

เอกสารอ้างอิง

- สาวิณี แซ่ไคว้. 2550. การเปลี่ยนแปลงคุณภาพปลาหับทิมที่เก็บรักษาในสภาวะแช่เย็นแบบยิ่งยวด และในน้ำแข็ง. ภาควิชาเทคโนโลยีและการอุตสาหกรรม คณะวิทยาศาสตร์และเทคโนโลยี มหาวิทยาลัยสงขลานครินทร์ วิทยาเขตปัตตานี
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