เอกสารอ้างอิง

1. ขนิษฐา ทานี่ฮิล (2552) ฤทธิ์ต้านมะเร็ง ต้านอนุมูลอิสระ และกระตุ้นระบบภูมิคุ้มกันของข้าวฮาง การนำเสนอผลงานวิจัยแห่งชาติ 2552. ณ ศูนย์ประชุมบางกอกคอนเวนชันเซ็นเตอร์ เซ็นทรัลเวิลด์ ราชประสงค์ กรุงเทพฯ.
2. นันทรัตน์ มหาสวัสดิ์, ทรงศิลป์ พจน์ชนะชัย, ณัฏฐา เลาหกุลจิตต์ และ อรพิน เกิดชูชื่น (2552) การศึกษาการเปลี่ยนแปลงคุณค่าทางโภชนาการของข้าวกล้องงอกพันธุ์ขาวดอกมะลิ 105 และข้าวหอมแดง. ว. วิทย. กษ., 40: 361-364.
3. ปวีณา รัตนเสนา และ ประภัสสร บุษหมั่น (2556) กิจกรรมต้านอนุมูลอิสระ สารประกอบฟีนอลิกทั้งหมด และปริมาณกรดแกมมาอะมิโนบิวทิริกในสารสกัดจากข้าวกล้องงอกและข้าวฮางงอกของไทย. วารสารวิทยาศาสตร์ มศว., 29: 95-109.
4. สำนักงานกองทุนสนับสนุนการสร้างเสริมสุขภาพ (สสส.) แผนงานฐานทรัพยากรอาหาร บทความเผยแพร่ใน มหกรรมสมุนไพรแห่งชาติครั้งที่ 5 (ข้าวไทย ชีวิตไทย ชีวิตโลก) ณ ศูนย์ประชุมอิมแพค เมืองทองธานี จ. นนทบุรี วันที่ 3-7 กันยายน 2551.
5. อภิชาติ อาจนาเสียว (2553) ผลของกระบวนการแช่ที่มีการเติมสารเร่งและการงอกที่มีผลต่อปริมาณสาร GABA ในข้าวเปลือกงอกหอมมะลิ 105. วิศวกรรมสาร มข., 37: 131-139.
6. อรทัย ขำค้า, อรพิน เกิดชูชื่น และ ณัฏฐา เลาหกุลจิตต์ (2552) การเปลี่ยนแปลงปริมาณวิตามินบี 1 แกมมาอะมิโนบิวทาริค และสารฟีนอลิคของข้าวเจ้างอกและธัญพืชงอก 4 ชนิด. ว. วิทย์. กษ., 40: 73-76.
7. อิงฟ้า คำแพง, อรพิน เกิดชูชื่น และ ณัฏฐา เลาหกุลจิตต์ (2552) การเปลี่ยนแปลงสารอาหารของข้าวและธัญพืชในระหว่างการงอก. ว. วิทย์. กษ., 40: 341-344.
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