

เอกสารและสิ่งอ้างอิง

คณาจารย์ภาควิชาวิทยาศาสตร์และเทคโนโลยีการอาหาร. 2543. วิทยาศาสตร์และเทคโนโลยีการอาหาร. ครั้งที่ 3. มหาวิทยาลัยเกษตรศาสตร์, กรุงเทพฯ.

นิธิยา รัตนานนท์. 2539. เคมีอาหาร. มหาวิทยาลัยเชียงใหม่, เชียงใหม่. อ้างถึง Deman, J. M. 1990. **Principles of Food Chemistry**. 2nd ed. Van Nosrand Reinhold, New York.

ไพจิตร จันทรวงษ์. 2530. คู่มือการใช้ประโยชน์และการตรวจสอบคุณภาพ พืชน้ำมันและน้ำพืช 52 ชนิด. โรงพิมพ์คุรุสภาลาดพร้าว, กรุงเทพฯ.

วิไล รังสาดทอง. 2543. เทคโนโลยีการแปรรูปอาหาร. สถาบันเทคโนโลยีพระจอมเกล้าพระนครเหนือ, กรุงเทพฯ.

สุคนธ์ชื่น ศรีงาม. 2542. การแยกน้ำมันมะพร้าวจากน้ำกะทิ. วารสารเกษตรศาสตร์. 33: 444-451.

สำนักงานมาตรฐานผลิตภัณฑ์อุตสาหกรรม. 2516. มาตรฐานผลิตภัณฑ์น้ำมันและไขมันสำหรับบริโภค. มอก. 47-2516.

Abdulkarim, S. M., K. Long, O. M. Lai, S. K. S. Muhammad and H. M. Ghazali. 2005. Some Physico - Chemical Properties of *Moringa oleifera* Seed Oil Extraction Using Solvent and Aqueous Enzymatic Methods. **J. Food Chem.** 93: 253-263.

Allen, J.C. and R.J. Hamilton. 1994. **Rancidity in Foods**. 3 th ed., Chapman and Hall, London

Alton, E. B. 1996. **Bailey's industrial oil and fat products**. Wiley, New York.

AOAC. 1997. **Official Methods of Analysis**. Association of Official Analytical Chemists, Washington, D. C.

AOCS. 1997. **Official Method and Recommended Practices of The AOCS**. Association of Official Analytical Chemists, Washington, D. C.

Bard, F. and M. Z. Sitohy. 1992. Optimizing Conditions for Enzymatic Extraction of Sunflower Oil. **Grasasy Aceites**. 43: 281-283.

Bax, M. M., M. C. Gely and E. M. Santall. 2004. Prediction of Crude Sunflower Oil Determination After Seed Drying and Storage Processes. **J. Am. Oil. Chem. Soc.** 81: 511-515.

Bocevska, M., D. Karlovic, J. Turkulov and D. Pericin. 1993. Quality of Corn Germ Oil Obtained by Aqueous Enzymatic Extraction. **J. Am. Oil. Chem. Soc.** 70: 1273-1277.

Cater, C. M., K. C. Rhee, R. D. Hagenmaier and K. F. Mattil. 1974. Aqueous Extraction - An Alternative Oilseed Milling. **J. Am. Oil. Chem. Soc.** 51: 137-141.

Cesano, A., S. Visonneau and J. A. Scimeca. 1998. Opposite Effects of Linoleic Acid and Conjugated Linoleic Acid on Human Prostatic Cancer in SCID Mice. **Anticancer Res.** 18: 1429-1434.

Che Man, Y. B., A. B. Asbi, M. N. Azudin and L. S. Wei. 1996. Aqueous Enzymatic Extraction of Coconut Oil. **J. Am. Oil. Chem. Soc.** 73: 683-686.

Chow, C. K. 1985. Vitamin E and Blood. **World Review of Nutrition and Dietetics**. 45: 133-166.

Comb, J. F. 1992. **The Vitamin: Fundamental Aspects in Nutrition and Health**. Academic Press, London.

- Christensen, F. M. 1989. Enzyme Technology Versus Engineering Technology in the Food Industry. **Biotechnol. Appl. Biochem.** 11: 249-265.
- Cuppett, S., M. Schnepf and C. Hall. 1997. Natural antioxidants-are they a reality?, pp. 12-24. In F. Shahidi (ed.). **Natural Antioxidants: Chemistry, Health Effects, and Applications**. AOCS Press, Illinois. .
- David, W. M. 1981. **Harper's Review of biochemistry**. Lange Medical Pub, Los Altos.
- Debrah, K. T. and Y. Ohta. 1994. Enzyme - Assisted Aqueous Extraction of Fat from Kernels of the Shea tree, *Butyrospermum parkii*. **J. Am. Oil. Chem. Soc.** 71: 979-983.
- Deckers, H. M., G. Rooijen, J. Boothe, J. Goll and M. M. Moloney. 2001. **Oil Body Based Personal Care Product**. U. S. Patent 6,183,762
- Deman, J. M. 1990. **Principles of Food Chemistry**. 2nd ed. Van Nosrand Reinhold, New York.
- Dominguez, H. and J. M. Lema. 1995. Aqueous Processing of Sunflower Kernels with Enzymatic Technology. **J. Food Chem.** 53: 427-434.
- Dominic, W. and S. Wong. 1995. **Food enzyme : structure and mechanism**. Chapman & Hall, New York.
- Gadet, M. D., J. M. Nzikou, E. Matouba, A. Etoumoungo, M. Linder and S. Desobry. 2005. Characterisation and Nutritional Interest of Safou Pulp Oil. **Process Biochem.** 40: 307-312.
- Giovacchino, L., M. Solinas and M. Miccoli. 1994. Effect of Extraction Systems on the Quality of Virgin Olive Oil. **J. Am. Oil. Chem. Soc.** 71: 1189-1194.
- Gunetileke, K. G. and S. F. Laurentius. 1974. Conditions for the Separation of Oil and Protein from Coconut Milk Emulsion. **J. Food Sci.** 39: 230-233.

- Hagenmaier, R. D. 1974. Aqueous Processing of Full - Fat Sunflower Seeds: Yields of Oil and Protein. **J. Am. Oil. Chem. Soc.** 51: 470-471.
- Halliwell, B. and J. M. C. Gutteridge. 1989. **Free Radicals in Biology and Medicine**. Charendon Press, London.
- Hamilton, R.J. 1994. The chemistry of rancidity in foods, pp. 1-21. In J.C. Allen and R.J. Hamilton (eds.). **Rancidity in Food**. Chapman and Hall, London.
- Herbel, B.K., MK. Mcguire and MA. McGuire. 1998. Safflower oil consumption does not increase plasma conjugated linoleic acid concentrations in humans. **Am. J. Clin. Nutr.** 67: 332-337.
- Ho, C.T., Q. Chen and R. Zhou. 1996. Flavor compounds in fats and oils, pp. 83-88. In Y.H. Hui (ed.). **Bailey's Industrial Fat Products**. Vol.1. General Applications, 5th ed., John Wiley and Sons, Inc., New York.
- Jadhav, S.T., S.S. Nimbalkar, A.D. Kulkarni and D.L. Madhavi. 1996. Lipid oxidation in biological and food systems, pp. 5-64. In D.L. Madhavi, S.S. Deshpande and D.K. Sulnkhe (eds.). **Food Antioxidants: Technological, Toxicological, and Health Perspectives**. Marcel Dekker, Inc., New York.
- Johnson, L. A. and E. W. Lusas. 1983. Comparison of Alternative Solvents for Oils Extraction. **J. Am. Oil. Chem. Soc.** 60: 229-242.
- Katsumi, W., A. Konishi and T. Mitsunaga. 2002. Molecular Characteristics of Thiamin - binding Protein from Sunflower Seeds. **Plant Physiol. Biochem.** 40: 417-421.
- Kim, H. K. 1989. Aqueous Extraction of Oil from Palm Kernel. **J. Food Sci.** 54: 491-492.

- Kim, I. H. and S. H. Yoon. 1990. Effect of Extraction Solvents on Oxidative Stability of Crude Soybean Oil. **J. Am. Oil. Chem. Soc.** 67: 165-167.
- Lanzani, A., P. Bondioli, A. Brillo, M. Cardillo, E. Fedeli, A. Ponzetti and G. Pieralisi. 1991. A Wet Process Technology Applied to Jojoba Seed to Obtain Oil and Detoxified Protein Meal. **J. Am. Oil. Chem. Soc.** 68: 772-774.
- Lehninger, A. 1975. **Biochemistry ; the molecular basis of cell structure and function.** Worth Publishers, New York.
- Lilleboe, D. 1991. **Sunflower Handbook.** N. Dak, Bismarck.
- Lucy, J. A. 1972. Functional and Structure Aspects of Biological Membrane: A Suggested Role for Vitamin E in The Control of Membrane Permeability and Stability. **Ann New York Acad Sci.** 203: 4-11.
- Marvey, B. B. 2003. Great health benefits from Southern African Olive and Sunflower Oils. **Science in Africa.** Available Source: <http://www.scienceinafrica.co.za/2003/may/oils.htm>, August 18, 2004.
- Meyer, L. H. 1970. **Food chemistry.** Reinhold, New York.
- Niranjan, K., D. L. Pyle and A. Rosenthal. 1996. Aqueous and Enzymatic Processes for Edible Oil Extraction. **Enzyme and Microbial technol.** 19: 402-420.
- Parekh, H. V. 1958. **Solvent extrction of vegetable oils.** Sankaran, Hyderabad.
- Pratt, D.E. 1996. Antioxidants: technical and regulatory considerations, pp. 523-543. In Y.H. Hui (ed.). **Bailey's Industrial Oil and Fat Products.** Vol. 3. Edible Oil and Fat Products: Products and Application Technology, 5th ed., John Wiley and Sons, Inc., New York.

- Rajalakshmi, D. and S. Narasimhan. 1996. Food antioxidants: sources and methods of evaluation, pp. 65-156. In D.L. Madhavi, S.S. Deshpande, and D.K. Salunkhe (eds.). **Food Antioxidants: Technological, Toxicological, and Health Perspectives**. Marcel Dekker, Inc., New York.
- Rhee, K. C., C. M. Cater and K. F. Mattil. 1972. Simultaneous Recovery of Protein and Oil From Raw Peanuts in an Aqueous System. *J. Food Sci.* 37: 90-93.
- Robert, K. M. 2000. **Harper's biochemistry**. Appleton & Lange, Stamford.
- Rodriguez de Sotillo, D., M. Hadley, and E.T. Holm. 1994. Potato peel waste: stability and antioxidant activity of freeze-dried extract. *J. Food Sci.* 59(5): 1031-1033.
- Rosenthal, A., D. L. Pyle, K. Niranjana, S. Gilmour and L. Trinca. 2001. Combined Effect of Operational Variables and Enzyme Activity on Aqueous Enzymatic Extraction of Oil and Protein from Soybean. *Enzyme and Microbial Technol.* 28: 499-509.
- Salunkhe, D.K. and S. S. Deshpande. 1991. **Foods of plant origin : production technology, and human nutrition**. Van Nostrand Reinhold, New York.
- San Juan, L. D. and M. J. Villamide. 2001. Nutritional Evaluation of Sunflower Products for Poultry as Affected by the Oil Extraction Process. *Poultry Sci.* 80: 431-437.
- Schuler, P. 1990. Natural antioxidants exploited commercially, pp. 99-100. In B.J.F. Hudson (ed.). **Food Antioxidants**. Elsevier Science Pub., Ltd., New York.
- Shah, S., A. Sharma and M. N. Gupta. 2005. Extraction of Oil from *Jatropha curcas* L. seed by Combination of Ultrasonication and Aqueous Enzymatic Oil Extraction. *Biores. Technol.* 96: 121-123.

- Shahidi, F. 1997. **Natural Antioxidants: Chemistry, Health Effects, and Applications**. AOCS Press, Illinois.
- Simic, M.C., S.V. Jovanovic and E. Niki. 1992. Mechanisms of lipid oxidative process and their inhibition, pp. 14-30. In A.J.St. Angelo (ed.). **Lipid Oxidation in Food**. American Chemical Society, Washington, D.C.
- Sineiro, J., H. Dominguez, M. J. Nunez and J. M. Lema. 1998. Optimization of the Enzymatic Treatment during Aqueous Oil Extraction from Sunflower Seeds. **J. Food Chem.** 61: 467-474.
- Sosulski, F.W. and C.W. McCleary. 1972. Diffusion Extraction of Chlorogenic acid from Sunflower Kernels. **J. Food Sci.** 37: 253-256.
- Stauffer, C.E. 1996. **Fats and Oils: Practical Guides for The Food Industry**. American Association of Cereal Chemists, Inc., Minnesota.
- Swern, D. 1964. **Bailey's Industrial Oil and Fat Product**. 3rd. Interscience Publishers, New York.
- The East Asiatic Public Company Limited. 2002. **Biochemical properties of Alcalase**. 2001-08281-02.
- Triebold, H. O. and L. W. Aurand. 1963. **Food Composition and Analysis**. 2nd. Van Nostrand Reinhold Company, New York.
- United Nations Development Fund for Women. 1993. **Oil processing**. Intermediate Technology Publications in association with the United Nations Development Fund for Women, London.

Walter, W.M. and A.E. Purcell. 1979. Evaluation of several method for analysis of sweet potato phenolic. **J. Agric. Food Chem.** 27: 942-946.

White, P. J. 1992. **Fatty acid in Foods and their Health Implication**. Mercel Dekker, New York.

Yoon, S. H., I. H. Kim, S. H. Kim and T. W. Kwon. 1991. Effect of Enzyme Treatment and Ultrasonification on Extraction Yield of Lipids of Protein from Soybean by Aqueous Process. **Korean J. Food Sci. Technol.** 23: 673-376.