

บรรณานุกรม

- กัญญาจิต โลภิญโญศิริ. 2543. “การใช้โอโซนในการควบคุมคุณภาพน้ำเลี้ยงกุ้งกุลาดำ.”
วิทยานิพนธ์วิทยาศาสตรมหาบัณฑิต สาขาวิทยาศาสตร์สภาวะแวดล้อม, จุฬาลงกรณ์
มหาวิทยาลัย.
- กรมวิทยาศาสตร์การแพทย์. 2536. เอกสารอ้างอิงกรมวิทยาศาสตร์การแพทย์. กรุงเทพฯ : ฝ่าย
วิเคราะห์อาหารทางจุลชีววิทยา กองวิเคราะห์อาหาร กรมวิทยาศาสตร์การแพทย์.
- จักรพงษ์ พิมพ์พิมล และ จรุงแท้ สิริพานิช. 2536. ปัจจัยที่มีผลต่อการเกิดอาการไส้สีน้ำตาลใน
สับปะรดและวิธีการป้องกัน. วิทยาศาสตร์เกษตร 27(4) : 421-430.
- เจนจิรา เจริญยิ่ง. 2544. “ปัจจัยที่มีผลต่ออายุการเก็บรักษาของสลัดผักซึ่งผ่านการแปรรูปเบื้องต้น.”
วิทยานิพนธ์วิทยาศาสตรมหาบัณฑิต สาขาวิชาวิทยาศาสตร์การอาหาร บัณฑิตวิทยาลัย,
สถาบันเทคโนโลยีพระจอมเกล้าเจ้าคุณทหารลาดกระบัง.
- จรุงแท้ สิริพานิช. 2541. **สรีรวิทยาและเทคโนโลยีหลังการเก็บเกี่ยวผักและผลไม้**. พิมพ์ครั้งที่ 2.
กรุงเทพฯ : มหาวิทยาลัยเกษตรศาสตร์.
- เฉลิมเกียรติ โกภาวัฒนา และ ภัสรา ชาวประดิษฐ์. 2539. การปลูกแตงกวา. [Online]. Available :
http://www.eto.ku.ac.th/neweto/e-book/plant/herb_gar/cocomber.pdf. (Accessed 20 April
2549)
- ดนัย บุญเกียรติ และ นิธิยา รัตนพานนท์. 2548. **การปฏิบัติภายหลังการเก็บเกี่ยวผักและผลไม้**.
พิมพ์ครั้งที่ 5. กรุงเทพฯ : โอเดียนสโตร์.
- บุษกร อุดรภิชชาติ. 2545. **จุลชีววิทยาทางอาหาร**. พิมพ์ครั้งที่ 1. กรุงเทพฯ : มหาวิทยาลัยทักษิณ.
- เมืองทอง ทวนทวี และสุริรัตน์ ปัญญาโตน. 2532. **ผักบ้านเรา สวนผัก**. พิมพ์ครั้งที่ 2. กรุงเทพฯ :
ทงฮั่วชิน.
- สุมนหา วัฒนสินธุ์. 2545. **จุลชีววิทยาทางอาหาร**. พิมพ์ครั้งที่ 1. กรุงเทพฯ : มหาวิทยาลัยธรรม
ศาสตร์.
- Abdullah, H. Rohaya, M.A. and Zaipun, M.Z. 1987. “Storage study of pineapple (*Ananas
comosus* cv. Sarawak) with special emphasis on black heart disorder.” **Horticultural
Abstracts** 57(8) : 6738.
- ANZFA (Australia New Zealand Food Authority). 2001. **Use of hydrogen peroxide, peracetic
acid and carbonic acid as microbiological control agents**. [Online]. Available :
http://www.foodstandards.gov.au/_srcfiles/A429IA.pdf (Accessed 12 December 2001)

- APHA (American Public health Association), American Water Works Association and Water Pollution Control Federation. 1995. **Standard Methods for the Examination of water and wastewater, 4500-O₃ Ozone (residual)**. 19th Edition. Washington DC : American Public health Association.
- Art s, Francisco. 2004. **Refrigeration for preserving the quality and enhancing the safety of plant foods, Bulletin of the IIR**. [Online]. Available : http://www.iifir.org/2enarticles_bull04_1.pdf (Accessed 14 May 2006)
- Art s, Francisco Conesa, M.A. Her ndez, S. and Gil, M.I. 1999. "Keeping quality of fresh cut tomato." **Postharvest Biology and Technology**. 17 : 153-162.
- Bauernfeind, J.C. and Pinkert, D.M. 1970. "Food processing with added ascorbic acid." **Advances in Food Research**. 18 : 219.
- Beaulieu, John C. and Gorny, James R. 2006. **Fresh-cut Fruits**. [Online]. Available : <http://usds.gov/hb66/146freshcutfruits.pdf> (Accessed 14 May 2006)
- Beltran, D. Selma, M.V. Marin A. and Gil MI. 2005. "Ozone water extends the shelf life of fresh-cut lettuce." **Journal of Agricultural and Food Chemistry**. 53(14) : 5654-63.
- Beuchat, L.R. 1998. **Surface decontamination of fruits and vegetables eaten raw : A review. World Health Organization**. [Online] Available : http://www.who.int/foodsafety/publications/fs_management/en/surface_decon.pdf (Accessed 21 May 2006)
- Beuchat, L.R. and Brackett, R.E. 1990. "Survival and growth of *Listeria monocytogenes* on lettuce as influenced by shredding, chlorine treatment, modified atmosphere packaging and temperature." **Journal of Food Science**. 55 : 755-758.
- Bialka, Katherine L. And Demirci, Ali. 2006. **Decontamination of small fruits using aqueous ozone**. [Online]. Available : <http://www.engr.psu.edu/symposium2006/paper/Session%20A%20Biological%20Systems/Bialka.pdf> (Accessed 21 May 2006)
- Bibek, Ray. 1996. **Fundamental Food Microbiology**. Boca Raton : CRC Press.
- Block, S.B. 1991. **Peroxygen compounds, InDisinfection, Sterilization and Preservation**. 4th. Philadelphia : Lea&Febiger.
- Bolin, H.R. 1997. "Factors affecting the storage stability of shredded lettuce." **Journal of Food Science**. 42(5) : 1319-1321.

- Bolin, H.R. and Huxsoll, C.C. 1989. "Storage stability of minimally processed fruit." **Journal of Food Biochemistry**. 13 : 281-292.
- Bolin, H.R. and Huxsoll, C.C. 1991. "Effect of preparation procedure and storage parameters on quality retention of salad-cut lettuce." **Journal of Food Science**. 56 : 60-62.
- Borenstein, B. 1965. "The comparative properties of ascorbic acid and erythorbic acid." **Food Technology**. 19 : 1719.
- Brackett, R.E. 1992. "Microbiological safety of chilled foods : Current issues." **Trends in Food Science & Technology**. 3(4) : 81-85.
- Broadwater, W.T. Hoehn, R.C. and King, P.H. 1973. "Sensitivity of three selected bacterial species to ozone." **Journal of Applied Microbiology**. 26(3) : 391-393.
- Buck, J.W. Walcott, R.R. and Beuchat, L.R. 2003. **Recent trends in microbiological safety of fruits and vegetables, Online Plant Health Progress**. [Online]. Available : <http://www.apsnet.org/online/feature/safety/Buck.pdf> (Accessed 21 May 2006)
- Code of Federal Regulations. 2003. **Hydrogen peroxide, Code of Fed. Reg. 21, Parts 170-199, Section 184.1366, April 1**. Washington D.C. : U.S. Govt. Printing Office.
- Davis, H. Taylor, J.P. Perdue, J.N. Stelma, G.N. Humphreys, Jr. M. Rowntree III and Greene K. 1988. "A shigellosis outbreak traced to commercially distributed shredded lettuce." **American Journal of Epidemiology**. 128 : 1312-1321.
- Deutsch, John C. 1998. "Ascorbic Acid Oxidation by Hydrogen peroxide." **Analytical Biochemistry**. 255 : 1-7.
- Doyle, Michael P. Beuchat, Larry R. and Montville, Thomas J. 1997. **Food Microbiology Fundamentals and Frontiers**. Washington D.C. : ASM Press.
- Ewa Hajduk and Krzysztof Surówka. 2005. "The effects washing carrots in solutions of hydrogen peroxide on the microbial and carotenoid quality of juice and salads." **Food Service Technology**. 5(1) : 1-8.
- Fain, A. R. 1996. "A review of the microbiological safety to fresh salads." **Dairy Food and Environmental Sanitation**. 16 : 146-149.
- Farber, J.M. 1991. "Microbiological aspects of modified atmosphere packaging-a review." **Journal of Food Protection**. 54 : 58-70.
- Forney, C.F. Rij, R.E. and Smilanick, J.L. 1991. "Vapor phase hydrogen peroxide inhibits postharvest decay of table grapes." **Horticultural Science**. 26 : 15152-1514.

- Garcia, A. Mount, J.R. and Davidson, P.M. 2003. "Ozone and Chlorine Treatment of Minimally Processed Lettuce." **Journal of Food Science**. 68(9) : 2747-2751.
- Garge, N. Churey, J.J. and Splittstoesser D.F. 1990. "Effect of processing condition on the microflora of fresh cut vegetable." **Journal of Food Protect.** 53(8) : 701-703.
- Graham, D.M. 1997. "Use of ozone for food processing." **Food Technology**. 51(6) : 72-75.
- Guzel-Seydim, Z.B. Greene, A.K. and Seydim, A.C. 2003. "Use of ozone in the food industry." **Swiss Society of Food Science and Technology**. 37 : 453-460.
- Honnay, R. 1988. Process for improving the preservation of fresh vegetables and fruits. **Europ. Patent** 0 255 814.
- Horvath, M. Bilitzky, L. and Huttner, J. 1985. **Ozone**. Amsterdam : Elsevier.
- Hurst, W.C. 1995. "Disinfection methods : a comparison of chlorine dioxide, ozone and ultraviolet light alternatives." **Cutting Edge Produce Assn.** 9(4) : 4-5.
- Hyun-Gyun Yuk, Mee-Young Yoo, Jae-Won Yoo, Douglas L. Marshall and Deog-Hwan Oh. 2006. "Effect of combined ozone and organic acid treatment for control of *Escherichia coli* O157:H7 and *Listeria monocytogenes* on enoki mushroom." **Food Control**. In Press, Corrected Proof, Available online 4 April. [Online] Available : <http://www.sciencedirect.com> (Accessed 21 May 2006)
- IFT (Institute of Food Technologists). 1990. "Quality of fruits and vegetables. A scientific status summary of IFT expert panel on food safety and nutrition." **Food Technology**. 44 : 99-106.
- Inoue Fujio. 2545. การควบคุมจุลินทรีย์ในโรงงานอุตสาหกรรมอาหาร. แปลโดย สุวิมล กิริติพิบูล และบัณฑิต ประดิษฐ์ฐานวงษ์. ครั้งที่ 1. กรุงเทพฯ: ส.เอเชียเพรส.
- IFPA (International Fresh-cut Produce Association). 2006. **Fresh-cut Facts**. [Online]. Available : <http://www.fresh-cuts.org/index.php?page=100> (Accessed 13 May 2006)
- Irtwange, S.V. 2006. **Keeping Freshness in Fresh Cut Horticultural Produce**. [Online]. Available : [http://cigr-ejournal.tamu.edu/submissions/volume8/Invited%20overview%20Irtwange\(4\)%2027Feb2006.pdf](http://cigr-ejournal.tamu.edu/submissions/volume8/Invited%20overview%20Irtwange(4)%2027Feb2006.pdf) (Accessed 6 May 2006)
- Izumi, Hidemi Watada, Alley E. Ko, Nathanee P. and Willard Douglas. 1996. "Controlled atmosphere storage of carrot slices sticks and shreds." **Postharvest Biology and Technology**. 9 : 165-172.
- Jay, J.M. 1992. **Modern Food Microbiology**. 4th. New York : Van Nostrand Reinhold.

- Kader, A.A. 1986. "Biochemical and physiological basis for effects of controlled and modified atmosphere on fruits and vegetables." **Food Technology**. 40(5) : 99-104.
- Kader, A.A. Kasmire, R.F. and Thompson, J.F. 1985. **Postharvest technology of horticultural crop, Special Publ.** CA : University of California Davis.
- Keda, A. Kawai, Y. and Easki, K. 1998. "Sterilization of vegetables preserved at low temperature with low concentration." **Journal of Society of High Technology in Agriculture**. 10(4) : 237-242.
- Kim, J.G. Yousef, A.E. Chism, G.W. 1999. "Use of ozone to inactivate microorganisms on lettuce." **Journal of Food Safety**. 19 : 17-34.
- King, A.D. and Bolin, H.R. 1989. "Physiological and microbiological storage stability of minimally processed fruits and vegetables." **Food Technology**. 43 : 132-136.
- Klapes, N.A. and Vesley, D. 1990. "Vapor phase hydrogen peroxide as a surface decontaminant and sterilant." **Appl. Environ. Microbiol.** 56 : 503-506.
- Langlais, B. Reckhow, D.A. and Brink, D.R. **Practical Application of Ozone, Principle and case Study In "Ozone in Water Treatment"**. Mich : Lewis Publishers Chelsea.
- Lenntech. 2006. **Ozone generation**. [Online]. Available : <http://www.lenntech.com/ozone/ozone-generation.htm> (Accessed 6 May 2006)
- Liew, C.L. Prange, R.K. 1994. "Effect of ozone and storage temperature on postharvest diseases and physiology of carrots (*Caucus carota* L.)." **Journal of the American Society for Horticultural Science**. 119 : 563-7.
- Marrero, A. and Kader, A.A. 2001. "Factors affecting the post-cutting life and quality of minimally processed pineapple." **Acta Hort.** 553 : 705-706.
- McConnell, A.L. 1991. Evaluation of wash treatments for the improvement of quality and shelf life of fresh mushrooms. M.S. thesis, Dept. of Food Science, Pennsylvania State University Park.
- NACMCF (National Advisory Committee on Microbiological Criteria for Foods). 1999. "Microbiological safety evaluations and recommendations on fresh produce." **Food Control**. 10 : 117-143.
- New Jersey Department of Health and Senior Services. 2003. Hazardous Substance Fact Sheet. [Online]. Available : <http://www.state.nj.us/health/eoh/rtkweb/1451.pdf> (Accessed 1 May 2006)

- Nguyen-the, C. and Carlin F. 1994. "The microbiology of minimally processed fresh fruits and vegetables." **Crit. Rev Food Sci. Nutr.** 34(4) : 371-401.
- Novak, John S. Sapers, Gerald M. and Juneja, Vijay K. 2003. **Microbial Safety of Minimally Processed Foods.** Boca Raton : CRC Press LLC.
- Odumeru, J.A Mitchell, S.J. Alves, D.M. Lynch, J.A. Yee, A.J. Wang, S.L. Styliadis, S. and Farber, J.M. 1997. "Assessment of the microbiological quality of ready-to-use vegetables for health-care food services." **Journal of Food Protect.** 60(8) : 954-960.
- Özkan M. Yemenicioglu A. Asefi N and Cemeroglu B. 2002. "Degradation Kinetics of Anthocyanins from Sour Cherry, Pomegranate, and Strawberry Juices by Hydrogen Peroxide." **Journal of Food Science.** 67(2) : 525-529.
- Ozone Solutions. 2006a. **Ozone Properties.** [Online]. Available : http://www.ozoneapplications.com/info/bacteria_destruction.htm (Accessed 20 May 2006)
- Ozone Solutions. 2006b. **Ozone Properties.** [Online]. Available : http://www.ozoneapplications.com/info/ozone_properties.htm. (Accessed 20 May 2006)
- Paull, R.E. and Rohrbach, K.G. 1982. "Incidence and severity of chilling induced internal browning of waxed "Smooth Cayenne" pineapple." **Journal of the American Society for Horticultural Science.** 107(3) : 453-457.
- Paull, R.E. and Rohrbach, K.G. 1985. "Symptom development of chilling injury in pineapple fruit." **Journal of the American Society for Horticultural Science.** 110 : 100-105.
- Piagentini, Andrea M. Mendez, Julio C. Guemes, Daniel R. and Pirovani, Maria E. 2005. "Modeling Changes of sensory attributes for individual and mixed fresh-cut leafy vegetables." **Postharvest Biology and Technology.** 38 : 202-212.
- Priepke, P.E. Wei, L.S. and Nelson, A.I. 1976. "Refrigerated storage of prepackaged salad vegetables." **Journal of Food Science.** 41 : 379-384.
- Restiano, L. Frampton, E.W. Hemphill, J.B. and Palnikar, P. 1995. "Efficacy of ozonated water against various food-related microorganisms." **Applied and Environmental Microbiology.** 61(9) : 3471-3475.
- Rij, R.E. and Forney, C.F. 1995. "Phytotoxicity of vapor phase hydrogen peroxide to Thompson seedless grapes and *Botrytis cinerea* spores." **Crop. Protection.** 14 : 131-135.
- Robert, C.W. 1994. **Minimally processed refrigerated fruit and vegetables.** London : Chapman&Hall.

- Rocha, A.M.C.N Brochado, C.M. Kirby, R. and Morais, A.M.M.B. 1995. "Shelf-life chill cut orange determined by sensory quality". **Food Control**. 6(6) : 317-322.
- Rolle, R.S. and Chism, G.W. 1987. "Physiological consequences of minimally processed fruits and vegetables." **Journal of Food Quality**. 10 : 157-177.
- Salunkhe, D.K. and Desai, B.B. 1984. **Postharvest biotechnology of vegetables**. Boca Raton : CRC Press.
- Sapers, G.M. and Simmons, G.F. 1998. "Hydrogen peroxide disinfection of minimally processed fruits and vegetables." **Food Technology**. 52(2) : 48-53.
- Sapers, G.M. Fett, W.F. Rajkowski, K.T. Miller, R.L. and Mattrazzo, A.M. 1999a. **Factors Limiting the Efficacy of Decontamination Washes for Fresh Produce**. [Online]. Available : <http://wyndmoor.arserrc.gov/Page/2000/6896.pdf> (Accessed 11 May 2006)
- Sapers, G.M. Miller, R.L. and Miller, F.C. 1994. "Enzymatic control in minimally processed mushrooms." **Journal of Food Science**. 59(5) : 1042-1047.
- Sapers, G.M. Miller, R.L. and Simmons, G. 1995. **Effects of hydrogen peroxide treatment on fresh-cut fruits and vegetables**. Inst. of Food Technologists, Anaheim, Calif., June 3-7.
- Sapers, G.M. Miller, R.L. Choi, S.-W. and Cooke, P.H. 1999b. "Structure and Composition of Mushrooms as Affected by Hydrogen Peroxide Wash." **Journal of Food Science**. 64(5) : 889-892.
- Sapers, G.M. Miller, R.L. Pilizota, V. and Mattrazzo, A.M. 1997. **Disinfection of Apples, Fresh-Cut Melons and Vegetable sprout with Hydrogen Peroxide**. [Online]. Available : <http://wyndmoor.arserrc.gov/Page/2000/6907.pdf> (Accessed 11 May 2006)
- Simmon, G.F. 1996. **Horticultural Crops Research Laboratory, Agricultural research service**. Fresno : U.S. Dept. of Agriculture.
- Skog, L.J. and Chu, C.L. 2001. "Effect of ozone on qualities of fruits and vegetables in cold storage." **Canadian Journal of Plant Science**. 81(4) : 773-778.
- Thompson, H.C. and Kelly, W.C. 1957. **Vegetable Crops**. 5th ed.. New York : McGraw-Hill.
- Ukuku, Dike O. 2004. "Effect of Hydrogen peroxide treatment on microbial quality and appearance of whole and fresh-cut melons contaminated with *Salmonella spp.*" **Inter Journal of Food Microbiology**. 95 : 137-146.
- Wang, J and Toledo, R.T. 1986. "Sporicidal properties of mixtures of hydrogen peroxide vapor and hot air." **Food Technology**. 40(12) : 60-67.

- Watada, A.E. Abe, K.A. and Yamauchi, N. 1990. "Physiological activities of partially processed fruits and vegetables." **Food Technology**. 44(5) : 116-122.
- Watt, B.K. and Merrill, A.L. 1950. **Composition of foods – raw, processed, prepared. Agricultural Handbook**. 8th. Washington DC : USDA.
- Wei, C.I. Huang, T.S. and Bartz J.A. 1995. "Growth and survival of *Salmonella Montevideo* on tomatoes and disinfection with chlorinated water." **Journal of Food Protect.** 58 : 829-836.
- Xu, L. 1999. "Use of ozone to improve the safety of fresh fruits and vegetables." **Food Technology**. 53(10) : 58-61.
- Yang, S.F. 1985. "Biosynthesis and association of ethylene." **Hort Science**. 20 : 41-45.
- Zhang, Likui Lu, Zhaoxin Yu, Zhifang and Gao, Xiang. 2005. "Preservation of fresh-cut celery by treatment of ozonated water." **Food Control**. 16 : 279-283.
- Zhuang, R.Y. Beuchat L.R. and Angulo F.J. 1995. "Fate of *Salmonella Montevideo* on and in raw tomatoes as affected by temperature and treatment with chlorine." **Appl. Environ. Microbiol.** 61 : 2127-2131.