นิศากร วรุดิยานันท์. 2548. การผลิตฟรุคโทสจากอินนูลินด้วยเอนไซม์อินนูลิเนส. วิทยานิพนธ์
ปริญญาโท สาขาเทคโนโลยีชีวภาพ มหาวิทยาลัยเกษตรศาสตร์. 148 หน้า.
- มาลี จีรวงศ์ศรี. 2543. Carbohydrate: inulin, oligofructose. วารสารอาหารและยา. 7: 19-23.
- สมพิศ สายแก้ว, รัชฎา ตั้งวงศ์ไชย และ อัมพร แซ่เอียว. 2553. ผลของอุณหภูมิและระยะเวลาในการเก็บรักษา
ต่อการเปลี่ยนแปลงองค์ประกอบทางเคมีและกายภาพของหัวแก่นตะวันสดภายหลังการเก็บเกี่ยว.
วารสารวิทยาศาสตร์เกษตร. 41: 249-252.
- สาโรจน์ ศิริตันสนียกุล. 2551. วิศวกรรมกระบวนการหมัก: กรรมวิธีการผลิตฟรุคโทโอลิโกแซ็กคาไรด์. 80 หน้า.
AOAC (2000). Official methods of analysis of AOAC International. 17th ed. Arlington, VA:
AOAC International.
- Benitez, V., Molla, E., Martin-Cabrejas, M.A., Aguilera, Y., Lopez-Andreu, J., Cools, K., Terry, L.A.
and Esteban, R.M. 2011. Characterization of industrial onion wastes (*Allium cepa* L.):
Dietary fibre and bioactive compounds. Plant Foods for Human Nutrition, 66: 48-57.
- Berghofer, E., Cramer, A., Schmidt, U. and Veigl, M. 1993. Pilot-scale production of inulin from
chicory roots and its use in foodstuff. In: Fuchs A, editor. Inulin and inulin containing
crops. Amsterdam: Elsevier Science. 77-84.
- Boonkird, S., Phisalaphong, C. and Phisalaphong, M. 2008. Ultrasound-assisted extraction of
capsaicinoids from *Capsicum frutescens* on a lab- and pilot-plant scale. Ultrasonics
Sonochemistry, 15: 1075-1079.
- Cao, X., Ye, X., Lu, Y., Yu, Y. and Mo, W. 2009. Ionic liquid-based ultrasonic-assisted extraction
of piperine from white pepper. Analytica Chimica Acta, 640: 47-51.
- Chen, L., Jin, H., Ding, L. Zhang, H., Li, J. and Qu, C., 2008. Dynamic microwave-assisted
extraction of flavonoids from *Herba Epimedii*. Separation and Purification Technology,
59: 50-57.
- Chen, Y., Luo, H., Gao, A. and Zhu, M. 2011. Ultrasound-assisted extraction of polysaccharides
from litchi (*Litchi chinensis* Sonn.) seed by response surface methodology and their
structural characteristics. Innovative Food Science and Emerging Technologies. 12:
305-309.
- Claver, I.P., Zhang, H., Li, Q., Kexue, Z. and Zhou, H. 2010. Optimization of ultrasonic
extraction of polysaccharides from chinese malted sorghum using response surface
methodology. Pakistan Journal of Nutrition, 9: 336-342.
- Corrales, M., Toepfl, S., Butz, P., Knorr, D. and Tauscher, B. 2008. Extraction of anthocyanins
from grape by-products assisted by ultrasonics, high hydrostatic pressure or pulsed
electric fields: A comparison. Innovative Food Science & Emerging Technologies, 9:85-

91.

- Couri, S., Gomes, F.S., Nogueira, R.I., Wilberg, V.C., Cabral, L.M.C., Silva, V.V. and Almeida, D.L. 2005. Determination of inulin content of chicory roots (*Cichorium intybus* L.) cultivated organically in three regions of Rio de Janeiro state. In: Enpromer 2005, Angra dos Reis-RJ, agosto.
- Cravotto, G., Boffa, L., Mantegna, S., Perego, P., Avogadro, M. and Cintas, P. 2008. Improved extraction of vegetable oils under high-intensity ultrasound and/or microwaves. *Ultrasonics Sonochemistry*, 15: 898-902.
- Cuoco, G., Mathe, C., Archier, P., Chemat, F. and Vieillescazes, C. 2009. A multivariate study of the performance of an ultrasound-assisted madder dyes extraction and characterization by liquid chromatography-photodiode array detection. *Ultrasonics Sonochemistry*, 16: 75-82.
- Dong, J.N., Liu, Y.B., Liang, Z.S. and Wang, W.L. 2010. Investigation on ultrasound-assisted extraction of salvianolic acid B from *Salvia miltiorrhiza* root. *Ultrasonics Sonochemistry*, 17: 61-65.
- Dubois, M., Gilles, K.A., Hamilton, J.K., Rebers, P.A. and Smith, F. 1956. Colorimetric method for determination of sugar and related substances. *Analytical Chemistry*, 28: 350-356.
- Durling, N.E., Catchpole, O.J., Grey, J.B., Webby, R.F., Mitchell, K.A., Foo, L.Y. and Perry, N.B. 2007. Extraction of phenolics and essential oil from dried sage (*Salvia officinalis*) using ethanol-water mixtures. *Food Chemistry*, 101: 1417-1424.
- Franck, A. and L. De Leenheer. 2002. Inulin, pp. 439-479. In E.J. Vandamme, S. De Baets and A Steinbuchel, eds. *Biopolymers. vol 6. Polysaccharides II: Polysaccharides from Eukaryotes*. WILEY-VCH, Weinheim.
- Gibson, J.H., Hon, H., Farnood, R., Droppo, I.G. and Seto, P. 2009. Effect of ultrasound on suspended particles in municipal wastewater. *Water research*. 43: 2251-2259.
- Goli, A.H., Barzegar, M. and Sahari, M.A. 2005. Antioxidant activity and total phenolic compounds of pistachio (*Pistachia vera*) hull extracts. *Food Chemistry*, 92: 521-525.
- Graff, K.F. 1991. *Wave notion in elastic solids*. Oxford University Press, New York.
- Heo, S.W. and Kim, H. 2010. A novel power spectrum calculation method using phase-compensation and weighted averaging for the estimation of ultrasound attenuation. *Ultrasonics*, 50: 592-599.
- Hemwimol, S., Pavasant, P. and Shotipruk, A. 2006. Ultrasound-assisted extraction of anthraquinones from roots of *Morinda citrifolia*. *Ultrasonics Sonochemistry*, 13: 543-548.
- Hermann, M., Freire, I. and Pazos, C. 1999. Compositional diversity of the yacon storage root. In: *Impact on a changing world. Program Report 1997-1998*. CIP, Lima, Peru. 425-432.

- Hua, F.Z., Xiao, H.Y., Li, D.Z. and Ying, W. 2009. Ultrasonic-assisted extraction of epimedin C from fresh leaves of *Epimedium* and extraction mechanism. *Innovative Food Science and Emerging Technologies*, 10: 54-60.
- Jaime, L., Martinez, F., Martin-Cabrejas, M.A., Molla, E., Lopez-andreu, F.J., Waldron, K.W. and Esteban, R.M. 2001. Study of total fructan and fructooligosaccharide content in different onion tissues. *Journal of the Science of Food and Agriculture*, 81: 177–182.
- Jalbani, N., Kazi, T.G., Arain, B.M., Jamali, M.K., Afridi, H.I. and Sarfraz, R.A. 2006. Application of factorial design in optimization of ultrasonic-assisted extraction of aluminum in juices and soft drinks. *Talanta*, 70: 307-314.
- Jerman, T., Trebse, P. and Vodopivec, B.M. 2010. Ultrasound-assisted solid liquid extraction (USLE) of olive fruit (*Olea europaea*) phenolic compounds. *Food Chemistry*. 123: 175-182.
- Karppinen, S., Myllymaki, O., Forssell, P. and Poutanen, K. 2003. Fructan content of rye and rye products. *Cereal Chemistry*, 80: 168-171.
- Kaur, N. and Gupta, A.K. 2002. Applications of inulin and oligofructose in health and nutrition. *Journal of Biosciences*, 27: 703–714.
- Khan, M.K., Abert-Vian, M., Fabiano-Tixier, A.S., Dangles, O. and Chemat, F. 2010. Ultrasound-assisted extraction of polyphenols (flavanone glycosides) from orange (*Citrus sinensis* L.) peel. *Food Chemistry*, 119: 851–858.
- Lee, M.H. and Lin, C.C. 2007. Comparison of techniques for extraction of isoflavones from the root of *Radix Puerariae*: Ultrasonic and pressurized solvent extraction. *Food Chemistry*, 105: 223-228.
- Leite Toneli, J.T.C., Murr, F.E.X., Martinelli, P., Fabbro, I.M.D. and Park, K.J. 2007. Optimization of physical concentration process for inulin. *Journal of Food Engineering*, 80: 832-838.
- Li, H., Pordesimo, L. and Weiss, J. 2004. High intensity ultrasound-assisted extraction of oil from soybeans. *Food Research International*, 37: 731-738.
- Li, W., Zhang, J., Yu, C., Li, Q., Dong, F., Wang, G., Gu, G. and Guo, Z. 2015. Extraction, degree of polymerization determination and prebiotic effect evaluation of inulin from Jerusalem artichoke. *Carbohydrate Polymers*, 121: 315-319.
- Lingyun, W., Jianhua, W., Xiaodong, Z., Da, T., Yalin, Y., Chenggang, C., Tianhua, F. And Fan, Z. 2007. Studies on the extracting technical conditions of inulin from Jerusalem artichoke tubers. *Journal of Food Engineering*, 79: 1087-1093.
- Liu, C.F., Sun, R.C., Qin, M.H., Zhang, A.P., Ren, J.L., Xu, F., Ye, J. and Wu, S.B. 2007. Chemical modification of ultrasound-pretreated sugarcane bagasse with maleic anhydride. *Industrial Crops and Products*, 26: 212-219.

- Livingston, D.P. 1990. Fructan Precipitation from a Water/Ethanol Extract of Oats and Barley. *Plant Physiology*, 92: 767-769.
- Lou, Z., Wang, H., Wang, D. and Zhang, Y. 2009. Preparation of inulin and phenols-rich dietary fibre powder from burdock root. *Carbohydrate Polymers*, 78: 666-671.
- Ma, Y., Ye, X., Hao, Y., Xu, G., Xu, G. and Liu, D. 2008. Ultrasound-assisted extraction of hesperidin from Penggan (*Citrus reticulata*) peel. *Ultrasonics Sonochemistry*, 15: 227-232.
- Ma, Y.Q., Chen, J.C., Liu, D.H. and Ye, X.Q. 2009. Simultaneous extraction of phenolic compounds of citrus peel extracts : Effect of ultrasound. *Ultrasonics Sonochemistry*, 16: 57-62.
- Milani, Elnaz, Koocheki, A. and Golimovahhed, Q.A. 2011. Extraction of inulin from Burdock root (*Arctium lappa*) using high intensity ultrasound. *International Journal of Food Science & Technology*, 46: 1699-1704.
- Miller, G.L. 1959. Use of dinitrosalicylic acid reagent for determination of reducing sugar. *Analytical Chemistry*, 31: 420-428.
- Ozcan, S., Tor, A. and Aydin, M.E. 2009. Application of ultrasound-assisted emulsification-micro-extraction for the analysis of organochlorine pesticides in waters. *Water Research*, 43: 4269-4377.
- Pan, J., Xia, X.X. and Liang, J. 2008. Analysis of pesticide multi-residues in leafy vegetables by ultrasonic solvent extraction and liquid chromatography-tandem mass spectrometry. *Ultrasonics Sonochemistry*, 15: 25-32.
- Porto, C.D. and Decorti, D. 2009. Ultrasound-assisted extraction coupled with under vacuum distillation of flavor compounds from spearmint (carvone-rich) plants: Comparison with conventional hydrodistillation. *Ultrasonics Sonochemistry*, 16: 795-799.
- Rhee, S.K., K.B. Song, C.H. Kim, B.S. Park, E.K. Jang and K.H. Jang. 2002. Levan, pp. 351-377. *In* E.J. Vandamme, S. De Baets and A. Steinbuchel, eds. *Biopolymers*. vol 5. Polysaccharides I: Polysaccharides from Prokaryotes. Wiley-VCH, Weinheim.
- Riera, E., Blanco, A., Garcia, J., Benedito, J., Mulet, A., Gallego-Juarez, J.A. and Blasco, M. 2010. High-power ultrasonic system for the enhancement of mass transfer in supercritical CO₂ extraction processes. *Ultrasonics*, 50: 306-309.
- Riera, E., Golas, Y., Blanco, A., Gallego, J.A., Blasco, M. and Mulet, A. 2004. Mass transfer enhancement in supercritical fluids extraction by means of power ultrasound. *Ultrasonic Sonochemistry*, 11: 241-244.
- Rodrigues, S. and Pinto, G.A.S. 2007. Ultrasound extraction of phenolic compounds

- From coconut (*Cocos nucifera*) shell powder. *Journal of Food Engineering*, 80: 869-872.
- Roldan Gutierrez, J.M., Ruiz Jimenez, J. and Castro, M.D.L. 2008. Ultrasound-assisted dynamic extraction of valuable compounds from aromatic plants and flowers as compared with steam distillation and superheated liquid extraction. *Talanta*, 75: 1369-1375.
- Rubel, I. A., Pérez, E. E., Genovese, D. B. and Manrique, G. D. 2014. In vitro prebiotic activity of inulin-rich carbohydrates extracted from Jerusalem artichoke (*Helianthus tuberosus* L.) tubers at different storage times by *Lactobacillus paracasei*. *Food Research International*, 62: 59-65.
- Saengthongpinit, W. and Sajjaanantakul, T. 2005. Influence of harvest time and storage temperature on characteristics of inulin from Jerusalem artichoke (*Helianthus tuberosus* L.) tubers. *Postharvest Biology and Technology*, 37: 93-100.
- Schnyder, H., Gillenberg, C. and Hinz, J. 1993. Fructan contents and dry matter deposition in different tissues of the wheat grain during development. *Plant Cell & Environment*, 16: 179-187.
- Sharma, A. and Gupta, M.N. 2006. Ultrasonic pre-irradiation effect upon aqueous enzymatic oil extraction from almond and apricot seeds. *Ultrasonics Sonochemistry*, 13: 529-534.
- Shoaib, M. Shehzada, A., Omar, M., Rakha, A., Razaa, H., Rizwan Sharif, H., Shakeela, A., Ansaria, A. and Niazi, S. Inulin: Properties, health benefits and food applications. *Carbohydrate Polymers*, 147: 444-454.
- Singleton, V.L., Orthofer, R., Lamuela-Raventos, R.M. 1999. Analysis of total phenols and other oxidation substrates and antioxidants by means of FolinCiocalteu reagent. *Methods in Enzymology*. 299: 152-78.
- Stanisavljevic, I.T., Lazic, M.L. and Veljkovic, V.B. 2007. Ultrasonic extraction of oil from tobacco (*Nicotiana tabacum* L.) seeds. *Ultrasonics Sonochemistry*, 14: 646-652.
- Tabaraki, R. and Nateghi, A. 2011. Optimization of ultrasonic-assisted extraction of natural antioxidant from rice bran using response surface methodology. *Ultrasonics Sonochemistry*, 18: 1279-1286.
- Van Loo, J., Coussement, P., Leenheer, L., Hoebregs, H. and Smits, G. 1995. On the presence of inulin and oligofructose as natural ingredients in the western diet. *Critical Reviews in Food Science and Nutrition*, 35: 525-552.
- Vilkhu, K., Mawson, R., Simons, L. and Bates, D. 2008. Applications and opportunities for ultrasound assisted extraction in the food industry - A review. *Innovative Food Science and Emerging Technologies*, 9: 161-169.

- Vinatoru, M. 2001. An overview of the ultrasonically assisted extraction of bioactive principles from herbs. *Ultrasonics Sonochemistry*, 8: 303-313.
- Wang, J., Sun, B., Cao, Y., Tian, Y. and Li, X. 2008. Optimisation of ultrasound-assisted extraction of phenolic compounds from wheat bran. *Food Chemistry*, 106: 804–810.
- Wang, L., Wang, Z., Zhang, H., Li, X. and Zhang, H. 2009. Ultrasonic nebulization extraction coupled with headspace single drop microextraction and gas chromatography-mass spectrometry for analysis of the essential oil in *Cuminum cyminum* L. *Analytica Chimica Acta*, 647: 72-77.
- Wang, Q., Liu, Y., Cui, J., Du, J., Chen, G. and Liu, H. 2011. Optimization of ultrasonic-assisted extraction for herbicidal activity of chicory root extracts. *Industrial Crops and Products*, 34: 1429-1438.
- Ying, Z., Han, X. and Li, J. 2011. Ultrasound-assisted extraction of polysaccharides from mulberry leaves. *Food Chemistry*. 127: 1273-1279.
- Yu, C., Zhu, L., Xiao, J., Tang, H., Guo, G., Zeng, Q. and Wang, X. 2009. Ultrasonic extraction and determination of cyanuric acid in pet food. *Food Control*, 20: 205-208.
- Zhang, H.F., Yang, X.H., Zhao, L.D. and Wang, Y. 2009. Ultrasonic-assisted extraction of epimedin C from fresh leaves of *Epimedium* and extraction mechanism. *Innovative Food Science and Emerging Technologies*, 10: 54-60.